

DAFNI

GREEK TAVERNA



Apollo's first love was the nymph Dafni. As he pursued her, she called upon the gods to help her escape him and was immediately transformed into a laurel tree. Still in love with her, Apollo vowed to always wear a crown of laurel. As the originator of the Pythian games, and as the god of poetry, he swore to crown all victors, heroes and poets with wreaths woven of laurel leaves.

the leaf of the laurel tree is also known as the bay leaf (Dafni, in Greek). It is an essential ingredient in many cuisines, specially those of the Mediterranean. Used either fresh or dried, the leaves impart a subtle but distinctive flavor and fragrance to food.

On behalf of Dafni, we welcome you and wish you Καλή όρεξη

DINNER MENU

COLD APPETIZERS

Dolmades	6.95
Grapevine leaves stuffed with rice, herbs	
Tzatziki	6.50
Spread of yogurt with cucumber, garlic, dill	
Fava	6.95
Yellow split pea puree topped with olive oil, onions	
Melitzanosalata	6.95
Spread of baby eggplant, garlic, olive oil & lemon	
Tirokafteri	6.95
Spread of chesse with spices	
Taramosalata	7.50
Spread of fish roe with lemon & olive oil	
Patzaria	7.95
Roasted beets with garlic dip, olive oil, vinager	
Piperies	7.95
Fresh roasted peppers with crumbled feta, olive oil, vinager	
Skordalia	6.50
Garlic spread	
Pikilia	12.95
Choice of any three spreads, with dolmades	

SOUPS

Avgolemono	5.95
Egg lemon soup with chicken and rice	
Soup of the day	P/A

SIDE DISHES

Greek Fries - With fresh grated cheese & oregano	4.75
Rice Pilaf	4.75
Roast Potatoes – With rosemary and lemon	5.75
Spanakorizo – Rice with spinach, onions and herbs	5.75
Horta – Greens with lemon and oil	5.75
Sautéed Spinach	5.75
Mpizelia Braised – Sweet peas with tomato sauce	4.75

HOT APPETIZERS

Saganaki	9.50
Baked imported cheese	
Loukaniko	9.50
Grilled sausage with leeks and orange zest	
Kolokithakia Tiganita	9.50
Chips of fried zucchini and eggplant with skordalia	
Keftedakia	9.95
Meat patties with light tomato sauce and olives	
Octapodi	14.50
Grilled octopus marinated with herbs and lemon	
Kalamarakia	11.75
Grilled or fried calamari	
Haloumi	10.50
Distinctive Cypriot cheese served over crisp grape leave	
Gigantes	9.75
Oven baked giant beans with tomato sauce and herbs	
Kolokithokeftedes	9.75
Zucchini fritters with onions, mint and cheese, served with tzatziki	
Spanakopita	9.95
Spinach, onions, dill, feta cheese pie	

SALADS

Maroulosalata	8.95
Romaine, scallions, dill with feta cheese dressing	
Greek salad	9.95
Romaine, tomato, pepperoncini, feta, onions, cucumbers, dolmades	
Horiatiki	11.50
Tomato, cucumbers, feta, olives, red onion	
Salata me Ahladi	10.75
Mix greens, poached pears, golden raisins and toasted walnuts and honey vinagrette	
Paradosiaki (Farmers)	11.50
Arugula, endive, carrots, kefalograviera cheese	
Mesanatolitiki (Middle eastern)	11.50
Dolmades, eggplant spread, cucumbers, feta, red onions, tomato	
Nisiotiki (Islanders)	11.50
Mix greens, grilled fennel, grilled haloumi, and dried figs	

Any of the above salads with:

Grilled Chicken	4.75
Sliced Gyro	4.75
Grilled Salmon	5.50
Grilled Shrimp or Calamari	6.75

VEGETARIAN DISHES

Stuffed Tomatoes- Peppers – Stuffed with rice, fresh herbs, raisins	16.50
Grilled Vegetables – Grilled seasonal vegetables, olive oil, wine vinegar	15.50
Moussaka (Vegetarian) – Layers of seasonal vegetables and fresh tomato	16.50
Hortopita (Boureki) – Three types of greens, fresh herbs and feta cheese pie	14.50
Spanakopita – Spinach and feta pie	14.50

Above served with cucumber relish, and fava or tzatziki

FISH

Served with vegetable and potatoes or rice

Lavraki	25.00
Grilled Striped Bass	
Sinagrida	26.00
Grilled Red Snapper	
Solomos	22.50
Grilled salmon steak	
Plaki	23.50
Baked filled of stripped bass with tomato sauce, onions, garlic and white wine	
Bronzini – Grilled Mediterranean Sea Bass	26.50

Served with Maroulosalata

Garides Mikrolimano	23.75
Sauteed shrimps with tomato sauce, feta, olives, over rice	
Seafood Brochette	23.75
Grilled seafood over rice	
Grilled Shrimp	23.75
Charcoal grilled over spanakorizo	

CHARCOAL GRILLED

Souvlaki	15.95
Marinated cubes of pork, with onions and peppers	
Gyro	15.95
Sliced ground lamb sirloin	
Chicken Souvlaki	15.95
Marinated cubes of chicken, with onions and peppers	
Bifteki	15.95
Ground beef with herbs and spices	
Lamb Shish Kebab	18.95
Marinated cubes of lamb, with onions and peppers	
Pikilia	19.95
Combination of gyro, bifteki and souvlaki	

Above served with cucumber relish, tzatziki and potatoes or rice

DESSERTS

Baklava	6.50
Galaktoboureko	6.50
Rice Pudding	5.95
Greek Yogurt with Walnuts and Honey	6.95
Karidopita –Traditional walnut cake	6.50

MEAT

Served with vegetable and potatoes or rice

Brizola Moshari	26.00
Charcoal grilled Shell Steak	
Brizola Arnaki	27.00
Baby Lamb Chops	
Brizola Hoirini	19.00
Pork Chops	
Chicken Breast	18.00
Sliced grilled chicken breast over rice, with sweet peas and tomato sauce	
Sauteed Chicken Breast	18.00
Sauteed breast of chicken with capers & white wine sauce	

TRADITIONAL

Lamb Shank	21.50
Braised lamb shank with pasta (Hilopites)	
Ortikia Sharas	19.50
Grilled quail served with sauteed spinach and tirokafteri	
Tigania	19.50
Sauteed strips of pork with bay leaf, wine sauce and Greek fries	
Moussaka	16.75
Layers of eggplant, potatoes, Ground beef and bechamel sauce	
Pastichio	16.75
Layers of pasta and ground sirloin with bechamel sauce	
Keftedakia	16.75
Meat patties with fresh tomato sauce over pasta (Hilopites)	
Aegean Seafood with Hilopites	22.75
Shrimp, scallops, salmon with fresh tomato sauce	

Above served with Maroulosalata

BEVERAGES

American Coffee	2.50
Espresso	3.50
Cappuccino	4.50
Greek Coffee	3.50
Frappe (Iced coffee)	4.50
Hot Tea	2.50
Herbal Tea	3.00
Iced Tea	3.00
Lemonade	4.00
Soda	2.50