

LIMANI

TAVERNA

\$35 DINNER PRIX-FIXE

ADD 1 GLASS OF HOUSE RED OR WHITE WINE (+6)

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 +\$6

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

Murray's organic two chicken breasts, marinated and grilled with rosemary and thyme, with lemon potatoes

FILET MIGNON KEBAB*

2 skewers served with pita and tzatziki, with fries

LAMB CHOPS* +\$10

3 Grilled lamb chops, with lemon potatoes

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

\$28.50 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

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 +\$5 Add Salmon +\$7 Add 3 U10 Shrimp +\$8

Octopus Salad ~ Baby mixed greens topped with grilled octopus, red and yellow peppers with cherry tomatoes 23.95

PANINI

Tuna Burger ~ Served with white radish salad and shredded fried zucchini 23.95

Lobster Roll ~ Maine Lobster, celery, chives, tomato, mustard mayonnaise 19.95

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

BIG EYE TUNA TARTARE* Finger lime, black sesame, Avocado	20.00	SALMON TARTARE* Organic Salmon, Finger lime, black sesame, Avocado Eggplant Puree with Seaweed salad	20.00
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SHAREABLE MUST HAVE LIMANI SPECIALTIES

OCTOPUS Grilled sashimi quality	22.00	CALAMARI Rings of fresh squid, lightly fried or grilled	14.95
LIMANI CHIPS Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	18.00	SPANAKOPITA Fresh spinach, leeks and feta cheese wrapped in phyllo	14.95
TOMATO SALAD Greek salad, tomatoes, bell peppers, onions, cucumber and feta	18.95	CHICKEN KEFTEDES Sauteed chicken meatballs, mint, basil garlic, onion	12.00

APPETIZERS

MUSSELS PEI; white wine, dill, garlic and parsley	16.95	SPREADS Choice of: Tzatziki, Tarama, Tirokafteri, Skordalia, Hummus, or Melitzanosalata	6.00
CRAB CAKE Maryland 95% crabmeat served with beans	22.00	PIKILIA Four; Tzatziki, Tarama, Tirokafteri, and Skordalia	17.00
SHRIMP 5 U10 shrimp - Charcoal broiled	18.00	MUSHROOMS Assortment of grilled mushrooms	12.00
GARIDES SAGANAKI Four sautéed shrimp in a tomato and feta sauce	19.00	SAGANAKI Pan fried kefalograviera cheese	13.00
ASTAKO SPRING ROLLS Lobster, shitake mushroom, cabbage, ginger celery, carrots	20.00	GRILLED HALLOUMI Traditional Cypriot Cheese	14.00
BAKED CLAMS 8 Middle Neck clams baked with bread crumbs and oregano	14.00	GIGANTES Greek (Kastorian) giant lima beans baked with tomato, dill and parsley	12.00
HEAD ON SHRIMP Moist, South African U4 wild shrimp	15.00 Each	PATZARIA Roasted beets and skordalia	12.00
ANCHOVIES Pan fried Greek Anchovies	14.00	SESAME FETA Wrapped in phyllo with mint honey and sour cherry preserve	14.00
IMAM BAYILDI Eggplant stuff with Caramelized Onions, Garlic and Tomato	15.00	LAMB RIBLETTS Colorado Spare Ribs, Chargrilled, Lemon, Oregano Olive Oil	16.00
		KEFTEDES Beef, onions, garlic, parsley	12.00

SOUP & SALAD

LENTIL SOUP Lentils carrots, celery	10.00	PRASINI SALAD Hearts of romaine, scallion, sweet pepper drops, crumbled feta, EVOO and red wine vinaigrette	14.95
AVGOLEMONO Traditional Greek chicken soup	10.00	ARUGULA SALAD Arugula, Hazelnuts, sundried tomato, Preserved figs with balsamic vinaigrette and goat cheese	14.95

THE SEA

BRANZINO Mediterranean; Moist and mild served with mixed vegetables and lemon potatoes	31.00	SALMON Scotland: Organic filet served with mixed vegetables and lemon potatoes	30.00
FAGRI FOR TWO Greece; Firm and meaty snapper	76.00	YELLOW FIN TUNA * Sashimi quality center-cut tuna with sesame crust with sautéed spinach	39.00
BLACK SEABASS FOR TWO North Carolina; Wild bass, tender and flakey	76.00	SWORDFISH Skewered with grilled peppers, onions and tomatoes. served with lemon potatoes	39.00
FISH AND CHIPS Fresh Cod, Beer Battered and Fried, served with Fries, Tartar Sauce & Tai Chili Sauce	26.95	HALIBUT Canada: Grilled filet served with Spanakorizo	39.00
ASTAKOMAKARONADA Linguini, 1 1/4 lbs. Maine Lobster, fresh Tomato Sauce and Basil	39.00	SEAFOOD PASTA Mussels, Clams, Calamari, Shrimp with Garlic and olive oil	26.95

THE LAND

CHICKEN SOUVLA 2 Organic chicken kebabs served with, pita & tzatziki and fries	24.00	JAPANESE WAGYU STRIP STEAK* 10 oz., with fries	43.00
PORK CHOPS * 2 Berkshire pork chops, with lemon potatoes	39.00	FILET MIGNON KEBAB * 2 skewers with pita and tzatziki, with fries	33.00
LAMB SHANK Red wine sauce served with Orzo	37.00	BONELESS RIBEYE * 16 oz. boneless rib eye, with fries	45.00
LAMB CHOPS * 3 Grilled lamb chops, with lemon potatoes	39.00	LIMANI BURGER * 8 oz. caramelized onions, sauteed mushrooms, Bacon, white cheddar and fries	22.00
MOUSSAKA Eggplant, meat sauce, potato, kefalograviera bechamel	22.00	PASTICHIO Greek Noodles, Chopped Meat, Bechamel	22.00

SIDE DISHES

\$9 EACH

HORTA Red, white and gold Swiss chard, escarole and spinach	BROCCOLINI Sautéed garlic and feta cheese	BRUSSEL SPROUTS Greek honey, lime zest, mint
LEMON POTATOES Extra virgin olive oil, fresh lemon juice & herbs	CAULIFLOWER & BROCCOLI Steamed and tossed with olive oil and lemon	GREEK FRIES Seasoned with oregano and feta cheese
SPINACH Sauteed with garlic	BASMATI RICE Nutty-tasting long grain rice	SPANAKORIZO Spinach and rice Pilaf

*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.