Taverna Khjone
Ταβέρνα Χιόνι

Mezethes- *served with housemade village style bread* $6 each

Tzatzíki- Greek yogurt, cuke, dill, garlic

Htipiti- feta, grilled hot & sweet peppers

Taramasalata- carp roe, oil, lemon, bread

Skórthália – potato, garlic, vinegar, oil

Fava- Santorini fava, onions, garlic, vinegar

Kolokytho Skórthália - squash, garlic, vinegar

Orektiká- Soupa

Htapódi- grilled octopus w/ Santorini fava, pickled red onion and caperberries 16

Kolokythokeftédes- baked delicata squash fritters with feta, mint and Greek yogurt 12

Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey 12

Gigandes sto Fourno- baked giant Greek white beans with tomato, vegetables and dill 10

Manitari Soupa- cremini mushroom soup with shallots, tarragon and milk 10

Avgolemono Soupa- Traditional Greek egg-lemon soup with chicken and orzo 10

Kyríos Piáta

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes 32

Lahano Gemistes- baked stuffed cabbage filled with beef, rice and mint; with avgolemono sauce 26

Kalamária Gemistes- braised calamari filled with lamb, rice and mint; in an herbed-tomato sauce 28

Lavráki- grilled whole Spanish sea bass with braised sage white beans 34

Xifias- grilled Maine swordfish with soufico- slow roasted fall vegetables with olive oil and oregano 32

Prasopita- baked filo pie with leeks, dill, scallions and feta cheese 20

Epipleon Piáta- sides- $6 each

Fasólia- braised sage white beans

Patátes- roasted lemon potatoes

Toursi- seasonal housemade pickles

Soufico- slow roasted veg

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