



NEMEA
GREEK TAVERNA

"Welcome Dine Downtown 2017"

July 7-July 16

\$55 pre-fix menu

Mini Nemea Pikilia

(Choose two of the four Pikilia -Served with Pita bread)

Taramosalata - Puree of Smoked Carp Roe

Melitzanosalata - Roasted Eggplant - Herbs

Tzatziki - Greek Yogurt - Cucumber - Dill

Tirokafteri - Red Pepper - Feta - Garlic

Choose one item from each of the follow four courses

Mezethes

Kolokithokeftethes - Zucchini Cakes - Cucumber & Spicy Yogurt Salad - Roasted Red Pepper Sauce

Marithes Tiganites - Lightly Fried Breaded Smelts - Skordalia

Biftekia - Lamb Meatballs - Citrus Pepper Compote - Mint

Kalamarakia - Crispy Monterey Calamari - Frisee Salad - Spicy Chipotle Aioli

Soupes Kai Salates

Horiatiki-Vine Ripened Tomatoes-Cucumber-Bell Pepper -Red Onion - Kalamata Olives - Feta

Avgolemono Soup - Egg Lemon Fumet - Organic Chicken - Rice

Spinach Salad- Spinach Red onions-Roasted Almonds-Blue Cheese-Pears-Red wine dressing

Kiria Piata

Asparagus Risotto-Zucchini-Spinach - Green Peas - Cherry Tomato- Parmesan-Spinach Mint Broth

Kotopoulo Souvlaki -Chicken Breast -Onions -Orzo - Watercress Salad

Sinagrida - White Bass - Roasted Peppers-Cherry Tomatoes-Zucchini-Green Onion-Spinach-Potato

Paidakia - (2)Rib Cut Lamb Chops-Braised Greens-Nemea Potatoes - Lemon Vinaigrette

Mousaka -Lamb Ragout -Grilled Eggplant -Roasted Potato - Béchamel

Moschari Souvlaki - Filet of Beef - Nemea Potatoes - Watercress - Yogurt Dressing

Desserts

Baklava-Layered Phyllo - Toasted Walnuts - House Made Syrup - Fig ice cream

Loukoumathes-Traditional Greek Beignets- Nutella Fudge- Honey syrup

Sokolatina- Flourless Dark Chocolate Cake- Chocolate Mousse- Honey Cream

Executive Chef Sandra Martinez

We support local growers and sustainable products - follow us on Facebook - 408.279.4225