

Anassa

TAVERNA LUNCH

APPETIZERS

AVGOLEMONO SOUP 11
Chicken egg lemon, rice

FISH SOUP 14
Fish with vegetables and tomato

OCTOPUS 26
Sushi quality, charcoal grilled with onions and capers

ANASSA CHIPS 22
Thinly sliced zucchini and eggplant, lightly fried served with tzatziki

BEETS 16
Red & golden beets served with a potato garlic puree (skordalia)

CRAB CAKE 24
Jumbo lump Maryland Blue crabmeat over black lentils and gigantes

MUSSELS 21
Sautéed with ouzo and brandy, fresh tomato sauce and a touch of feta cheese

SPREADS 21
(choice of 3)
Tzatziki, taramosalata, tirokafteri, skordalia, fava, eggplant \$7.00(each)

SHRIMP SAGANAKI 24
Sautéed shrimp, tomato sauce, feta, garlic, ouzo

GRILLED SHRIMP 23
Premium quality fresh white shrimp simply grilled over mixed greens

SAGANAKI 17
Traditional Kefalograviera cheese pan-fried

FRESH CALAMARI 18
Pan-fried or grilled

STUFFED CALAMARI 21
Stuffed with feta, kefalograviera, halloumi and manouri cheeses

SARDINES 23
Grilled or pan-fried

SPINACH PIE 17
Scallions, leeks, dill and feta cheese in handmade phyllo dough

TUNA TARTARE 24
Soy-ginger dressing, avocado, crispy shallots

GREEK MEATBALLS 17
Stuffed with feta and onions in a tomato sauce

GRILLED HALLOUMI 17
Over mixed greens with balsamic vinaigrette

DAILY SPECIALS

MONDAY DOLMADES 27
Stuffed cabbage with ground beef, rice and herbs topped with egg EVO oil & lemon sauce

TUESDAY MONKFISH PESCADRITSA 34
Pan-seared, over potatoes and leeks with Kefalograviera cheese, EVO oil & lemon sauce

WEDNESDAY PORK SHOULDER 31
Slow-cooked, wrapped in parchment paper with lemon potatoes drizzled with EVO oil & lemon

THURSDAY ARCTIC CHAR 33
Served over sautéed horta, garlic, capers drizzled with EVO oil & lemon

FRIDAY BRAISED LAMB 34
Slow-braised lamb shoulder with bucatini pasta, fresh butter and dry ricotta cheese

SATURDAY SEAFOOD RISOTTO 31
With shrimp, mussels, clams, sweet garlic, mint and parmesan cheese

SUNDAY LAMB SHANK 34
Slow-cooked lamb shank served with lemon potatoes topped with a thick EVO oil & lemon sauce

SALADS

ORGANIC GREEN 14
Mixed organic greens, tomatoes with balsamic vinaigrette

ROMAINE 16
Scallions, feta cheese, fresh dill, kalamata olives, creamy dressing

CLASSIC GREEK 19
Tomato, cucumber, peppers, onions, capers, Kalamata olives and feta cheese

ARUGULA 15
Cherry tomatoes, onions, shaved feta cheese and balsamic vinaigrette

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

ENTREE SALADS
Add a variety of supplementary items to your fresh salad: \$7 Chicken, \$14 Shrimp, \$19 Octopus, \$12 Lamb \$13 Grilled Calamari, \$19 Salmon

COBB SALAD 21
Romaine, blue cheese, grilled zucchini, avocado, crispy bacon, eggs, cucumbers, peppers, tomatoes, olives, in tarragon sauce.

WARM SEAFOOD SALAD 24
Wild greens with shrimp, calamari, mussels, clams, sauteed in a light mango dressing

LAMB SALAD 24
Sliced lamb with baby spinach, smoked eggplant, and xinitiri

MEDITERRANEAN 18
Baby Romaine hearts with grilled eggplant, zucchini, peppers, tomatoes, cucumbers, xinitiri cheese paximadi croutons and balsamic vinaigrette.

TUNA NICOISE 26
Mixed organic greens, cherry tomato, cucumber, yukon potatoes, haricot vert, egg, olives, mustard dressing

SIDES

GRILLED VEGETABLES 11
Seasonal mixed vegetables

POTATOES 10
Choice of roasted lemon potatoes or oregano fries

GIGANTES 13
Savory braised giant lima beans with tomato, onions and parsley

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 a creamy tomato sauce

ENTREES

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

RED SNAPPER 34
Baked in parchment paper with rainbow vegetables EVO oil & lemon

ORGANIC SALMON 34
Grilled, EVO oil & lemon, capers, served with spinach & rice

LOUP DE MER (LAVRAKI) 34
Mediterranean sea bass grilled, EVO oil & lemon, capers

ROYAL DORADO (TSIPOURA) 34
Mediterranean white fish grilled, EVO oil & lemon, capers

TUNA 41
Served rare with red & golden beets and sauteed horta with garlic

SWORDFISH KEBAB 31
Grilled served with red yukon potatoes, leeks, garlic, shallots

RAW BAR

ON THE HALF SHELL CLAMS
Market Daily **3.00 EACH**
18 HALF DOZEN
36 DOZEN

OYSTER ON THE HALF SHELL
Market Daily **EACH 3.25**
HALF DOZEN 19.50
DOZEN 39

JUMBO SHRIMP COCKTAIL 23
FIVE

ANASSA GRAND PLATEAU 125

4 people
shrimp, oysters, clams
crab, lobster, mussels

PASTA ALA GRECA 21
Rigatoni with sautéed spinach, garlic, roasted tomato and a touch of feta cheese

CHICKEN SANDWICH 17
Grilled Chicken Breast, tomato, gruyere cheese over pita bread

GRILLED FRESH FISH OF THE DAY FOR TWO Market Price

SEAFOOD YIOUVETSI 33
Orzo wheat pasta, scallops, shrimp, mussels, clams, feta and in fresh tomato sauce

SHRIMP MOUSSAKA 33
Layers of grilled zucchini and eggplant with a creamy béchamel sauce, topped with fresh shrimp

LOBSTER SPAGHETTI 48
With sweet garlic, fresh tomato sauce and parsley

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 grilled vegetables or choice of potatoes

Amassa

TAVERNA WINE LIST
