

Anassa

TAVERNA LUNCH

APPETIZERS

AVGOLEMONO 9

Egg and lemon soup

FISH SOUP 11

With red grouper and vegetables

OCTOPUS 20

Sushi quality charcoal broiled with onion and capers

ANASSA CHIPS 17

Paper thin sliced zucchini and eggplant, lightly fried served with tzatziki

BEETS 13

Red beets served with a garlic puree

CRAB CAKE 21

Jumbo lump Maryland Blue crabmeat

MUSSELS 16

Sautéed with ouzo, fresh tomato and a touch of feta cheese

SPREADS 16

Tzatziki, taramosalata, tirokafteri, skordalia, eggplant, fava puree (choice of three) \$6.00 each

SHRIMP SAGANAKI 21

fresh tomato, feta and garlic

GRILLED SHRIMP 20

Premium quality fresh white shrimp simply grilled

SAGANAKI 14

Pan fried traditional Kefalograviera cheese

FRIED CALAMARI 15

Fresh Calamari lightly fried

GRILLED CALAMARI 17

Stuffed with Cretan Anthotyro, feta, manouri cheeses

SARDINES 19

charcoal-broiled or pan fried

SPINACH PIE 14

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

TUNA TARTARE 19

With soy, coriander, cucumber and avocado

GREEK MEATBALLS 14

Greek meatballs stuffed with feta in tomato sauce

GRILLED HALLOUMI 14

over pita with roasted tomato and basil

SALADS

ORGANIC GREEN 11

Mixed organic greens with balsamic vinaigrette

ROMAINE 12

Scallions, feta cheese, fresh dill, extra virgin olive oil and lemon

CLASSIC GREEK 14

Tomato, cucumber, peppers, onions, capers, Kalamata olives and feta cheese

ARUGULA 12

Cherry tomatoes, onions, feta cheese, and balsamic vinaigrette

LIGHT FAIR

SPICED LAMB KEBAB 18

Lamb skewer served with cous cous, mixed field greens and yogurt dip

BEEF BURGER 16

Sirloin beef burger served with oregano fries

FISH GYRO 16

White fish in garlic lemon sauce served over pita bread with lobster ragout and onions

LOBSTER RAVIOLI 19

Fresh lobster ragout in a lemon sage sauce

PASTA ALA GRECA 18

Rigatoni with sautéed spinach, garlic, roasted tomato and a touch of feta cheese

CHICKEN SANDWICH 15

Grilled Chicken Breast, tomato, gruyere cheese over pita bread

ENTREE SALADS

COBB SALAD 16

Romaine, blue cheese, grilled zucchini, avocado, crispy bacon, eggs, cucumbers and tomatoes in a tarragon sauce. Supplementary: \$4 chicken or \$9 shrimp

WARM SEAFOOD SALAD 20

Wild greens with shrimp, calamari, mussels, clams in a light lemon dressing

LAMB SALAD 20

Sliced lamb with baby spinach, baked tomato, smoked eggplant, and xinotiri

MEDITERRANEAN 15

Baby Romaine hearts with grilled eggplant, zucchini, peppers, xinotiri cheese and balsamic vinegar. Supplementary: \$4 chicken or \$9 shrimp

TUNA NICOISE 22

Hearts of baby Romaine, cherry tomato, haricot vert, cucumber fresh tuna and mustard dressing

ENTREES

FROM THE SEA

WILD STRIPED BASS 28

Wild striped bass wrapped in parchment paper, served with rainbow vegetables

FILET OF SALMON 27

Organic salmon served with spinach and rice

LOUP DE MER 29

Mediterranean sea bass "Iavraki"

ROYAL DORADO 29

Imported Mediterranean white fish

TUNA 37

Sushi quality tuna served rare with marinated sliced beets

SWORDFISH KEBAB 28

With tomato, onion and peppers served with yellow split pea mousse

SEAFOOD RISOTTO 27

With lobster, shrimp, mussels, clams, sweet garlic tomato, mint sauce

LOBSTER MOUSAKA 27

Layers of grilled vegetables, fresh lobster with a creamy béchamel sauce

LOBSTER SPAGHETTI 44

Fresh Maine lobster with sweet garlic, tomato sauce and parsley

FROM THE LAND

ORGANIC CHICKEN 26

Grilled organic chicken breast served with oregano fries, tzatziki and pita bread

LAMB CHOPS 39

Grilled lamb chops served with roasted potatoes, grilled tomato and topped with tzatziki

NY BLACK ANGUS 42

14oz Certified Black Angus NY strip charcoal broiled with a choice of vegetable or potatoes

RAW BAR

ON THE HALF SHELL CLAMS

Market Daily

2.50 EACH

15 HALF DOZEN

30 DOZEN

OYSTER ON THE HALF SHELL

Market Daily

EACH 2.75

HALF DOZEN 16.50

DOZEN 33

SHRIMP COCKTAIL FIVE 22

ANASSA GRAND PLATEAU 120

4-6 people

shrimp, oysters, clams
crab, lobster, mussels

DAILY SPECIALS

MONDAY DOLMADES 23

Stuffed cabbage with ground beef, rice and herbs in an egg lemon sauce

TUESDAY BUCATINI PASTA LAMB 30

Slow braised lamb shoulder with bucatini pasta, fresh butter and dry ricotta cheese

WEDNESDAY PORK SHOULDER 27

Slow cooked pork shoulder wrapped in parchment paper served with lemon potatoes

THURSDAY BRAISED VEAL SHANK 29

Braised veal stew with tomatoes, orzo and feta cheese

FRIDAY FRICASSEE PORK 27

Slow cooked pork with wild greens and celery fricassee

SATURDAY LAMB SHANK 30

Slow cooked lamb shank served with lemon potatoes

SUNDAY STUFFED TOMATO & PEPPER 21

Tomato and green bell pepper stuffed with rice and mint served with roasted potatoes

SIDES

GRILLED VEGETABLES 10

Seasonal mixed grilled vegetables

POTATOES 7

Choice of roasted potatoes or oregano fries

GIGANTES 9

Savory braised giant lima beans with tomato, onions and parsley

BROCCOLI RABE 9

Sautéed with garlic and feta cheese

SPINACH & RICE 9

Fresh spinach with rice, tomato and fresh dill

ASPARAGUS 11

Grilled with balsamic glaze-EVOO

HORTA 9

Steamed wild mountain greens with extra virgin olive oil and fresh lemon

TRUFFLE FRIES 11

French Fries with truffle oil and parmesian cheese

Anassa

TAVERNA WINE LIST

WINE BY THE GLASS

SPARKLING WINE

- PROSECO. NV Mionetto 12
PERRIER-JOUET. NV Grand Brut 18

WHITE WINE

- PINOT GRIGIO. 2011 Primaterra 11
MALVASIA. 2011 Alexakis 10
ASSYRTIKO. 2011 Koutsoyanopoulos 12
SAUVIGNON BLANC. 2011 Alpha Estate 12
CHARDONNAY. 2010 Hess 10
RIESLING KABINETT. 2009 Bollig-Lehnert 12
CHARDONNAY. 2009 Nicholson Ranch 17

ROSE

- SALENTO ROSSO. 2012 Castris 11

RED WINE

- AGIORGITIKO. 2010 Domaine Skouras 11
SHIRAZ. 2011 Thomas Goss 12
MERLOT. 2009 Selby 12
PINOT NOIR. 2011 Fleur 14
CABERNET SAUVIGNON. 2010 Stackhouse 16

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

- MOET & CHANDON. NV Imperial 110
MOET & CHANDON. NV Rose 120
LAURENT PERRIER. NV Rose 160
DOM PERIGNON. 2003 400
CRISTAL. 2005 500
VEUVE CLICQUOT. NV Yellow Label 125

GREEK WHITE

- AIDANI. 2011 Argyros, Santorini 55
ASSYRTICO. 2011 Sigalas, Santorini 48
ASSYRTICO. 2012 Gai'a, Santorini 48
BIBLIA CHORA. 2012 Macedonia 58
VIOGNIER. 2011 Skouras, Nemea 45
MALAGOUZIA. 2011 Zafeirakis, Thessaly 35
CHARDONNAY. 2009 Gerovassiliou, Epanomi 80
FUME BLANC. 2011 Gerovassiliou, Epanomi 70

AMERICAN WHITE

- TABLAS CREEK. 2010, Paso Robles 50
CHARDONNAY. 2011 Cake Bread, Napa Valley 80
SAUVIGNON BLANC. 2011 Hartwell, Napa Valley 65
CHARDONNAY. 2011 Rombauer, Napa Valley 65
CHARDONNAY 2010 "LES NOISETIERES"
Kistler, Sonoma 120
CHARDONNAY. 2010 Ramey, R R Valley 70
CHARDONNAY. 2011 Shafer, Napa Valley 120
CHARDONNAY. 2011 Peter Michael, Sonoma 165
CHARDONNAY.
2011 "Sleepy Hollow" Talbott Monterey 75
SAUVIGNON BLANC.
2011 "Hyde Vineyard" Selene Carneros 60

EUROPEAN WHITES

- RIESLING KABINETT.
2009 Bollig-Lehnert, Germany 48
CLOUDY BAY. 2012, New Zealand 60
ETNA BIANCO. 2010 Benanti, Italy 45
TREBBIANO DI LUGANA. 2011 Olivini, Italy 48
GAVI DI GAVI, 2011 La Scolca, Italy 90
VERMENTINO. 2011 Sardus Pater, Italy 48
POUILLY-FUME. 2011 Cailbourdin, France 50
SANCERRE. 2011 Reverdy-Ducroux, France 45
POUILLY-FUISSE 2010 Auvigue, France 65
CHABLIS. 2010 Picq, France 60
CHABLIS. 2011 Moreau, France 62
MUSCADET. 2011 L'ecu, France 45
VOUVRAY. 2011 Bourilon 45
MEURSAULT. 2010 Olivier Leflaive, France 125
PULIGNY MONTRACHET.
2011 "Les Folatieres", Genout-Boulangier 140
CHASSAGNE MONTRACHET 'DU CHATEAU'.
2009, Maltroye 150

GREEK REDS

- AGIORGITIKO. 2008 Skouras, Nemea 60
AGIORGITIKO. 2006 Driopi, Nemea 45
XINOMAVRO. 2009 Alpha Estate, Amyndeon 45
XINOMAVRO. 2008 Karydas, Naoussa 50
SYRAH. 2008 Nerantzi, Macedonia 75
GEROVASSILION 'ESTATE RED'. 2008, Epanomi 60
VLACHIKO. 2009 Katogi Averoff, Epirus 60
BIBLIA CHORA, 2009, Macedonia 65
STROFILIA. 2008, Peleponnese 40

AMERICAN REDS

- ZINFANDEL. 2010 Terraces, Napa Valley 60
ROBERT FOLEY 'GRIFFIN'. 2010, Napa Valley 70
PETIT SIRAH.
2006 Stanton Vineyards, Napa Valley 80
PINOT NOIR. 2007 Amalie Robert, Oregon 60
PINOT NOIR. 2009 Monticello, Napa Valley 60
PINOT NOIR. 2007 Nicholson Ranch, Sonoma 72
CABERNET SAUVIGNON. 2009 Hunnicutt, Napa 90
CABERNET SAUVIGNON. 2009 Engel Family, Napa 110
CABERNET SAUVIGNON. 2010 Shafer, Napa Valley 140
MERLOT. 2009 Stag's Leap Winery, Napa Valley 75
CABERNET SAUVIGNON. 2007 Heitz, Napa Valley 95
MERLOT SELBY. 2009 Sonoma County 48

EUROPEAN REDS

- RIOJA 'RESERVA'. 2004 Viña Ardanza, Spain 70
PSI. 2010 Ribera Del Duero, Spain 75
NERO D' AVOLA. 2005 Benanti, Italy 62
BRUNELLO DI MONTALCINO.
2005 Le Macioche, Italy 115
DOLCETTO DI DOGLIANI. 2011 Cozzo Mario, Italy 45
BARBERA DI ASTI. 2009 La Giribaldina, Italy 50
AMARONE CLASSICO. 2006 Villa Spinosa, Italy 140
LIRAC ROUGE. 2009 Domaine Da Juncier, France 40
GIGONDAS. 2009 Domaine Cayron, France 65
CHATEAUNEUF DU PAPE.
2009 Vieux Telegraph, France 145
GRENACHE. 2007 Clos Thales, France 75
CHATEAU SOCIANDO MALLET.
2009 Medoc, France 120
CLOS DU MARQUIS. 2009 Saint Julien, France 150
BAROLO. 2006 Paolo Conterno, Italy 96
BARBARESCO. 2006, Azienda Ressia, Italy 105
SHIRAZ. 2011 Thomas Goss, McLaren Australia 48