

\$40 DINNER PRIX-FIXE

ADD 1 GLASS OF GREEK RED, GREEK ROSE, OR GREEK WHITE WINE (+7)

\*AMERICAN/ INTERNATIONAL WINES NOT INCLUDED\*

SUNDAY, MONDAY & TUESDAY ALL EVENING

WEDNESDAY & THURSDAY 4:30 – 6:00\*

FRIDAY & SATURDAY 3:30 – 5:30\*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 4 & ON HOLIDAY’S

\*ORDERS MUST BE IN BY 6:00 OR 5:30 RESPECTIVELY

\*SATURDAY AND SUNDAY TIMES MAY VARY DUE TO PRIVATE EVENTS

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, Cucumber and feta

FRIED CALAMARI

Rings of fresh squid, lightly fried

OCTOPUS +\$8

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON

Scotland: Organic filet served with mixed vegetables and lemon potatoes

CHICKEN SOUVLA

2 Organic chicken kebabs served with pita & tzatziki and fries

FILET MIGNON KEBAB\*

2 skewers served with pita and tzatziki, with fries

LAMB CHOPS\* +\$10

3 Grilled lamb chops, with lemon potatoes

\*NO SUBSTITUTIONS\*

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef’s Seasonal favorites

LIMANI

taverna

\$32 LUNCH PRIX-FIXE

MONDAY – FRIDAY 12:00 – 3:00\*

BEVERAGE, TAX & GRATUITY NOT INCLUDED

NOT AVAILABLE TO PARTIES OVER 6 & ON HOLIDAY’S

\*ORDERS MUST BE IN BY 3:00

FIRST COURSE

CHOICE OF:

GREEK SALAD

Greek salad, tomatoes, bell peppers, onions, cucumber and feta

GREEK SPREADS

Choice of 2: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata

OCTOPUS +\$5

Grilled sashimi quality

AVGOLEMONO

Traditional Greek chicken soup

MAIN COURSE

CHOICE OF:

BRANZINO

Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes

SALMON

Scotland: Organic filet served with mixed vegetables and lemon potatoes

CHICKEN SOUVLA

2 Organic chicken kebabs served with pita & tzatziki and fries

LIMANI BURGER\*

8 oz. caramelized onions, sauteed mushrooms, bacon, white cheddar and fries

DESSERT

CHOICE OF:

KARIDOPITA

Walnut sponge cake, cinnamon, cloves, and honey syrup

YOGURT

Authentic Greek yogurt with thyme honey and walnuts

SORBET

2 Scoops of the Chef’s Seasonal favorites

\*NO SUBSTITUTIONS\*

SALADS

Greek Salad ~ Our Greek salad prepared with vine-ripe tomatoes	15.00
Arugula Salad ~ Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese	13.00
Prasini Salad ~ Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette	13.00
Add Chicken +\$10                      Add Salmon +\$15                      Add 3 U10 Shrimp +\$12	
Octopus Salad ~ Baby mixed greens topped with grilled octopus, red and yellow peppers with cherry tomatoes	23.95

PANINI

Chicken Panini ~ Mozzarella cheese, bacon, sautéed onions and peppers	15.95
Vegetarian Panini ~ Grilled mushroom, zucchini, peppers, eggplant, arugula and halloumi cheese	17.95

RAW BAR

<b>BIG EYE TUNA TARTARE*</b>	22.00	<b>SALMON TARTARE*</b>	22.00
Finger lime, black sesame, Avocado		Organic Salmon, Finger lime, black sesame, Avocado Eggplant Puree with Seaweed salad	

SHAREABLE MUST HAVE LIMANI SPECIALTIES

<b>OCTOPUS</b>	24.00	<b>CALAMARI</b>	16.95
Sashimi quality; Grilled		Rings of fresh squid, lightly fried or grilled	
<b>LIMANI CHIPS</b>	22.00	<b>SPANAKOPITA</b>	16.95
Paper thin cut zucchini and eggplant with lightly fried kefalograviera cheese and tzatziki		Fresh spinach, leeks and feta cheese wrapped in phyllo	
<b>TOMATO SALAD</b>	21.00	<b>CHICKEN KEFTEDES</b>	15.00
Greek salad, tomatoes, bell peppers, onions, olives cucumber and feta		Sauteed chicken meatballs, mint, basil garlic, onion	

APPETIZERS

<b>MUSSELS</b>	18.95	<b>SPREADS</b>	7.00
PEI; white wine, dill, garlic and parsley		Choice of: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata	
<b>CRAB CAKE</b>	23.00	<b>PIKILIA</b>	18.00
Maryland 95% crabmeat served with lima beans		Four; Tzatziki, Tarama, Tirokafteri, and Skordalia	
<b>SHRIMP</b>	22.00	<b>SAGANAKI</b>	16.00
5 U10 shrimp - Charcoal broiled		Pan fried kefalograviera cheese	
<b>GARIDES SAGANAKI</b>	21.00	<b>GRILLED HALLOUMI</b>	16.00
Four sautéed shrimp in a tomato and feta sauce		Traditional Cypriot Cheese	
<b>ASTAKO SPRING ROLLS</b>	23.00	<b>GIGANTES</b>	13.00
Lobster, shitake mushroom, cabbage, ginger celery, carrots		Greek (Kastorian) giant lima beans baked with tomato, dill and parsley	
<b>BAKED CLAMS</b>	16.00	<b>PATZARIA</b>	14.00
8 Middle Neck clams baked with bread crumbs and oregano		Roasted beets and skordalia	
<b>HEAD ON SHRIMP</b>	17.00 Each	<b>SESAME FETA</b>	16.00
Moist, South African U4 wild shrimp		Wrapped in phyllo with mint honey and sour cherry preserve	
<b>IMAM BAYILDI</b>	16.00	<b>KEFTEDES</b>	15.00
Eggplant stuff with Caramelized Onions, Garlic and Tomato		Beef, onions, garlic, parsley	
<b>MUSHROOMS</b>	14.00	<b>LAMB RIBLETTS</b>	16.00
Assortment of grilled mushrooms		Colorado Spare Ribs, Chargrilled, Lemon, Oregano Olive Oil	

SOUP & SALAD

<b>AVGOLEMONO</b>	10.00	<b>PRASINI SALAD</b>	16.95
Traditional Greek chicken soup		Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette	
<b>LENTIL SOUP</b>	10.00	<b>ARUGULA SALAD</b>	16.95
Lentils carrots, celery		Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese	

THE SEA

<b>BRANZINO</b>	34.00	<b>SALMON</b>	34.00
Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes		Scotland: Organic filet served with mixed vegetables and lemon potatoes	
<b>FAGRI FOR TWO</b>	76.00	<b>YELLOW FIN TUNA *</b>	39.00
Greece; Firm and meaty snapper		Sashimi quality center-cut tuna with sesame crust with sautéed spinach	
<b>BLACK SEABASS FOR TWO</b>	76.00	<b>SWORDFISH</b>	39.00
North Carolina; Wild bass, tender and flakey		Skewered with grilled peppers, onions and tomatoes. served with lemon potatoes	
<b>FISH AND CHIPS</b>	27.95	<b>HALIBUT</b>	39.00
Fresh Cod, Beer Battered and Fried, served with Fries, Tartar Sauce & Tai Chili Sauce		Canada: Grilled filet served with Spanakorizo	
<b>ASTAKOMAKARONADA</b>	44.00	<b>SEAFOOD PASTA</b>	35.00
Linguini, 1 1/4 lbs. Maine Lobster, fresh Tomato Sauce and Basil		Mussels, Clams, Calamari, Shrimp with Garlic and olive oil	

THE LAND

<b>CHICKEN SOUVLA</b>	27.00	<b>JAPANESE WAGYU STRIP STEAK*</b>	44.00
2 Organic chicken kebabs served with Pita, tzatziki and fries		10 oz., with fries	
<b>PORK CHOPS *</b>	41.00	<b>FILET MIGNON KEBAB *</b>	35.00
Double Berkshire pork chop, with lemon potatoes		2 skewers with pita, tzatziki, and fries	
<b>LAMB SHANK</b>	38.95	<b>BONELESS RIBEYE *</b>	46.00
Red wine sauce served with Orzo		16 oz. boneless rib eye, with fries	
<b>LAMB CHOPS *</b>	41.00	<b>LIMANI BURGER *</b>	25.95
3 Grilled lamb chops, with lemon potatoes		8 oz. caramelized onions, sauteed mushrooms, Bacon, white cheddar, and fries	
<b>MOUSSAKA</b>	23.00	<b>PASTICHIO</b>	23.00
Eggplant, meat sauce, potato, kefalograviera bechamel		Greek Noodles, Chopped Meat, Bechamel	

SIDE DISHES

\$9 EACH			
<b>HORTA</b>	<b>BROCCOLINI</b>	<b>BRUSSEL SPROUTS</b>	
Red, white, and gold Swiss Chard, Escarole, and Spinach	Sautéed garlic and feta cheese	Greek honey, lime zest, mint	
<b>LEMON POTATOES</b>	<b>CAULIFLOWER &amp; BROCCOLI</b>	<b>GREEK FRIES</b>	
Extra virgin olive oil, fresh lemon juice & herbs	Steamed and tossed with olive oil and lemon	Seasoned with oregano and feta cheese	
<b>SPINACH</b>	<b>BASMATI RICE</b>	<b>SPANAKORIZO</b>	
Sauteed with garlic	Nutty-tasting long grain rice	Rice Pilaf and Spinach	

\*Cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

For Private Events please email our event coordinator at WOODBURY@LIMANI.COM