

Anassa

TAVERNA LUNCH

APPETIZERS

AVGOLEMONO SOUP 11
Chicken, rice, egg, lemon

FISH SOUP 14
With red grouper and veggies

OCTOPUS 25
Sushi quality charcoal grilled with onion and capers

ANASSA CHIPS 21
Thinly sliced zucchini and eggplant, lightly fried served with tzatziki

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
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

FRESH CALAMARI 18
Fried or grilled

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 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
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

LIGHT FAIR

SPICED LAMB KEBAB 21
Ground lamb skewer served with cous cous, 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
Fresh lobster ragout in a 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, gruyere cheese over pita bread

ENTREE SALADS

Add a variety of supplementary items to your fresh salad:
\$7 Chicken, \$11 Shrimp, \$12 Octopus, \$12 Grilled Calamari, \$22 Salmon

COBB SALAD 20.50
Romaine, blue cheese, grilled zucchini, avocado, crispy bacon, eggs, cucumbers and tomatoes in a tarragon sauce.

WARM SEAFOOD SALAD 23.50
Wild greens with shrimp, calamari, mussels, clams in a light mango dressing

LAMB SALAD 23.50
Sliced lamb with baby spinach, smoked eggplant, and xinotiri

MEDITERRANEAN 16.50
Baby Romaine hearts with grilled eggplant, zucchini, peppers, xinotiri cheese and balsamic vinegar.

TUNA NICOISE 25
Mixed organic greens, cherry tomato, cucumber, yukon potatoes, haricot vert, egg, and mustard dressing

ENTREES

FROM THE SEA
WILD STRIPED BASS 34
Baked in parchment paper, served with rainbow vegetables

ORGANIC SALMON 33
Served with spinach & rice

LOUP DE MER 34
Mediterranean sea bass "Iavraki"

ROYAL DORADO 33
Imported Mediterranean fish

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

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

GRILLED FRESH FISH OF THE DAY FOR TWO Market Price

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

SHRIMP MOUSAKA 31
Layers of grilled zucchini and eggplant, fresh shrimp with a creamy béchamel sauce

LOBSTER SPAGHETTI 48
With sweet garlic, tomato sauce and parsley

FROM THE LAND
CHICKEN BREAST 21
Served with oregano fries, tzatziki and grilled tomato

LAMB CHOPS 44
Served with roasted potatoes, and grilled asparagus

NEW YORK STRIP STEAK 47
14oz Black Angus steak charcoal grilled with a choice of vegetable or potatoes

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, clams
crab, lobster, mussels

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 potatoes 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 and sweet garlic mint sauce

SUNDAY LAMB SHANK 34
Slow-cooked lamb shank served with lemon potatoes

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 parsley

BROCCOLI RABE 11
Sautéed with garlic and feta

SPINACH & RICE 11
Fresh spinach with rice, tomato and fresh dill

ASPARAGUS 13
Grilled with ladolemono sauce

HORTA 10
Sautéed wild mountain greens with extra virgin olive oil

SAUTEED SPINACH 10
With garlic and olive oil

TRUFFLE FRIES 13
French fries with truffle oil and parmesan cheese

Amassa

TAVERNA WINE LIST
