

# Anassa

## TAVERNA BRUNCH

### APPETIZERS

#### OCTOPUS 25

Sushi quality Mediterranean octopus charcoal broiled

#### MUSSELS 20

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

#### SPREADS 20

Tzatziki, taramosalata, tirokafteri, skordalia, eggplant, fava puree (choice of three) \$7.00 each

#### SAGANAKI 17

Traditional Kefalograviera cheese pan fried

#### STUFFED CALAMARI 21

Stuffed with halumi feta, manouri cheeses and fresh mint

#### FRESH CALAMARI 18

Fried or grilled

#### SPINACH PIE 17

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

#### AVGOLEMONO SOUP 11

Chicken, rice, egg and lemon

#### FISH SOUP 14

With red grouper and vegetables

### SALADS

#### ORGANIC GREEN 14

Mixed organic greens with balsamic vinaigrette

#### ARUGULA 15

Cherry tomatoes, onions, feta cheese, and balsamic vinaigrette

#### COBB SALAD 20.50

Baby hearts of Romaine, grilled zucchini, avocado, crispy bacon, eggs, tomatoes, and blue cheese in a tarragon sauce. Supplementary \$7 chicken or \$11 shrimp

#### LAMB SALAD 23.50

Sliced lamb with baby spinach, smoked eggplant, and xinotiri

#### ROMAINE 16

Scallions, feta, fresh dill, olive oil with creamy mustard dressing

#### CLASSIC GREEK 18

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

EGG WHITES AVAILABLE UPON REQUEST 3

#### 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

#### GRANOLA AND YOGURT 11

YOGURT, GRANOLA, BERRIES AND BANANA | YOGURT WITH GREEK HONEY AND WALNUTS  
YOGURT WITH CHUNKY APPLES AND CINNAMON | FRESH SEASONAL FRUITS

### SIDES

APPLE SMOKED BACON 8

CANADIAN BACON 8

CHICKEN SAUSAGE 8

RED POTATOES 8

With onions and peppers

BAGEL AND CREAM CHEESE 8

Plain or everything bagel

MIXED BERRIES 8

### LIGHT FAIR

#### SPICED LAMB KEBAB 21

Ground lamb skewer served with couscous, mixed field greens and tzatziki

#### 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 and onions

#### LOBSTER RAVIOLI 23

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

### ENTREES

#### FROM THE SEA

##### ORGANIC SALMON 33

Served with spinach & rice

##### ROYAL DORADO 33

Imported Mediterranean white fish

##### LOUP DE MER 34

Mediterranean sea bass "lavraki"

##### SHRIMP MOUSAKA 31

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

#### FROM THE LAND

##### CHICKEN BREAST 21

grilled chicken breast served with oregano fries, tzatziki and grilled tomato

##### LAMB CHOPS 44

Grilled lamb chops served with roasted potatoes and grilled asparagus

##### STEAK FRITES 47

14oz Black Angus steak charcoal grilled with french fries