

Anassa

TAVERNA DINNER

APPETIZERS

AVGOLEMONO SOUP 11

Chicken, rice, egg, lemon

FISH SOUP 14

With red grouper and veggies

OCTOPUS 25

Sushi quality charcoal grilled with onions and capers

ANASSA CHIPS 21

Thinly sliced zucchini and eggplant, lightly fried served with tzatziki

FRESH CALAMARI 18

Fried or grilled

BEETS 16

Red & golden beets served with a garlic puree

CRAB CAKE 24

Jumbo lump Maryland Blue crabmeat over black lentils and gigantes

MUSSELS 20

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

SPREADS 20

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

SHRIMP SAGANAKI 24

With fresh tomato sauce, feta, garlic and ouzo

GRILLED SHRIMP 23

Premium quality fresh white shrimp simply grilled over mixed greens

SAGANAKI 17

Traditional Kefalograviera cheese pan fried

STUFFED CALAMARI 21

Stuffed with Kefalograviera, halloumi, feta, and manouri cheeses

SARDINES 22

Grilled or pan fried

SPINACH PIE 17

Scallions, leeks, dill and feta in handmade phyllo dough

TUNA TARTARE 24

Soy-ginger dressing, avocado and crispy shallots

GREEK MEATBALLS 17

stuffed with feta and onions in a tomato sauce

GRILLED HALLOUMI 17

with mixed greens and balsamic vinaigrette

SALADS

ORGANIC GREEN 14

Mixed organic greens with balsamic vinaigrette

ROMAINE 16

Scallions, feta cheese fresh dill with creamy mustard dressing

CLASSIC GREEK 18

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

ARUGULA 15

Cherry tomatoes, onions, feta cheese, and balsamic vinaigrette

ENTREES

FROM THE SEA

Our selection is among a variety of the freshest Mediterranean and North Atlantic fish, simply grilled drizzled with extra virgin olive oil, fresh lemon, and capers.

WILD STRIPED BASS 34

Baked in parchment paper with rainbow vegetables

ORGANIC SALMON 33

Served with spinach & rice

LOUP DE MER 34

Mediterranean sea bass "lavraki"

ROYAL DORADO 33

Imported Mediterranean fish

CHILEAN SEA BASS 41

Oven-baked with onions, potatoes, tomato sauce and herbs

TUNA 41

Served rare with gold & red beets and sauteed garlic horta

LOBSTER RAVIOLI 31

LOBSTER RAGOUT, ricotta in creamy tomato sauce

GRILLED FRESH FISH OF THE DAY FOR TWO Market Price

SIDES

GRILLED VEGETABLES 11

Seasonal mixed grilled vegetables

POTATOES 10

Choice of roasted lemon potatoes or oregano fries

GIGANTES 13

Savory braised giant lima beans with tomato, onions and fresh parsley

BROCCOLI RABE 11

Sautéed with garlic and feta cheese

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

SHRIMP COCKTAIL FIVE 23

ANASSA GRAND PLATEAU 125

4-6 people

shrimp, oysters, mussels, clams, lobster

DAILY SPECIALS

MONDAY DOLMADES 27

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

TUESDAY MONKFISH PESCANDRITSA 34

Pan seared, over potato and leeks with Kefalograviera cheese

WEDNESDAY PORK SHOULDER 31

Slow-cooked, wrapped in parchment paper served with lemon potatoes

THURSDAY ARCTIC CHAR 33

Served over sauteed horta, capers and 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 in a sweet garlic mint sauce

SUNDAY LAMB SHANK 34

Slow-cooked lamb shank served with lemon potatoes

VISIT US AT WWW.ANASSATAVERNA.COM

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

