

APPETIZERS & SMALL BITES

MEATS & SEAFOOD

FRIED CALAMARI breaded and fried squid 12
PEI MUSSELS IN ATHENIAN SAUCE 13
LITTLE NECK CLAMS 15
GRILLED OCTOPUS char-grilled with EVOO 18
PORK LOLLIPOP* marinated pork souvlaki 3
KEFTEDES Greek meatballs 10
GYRO SLIDERS 3 mini Gyros, chicken or lamb 10

VEGGIES & GRAINS 9

SPANOKOPITA
FALAFEL
YIA YIA'S EGGPLANT
DOLMADAKIA classic stuffed grape leaves
GIGANTES classic Green giant Butter Beans
ZUCCHINI CHIPS served with skordalia
PITA CHIPS housemade pita wedge chips
ORZO served in tomato sauce
POTATO CHIPS served with oregano & Parmesan 7

DIPS, SPREADS, & IMPORTED CHEESES 10

HTIPITI spicy feta dip
HUMMUS ground chick pea spread made in house!
TZATZIKI classic Greek yogurt sauce
TARAMOSALATA red caviar spread 11
GRILLED HALLOUMI CHEESE Cypriot cheese with EVOO 13
SAGANAKI broiled Kasserli cheese served on fire! 13
TIROPITAKIA 5 classic phyllo wrapped cheese pies

SIDES 5

OVEN ROASTED LEMON POTATOES - RICE PILAF
BASKET OF FRIES - STRING BEANS
GLUTEN FREE PITA 2.25

SOUPS sm 4.50 / qt 10

AVGOLEMONO - SOUP OF THE DAY

SHAREABLE SAMPLERS

PEKELIA
(COLD SAMPLER)
HUMMUS,
SPICY FETA,
GRAPE LEAVES,
TARAMOSALATA,
OLIVES
AND IMPORTED
FETA CHEESE 16

BEKRI MEZE
(HOT SAMPLER)
LOUKANIKO,
KEFTEDES,
SPANAKOPITAKIA,
TIROPITAKIA,
HUMMUS,
AND TZATZIKI +1

ATHENIAN

GREEK TAVERNA

TAKE OUT MENU

ASK US ABOUT OUR CATERING MENUS FOR ALL OCCASIONS

CORPORATE - RESIDENTIAL - PHARMACEUTICAL

WWW.ATHENIANGREEKTAVERNA.COM
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SALADS

SMALL/MEDIUM/LARGE

ADD CHICKEN OR FALAFEL - 5/6/7
GYRO MEAT OR PORK SOUVLAKI* - 6/7/8
SALMON OR SHRIMP - 10/11/12
ANCHOVIES 2

THE GREEK - 10.50/12.50/13
SHREDDED ICEBERG LETTUCE,
IMPORTED FETA CHEESE, RIPE TOMATOES,
CUCUMBERS, BELL PEPPERS, RED ONIONS,
KALAMATA OLIVES, STUFFED GRAPE LEAVES
AND PEPERONCINI(HOT PEPPERS)

THE ATHENIAN - 12/13/14
A FRESH MIX OF MESCLUN GREENS,
RED ONIONS, CUCUMBERS, PEPPERS,
TOMATOES, AND IMPORTED FETA
TOPPED WITH FIRE ROASTED RED PEPPER
AND ONION BALSAMIC RELISH

NOSTALGIA - 13/14/15
SPINACH AND PURPLE CABBAGE,
GRILLED EGGPLANT, MUSHROOMS,
ROASTED PEPPERS,
IMPORTED KASSERI CHEESE,
AND KALAMATA OLIVES,
SERVED WITH PITA CHIPS AND
HOMEMADE HONEY MUSTARD DRESSING

HORIATIKI - 12/13/14
A TRADITIONAL GREEK SALAD
WITH NO LETTUCE!
CHUNKS OF TOMATOES, CUCUMBERS,
RED ONIONS, BELL PEPPERS,
OLIVES, IMPORTED FETA CHEESE,
PEPERONCINI AND HOUSE VINAIGRETTE

ATHENIAN SPRING ROLL - 16
CHICKEN, EGGPLANT, ROASTED PEPPERS,
HALLOUMI CHEESE, SAUTEED AND STUFFED
IN FRESH PITA DRAPED IN PANKO,
SERVED WITH PITA CHIPS
OVER OUR ATHENIAN SALAD

* WARNING: Before placing your order, please inform your server if a person in your party has a food allergy or intolerance. Consuming raw or uncooked meats or seafood may increase the risk of food borne illness, especially if you have certain medical conditions.

MAINS

SERVED WITH SOUP OR SALAD
AND RICE OR LEMON POTATOES
(SUB FRIES FOR \$1)

YIAYIA'S EGGPLANT - 16
FRESH EGGPLANT TOPPED WITH
TOMATO SAUCE & THREE CHEESES

YEMISTES PIPERGIES - 17
BELL PEPPER STUFFED WITH CHOPPED
MEAT & RICE, TOPPED WITH FETA

SPANAKOPITA - 16
TRADITIONAL GREEK "SPINACH PIE"
MADE IN HOUSE WITH YIA YIA'S RECIPE

CHICKEN AKRATA - 20
CHICKEN BREAST STUFFED WITH SPINACH
& FETA TOPPED WITH AVGOLEMONO SAUCE

KOTA ME KAPARI - 23
TWIN CHICKEN BREASTS WITH ARTICHOKE
& CAPERS IN A LEMON WHITE WINE SAUCE

ROASTED CHICKEN - 15 HF/23 WHL

CHICKEN ATHENIAN - 23
TWIN CHICKEN BREASTS, CHAR-GRILLED
WITH EVOO, GREEK OREGANO & LEMON
ESSENCE SERVED WITH GIGANTES

KOTA A LA MYKONOS - 25
TWIN CHICKEN BREASTS SAUTEED WITH FRESH
SPINACH, MUSHROOMS & SLICED POTATOES
IN A SPICY WHITE WINE SAUCE, TOPPED WITH
MELTED SAGANAKI CHEESE

TAVERNA BURGER* -17
HOUSE BLEND PATTY OF FILET MIGNON
& BRISKET, TOPPED WITH BABY GREENS,
TOMATOES, RED ONIONS & SPICY FETA ON A
TOASTED BUN

STEAK* -31
MARINATED, BONE OUT 14 OZ. SHELL STEAK

SANDWICHES

SERVED WITH SOUP OR SALAD
(SUB FRIES FOR \$1)

ZEUS GYRO* -16
LAMB GYRO WITH LETTUCE, TOMATO, ONION & TZATZIKI

YANNI'S GYRO - 17
GYRO, ROASTED TOMATO, ONION, SPICY FETA,
AND SRIRACHA SPIKED TZATZIKI

GYRO MELT - 17
OPEN FACED GYRO WITH MELTED KASSERI

CHICKEN OR LAMB ODYSSEUS* -16/17
CHICKEN SOUVLAKI OR LAMB GYRO, LETTUCE,
TOMATO, SAUTEED ONIONS, FETA & HONEY MUSTARD

APOLLO - 15
CHICKEN SOUVLAKI WITH LETTUCE, TOMATOES
& ONIONS WITH TZATZIKI

FALAFEL - 15
FALAFEL PATTIES, LETTUCE, TOMATOES, ONIONS
AND TZATZIKI

KING GEORGE* -17
PORK SOUVLAKI WITH LETTUCE, TOMATOES
& ONIONS WITH TZATZIKI

GREEK PIZZA - 15
SPINACH AND FETA PITA PIZZA TOPPED WITH MARINARA
& KASSERI CHEESE. ADD CHICKEN OR GYRO \$3/4

PLATTERS

SERVED WITH TZATZIKI AND PITA, SOUP OR SALAD
& RICE OR LEMON POTATOES (SUB FRIES FOR \$1)

GYRO PLATTER - 22
SEASONED LAMB GYRO SLICED THIN

GYRO MELT PLATTER - 23
OPEN FACED GYRO WITH MELTED KASSERI CHEESE

CHICKEN PLATTER - 21
CHICKEN SOUVLAKI

PLATO PLATTER - 27
BEEF SOUVLAKI

KING GEORGE PLATTER - 24
PORK SOUVLAKI

FALAFEL PLATTER - 20

MT. OLYMPUS PLATTER* -31
A MIX OF GYRO, CHICKEN, BEEF AND PORK SOUVLAKI

KEBAB CORNER GLUTEN FREE!

FLAME ROASTED & SKEWERED WITH TOMATOES,
PEPPERS, & ONIONS

CHICKEN KEBAB 18
BEEF KEBAB* 25
LAMB KEBAB* 25
SHRIMP KEBAB 23

**Fresh roasted whole lamb
and pork every Friday!**

FROM THE SEA

PEI MUSSELS - 20
SERVED IN ATHENIAN SAUCE

LITTLE NECK CLAMS - 24
SERVED IN ATHENIAN SAUCE

GRILLED OCTOPUS - 32
CHAR-GRILLED WITH EVOO, LEMON ESSENCE
& GREEK OREGANO

SHRIMP & SALMON MYKONOS - 33
SAUTEED WITH FRESH SPINACH, MUSHROOMS
& SLICED POTATOES IN A SPICY TOMATO BROTH, TOPPED
WITH MELTED SAGANAKI CHEESE

SEAFOOD CARNIVAL - 30
MUSSELS, CLAMS & SHRIMP SAUTEED IN
ATHENIAN SAUCE

FILLET BAR (MP)

CHOOSE YOUR FISH, COOK STYLE AND SAUCE

SALMON FILLET	CHOOSE A SAUCE
TILAPIA FILLET	ATHENIAN
WATER BASS	AVGOLEMONO
FILLET OF SOLE	EVOO/FRESH LEMON
RAINBOW TROUT	& GREEK OREGANO

COOK STYLE: BROILED OR STUFFED
ASK YOUR SERVER FOR TODAY'S WHOLE FISH SELECTIONS M/P

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Please note: We have adjusted our regular price to cover our cost of processing card payments. We have also implemented a cash discount and the cash price is clearly listed.