

## Taverna Khione Takeout Menu

4pm-7:30 Wednesday-Saturday 25 Mill St Brunswick ME 04011 207-406-2847

**Krasi- Our exclusive wines are now available to enjoy at home! Choose a bottle or grab a half case or a mixed case (20% off!)**

|  |  |
|--|--|
| Greek Retsina- \$20 bottle   | Greek Rose Wine- \$25 bottle                         |
| Greek White Wine- \$20 bottle- \$96 mixed half case- \$192 mixed case  | \$25 bottle- \$120 mixed half case- \$240 mixed case |
| Greek White Wine- \$30 bottle- \$144 mixed half case- \$288 mixed case | \$45 bottle- \$216 mixed half case- \$432 mixed case |
| Greek Red Wine- \$25 bottle- \$120 mixed half case- \$240 mixed case   | \$30 bottle- \$144 mixed half case- \$288 mixed case |

**Mezethes-** served with housemade village style bread \$8 each 8oz

Tzatziki- Greek goat yogurt, garlic, dill, cuke    Skorthalia – potato, garlic, vinegar, oil    Htipiti- feta, grilled hot & sweet pepper

Taramosalata- carp roe, lemon, oil, bread    Kolokytha Skorthalia- delicata squash, garlic, vinegar

### Orektika-Salatas

|   |      |
|---|------|
| Htapodi Scharas- grilled octopus with Santorini fava, onions and pickled caper leaves                   | 14   |
| Horiatiki Salata- Greek village salad with tomatoes, cukes, peppers, onions, barreled aged feta, olives | 12   |
| Kolokytha Keftedes- baked zucchini fritters with feta and mint; with Greek yogurt                       | 10   |
| Feta Saganaki- pan-fried feta encrusted with pistachios and topped with Greek honey                     | 10   |
| Spanakopita- baked filo pie filled with spinach, feta, scallions and dill                               | 10   |
| Bamies- braised okra with tomatoes, potatoes, onions, dill and honey                                    | 9/16 |

### Kyrios Piata

|  |    |
|--|----|
| Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and grilled zucchini               | 28 |
| Salathi– pan-seared skate wing with braised okra, tomatoes, potatoes, dill and honey                   | 20 |
| Kreas Elafiou- Applegate Farm venison chops with Briam (slow roasted potatoes, zucchini and eggplant)  | 28 |
| Pseftopetino- TK fettuccine with roasted eggplant, tomatoes, parsley, garlic                           | 18 |
| Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel                               | 20 |
| Plevrakia- grilled half rack of lamb ribs with Greek potato salad (potatoes, tomatoes, cukes, vinegar) | 20 |

### Epidorpio

|  |        |
|--|--------|
| Pagota- Ice Cream- Mastiha (sap from the island of Chios) Greek Coffee, Strawberry, Raspberry Sorbet | 8 pint |
| Baklava- syrup soaked layers of filo filled with walnuts and cinnamon                                | 7      |
| Ekmek- syrup soaked shredded filo topped with lemon custard, whipped cream and coconut               | 7      |
| Rizogalo- Greek rice pudding with lemon and orange   | 6      |

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