

LUNCH SPECIALS

11:30AM-4:00PM (MONDAY-SATURDAY)

SALADS

Add chicken on top: 6.00
Add gyro on top: 6.00
Add salmon on top: 7.50
Add calamari on top: 7.50
Add jumbo shrimp (1 PC): 4.00

HORIATIKI 11.00

A traditional Greek salad with lettuce, tomatoes, cucumbers, pepperoncini, onions, capers, olives, feta cheese, Greek Olive Oil and vinegar dressing

MAROULOSALATA 11.00

Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with Greek Olive Oil and lemon dressing

SPRING MIX SALAD 11.00

Mixed greens with tomatoes, cucumbers, onions, and fresh orange, topped with feta cheese and house special White Wine Vinaigrette dressing

BEETS SALAD 15.00

Roasted Beets with Vinaigrette served with Hummus

MANGO SALAD 15.50

Diced fresh mango, tomato, onions, with Greek olives, feta cheese with Balsamic Vinaigrette

BURGERS & WRAPS, GREEK STYLE

Served with Greek Fries

HORIATIKO BIFTEKI 12.00

Grilled Greek-style beef burger topped with choice of Graviera cheese or Haloumi cheese

GYRO WRAP 12.00

Sliced Gyro meat wrapped with lettuce, tomatoes, cucumbers, onions & Tzatziki Sauce

GRILLED CHICKEN WRAP 12.00

Grilled sliced chicken breast wrapped with lettuce, tomatoes, cucumbers, and onions & Tzatziki Sauce

CHICKEN SOUVLAKI WRAP 12.50

Grilled chicken souvlaki wrapped with lettuce, tomatoes, cucumbers, and onions & Tzatziki Sauce

SPICY CHICKEN WRAP 12.50

Marinated sliced chicken sauteed with hot pepper, onions, and seasonal greens

FALAFEL WRAP 12.00

Crispy chickpea falafel wrapped with lettuce and tomatoes

LAMB SOUVLAKI WRAP 15.50

Grilled lamb souvlaki wrapped with lettuce, tomatoes, cucumbers, and onions & Tzatziki Sauce

SHRIMP SOUVLAKI WRAP 15.50

Grilled jumbo shrimp wrapped with lettuce, tomatoes, onions, cucumbers & Chipotle sauce



WE HAVE 2 LOCATIONS!

55 The Promenade at City Place Mall, Edgewater, NJ 07020
Phone 201-945-8998 / 201-945-3998 Fax 201-945-2889

291 Bloomfield Ave, Montclair, NJ 07042
Phone 973-746-2280 / 973-746-2281 Fax 974-746-2291

PICK-UP, DELIVERY & CATERING AVAILABLE
PRIVATE PARTY ROOM AVAILABLE | GIFT CERTIFICATES AVAILABLE

WWW.GREEKTAVERNAUSA.COM

Before placing your order, please inform your server if a person in your party has a food allergy. The consumption of raw or undercooked eggs, poultry, meat, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS

SOUP OF THE DAY 6.00

SALADS

Add chicken on top: 8.50
Add gyro on top: 8.50
Add salmon on top: 10.50
Add calamari on top: 10.50
Add jumbo shrimp (1 PC): 4.00

HORIATIKI (S) 11.00 (L) 15.50

A traditional Greek salad with lettuce, tomatoes, cucumbers, pepperoncini, onions, capers, olives, feta cheese, Greek Olive Oil and vinegar dressing

MAROULOSALATA (S) 11.00 (L) 15.50

Crispy romaine lettuce, dill, scallions, feta cheese, cherry tomatoes, tossed with Greek Olive Oil and lemon dressing

SPRING MIX SALAD (S) 11.00 (L) 15.50

Mixed greens with tomatoes, cucumbers, onions, and fresh orange, topped with feta cheese and house special White Wine Vinaigrette dressing

BEETS SALAD 15.00

Roasted Beets with Vinaigrette served with Hummus

MANGO SALAD 15.50

Diced fresh mango, tomato, onions, with Greek olives, feta cheese with Balsamic Vinaigrette

HOT APPETIZERS

TAVERNA CHIPS 13.50

Crispy Fried zucchini and eggplant chips, served with Tzatziki dip

SPANAKOPITA 13.50

Spinach pie with Greek feta cheese, scallions, fresh baby spinach, dill, and leeks wrapped in phyllo dough

FALAFEL 13.50

Crispy chickpea falafel served with Tzatziki sauce

OUZO KEFTEDES 13.50

Special meatballs from Mytilini Island with mushrooms in Ouzo Tomato Sauce

HALOUMI ON THE GRILL 14.00

Grilled Haloumi Cheese served with roasted red pepper, Greek Olive Oil and Lemon dressing

GRILLED PORTOBELLO MUSHROOM 15.00

Grilled with Balsamic Glaze

TAVERNA GRILLED VEGETABLES 17.50

Assorted Vegetables with Balsamic Glaze

KALAMARAKIA TIGANITA 18.00

Classic Crispy Fried Calamari with Tangy Marinara Sauce

KALAMARAKIA SHARAS 18.00

Charcoal Grilled Calamari finished with Greek Olive Oil, Lemon, and Herbs

GRILLED OCTOPUS 23.95

Tender Charcoal Grilled Marinated Octopus finished with Greek Olive Oil, Lemon, and Herbs

SEAFOOD PLATTER (FOR TWO) 32.50

Octopus, Calamari & Grilled Jumbo Shrimp finished with Greek Olive Oil, Lemon, and Herbs

COLD APPETIZERS

PIKILIA 18.95

A selection of traditional Greek spreads, Tzatziki, Hummus, and Melitzanosalata

TZATZIKI 8.50

Shredded cucumbers, yogurt, dill, and garlic dip with Greek Olive Oil

MELITZANOSALATA 8.50

Roasted Eggplant, garlic, parsley and fresh herbs dip with Greek Olive Oil

HUMMUS 8.50

Smashed chickpeas, cumin, fresh herbs, garlic dip with lemon and Greek Olive Oil

DOLMADAKIA 10.00

Family Recipe – Stuffed Grape Leaves with seasoned rice and lemon juice

COLD APPETIZER COMBO (FOR TWO) 21.00

Greek feta cheese, stuffed grape leaves, Greek Kalamata olives, stuffed red peppers, Greek graviera cheese, Tzatziki, hummus & Spanakopita

TRADITIONAL GREEK DISHES

MOUSSAKA 23.50

Layers of sautéed ground beef, eggplant, potatoes, and tomatoes topped with béchamel cream, baked to perfection

VEGETABLE MOUSSAKA 22.00

Layers of lentils, eggplant, sweet potatoes, zucchini, tomatoes topped with béchamel cream, oven baked to perfection

GREEK STYLE CHICKEN RISOTTO 23.00

Herbed Chicken Breast with Mushroom, Sun-Dried Tomato, with Seasoned Rice

FISH & SEAFOOD

CHARCOAL GRILLED WHOLE FISH (Market Price)

Charcoal Grilled, Finished with Greek Olive Oil and Lemon Juice, Infused with Herbs, Choice of side

GARIDES ELLINIKES 29.50

Jumbo shrimp sautéed with fresh tomatoes, scallions, mushrooms, fresh herbs, and feta cheese served with rice

JUMBO SHRIMP SOUVLAKI 29.50

Grilled Jumbo Shrimp Kabob with onions & peppers with Lemon Dressing served with rice and Chipotle sauce

SOLOMOS STI SHARA 29.50

Faroe Island Salmon filet grilled to perfection served with choice of Tzatziki or creamy Feta Spinach Sauce and one side dish

FROM THE GRILL

PAIDAKIA 34.00

Charcoal Grilled Baby Lamb Chops with choice of side

HIRINI BRIZOLA 24.00

Charcoal Grilled Pork Chops with choice of side

CHICKEN SOUVLAKI 19.50

Grilled Marinated Chicken Breast Kabob with peppers and onions, served with Tzatziki and rice

BIFTEKI 19.00

2 Seasoned Greek Style Beef Patties – Certified Angus Beef, with Salad, Tzatziki, and Fries

LAMB SOUVLAKI 28.50

Grilled Marinated Lamb Tender Kabob with peppers and onions, served with Tzatziki and rice

GYRO PLATTER 19.00

Sliced Gyro served with Tzatziki, salad, and fries

CHICKEN PLATTER 19.00

Grilled Sliced Chicken Breast served with Tzatziki, salad, and fries

SMALL PLATE

(not available on Greek Music Night)

HIRINI BRIZOLA (1) 17.50

Charcoal Grilled Pork Chops with Salad and Potato

SOLOMOS SHARAS 18.95

Faroe Island Salmon filet grilled to perfection, served with grilled vegetables and rice, Finished with Greek Olive Oil and Lemon Juice

PAIDAKIA (3 PIECES) 25.95

Charcoal Grilled baby Lamb Chops with Salad and Rice

MOUSSAKA OR VEGETABLE MOUSSAKA 17.00

Served with salad or choice of side dish

CHICKEN OR GYRO PLATTER 15.50 / 15.50

Served with salad, rice, Tzatziki, or Chipotle Aioli

SOUVLAKI (1 SKEWER)

Served with Salad & Rice, Tzatziki or Chipotle sauce
Choice of Chicken 16.00
Lamb 19.00 / Shrimp 19.00

SIDE DISHES

GREEK LEMON RICE 8.50

Greek style rice seasoned with lemon

SPANAKORIZO 8.50

Spinach and rice with fresh tomatoes, dill, scallions, and Greek Olive Oil

PATATES PSITES STO FOURNO 8.50

Greek style Citrus oven baked potatoes with Greek Olive Oil, lemon, and herbs

GREEK TAVERNA FRIES 8.50

Fries with oregano and Greek Kefalograviera cheese

SEASONAL VEGETABLES 8.50

Sautéed with Greek Olive Oil and garlic