

TAVERNA

Taverna uses an abundance of local, seasonal ingredients to highlight the finest of Hellenic cuisine. Enjoy the warmth and hospitality of Old World Greece as part of our family.

FRESHLY SQUEEZED

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

KALIMERA COCKTAILS

MIMOSA 15

BLOODY MARY 15

CDMX 15

KICKSTARTER COFFEE 15

MIDEN (ALCOHOL-FREE) 12

SIDES

THICK CUT BACON 7

ORGANIC FARM EGG 2 (each)

AVOCADO 4

FETA & OLIVES 7

HOUSEMADE PITA BREAD 2.5

VILLAGE BREAD ROLL 5

GREEK FRIES 7

GRANDMA'S POTATO WEDGES 7

HOUSEMADE POTATO CHIPS 4

GREEK SPICY PEPPERS 5

STEAMED HORTA GREENS 8

ORZO PASTA 6



Every day is a gift.
η κάθε μέρα είναι δώρο

BRUNCH

GREEK YOGURT & BERRIES Athenian wildflower honey / hemp granola 14

SPANAKOPITAKIA savoy spinach / feta / leeks / dill & aromatic herbs / phyllo 12

TSOUREKI brioche French toast / poached strawberries / spiced honey 14

AVOCADO TOAST avocado / cherry tomatoes / Acme sourdough 19 (add organic farm egg 2)

OMELETA farm egg omelette / Kasseri cheese / foraged mushrooms / creamy leeks / avocado 22

STRAPATSADA poached farm egg shakshuka / chopped tomatoes & onions / herbed feta 18

THE GREEK AMERICAN two farm eggs any style / thick cut bacon / Grandma's potatoes / feta 16

BITES

GAVROS MARINATOS marinated Spanish white anchovies / house fermented toursi 8

CAVIAR two ounces Royal Kaluga caviar / yogurt creme fraiche / crispy potato chips 125

SASHIMI Pacific yellowfin tuna sashimi / avocado mousseline / allium 28

DIPS choice of TZATZIKI, MELITZANOSALATA, FAVA, SPICY FETA, TARAMA (each 11)

DOLMATHAKIA stuffed Napa Valley grape leaves / diced local vegetables / soft herbs 10

HALLOUMI crispy halloumi cheese / spiced Athenian honey drizzle 18

KOLOKITHOKEFTEDES crispy zucchini cakes / Epirus feta / mint yogurt 18

SMALL PLATES

AVGOLEMONO SOUPA classic Greek egg lemon soup / Sonoma chicken broth 12

HORIATIKI SALATA Greek village salad / local tomatoes / cucumbers / Epirus feta / olives 22

KALAMARAKIA TIGANITA crispy Monterey Bay calamari / citrus / herb aioli 22

OKTAPODAKI grilled Spanish octopus / Santorini fava / Aegean capers 24

SAGANAKI flamed Kefalograviera / fig marmelada / sunflower seeds / Metaxa 19

GARIDES SKARAS grilled wild Gulf prawns / blistered shishito peppers / skordolado 28

MAKARONAKIA rigatoni pasta / tomato / tsipouro / graviera cheese 18

PLEVRAKIA local Superior Farms lamb riblets / smoked paprika puree 19

ENTREES

SOLOMOS Ora King salmon fillet / chickpea ratatouille / sauce vierge 39

PSARAKI deboned ouzo steamed whole fish / capers / tomatoes / saffron / ladolemono 49

SOUVLAKIA two Sonoma chicken skewers / butter lettuce salad / dakos / avocado & mizithra 28

PLAKI baked gigante beans stew / tomato & onion sofrito / herbed feta / torn Cretan dakos 30

GYRO choice of grilled Sonoma chicken, marinated pork or veggie gyro sandwich / fries 24

TAVERNA BURGER ½ pound Prime steak burger / Kasseri / fries / homemade brioche bun 22

ARNAKI local Superior Farms lamb rib chops / crispy potatoes (two chops 44 / three chops 65)

A 5% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages for all TAVERNA employees. A 20% gratuity will be added to all parties of 6 or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.