



6828C Old Dominion Dr., McLean, VA 22101
703 556 0788
www.thegreektaverna.com



Since 1994

COLD APPETIZERS

Taramosalata

Imported red caviar whipped with olive oil and lemon. \$7

Tzatziki

Taverna's freshly made Greek yogurt, cucumbers, garlic and olive oil. \$7

Dolmades Yalantzi

Hand rolled grape leaves stuffed with rice, raisins and mint. \$7

Revithosalata (Hummus)

Chick peas, tahini, garlic, olive oil and lemon. \$6

Imam Baidi

Half eggplant stuffed with tomatoes, raisins, garlic and onions. \$8

Melitzanosalata

Smoked eggplant with garlic, parsley, olive oil. \$6

Skordalia

Fresh garlic blended with potatoes, olive oil and lemon \$6

Kalamarakia Ladolemono

Baby squids in olive oil and lemon. \$9

Fasolia

White bean salad with tomatoes, spring onions, olive oil and lemon. \$6

Feta & Olives

Greek Feta cheese, Kalamata olives. \$6

Traditional Mediterranean Spreads

Tzatziki, Taramosalata, Trirokafteri, Skordalia. \$11

Poikilia (for two)

Taramosalata, Tzatziki, Melitzanosalata, Skordalia, Dolmades Yalantzi, Fasolia, Greek Feta cheese, Kalamata olives. \$14

HOT APPETIZERS

Haloumi

Grilled Cypriot sheep's milk cheese. \$9

Kolokithakia Tiganita

Lightly breaded zucchini, gently fried in olive oil, served with Skordalia. \$7

Garides Saganaki

Shrimp sautéed with Greek Feta cheese and garlic. \$14

Spanakotiropita

Spinach and Greek Feta cheese wrapped in crispy phyllo dough. \$7

Saganaki

Crispy fried Kasseri cheese. \$8

Kalamarakia Tiganita

Pan fried baby squids. \$10

Feta Saganaki

Greek Feta cheese baked in olive oil, with fresh tomato and oregano. \$8

Loukaniko

Greek sausage with orange rind. \$7

SOUPS AND SALADS

Avgolemono Soup

Chicken broth based egg-lemon soup with rice.

Cup \$4
Bowl \$6

Soup of the Day

Cup \$4
Bowl \$6

Bowl of Soup and House Salad

Avgolemono or Soup of the Day. \$10

Elliniki (Greek) Salad*

Lettuce, Kalamata olives, Greek Feta cheese, tomatoes, cucumbers and green peppers with our Greek dressing. \$12

Horiatiki

Tomatoes, cucumbers, green peppers, Kalamata olives, Greek Feta cheese with our special Greek dressing. \$13

Dionysos Salad*

Grilled marinated chicken breast over our Elliniki Salad. \$14

Demetra's Salad*

Kalamarakia Ladolemono over our Elliniki Salad. \$15

George's Salad*

Grilled salmon over our Elliniki Salad. \$15

Garides Salad*

Grilled shrimp over our Elliniki Salad. \$16

GREEK TRADITIONAL DISHES

Pastitsio

Traditional Greek dish with layers of ground sirloin and macaroni topped with béchamel sauce. \$13

Moussaka

Traditional Greek dish with layers of ground sirloin, eggplant, potatoes, zucchini and béchamel sauce. \$14

Spanakotiropita

Spinach and Greek Feta cheese wrapped in crispy phyllo dough. \$14

Dolmades Avgolemono

Grape leaves hand rolled with ground sirloin and rice and topped with egg-lemon sauce. \$14

LIGHT ENTREES

Souvlaki

Chunks of marinated domestic lamb sautéed and served in pita bread with Tzatziki and tomatoes. \$12

Kotopoulo Souvlaki

Chunks of marinated chicken breast sautéed and served in pita bread with Tzatziki and tomatoes. \$12

Light Greek Lunch

Assortment of our cold appetizers including Taramosalata, Tzatziki, Melitzanosalata, Skordalia, Dolmades Yalantzi and Fasolia. \$12

Bifteki*

Broiled ground sirloin blended with onions and fresh Greek herbs. \$12

Nissiotiki Omelet

Greek island omelet with Greek Feta cheese and tomatoes. \$12

Manitaria Omelet

Greek omelet with mushrooms and Greek Feta cheese. \$12

EPIPLEON PIATA (SIDE DISHES)

Fasolakia

Fresh green beans stewed with tomatoes and Greek herbs. \$5

Taverna oven roasted potatoes. \$4

Sautéed mushrooms. \$6

Vegetarian Plate

Imam Baildi, oven roasted potatoes Fasolakia and rice. \$13

Taverna's Special

Dolmades Avgolemono, Moussaka, Pastitsio, and Spanakotiropita. \$14

Kotopoulo Agginares

Boneless chicken breast sautéed with artichokes, capers and fresh lemon. \$14

STA KARVOUNA (ON THE GRILL)

Kotopoulo Riganato

Grilled half chicken marinated in olive oil, lemon and fresh herbs. \$15

Kotopoulo Shish-Kebab

Skewered marinated chicken breast, grilled with green peppers, onions and tomatoes. \$16

Arni Shish-Kebab*

Skewered marinated domestic lamb, grilled with green peppers, onions and tomatoes. \$16

Ground Lamb Shish-Kebab*

Domestic lamb, grilled with green peppers, onions and tomatoes, served with yogurt sauce. \$14

THALASSINA (FISH)

Kalamarakia Tiganita

Pan fried baby squids. \$14

Grilled Salmon

Grilled fresh filet of salmon. \$15

Garides Shish-Kebab

Skewered shrimp, grilled with green peppers, onions and tomatoes. \$15

Trout

Sautéed with olive oil, capers and fresh lemon. \$16

Stuffed Salmon

Baked salmon fillet stuffed with spinach, Greek Feta cheese and fresh herbs. \$16

BEVERAGES

Greek Coffee

\$3.25 Mono
\$4.50 Diplo

Greek Frappe

\$3.75

Espresso

\$3.25 Mono
\$4.50 Diplo

Cappuccino

\$3.75

Coffee, Hot Tea

\$2.75

Iced Tea, Soft Drinks

\$2.75



Fairfax County Health Department requires we inform you that dishes marked with an asterisk () contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.