

COLD APPETIZERS

Dolmades	5.95
Grapevine leaves stuffed with rice, herbs	
Fava	5.95
Yellow split pea puree topped with olive oil, onions & capers	
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 feta cheese with spices	
Taramosalata	6.95
Spread of fish roe with lemon & olive oil	
Patzaria	6.95
Roasted beets with garlic dip, olive oil, vinegar	
Piperies	6.95
Fresh roasted peppers with crumbled feta, olive oil, vinegar	
Skordalia	5.95
Garlic spread	
Pikilia	11.95
Choice of any three spreads, with dolmades	

SIDE DISHES

Greek Fries- with fresh grated cheese and oregano	4.50
Roast Potatoes- with rosemary and lemon	4.95
Rice Pilaf	4.50
Spanakorizo	4.95
Horta- greens with lemon and oil	4.95
Sauteed Spinach	4.95
Mpizelia Braised- Sweet peas with tomato sauce	4.50

VEGETARIAN DISHES

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

Above served with cucumber relish, and fava or tzatziki

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 & eggplant with garlic dip	
Keftedakia	8.50
Meat patties with light tomato sauce and olives	
Octapodi	12.50
Grilled octopus marinated with Herbs & red wine	
Kalamarakia	10.75
Grilled or fried calamari	
Haloumi	9.50
Distinctive Cypriot cheese served over crisp grape leaves	
Gigantes	8.50
Oven baked giant beans with tomato sauce and herbs	
Kolokithokeftedes	8.50
Zucchini fritters with onions & cheese, served with tzatziki	
Spanakopita	9.50
Spinach, Onion, 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 vinaigrette	
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

CHARCOAL GRILLED

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	17.50
Marinated cubes of lamb	
Pikilia	18.75
Combination of gyro, bifteki and souvlaki	

The above served with tzatziki and cucumber relish, and potatoes or rice

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
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	

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

SOUPS

Soups are made fresh daily

Avgolemono	5.50
Egg lemon soup with chicken and rice	
Soup of the day	P/A
Fish of the day – ask your server	P/A
Steaks and chops – ask your server	P/A

TRADITIONAL

Moussaka	14.75
Layers of eggplant, potatoes, ground beef and bechamel	
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	

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	2.50
Iced Tea	3.00
Lemonade	4.00
Soda	2.50

DESSERTS

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

CATERING MENU

Let us cater your next party for
business or family affair

	HALF TRAY	FULL TRAY
1- Greek Salad	40	65
2- Maroulosalata	35	55
3- Cold Pikilia	45	80

(Choose up to 4 of the following items)
Fava, Tzatziki, Melitzanosalata, Tyrokafteri, dolmades

4- Kolokithokeftedes	50	85
5- Keftedakia	50	85
6- Fried Calamari	55	95
7- Spanakopita	45	80
8- Grilled Vegetables	50	85
9- Moussaka	55	95
10- Vegetarian Moussaka	55	95
11- Pastichio	50	85
12- Sauteed Chicken Breast	50	85
13- Pork Souvlaki Sticks	45	80
14- Chicken Souvlaki Sticks	45	80
15- Sliced Gyro	45	80
16- Lamb Shish Kebab	55	95
17- Pikilia of Souvlaki & Gyro	50	85
18- Lemon Potatoes	35	60
19- Spanakorizo	35	60
20- Garides Mikrolimano		P/A
21- Baby Lamb Chops		P/A
22- Grilled Salmon		P/A

DAFNI

GREEK TAVERNA



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Catering for all Occasions

Items and Prices Subject to
Change without Notice