



NEMEA

GREEK TAVERNA

"Welcome Dine Downtown 2018"

July 13 - July 22

\$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 following four (4) courses:

Mezethes

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

Melitzanes Tiganites - Fried eggplant - Parmesan & Kefalograviera cheeses - dill tomato sauce

Dolmathes - Grape Leaves - Rice - Aromatic Spices - Dill - Pine Nuts - Tomato

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

Kiria Piata

Asparragus 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

Galactoboureko - Semolina Custard - Phyllo - Orange Marmalade - Pistachio ice cream

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