

Anassa

TAVERNA BRUNCH

APPETIZERS

AVGOLEMONO SOUP 11

Chicken egg lemon, rice

FISH SOUP 14

Fish with vegetables and tomato

SPREADS 21

(choice of 3)

Tzatziki, taramosalata, tirokafteri, skordalia, fava, eggplant
\$7.00 each

SAGANAKI 17

Traditional Kefalograviera cheese pan-fried

SPINACH PIE 17

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

OCTOPUS 26

Sushi quality, charcoal grilled with onion and capers

GREEK MEATBALLS 17

Stuffed with feta and onions in a tomato sauce

STUFFED CALAMARI 21

Stuffed with feta, kefalograviera, halloumi and manouri cheeses

FRESH CALAMARI 18

Pan-Fried or grilled

MUSSELS 21

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

SALADS

Add a variety of supplementary items to your fresh salad:

\$7 Chicken, \$14 Shrimp, \$12 Lamb, \$19 Octopus, \$13 Grilled Calamari, \$19 Salmon

CLASSIC GREEK 19

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

COBB SALAD 21

Romaine, blue cheese, grilled zucchini, avocado, crispy bacon, eggs, cucumbers, peppers, tomatoes, olives, in tarragon sauce.

LAMB SALAD 24

Sliced lamb with baby spinach, smoked eggplant, and xinotiri

ROMAINE 16

Scallions, feta cheese, fresh dill, kalamata olives, creamy dressing

ORGANIC GREEN 14

Mixed organic greens with balsamic vinaigrette

ARUGULA 15

Cherry tomatoes, onions, shaved feta cheese and balsamic vinaigrette

EGGS ANY STYLE 14

with home fries

OMELET 16

Choice of three: peppers, mushroom, onions, spinach, bacon, swiss, feta, cheddar cheese

GOLDIE LOX OMELET 18

Scottish smoked salmon, cream cheese, fresh dill

FARMERS OMELET 16

Leeks, ham, potato, gruyère cheese

EGGS BENEDICT 18

Choice of: Canadian bacon or smoked salmon on English muffin with hollandaise sauce, mixed green salad

EGGS FLORENTINE 16

Poached egg, English muffin, sauteed spinach, hollandaise sauce, mixed green salad

BUTTERMILK PANCAKES 15

Choice of: plain, blueberry, chocolate chip

FRENCH TOAST 15

Almond, served with fresh berries

WAFFLES 15

served with fresh berries

OATMEAL 10

with spicy syrup, berries, banana

BAGEL AND LOX 18

plain or everything bagel, Scottish smoked salmon, cream cheese, capers, tomato, onion

GREEK YOGURT 11

with your choice of either

| Granola, Berries and Banana |

| Chunky Apples and Cinnamon |

| Greek Honey and Walnuts |

EGG WHITES AVAILABLE UPON REQUEST 3

LIGHT FARE

LAMB KEBAB 21

2 ground lamb skewers served with oregano fries, mixed field greens tzatziki and pita

BEEF BURGER 18

Sirloin beef burger served with oregano fries

FISH GYRO 20

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

LOBSTER RAVIOLI 23

Fresh lobster ragout, ricotta in creamy tomato sauce

PASTA ALA GRECA 21

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

CHICKEN SANDWICH 17

Grilled Chicken Breast, tomato, gruyère cheese over pita bread

ENTREE

FROM THE SEA

Our selection of the freshest fish is flown daily from mediterranean and Atlantic. Our chef de-bones your fish as thoroughly as possible, but you might see some leftover bones

ORGANIC SALMON 34

Grilled, EVO oil & lemon, capers, served with spinach & rice

ROYAL DORADO (TSIPOURA) 34

Mediterranean white fish grilled, EVO oil & lemon, capers

LOUP DE MER (LAVRAKI) 34

Mediterranean sea bass grilled EVO oil, fresh lemon, capers

SHRIMP MOUSAKA 33

Layers of grilled zucchini and eggplant with a creamy béchamel sauce, topped with fresh shrimp

FROM THE LAND

CHICKEN BREAST 21

Served with oregano fries, tzatziki and grilled tomato

LAMB CHOPS 44

3 rack of lamb served with roasted lemon potatoes and grilled asparagus

NY STRIP STEAK 47

14oz Black Angus steak charcoal grilled with with grilled vegetables or choice of potatoes

SIDES

APPLE SMOKED BACON 8

PORK SAUSAGE 8

RED POTATOES 8

With onions and peppers

BAGEL AND CREAM CHEESE 8

Plain or everything bagel

MIXED BERRIES 8