



Vegetarian

- GF** * VEGETABLES TIS IMERAS
Ask Your Waiter for Today's Selection.

Kotopoulos

- | | LUNCH | DINNER |
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| GF 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 Peppercoms. | 14.95 | 16.95 |
| GF KOTOPOULO KEBAB - TRADITIONAL
Breast of Chicken Marinated and Broiled on a Skewer with Vegetables. | 15.95 | 19.95 |
| GF KOTOPOULO LEMONATO - KOS
Broiled Chicken Basted with Olive Oil, Lemon Juice and Fine Herbs | 15.95 | 17.95 |

Arni

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| GF 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 | 21.95 |
| GF ARNI PSITO - TRADITIONAL
Roast Leg of Lamb Seasoned with Oregano and Garlic. | 17.95 | 19.95 |
| GF ARNI SHISHKEBAB - TRADITIONAL
Lamb Marinated with Lemon, Olive Oil, Garlic and Oregano. Broiled on a Skewer with Tomatoes, Onions and Peppers. | 17.95 | 21.95 |
| GF ARNAKI KIKLADITIKO - CYCLADES
Specialty of Taverna. Braised Lamb with Black Olives, Red Wine, Fresh and Sun-Dried Tomatoes. | 17.95 | 21.95 |
| GF ARNI YUVETSI - TRADITIONAL
Braised Shank of Lamb Served Greek Style with Orzo. | 20.95 | 21.95 |
| GF ARNI KAPAMA - TRADITIONAL
Braised Shank of Lamb with Fresh String Beans in a Light Tomato Sauce | 20.95 | 21.95 |
| GF PAIDAKIA - TRADITIONAL
Broiled Baby Lamb Chops Seasoned with Oregano, Olive Oil and Lemon Juice. | | 34.95 |

Thalassina

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| GF KALAMARAKIA TIGANITA - TRADITIONAL
Tender Squid Gently Fried. Served with a Wedge of Lemon. | 15.95 | 19.95 |
| GF GLOSSA AEGEOU - AEGEAN
Served in Light Wine and Lemon Sauce. Flounder Stuffed with Spinach, Feta and Pine Nuts. | 18.95 | 19.95 |
| GF PSARI SKARAS
Ask Your Waiter for the Fresh Fish of the Day. | | MARKET PRICE |
| GF GARIDES CRETEKOU - CRETE
Served in a Casserole. Prawns Sautéed with Fresh Tomato, Garlic, Feta and White Wine. | | 23.95 |
| *From Our Ancient Greek Menu (Athens, 330 B.C.) | | |
| GF PSARI ME AGINARES
Fish Sautéed with Artichokes, Spiced with Dill and Fennel. | | 22.95 |
| GF PSARI ME SPANAKI
Oven-Baked Fish with Spinach, Leeks and Scallions. Dressed with Coriander. | | 22.95 |



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

Traditionals

TAVERNA CRETEKOU SPECIAL A Combination of Traditional Greek Dishes Including Moussaka, Pastitsio, Dolmades, Soudsoukakia and Spanakopita.	17.95	20.95
SOUDSOUKAKIA – SMIRNI Ground Beef Morsels in a Mediterranean Sauce with Cumin.	13.95	17.95
PASTITSIO – TRADITIONAL Baked Ground Sirloin and Ziti Pasta. Topped with Parmesan Cheese and Bechamel Sauce.	13.95	18.50
SPANAKOTIROPITES – TRADITIONAL Filo Filled with Spinach and Feta Cheese and Baked to a Golden Crust.	14.95	18.50
TIROPITA – ANDROS Our Chef's Special Recipe. Manouri, Feta and Kefalograviera Cheeses. Wrapped in Puff Pastry and Filo.	14.95	17.95
MOUSSAKA – CRETE Layers of Ground Sirloin, Eggplant and Zucchini. Topped with Bechamel Sauce an Parmesan Cheese.	14.95	18.95
DOLMADES AVGOLEMONO – TRADITIONAL Ground Sirloin, Rice and Mint Wrapped in Grape Leaves. Finished in Avgolemono Sauce.	15.50	18.50

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.		21.95
TORNEDO KRASSATO – ATHENS Medallion of Beef Tenderloin Sautéed in Butter and Herbs. Laced with Mavrodaphne Wine.		34.95

Soup

GF AVGOLEMONO Traditional Greek Chicken Soup with Frothy Egg and Lemon.	5.95	6.25
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Salads

GF * ANAMIKI SALATA Mixed Salad with Country Greens with Feta and House Dressing.	7.50	7.50
GF ELLINIKI SALATA Mixed Baby Greens with Greek Olives, Feta, Tomatoes, Cucumbers and Anchovies. Dressed with Olive Oil, Vinegar and Herbs.	10.50	10.95
GF KOTOPOULO SALATA Grilled Chicken on a Bed of Organic Country Baby Greens with Beets.	11.95	13.95
GF * HORIATIKI Traditional Greek Country Salad of Tomatoes, Onions, Cucumbers, Green Peppers, Capers, Black Olives and Feta. Seasoned with Olive Oil and Herbs.	10.50	10.95
GF * PATZARI SALATA Beets, Mixed Greens, Feta, and Walnuts in a Balsamic Vinaigrette Dressing.	10.50	10.95
KALAMARI SALATA Squid Served on mixed Baby Greens.	13.75	14.75
GF 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 Layerd Over Pita.	7.95
GF * OMELETA TIS IMERAS Chef's Select Omelette of the Day.	7.95