



ALIFES | SPREADS served with warm pita

- TZATZIKI true greek yogurt, cucumber, garlic 10
- HUMMUS chickpeas, tahini, olive oil, lemon 8
- MELIZANOSALATA roasted eggplant, lemon, fresh herbs 10
- TIROKAFTERI greek feta, spicy roasted peppers 11
- TARAMOSALATA salted fish roe, lemon, olive oil 9
- TRIO OF SPREADS choose three 19
- ALIFES TASTING selection of all spreads 32
- ICE-COLD MARKET VEGETABLES 11 supplement

OREKTIKA | STARTERS

- AVGOLEMONO SOUP chicken, lemon, fresh dill 10
- *SHRIMP COCKTAIL ouzo cocktail sauce, caper aioli 26
- SPANAKOPITA feta, spinach, chervil 16
- SAGANAKI kefalograviera cheese, served with pita 18
- GRILLED OCTOPUS fingerling potato 23
- KALAMARAKIA crispy calamari, spicy tomato sauce 17
- WATERMELON SALAD feta, lime, mint 15
- GREEK SALAD tomato, cucumber, red onion, olives, aged feta 19
- *EAST COAST OYSTERS 6^{ea} white balsamic mignonette 23
- *MEDITERRANEAN SEA BASS CEVICHE lemon citronette 18

ORNOS BOWLS

Choice of:
LEMON RICE OR AEGEAN QUINOA

- LEMON-CHICKEN SOUVLAKI 17
- MAMA MINA'S FALAFAL 15
- JUMBO SHRIMP SOUVLAKI 19
- *GRILLED ORGANIC SALMON 18
- FILET MIGNON SOUVLAKI 19

shredded romaine hearts, baby arugula, tomato, red onion
cucumber, kalamata olives, marinated garbanzo beans, feta
red radish, pepperoncini

EXPERIENCE

29 PER PERSON

served with tzatziki, hummus, greek salad,
grilled pita, lemon rice & wild greens

Choice of:

- SALMON
- MAMA MINA'S FALAFEL
- CHICKEN SOUVLAKI
- SHRIMP SOUVLAKI +6
- FILET MIGNON SOUVLAKI +9
- LAMB CHOPS +14

Choice of:

- BAKLAVA
- ICE CREAM SUNDAE
- RICE PUDDING
- CREMA SOKOLATA
- SEASONAL FRUIT & YOGURT

SÁNTOUTS | SANDWICHES served with taverna fries

- *NIKO'S LAMB BURGER superior farms lamb shoulder, tomato, baby arugula salad, tzatziki, toasted brioche 23
- GROUPER SANDWICH phyllo-crusted grouper, tomato, red onion, watercress, caper aioli, toasted brioche 28
- MAMA MINA'S FALAFEL WRAP hummus, israeli salad, baby arugula 15
- *ORNOS GYRO baby arugula, red onion, tomato, tzatziki, choice of:
 - grilled ribeye 21
 - lemon-chicken breast 17

PSARAGORÁ | FISH MARKET from our wood-fired grill

- *TSIPOURA | SEA BREAM | GREECE 49
- *FAGRI | SNAPPER | GREECE 54
- *LAVRAKI | SEA BASS | GREECE 45

upon availability
our fish sommelier can assist with recommendations

STIN AKRI | SIDES

- ROASTED BEETS toasted hazelnut, chive yogurt 10
- TAVERNA FRIES lemon-caper aioli 9
- RICE lemon butter 9

for parties of 6 or more an 18% gratuity will be added to the check

*the consumption of raw or undercooked eggs, meat, poultry, seafood, oysters, shellfish may increase your risk of foodborne illness
please be sure to kindly inform your server/bartender of any allergies or dietary restrictions



COCKTAILS

POTÁ 14**

MOULARI

st.george citrus vodka, elderflower
strawberry, house-made spicy ginger beer

FRAGOSYKA

pisco, mezcal, prickly pear, cucumber bitters, sumac

MYKONOS

gray whale gin, mastiha, aperol, cucumber, lemon

ACHILLES

maker’s mark, cassis, amontillado, lemon, ouzo, sage

MOJITO CRIOLLO

appleton & bacardi 8 rum, mint, seltzer, angostura

ATHENS

metaxa 3 star, fresh pineapple, lime, maraska

ASTORIA

6 o’clock brunel & damson gin
athens vermouth, maraschino, amaro

BLOODY MARY’S

CLASSIC BLOODY

tito’s vodka, hella mix 14

BLOODY MARIA

código blanco tequila, hella dirty mix 14

THE DUTCHMAN

beefeater gin, hella mix 14

SMOKEY MARY

illegal mezcal, hella dirty mix 14

EVERLASTING ROSÉ

ORDER ONCE.

ENJOY ALL DAY.

EVERY DAY.

12PM-5PM

29 PER PERSON

SPARKLING WINES BY THE GLASS & BOTTLE

gls • btl

PROSECCO, SCARPETTA, veneto, ita

orange blossom

11

46

XINOMAVRO ROSÉ, KIR-YIANNI “AKAKIES”, grc

dry strawberry, floral

14

54

WHITE & ROSE WINES BY THE GLASS & BOTTLE

gls • btl

white

SAUVIGNON BLANC, EMMOLO, napa, ca

neutral, light, bright

13

56

ASSYRTIKO-MONEMVASIA, SIGALAS, grc

tropical, slightly smoky

16

62

SAVATIANO, MYLONAS, attika, grc

dry, floral, ripe

12

52

CHARDONNAY, BELENA, ‘LES ROCHE-VV’, fr

round, fresh, minimal oak

13

55

VIURA, COSME PALACIO, RIOJA, sp

floral, fresh, minimal oak

15

60

SAUVIGNON BLANC + BUKETO, ‘ESTATE’ grc

juicy stonefruit, aromatic

13

55

rosé

GRENACHE, MUGA, rioja, sp

crushed red fruit, polished

14

53

RED WINES BY THE GLASS & BOTTLE

gls • btl

LIATIKO, DOULOUFAKIS, crete, grc

mineral, burgundy-esque

12

52

PINOT NOIR, BANSHEE, sonoma county, ca

savory, juicy

15

58

AGIORGITIKO, SKOURAS, peloponnese, grc

bordeaux-esque

12

52

MALBEC, FELINO, mendoza, arg

red/black fruit, polished

14

53

KOTSIFALI-SYRAH, ALEXAKIA, crete, grc

super ripe, muscular

15

58

CABERNET SAUVIGNON, DAOU, paso robles, ca

lush, oaked, concentrated

20

87

BÝRA • BEERS

draught beer

ABBEE BREWING

kölsch, miami beach, fl 8

SALT LIFE

lager, delray beach, fl 8

FUNKY BUDDHA

hefeweizen, orlando park, fl 8

WYNWOOD BREWING CO.

ipa, miami, fl 9

YUENGLING

lager, pottsville, pa 7

bottle beer

MYTHOS

lager, greece 7

FIX

lager, greece 8

WYNWOOD BREWING CO.

porter, miami, fl 9

DOGFISH HEAD 90 MINUTE

ipa, milton, de 10

LUNCH TUESDAY-FRIDAY 12PM-3PM

HAPPY HOUR TUESDAY-SUNDAY 3PM-5PM

BRUNCH SATURDAY-SUNDAY 12PM-3PM

DINNER TUESDAY-SUNDAY 5PM-10PM