

Appetizers & Small Bites

MEATS & SEAFOOD

FRIED CALAMARI	18
breaded and fried squid	
PEI MUSSELS	18.50
in Athenian sauce	
LITTLE NECK CLAMS	20
GRILLED OCTOPUS	26
char-grilled with evoo	
PORK LOLLIPOP*	4
marinated pork souvlaki	
KEFTEDES	14
Greek meatballs	
GYRO SLIDERS	14
(3) mini gyros, chicken or lamb	

VEGGIES & GRAINS

SPANAKOPITA	13
FALAFEL	12
YIA YIA'S EGGPLANT	13
DOLMADAKIA	12
classic stuffed grape leaves	
GIGANTES	13
classic green giant butter beans	
ZUCCHINI CHIPS	14
served with skordalia	
PITA CHIPS	12
seasoned pita wedges, fried and served with honey mustard, tzatziki and hummus	
ORZO	11 / 16
served in tomato sauce	
POTATO CHIPS	10
served with oregano and parmesan	

DIPS, SPREADS & IMPORTED CHEESES

HTIPITI	14
spicy feta dip	
HUMMUS	14
ground chick pea spread made in house!	
SKORDALIA	14
creamy garlic potato spread	
TZATZIKI	14
classic Greek yogurt sauce	
TARAMOSALATA	15
red caviar spread	
GRILLED HALLOUMI CHEESE	17
cypriot cheese with evoo	
SAGANAKI	17
broiled kasseri cheese served on fire!	
TIROPITAKIA	13
(5) classic phyllo wrapped cheese pies	

Sharable Samplers

PEKELIA (Cold Sampler) hummus, spicy feta, grape leaves, taramosalata, olives and imported feta cheese 23	BEKRI MEZE (Hot Sampler) loukaniko, keftedes, spanakopitakia, tiropitakia, hummus, and tzatziki 24
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Salads Small/Medium/Large
Add To Any Salad: **Chicken or Falafel** 7/9/10
Gyro Meat or Pork Souvlaki* 9/10/11
Salmon or Shrimp 13/14/15
Anchovies 2.50

THE GREEK	14.50 / 16.50 / 17
shredded iceberg lettuce, imported feta cheese, ripe tomatoes, cucumbers, bell peppers, red onions, kalamata olives, stuffed grape leaves and pepperoncini (hot peppers)	
THE ATHENIAN	15.50 / 16.50 / 18
fresh mix of mesclun greens, red onions, cucumbers, peppers, tomatoes and imported feta cheese, topped with fire roasted red peppers and onion balsamic dressing	
NOSTALGIA	16.50 / 18 / 19
spinach and purple cabbage, mushrooms, grilled eggplant, roasted peppers, imported kasseri cheese and kalamata olives, served with pita chips and homemade honey mustard dressing	
HORIATIKI	15.50 / 16.50 / 18
traditional Greek salad with no lettuce, chunks of tomatoes, cucumbers, red onions, bell peppers, olives, imported feta cheese, pepperoncini and house vinaigrette	
ATHENIAN SPRING ROLL	21
chicken, eggplant, roasted peppers, halloumi cheese, sauteed and stuffed in a fresh pita draped in panko, served with pita chips over our Athenian salad	

Soups

Small 5.50 Pint 8.50 Quart 12.50

AVGOLEMONO

SOUP OF THE DAY

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Sandwiches

Served with Greek Salad
Substitute for Fries 1 extra

ZEUS GYRO*	21.50
lamb gyro with lettuce, tomato, onion and tzatziki	
YANNI'S GYRO	22.50
gyro, roasted tomato, onion, spicy feta and sriracha spiked tzatziki	
GYRO MELT	23
open faced gyro with melted kasseri	
CHICKEN OR LAMB ODYSSEUS*	21.50 / 22.50
chicken souvlaki or lamb gyro, lettuce, tomato, sauteed onions, feta and honey mustard	
APOLLO	20
chicken souvlaki with lettuce, tomatoes and onions with tzatziki	
FALAFEL	20
falafel patties, lettuce, tomatoes, onions and tzatziki	
KING GEORGE*	22.50
pork souvlaki with lettuce, tomatoes and onions with tzatziki	
GREEK PIZZA	20
Add Chicken 3 Add Gyro 4 spinach and feta pita pizza topped with marinara and kasseri cheese	

THE "JACK" OF ALL GYROS 22.50 || (Combining 2 of Our Favorites Spinach Pie & Gyros) your choice of chicken souvlaki or thinly sliced gyro meat, smothered in our liquid spinach pie and topped with melted mozzarella, served with a side of sriracha-spiked tzatziki | |

Platters

Served with Tzatziki & Pita, Soup or Salad &
Rice or Lemon Potatoes
Substitute for Fries 1 extra

GYRO PLATTER	29
seasoned lamb gyro sliced thin	
GYRO MELT PLATTER	30.50
thinly sliced gyro with melted kasseri cheese	
CHICKEN PLATTER	28
chicken souvlaki	
PLATO PLATTER	36
beef souvlaki	
KING GEORGE PLATTER	32
pork souvlaki	
FALAFEL PLATTER	26.50
MT. OLYMPUS PLATTER	42
a mix of gyro, chicken, beef and pork souvlaki	

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

Mains

Served Soup or Salad & Rice or Lemon Potatoes
Substitute for Fries 1 extra

YIA YIA'S EGGPLANT	23
fresh eggplant topped with tomato sauce and three cheeses	
YEMISTES PIPERGIES	23
bell pepper stuffed with chopped meat and rice, topped with feta	
SPANAKOPITA	22
traditional Greek "spinach pie" made in house with Yia Yia's recipe	
CHICKEN AKRATA	28
chicken breast stuffed with spinach and feta, topped with avgolemono sauce	
KOTA ME KAPARI	32
twin chicken breasts with artichokes and capers in a lemon white wine sauce	
ROASTED CHICKEN	Half 20 Whole 32
rotisserie style, seasoned with oregano and lemon	
CHICKEN ATHENIAN	30
twin chicken breasts, char-grilled with evoo, Greek oregano and lemon essence served with gigantes	
KOTA A LA MYKONOS	32
twin chicken breasts sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy white wine sauce, topped with melted saganaki cheese	
TAVERNA BURGER*	23
house blend patty of filet mignon and brisket, topped with baby greens, tomatoes, red onions and spicy feta on a toasted bun	
STEAK*	40
marinated, bone out 14 oz. shell steak	

Kebab Corner

Gluten Free!

Flame Roasted & Skewered with Tomatoes, Peppers & Onions, Served With Choice of (2) Sides

CHICKEN KEBAB	26
BEEF KEBAB*	32
LAMB KEBAB*	32
SHRIMP KEBAB	30

From The Sea

PEI MUSSELS	28
served in Athenian sauce	
LITTLE NECK CLAMS	32
served in Athenian sauce	
GRILLED OCTOPUS	41
char-grilled with evoo, lemon essence and Greek oregano	
SHRIMP & SALMON MYKONOS	43
sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy tomato broth	
SEAFOOD CARNIVAL	40
mussels, clams and shrimp sauteed in Athenian sauce	

Fillet Bar

Choose Your Fish, Cook Style & Sauce
Served With Choice of (2) Sides
Market Price

FISH	SAUCE
Salmon Fillet	Athenian
Tilapia Fillet	Avgolemono
Fillet of Sole	Evoo, Fresh Lemon & Greek Oregano
Rainbow Trout	
	COOK STYLE
	Broiled or Stuffed

Ask Your Server For Today's Whole Fish Selections M/P

Sides

7
OVEN ROASTED LEMON POTATOES
RICE PILAF
BASKET OF FRIES
STRING BEANS
GLUTEN FREE PITA 5

**ASK US ABOUT OUR CATERING
MENUS FOR ALL OCCASIONS**

CORPORATE - RESIDENTIAL - PHARMACEUTICAL

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ATHENIAN GREEK TAVERNA



TAKE OUT MENU

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