

Appetizers & Small Bites

MEATS & SEAFOOD

FRIED CALAMARI	16
breaded and fried squid	
PEI MUSSELS	16.50
in Athenian sauce	
LITTLE NECK CLAMS	19
GRILLED OCTOPUS	24
char-grilled with evoo	
PORK LOLLIPOP*	4
marinated pork souvlaki	
KEFTEDES	12.50
Greek meatballs	
GYRO SLIDERS	12.50
(3) mini gyros, chicken or lamb	

VEGGIES & GRAINS

SPANAKOPITA	12
FALAFEL	11
YIA YIA'S EGGPLANT	12
DOLMADAKIA	11
classic stuffed grape leaves	
GIGANTES	12
classic green giant butter beans	
ZUCCHINI CHIPS	12
served with skordalia	
PITA CHIPS	11
seasoned pita wedges, fried and served with honey mustard, tzatziki and hummus	
ORZO	11 / 14
served in tomato sauce	
POTATO CHIPS	9
served with oregano and parmesan	

DIPS, SPREADS & IMPORTED CHEESES

HTIPITI	13
spicy feta dip	
HUMMUS	13
ground chick pea spread made in house!	
SKORDALIA	13
creamy garlic potato spread	
TZATZIKI	13
classic Greek yogurt sauce	
TAMOSALATA	15
red caviar spread	
GRILLED HALLOUMI CHEESE	16
cypriot cheese with evoo	
SAGANAKI	16
broiled kasseri cheese served on fire!	
TIROPITAKIA	11
(5) classic phyllo wrapped cheese pies	

Sharable Samplers

PEKELIA (Cold Sampler) hummus, spicy feta, grape leaves, taramosalata, olives and imported feta cheese 21	BEKRI MEZE (Hot Sampler) loukaniko, keftedes, spanakopitakia, tiropitakia, hummus, and tzatziki 22
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Salads

Small/Medium/Large
Add To Any Salad: **Chicken or Falafel** 6/7.50/9
Gyro Meat or Pork Souvlaki* 8/9/10
Salmon or Shrimp 12/13/14
Anchovies 2.50

THE GREEK	14 / 16 / 16.50
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 / 16 / 17.50
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 / 17.50 / 18.50
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 / 16 / 17.50
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	20
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.

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.

Sandwiches

Served with Greek Salad
Substitute for Fries 1 extra

ZEUS GYRO*	20.50
lamb gyro with lettuce, tomato, onion and tzatziki	
YANNI'S GYRO	21.50
gyro, roasted tomato, onion, spicy feta and sriracha spiked tzatziki	
GYRO MELT	21.50
open faced gyro with melted kasseri	
CHICKEN OR LAMB ODYSSEUS*	20.50 / 21.50
chicken souvlaki or lamb gyro, lettuce, tomato, sauteed onions, feta and honey mustard	
APOLLO	19
chicken souvlaki with lettuce, tomatoes and onions with tzatziki	
FALAFEL	19
falafel patties, lettuce, tomatoes, onions and tzatziki	
KING GEORGE*	21.50
pork souvlaki with lettuce, tomatoes and onions with tzatziki	
GREEK PIZZA	19
spinach and feta pita pizza topped with marinara and kasseri cheese	

THE "JACK" OF ALL GYROS.....21.50
(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	28
seasoned lamb gyro sliced thin	
GYRO MELT PLATTER	29.50
thinly sliced gyro with melted kasseri cheese	
CHICKEN PLATTER	27
chicken souvlaki	
PLATO PLATTER	34
beef souvlaki	
KING GEORGE PLATTER	30.50
pork souvlaki	
FALAFEL PLATTER	25.50
MT. OLYMPUS PLATTER	39
a mix of gyro, chicken, beef and pork souvlaki	

PLEASE NOTE: THE PRICES REFLECTED ARE A CASH DISCOUNT PRICE. ALL CARD PURCHASES WILL INCUR A 3.99% NON CASH ADJUSTMENT

Mains

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

YIA YIA'S EGGPLANT	21
fresh eggplant topped with tomato sauce and three cheeses	
YEMISTES PIPERGIES	21
bell pepper stuffed with chopped meat and rice, topped with feta	
SPANAKOPITA	21
traditional Greek "spinach pie" made in house with Yia Yia's recipe	
CHICKEN AKRATA	25
chicken breast stuffed with spinach and feta, topped with avgolemono sauce	
KOTA ME KAPARI	29.50
twin chicken breasts with artichokes and capers in a lemon white wine sauce	
ROASTED CHICKEN	Half 18.50 Whole 30
rotisserie style, seasoned with oregano and lemon	
CHICKEN ATHENIAN	28.50
twin chicken breasts, char-grilled with evoo, Greek oregano and lemon essence served with gigantes	
KOTA A LA MYKONOS	31
twin chicken breasts sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy white wine sauce, topped with melted saganaki cheese	
TAVERNA BURGER*	22
house blend patty of filet mignon and brisket, topped with baby greens, tomatoes, red onions and spicy feta on a toasted bun	
STEAK*	38
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	24
BEEF KEBAB*	30.50
LAMB KEBAB*	30.50
SHRIMP KEBAB	28.50

From The Sea

PEI MUSSELS	25
served in Athenian sauce	
LITTLE NECK CLAMS	30
served in Athenian sauce	
GRILLED OCTOPUS	39.50
char-grilled with evoo, lemon essence and Greek oregano	
SHRIMP & SALMON MYKONOS	40.50
sauteed with fresh spinach, mushrooms and sliced potatoes in a spicy tomato broth	
SEAFOOD CARNIVAL	36.50
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
Water Bass	Evoo, Fresh Lemon & Greek Oregano
Fillet of Sole	
Rainbow Trout	COOK STYLE Broiled or Stuffed

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

Sides

6.50

OVEN ROASTED LEMON POTATOES
RICE PILAF
BASKET OF FRIES
STRING BEANS
GLUTEN FREE PITA 4

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

CORPORATE - RESIDENTIAL - PHARMACEUTICAL

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ATHENIAN GREEK TAVERNA



TAKE OUT MENU

2188 Jericho Turnpike
Commack, NY 11725
631-499-7660

www.athenianGreektaverna.com

@athenian_Greek_taverna