

MAYIREFTA

Traditional Greek Entrees

- PASTITSIO** 15.95
Oven baked layers of thick Greek pasta mixed with spiced ground beef & topped with bechamel crème served in a traditional clay pot.
- MOUSAKA** 17.95
Oven baked casserole of layered zucchini, eggplant, potatoes, spiced ground beef & bechamel served in a traditional clay pot.
- MAKARONADA** 15.95
Spaghetti with traditional greek meat sauce.
- LAMB SHANK YIOUVETSI** 22.95
Oven baked lamb shank, orzo pasta, celery, tomatoes, onions, herbs and spices with feta cheese and served in a traditional clay pot.
- YEMISTA** 17.95
Farm fresh tomatoes and peppers stuffed with a mixture of ground beef, wild rice and seasoned with fresh herbs.
- VEGETARIAN MOUSAKA** 16.95
Oven baked casserole of layered zucchini, eggplant, potatoes, carrots, artichokes & bechamel crème served in a traditional clay pot.
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- PSITA**
From the Grill
- KOTOPOULO SKARAS** 15.95
Char-grilled chicken breast seasoned with oregano, herbs and spices with extra virgin olive oil.
- BIFTEKI YEMISTO** 18.95
Char-grilled greek seasoned burger stuffed with cheese & tomatoes.
- BIFTEKI SKARAS** 16.95
Char-grilled Greek seasoned burgers.
- KONTOSOUVLI** 22.95
A traditional greek delicacy, USDA prime pork chunks skewered & cooked on a rotisserie.
- MIXED GRILL PLATTER** 27.95
A combination of gyro, loukaniko, chicken gyro, souvlaki & bifteki.
- PAIDAKIA** 28.95
Char-grilled baby lamb chops, seasoned with a mixture of greek spices and finished with fresh lemon & extra virgin olive oil.
- BRIZOLA** 26.95
Char-grilled Prime USDA NY shell steak.
Psita served with rice, french fries, oven roasted lemon potatoes or horta.

DESSERTS

- BAKLAVA** 7.95
Layers and layers of a light and crisp filo dough filled with a mixture of honey and walnuts and baked golden brown.
- EKMEK** 7.95
A custard cream topped with chantilly cream and sliced almonds on top of a shredded filo pastry with a light syrup.
- MOSAIKO** 8.95
Layered chocolate biscotti served with ice cream and chocolate sauce.
- GALAKTOBOURIKO** 7.95
A custard pie that is a combination of a cream custard, flaky filo dough, baked golden brown & topped with a lemon and orange infused syrup.
- GREEK YOGURT** 8.95
Homemade yogurt served with honey and walnut.

KAFEDES / Coffee

- GREEK COFFEE** Sgl. 4.00 Dbl. 6.00
Kafes with Kaimaki (froth) Finely ground and roasted beans boiled in a "Briki" & sweetened to taste before being served.
- CAPPUCCINO** 4.50
Espresso, hot milk and a steamed milk froth.
- ICED NESTLÉ FRAPPE** 4.95
A cold coffee drink that is whipped with or without milk and sweetened to taste.
- FREDDO CAPPUCCINO** 4.95
A double shot of espresso and ice, blended till dense and creamy & topped with a cold milk froth.
- AMERICAN COFFEE** 2.50
- FREDDO ESPRESSO** 4.95
A double shot of espresso and ice, blended till dense and creamy.
- LATTE** 4.50
A double shot espresso & steamed milk.

TSAI / Teas

- Assorted Teas available.** 3.00
Please ask your server for our selection.

BEVERAGES

- Souroti** 750 ml. / 6.00
Naturally sparkling mineral water.
- Loutraki** 1 ltr. / 6.00
Flat bottled water.
- Fountain Sodas** 16 oz. / 2.50
Assorted flavors.

Our menu items are made fresh to order.
Please allow some extra time for cooking and preparation.

Some items are prepared with nuts. Before placing your order, please inform us if you have a food allergy.



GREEK GRILL

81 University Place, NYC, 10003
(Corner of University Place & E.11th St.)

212-982-3457

villagetaverna.com

Open 7 Days  FREE DELIVERY

Prices are subject to change without notice.

KRIA OREKTIKA

Mediterranean Spreads

- TIROKAFTERI** 7.95
Tangy purée of three Greek cheeses, feta, manouri and graviera that are folded and flavored with Greek spices & hot peppers.
- TAMOSALATA** 6.95
Greek style caviar spread made with red caviar, freshly squeezed lemon juice, shallots & extra virgin olive oil.
- PATZARIA** 8.95
Farm fresh beets marinated and cooked in a light vinegar & extra virgin olive oil served with Skordalia spread.
- TZATZIKI** 6.95
Traditional Greek dip made with shredded cucumbers, thick Greek yogurt, garlic, fresh chopped dill, vinegar & extra virgin olive oil.
- MELITZANOSALATA** 7.95
Puréed fine roasted eggplant spread made with fresh ground eggplants, garlic, vinegar, fresh herbs & extra virgin olive oil.
- PIKILIA** 10.95
A selection of three Cold Appetizers. (Tzatziki, Taramosalata & Skordalia)
- HUMMUS** 7.95
Puréed chick pea spread made with fresh herbs, spices, garlic, freshly squeezed lemon juice, tahini & extra virgin olive oil.
- SKORDALIA** 6.95
Garlic spread made with garlic, potatoes, vinegar & extra virgin olive oil.

SALATES / Salads

- PRASINI** Sm 9.95 Lg 12.95
Chopped romaine lettuce, scallions, dill and feta cheese tossed in an extra virgin olive oil vinaigrette.
- DOMATOSALATA** Sm 9.95 Lg 12.95
Vine ripen tomatoes and red onions seasoned with oregano & extra virgin olive oil.
- HORYATIKI** Sm 9.95 Lg 12.95
Tomato, cucumber, feta, olives, green peppers and red onions served with an extra virgin olive oil vinaigrette.
- VILLAGE** Sm 9.95 Lg 12.95
Mixed greens, grilled manouri cheese, croutons, cherry tomatoes, white & dark sesame with honey balsamic vinaigrette.
- DAKOS** Sm 10.95 Lg 13.95
A mixture of large barley rusks, fresh tomatoes, feta cheese, capers & extra virgin olive oil.
- ROKA** Sm 9.95 Lg 11.95
Arugula, sliced red onions with goat cheese in a balsamic vinaigrette.

Top off your salad with avocado \$3, grilled chicken \$4, gyro \$4, grilled shrimp \$6, salmon \$8 or sliced steak \$10.

SOUPS

- AVGOLEMONO** 6.95
Traditional Greek chicken soup made with rice and thickened with an egg lemon sauce.

ZESTA OREKTIKA

Warm Appetizers

- VEGGIE CHIPS** 10.95
Lightly fried zucchini & eggplant chips served with homemade tzatziki.
- OCTAPODI** 16.95
Char-grilled fresh octopus with capers, red onion, roasted red peppers & sundried tomatoes.
- ALCOHOLIC OCTOPUS** 16.95
Octopus cooked in mavrodafni wine, all spice & caramelized balsamic dressing.
- SHRIMP SAGANAKI** 14.95
(Mikro limano) Shrimp cooked in a tomato sauce, ouzo & diced feta cheese.
- TIROPITAKIA** 9.95
Blended feta cheese, individually wrapped in filo dough.
- SPANAKOPITAKIA** 9.95
Spinach and feta cheese blended and individually wrapped in filo dough.
- FRIED CALAMARI** 12.95
Fried baby squid served with fresh garlic aioli, red pepper aioli & marinara sauce.
- KEFTEDES** 9.95
Greek style seasoned meatballs served with a yogurt dipping sauce.
- SHEFTALIA** 11.95
Seasoned pork, chopped and wrapped with onions & parsley.
- DOLMADES** 10.95
Homemade grape leaves stuffed with ground beef, rice, fresh dill, lemon & extra virgin olive oil.
- LOUKANIKO** 11.95
Char-grilled homemade greek sausage served with lemon sauce.
- KEFTEDAKIA KOKINISTA** 10.95
Meatballs made with ouzo, herbs & spices baked in a light tomato mint sauce.

SPECIALTY CHEESE SELECTIONS

- SAGANAKI** 9.95
Pan-fried graviera cheese served with seasonal fruit and drizzled with thyme honey.
- GRAVIERA KASTELIANI** 10.95
Mild graviera cheese lightly breaded and pan-seared, finished with honey & sesame.
- HALOUMI** 7.95
Cyprian cheese grilled and served with extra virgin olive oil, oregano & lemon.
- FETA FILO** 12.95
Greek barrel feta wrapped in a homemade filo dough topped with honey & sesame.
- FETA DODONIS** 6.95
Barrel feta served with extra virgin olive oil and seasoned with oregano.
- PSITO MANOURI** 8.95
Manouri cheese grilled with balsamic vinegar & honey.

THALASSINA

Seafood

- SALMON** 23.95
Fresh salmon grilled with extra virgin olive oil.
- SHRIMP** 25.95
Fresh premium shrimp sauteed in fresh lemon juice & extra virgin olive oil.
- LAVRAKI** 27.95
Mediterranean sea bass grilled with extra virgin olive oil. Deboned upon request. (some bones may remain)

Thalassina served with choice of rice, french fries, oven roasted lemon potatoes or horta.

GYROS & SOUVLAKIA

- GYRO PLATTER** 14.95
Lamb-Beef Gyro served with lettuce, tomatoes and onions over rice pilaf or french fries with grilled pita.
- SOUVLAKI PLATTER** 14.95
Skewers of marinated pork chunks grilled & served over rice pilaf or french fries with grilled pita.
- FILET MIGNON PLATTER** 20.95
Skewers of marinated chunks of fillet mignon grilled & served over rice pilaf or french fries with grilled pita.
- KALAMAKIA** 21.95
Platter of 10 traditional skewers. A combination of pork or chicken.
- CHICKEN SOUVLAKI** 14.95
Skewers of grilled marinated chicken served over rice pilaf or french fries with grilled pita.
- SHRIMP SOUVLAKI** 19.95
Skewers of grilled marinated shrimp served over rice pilaf or french fries with grilled pita.

TILIHTA / Pita Wraps

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| BEEF GYRO | 8.95 | PORK SOUVLAKI | 8.95 |
| CHICKEN GYRO | 8.95 | GRILLED VEGETABLES | 8.95 |
| BIFTEKI | 8.95 | SHEFTALIA | 8.95 |
| CHICKEN SOUVLAKI | 8.95 | | |

All sandwiches served with lettuce, tomato, onion and Tzatziki in a pita wrap.

SIDES

- PATATES STO FOURNO** 6.95
Oven roasted potatoes seasoned with lemon and oregano.
- PATATES TIGANITES** 5.95
Hand cut fries seasoned with sea salt, pepper and oregano.
- VEGGIE RICE** 7.95
Lightly sautéed vegetables with basmati rice.
- SPANAKORIZO** 7.95
Spinach and rice pilaf with fresh tomatoes and dill.
- SPANAKI ME SKORDO** 7.95
Sautéed spinach with garlic.
- HORTA** 6.95
Seasonal wild greens with lemon and olive oil.