



TAVERNA CRETEKOU

TO GO MENU

818 KING ST ❁ ALEXANDRIA, VA ❁ 703 548 8688

WWW.TAVERNACRETEKOU.COM

MON: CLOSED ❁ **TUE THRU FRI:** LUNCH: 11:30AM - 2:30PM DINNER 5:00PM - 10:00 PM
SAT: 12:00PM - 10:30 PM ❁ **SUN:** BRUNCH: 11:00AM - 3:00PM DINNER 5:00PM - 9:30PM

Mezedes

LUNCH DINNER

TARAMOSALATA – TRADITIONAL <i>A Taverna Cretekou Specialty. Imported Red Caviar, Olive Oil and Lemon Whipped to a Light Mousse.</i>	7.75	7.75
* MELITZANOSALATA – SMIRNI <i>A Soft Mousse of Eggplant, Fresh Garlic, Olive Oil, Lemon Juice and Herbs.</i>	7.75	7.75
* TZATZIKI – CRETE <i>A Refreshing Blend of Homemade Yogurt, Cucumber and Garlic.</i>	7.95	7.95
* FAVA – IN SEASON <i>Fava Bean Mousse Flavored with Olive Oil and Lemon. Served with Onions.</i>	7.75	7.75
* DOLMADAKIA – SMIRNI <i>Grape Leaves Filled with Rice, Scallions and Dill. Marinated in Olive Oil.</i>	7.50	7.50
* IMAM BAILDI – SMIRNI <i>Baby Eggplant Stuffed with Tomatoes and Onions, Pine Nuts and Raisins.</i>	8.95	8.95
* AGRIA MANITARIA – KASTORIA <i>Wild Mushrooms Sautéed in Garlic with Parsley.</i>	8.95	8.95
* MANITARIA PSYLORITI – CRETE <i>A Taverna Cretekou Specialty. Broiled Mushrooms Stuffed with Feta, Spinach and Herbs.</i>	8.95	8.95
* SPANAKOTIROPITA – TRADITIONAL <i>Filo Filled with Spinach and Feta Cheese and Baked to a Golden Crust.</i>	8.75	8.75
* TIROPITA – ANDROS <i>Our Chef's Special Recipe. Manouri, Feta and Kefalograviera Cheeses Wrapped in Puff Pastry and Filo.</i>	8.95	8.95
* FETA SAGANAKI – CRETE <i>Broiled Feta with Fresh Basil and Tomatoes. Drizzled with Olive Oil and Fresh Oregano.</i>	8.75	8.75
* SAGANAKI – TRADITIONAL <i>Kasseri Cheese Sautéed Until Crusty. Served — Sizzling — with Lemon.</i>	8.95	8.95
KALAMARAKIA TIGANITA – TRADITIONAL <i>Tender Squid Gently Fried. Served with Lemon.</i>	9.50	9.50

Traditionals

TAVERNA CRETEKOU SPECIAL <i>A Combination of Traditional Greek Dishes Including Moussaka, Pastitsio, Dolmades, Soudsoukakia and Spanakopita.</i>	17.95	19.95
SOUDSOUKAKIA – SMIRNI <i>Ground Beef Morsels in a Mediterranean Sauce with Cumin.</i>	13.95	16.95
PASTITSIO – TRADITIONAL <i>Baked Ground Sirloin and Ziti Pasta. Topped with Parmesan Cheese and Bechamel Sauce.</i>	13.95	17.95
SPANAKOTIROPITES – TRADITIONAL <i>Filo Filled with Spinach and Feta Cheese and Baked to a Golden Crust.</i>	14.95	17.95
TIROPITA – ANDROS <i>Our Chef's Special Recipe. Manouri, Feta and Kefalograviera Cheeses. Wrapped in Puff Pastry and Filo.</i>	14.95	17.25
MOUSSAKA – CRETE <i>Layers of Ground Sirloin, Eggplant and Zucchini. Topped with Bechamel Sauce an Parmesan Cheese.</i>	14.95	18.25
DOLMADES AVGOLEMONO – TRADITIONAL <i>Ground Sirloin, Rice and Mint Wrapped in Grape Leaves. Finished in Avgolemono Sauce.</i>	15.50	17.95

VEGETARIAN DISHES ARE MARKED WITH THIS SYMBOL: *

Traditionals *(cont.)*

LUNCH DINNER

KORFU DAVA – SMIRNI

Cubes of Veal Baked with Tomatoes and Eggplant. Topped with Kasseri Cheese. Finished with Red Wine and Baked in a Casserole.

19.95

TORNEDO KRASSATO – ATHENS

Medallion of Beef Tenderloin Sautéed in Butter and Herbs. Laced with Mavrodaphne Wine.

29.95

Soup

AVGOLEMONO

Traditional Greek Chicken Soup with Frothy Egg and Lemon.

5.95 5.95

Salads

* ANAMIKI SALATA

Mixed Salad with Country Greens with Feta and House Dressing.

7.50 7.50

ELLINIKI SALATA

Mixed Baby Greens with Greek Olives, Feta, Tomatoes, Cucumbers and Anchovies. Dressed with Olive Oil, Vinegar and Herbs.

10.50 10.50

KOTOPOULO SALATA

Grilled Chicken on a Bed of Organic Country Baby Greens with Beets.

11.95 11.95

* HORIATIKI

Traditional Greek Country Salad of Tomatoes, Onions, Cucumbers, Green Peppers, Capers, Black Olives and Feta. Seasoned with Olive Oil and Herbs.

10.50 10.50

* PATZARI SALATA

Beets, Mixed Greens, Feta, and Walnuts in a Balsamic Vinaigrette Dressing.

10.50 10.50

KALAMARI SALATA

Squid Served on mixed Baby Greens.

13.75 13.75

GARIDOSALATA

Grilled Shrimp with mixed Baby Greens in a Light Lemon Dressing.

15.95 16.95

Light Fare

SOUVLAKI KOTOPOULO

Pita Stuffed with Chunks of Broiled Chicken Breast, Tomatoes, Onions, Greens, Tzatziki and Herbs.

7.50

KOTOPOULO SANDWICH

Broiled Chicken Breast on Pita. Served with Salad.

8.50

SOUVLAKI ARNI

Pita Stuffed with Chunks of Lamb, Tomatoes, Onions, Greens, Tzatziki and Herbs.

8.75

ARNI PSITO SANDWICH

Roast Leg of Lamb Thinly Sliced Over Pita. Topped with Lamb Sauce. Served Open Face with White Bean Salad.

8.95

GYRO

Pita with Ground Roasted Lamb, Beef, Tomatoes, Onions, Greens, Tzatziki and Herbs.

8.50

* PITA PITSA

Baked Pita Topped with Fresh Tomato, Feta, Black Olives and Oregano.

7.95

* PITA ME LAHANIKA

Grilled Seasonal Vegetables with Feta Cheese and Black Olive Layered Over Pita.

7.95

* OMELETA TIS IMERAS

Chef's Select Omelette of the Day.

7.95

Vegetarian

* VEGETABLES TIS IMERAS

Ask Your Waiter for Today's Selection.

14.95 16.95

Kotopoulos

KOTOPOULO ME DAMASKINA – ANDROS

Our Chef's Very Special Recipe. Chicken Breast Marinated in Dry Sherry, Lemon Juice and Fresh Spices. with Finely Chopped Prunes, Mango, Papaya, Thyme, Nutmeg and Peppercorns.

15.95 18.95

KOTOPOULO KEBAB – TRADITIONAL

Breast of Chicken Marinated and Broiled on a Skewer with Vegetables.

15.95 17.95

KOTOPOULO LEMONATO – KOS

Broiled Chicken Basted with Olive Oil, Lemon Juice and Fine Herbs

15.95 15.95

Arni

EXOHIKON – CRETE

Specialty of Taverna. Small Morsels of Lamb Baked with Three Cheeses, Artichoke, Peas, Carrots, Onions and Pine Nuts. Wrapped in Filo.

20.95 20.95

ARNI PSITO – TRADITIONAL

Roast Leg of Lamb Seasoned with Oregano and Garlic.

17.95 19.95

ARNI SHISHKEBAB – TRADITIONAL

Lamb Marinated with Lemon, Olive Oil, Garlic and Oregano. Broiled on a Skewer with Tomatoes, Onions and Peppers.

17.95 20.95

ARNAKI KIKLADITIKO – CYCLADES

Specialty of Taverna. Braised Lamb with Black Olives, Red Wine, Fresh and Sun-Dried Tomatoes.

17.95 20.95

ARNI YOUNVETSI – TRADITIONAL

Braised Shank of Lamb Served Greek Style with Orzo.

20.95 20.95

ARNI KAPAMA – TRADITIONAL

Braised Shank of Lamb with Fresh String Beans in a Light Tomato Sauce

20.95 20.95

PAIDAKIA – TRADITIONAL

Broiled Baby Lamb Chops Seasoned with Oregano, Olive Oil and Lemon Juice.

29.95

Thalassina

KALAMARAKIA TIGANITA – TRADITIONAL

Tender Squid Gently Fried. Served with a Wedge of Lemon.

15.95 18.95

GLOSSA AEGEOU – AEGEAN

Served in Light Wine and Lemon Sauce. Flounder Stuffed with Spinach, Feta and Pine Nuts.

18.95 18.95

PSARI SKARAS

Ask Your Waiter for the Fresh Fish of the Day.

MARKET PRICE

GARIDES CRETEKOU – CRETE

Served in a Casserole. Prawns Sautéed with Fresh Tomato, Garlic, Feta and White Wine.

21.95

*From Our Ancient Greek Menu (Athens, 330 B.C.)

PSARI ME AGINARES

Fish Sautéed with Artichokes, Spiced with Dill and Fennel.

21.95

PSARI ME SPANAKI

Oven-Baked Fish with Spinach, Leeks and Scallions. Dressed with Coriander.

21.95