

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

LUNCH MENU

COLD APPETIZERS

Dolmades	5.95
Grapevine leaves stuffed with rice, herbs	
Fava	5.95
Yellow split pea puree topped with olive oil, onions	
Melitzanosalata	5.95
Spread of baby eggplant, garlic, olive oil & lemon	
Tzatziki	5.95
Spread of yogurt with cucumber, garlic, dill	
Tirokafteri	5.95
Spread of chesse with spices	
Taramosalata	6.95
Spread of fish roe with lemon & olive oil	
Patzaria	6.95
Roasted beets with garlic dip, olive oil, vinager	
Piperies	6.95
Fresh roasted peppers with crumbled feta, olive oil, vinager	
Skordalia	5.95
Garlic spread	
Pikilia	11.95
Choice of any three spreads, with dolmades	

SOUPS

Avgolemono	5.50
Egg lemon soup with chicken and rice	
Soup of the day	P/A

SIDE DISHES

Greek Fries - With fresh grated cheese & oregano	4.50
Roast Potatoes – With rosemary and lemon	4.95
Rice Pilaf	4.75
Spanakorizo – Rice with spinach, onions and herbs	4.95
Horta – Greens with lemon and oil	4.95
Sautéed Spinach	4.95
Mpizelia Braised - Sweet peas with tomato sauce	4.50

HOT APPETIZERS

Saganaki	8.50
Baked imported cheese	
Loukaniko	8.50
Grilled sausage with leeks and orange zest	
Kolokithakia Tiganita	8.50
Chips of fried zucchini and eggplant with skordalia	
Keftedakia	8.50
Meat patties with light tomato sauce and olives	
Octapodi	12.50
Grilled octopus marinated with herbs and lemon	
Kalamarakia	10.75
Grilled or fried calamari	
Haloumi	9.50
Distinctive Cypriot cheese served over crisp grape leave	
Gigantes	8.50
Oven baked giant beans with tomato sauce and herbs	
Kolokithokeftedes	8.50
Zucchini fritters with onions, mint and cheese, served with tzatziki	
Spanakopita	9.50
Spinach, onions, dill, feta cheese pie	

SALADS

Maroulosalata	7.95
Romaine, scallions, dill with feta cheese dressing	
Greek salad	9.75
Romaine, tomato, pepperoncini, feta, onions, cucumbers, dolmades	
Horiatiki	10.75
Tomato, cucumbers, feta, olives, red onion	
Salata me Ahladi	9.75
Mix greens, poached pears, golden raisins and toasted walnuts and honey vinagrette	
Paradosiaki (Farmers)	9.75
Arugula, endive, carrots, kefalograviera cheese	
Mesanatolitiki (Middle eastern)	9.75
Dolmades, eggplant spread, cucumbers, feta, red onions, tomato	
Nisiotiki (Islanders)	10.50
Mix greens, grilled fennel, grilled haloumi, and dried figs	

Any of the above salads with:

Grilled Chicken	4.25
Sliced Gyro	4.25
Grilled Salmon	5.50
Grilled Shrimp or Calamari	6.50

VEGETARIAN DISHES

Stuffed Tomatoes- Peppers – Stuffed with rice, fresh herbs, raisins	14.95
Grilled Vegetables – Grilled seasonal vegetables, olive oil, wine vinegar	13.95
Moussaka (Vegetarian) – Layers of seasonal vegetables and fresh tomato	14.95
Hortopita (Boureki) – Three types of greens, fresh herbs and feta cheese pie	13.95
Spanakopita – Spinach and feta pie	13.95

Above served with cucumber relish, and fava or tzatziki

SANDWICHES

Served with romaine lettuce, tomato, onion,
tzatziki and cucumber relish

Souvlaki	8.75
Gyro	9.50
Chicken Souvlaki	9.50
Greek Sausage	9.50
Fried or grilled Shrimp	9.95
Grilled Vegetables	9.50

BURGERS

Burgers can be served with Greek fries
for an additional \$3.00

Mediterranean Burger with Feta	9.95
Served on pita with romaine, tomato and red onions	
American Burger	9.45
Served on a bun with cheese, lettuce, tomato and onions	

CHARCOAL GRILLED

Served with tzatziki and cucumber relish,
And choice of roasted potatoes or rice

Souvlaki	14.75
Marinated cubes of pork	
Gyro	14.75
Sliced ground lamb sirloin	
Chicken Souvlaki	14.75
Marinated cubes of chicken	
Chicken Breast	15.75
Grilled chicken breast marinated in olive oil and garlic	
Bifteki	14.75
Ground beef with herbs and spices	
Lamb Shish Kebab	17.75
Marinated cubes of lamb	
Pikilia	18.75
Combination of gyro, bifteki and souvlaki	

Fish of the day – ask your server	
Steaks and chops – ask your server	P/A P/A

TRADITIONAL

Served with Maroulosalata

Moussaka	14.75
Layers of eggplant, potatoes, ground beef and bechamel sauce	
Pastichio	14.75
Layers of pasta and ground sirloin with bechamel sauce	
Keftedakia	14.75
Meat patties with fresh tomato sauce over pasta (Hilopites)	
Lamb Shank	19.75
Braised lamb shank with pasta (Hilopites)	
Tigania	17.75
Strips of pork with bay leaf, wine sauce and Greek fries	
Sauteed Chicken Breast	17.75
Chicken breast, capers & white wine; with rice or potatoes	
Aegean Seafood with Hilopites	19.95
Shrimp scallops, calamari with fresh tomato sauce	
Garides Mikrolimano	19.95
Sauteed shrimps with tomato sauce, feta, olives, over rice	
Grilled Shrimp	19.95
Charcoal grilled over spanakorizo	
Seafood Brochette	19.95
Grilled seafood over rice	
Solomos	19.95
Charcoal grilled salmon fillet with rice or potatoes	

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

DESSERTS

Baklava	6.00
Galaktoboureko	6.00
Rice Pudding	5.50
Greek Yogurt with Walnuts and Honey	6.95
Karidopita –Traditional walnut cake	6.50

BRUNCH

Served on Friday, Saturday and Sunday ONLY

Nisiotiki Salata and Eggs – Mesclum, Grilled Fennel, grilled Haloumi cheese, dried figs and boiled eggs	11.75
Agrotiko Proino – 3 eggs any style with Greek sausage or sliced of gyro. Served with Greek home fries	11.75
3 Eggs – Any style served with Greek home fries	8.75
Strapatsada – Baked scramble eggs with tomato, feta cheese and herbs. Served with mixed greens	10.75
Greek Omeleta – With spinach, mushrooms, tomato and feta cheese. Served with Greek home fries	11.75
Horiatiki Omeleta - With Greek sausage, potato, vlahotiri cheese and onions. Served with mixed greens	11.75

All of the above items served with toasted pita

A glass of sparkling wine or mimosa with the above	4.50
Greek Home Fries – With onions, mixed peppers and oregano	3.75