

Taverna Khione αβέρνα Χιόνι

Khione - goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

Mezethes served with housemade village style bread	\$4 each
Tzatziki- Greek yogurt, garlic, dill, cuke	Skorthalia – potato, garlic, vinegar, oil
Taramosalata- carp roe, lemon, oil	Fava- Santorini fava, garlic, onions, vinegar
Htipiti- feta, grilled hot & sweet pepper	Melitzanosalata- grilled eggplant, lemon, garlic

Orektika-Salata

Htapodi Scharas- grilled octopus with Santorini fava, caper berries and onions	14
Mythia- sautéed Bang's Island mussels with a parsley-onion-lemon-caper sauce; grilled TK bread	12
Manouri kai Manitari- grilled manouri (sheep's milk) cheese with grilled North Spore mushrooms	12
Imam Bayildi- stuffed eggplant with tomatoes, onions, kalamata olives and parsley	8
Spanakopita- filo pie filled with spinach, feta, scallions and dill	10
Kolokythokeptedes- baked zucchini fritters with feta and mint; with Greek yogurt	10
Horiatiki Salata- Greek village salad with tomatoes, cukes, onions, peppers, Dodonis feta and olives	12

Kyrios Piata

Xifias Scharas- grilled Maine swordfish with Greek potato salad and roasted red pepper sauce	24
Piperies Gemistes- stuffed pepper with beef, rice and mint; with white wine-tomato sauce	20
Katsikaki me Fasolakia- braised goat with green beans, tomato, dill and honey	24
Arni Paithakia – grilled lamb loin chops with roasted lemon potatoes and grilled zucchini	28
Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel	20

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness