



TELIO TAVERNA

'JUST LIKE YIA YIA USED TO MAKE'



APPETIZERS

Zucchini Croquettes 15

Feta, kefalograviera cheese, fresh herbs, tzatziki sauce

Halloumi 17

Grilled cypriot cheese, tomato, onion, cucumber relish, citrus vinaigrette

Keftedakia 14

Greek aromatic meatballs in a tzatziki sauce

Gigantes 13

Greek giant white beans baked in a rich tomato dill sauce

Country Style Spinach Pie 12

Spinach pie, leeks, dill, and feta wrapped in crisp phyllo dough

Dolmadakia 10

Stuffed grape leaves

Saganaki 15

Melted Greek kefalograviera cheese

Grilled or Fried Calamari 15

Lemon sauce and marinara

Crispy Zucchini Chips 14

Tzatziki sauce

Grilled Chtapódi (Octopus)

Yellow split pea puree, capers, onions

Loukanika Grilled Greek Sausage 16

Onions, cucumber, tomatoes with light lemon sauce

Steamed Mussels 23

Red or white wine sauce

Grilled Jumbo Shrimp 22

Fresh thyme vinaigrette

Greek Spreads Sampler 20

Choice of four spreads

Individual Spreads 10

All served with warm pita

- ◆ Taramosalata (Carp mousse)
- ◆ Melizanosalata (Eggplant salad)
- ◆ Tzatziki (Greek yogurt w/ garlic, cucumber & mint)
- ◆ Tyrokafteri (Red pepper and feta cheese puree)
- ◆ Telio Hummus (Chick peas, tahini, sesame paste blended with lemon and garlic, pita)

SALADS

Greek Salad 18

Romaine, steak tomato, onion, green pepper, cucumber, olives, feta cheese, grape leaves

Horiatiki Traditional Greek Village Salad 18

Beefsteak tomato, onion, green pepper, cucumber, olives, capers, feta cheese, grape leaves, extra virgin olive oil

Mediterranean Quinoa 19

Chickpeas, peppers, cucumbers, beefsteak tomatoes, dill, scallions, capers, extra virgin olive oil, vinegar, Dodoni™ feta cheese

Green Greek Salad 18

Dill, scallions, crumbled feta cheese, extra virgin olive oil, kalamata olives

☀️ TOP YOUR SALAD ☀️

Grilled Chicken Breast 9

Jumbo Shrimp 10

Grilled Center Cut Salmon 12

Gyro Meat 9

SOUPS

ORGANIC

Soup of the Day

Chicken Avgolemono 12



BUILD
A
BURGER 20



ALL SERVED WITH LETTUCE, TOMATO, PICKLE, & GREEK FRIES
BRIOCHE BUN, OR GLUTEN FREE +2

1. PICK A BUN

Whole Wheat bun

Brioche roll

Lettuce wrap

Gluten free roll (+2)

2. CHOOSE YOUR BASE

ANGUS HOUSE BLEND (BRISKET, CHUCK, RIB)

Grilled Organic Chicken Breast

Turkey Burger

Salmon Dill Burger (+3)

Lamb Burger (+3)

Beyond Burger (+\$2)

Black Bean & Veggie

3. JAZZ IT UP

Sharp Cheddar +2

American +2

Mozzarella +2

Gruyere +2

Goat +2

Roasted bell peppers +2

Caramelized onions +2

Sauteed mushrooms +2

Crumbled Feta +2

Bacon +3



GREEK SPECIALTIES

"FROM THE SEA"

Swordfish Souvlaki 28

Skewers with tomato, green and red peppers, greek salad and leek rice

Pan Seared Salmon 29

Bed of asparagus, and lemon preserves

Roasted Cod Fish 28

Tomato fondue, lemon risotto

Shrimp Saganaki 28

Baked with tomatoes and feta

Fresh Lavraki (Branzino) MP

Grilled mediterranean striped bass with one side of your choice

Broiled or Fried Flounder 29

White wine butter sauce with capers, Served over leek rice, or any pasta

Clams over linguini 25

Garlic Sauce

GREEK SPECIALTIES

"FROM THE LAND"

Moussaka 23

Layers of potato, grilled eggplant, zucchini, ground beef topped with bechamel sauce with a Greek side salad

Chicken Paidakia 22

Charcoaled pieces of mediterranean style chicken with Greek fries

Chicken or Pork Kabob 25

Grilled vegetables, tzatziki and leek rice

Stuffed Cabbage 24

Ground beef, rice and herbs in a light egg lemon sauce, served with lemon potatoes

Lamb Chops 39

Grilled lamb chops, oregano vinaigrette, and Greek fries

Grilled Marinated Flank Steak 32

Lemon potatoes, fresh herbs

Imam Baylidi (V/ GF) 23

Eggplant stuffed with braised tomato sauce, onion, garlic, mushroom and lemon potatoes

Papoutsaki Eggplant (GF) 24

Eggplant stuffed with ground beef, tomato sauce, feta, cheese, lemon potatoes

Greek Sampler 42

Chicken kabob, lamb chops, lamb gyro, lovkanika, keftedakia, Greek fries, pita, tzatziki sauce

GYRO SANDWICH & PLATTERS

ALL PLATTERS ARE SERVED WITH SMALL GREEK SALAD & HAND CUT FRIES.

Lamb Gyro 18/24

Tzatziki sauce, romaine, tomato, onion on pita bread

Chicken or Pork Souvlaki 18/24

Tzatziki sauce, romaine, tomato, onion on pita bread

Combo 20/24

Gyro and Chicken, tzatziki, romaine, tomato, onion on pita bread

Falafel with Hummus 18/24

Romaine, tomato, cucumber, feta, onion, green peppers, tahini

RISOTTO

Lemon Risotto

Chicken 24 | Jumbo Shrimp 30 | Grilled Salmon 30

Mushroom Risotto

Chicken 24|Shrimp 30|Salmon 29| Lamb chops 39

PASTAS

Pastitsio 24

Bucatini, tomato meat sauce, bechamel sauce with a side Greek salad

Seafood Linguini 28

Shrimp, scallops, calamari, spicy tomato sauce

Bolognese (your choice of pasta) 24

Homemade meat sauce

Pasta Alfredo 24

Chicken and Broccoli

SIDES

Greek fries 10

Roasted lemon potatoes 10

Leek rice 10

Broccoli Rabe 12

Sauteed Spinach 11

Grilled Veggies 12

Sautéed Broccoli 11

DESSERTS

Baklava 10 • Rice Pudding 7

COCKTAILS

Mango Melody

Absolut Citron, mango, mint, agave 14

Pomegranate Potion

Ouzo, pomegranate, grenadine, fresh lemon juice, club soda 14

Skinny Fig Margarita

Mediterranean fig vodka, tequila, triple sec, fresh lime 14

Espresso Martini

Tito's vodka, Mr. Black coffee liqueur, Bailey's, espresso, vanilla syrup 14

Limoncello Drop

Lemonchello, tsipouro, fresh lemon, sugar rim 14

Tsipouro Negroni

Tsipouro, campari, carpano antica 14

Blue Paralia

Pisco, jamaican rum, mastiha, coconut, lime juice 14

Fig Mojito

Mediterranean fig vodka, fresh lime, agave, fresh mint 14

Sangria

House made sangria, brandy, white rum, triple sec, orange & pineapple juice 13

ZERO PROOF COCKTAILS

Watermelon Smash

Watermelon puree, fresh basil, lemon, honey, soda 7

Strawberry Fields

Strawberry puree, fresh basil, lemon, honey, soda 7

Cucumber Cooler

Cucumber, mint, lime soda 7

Flavored Lemonade

Flavors: rose, lavender, strawberry, watermelon 7
(add 5.00 for a shot of tequila, rum, vodka, or gin)

BEERS

BOTTLES & CANS

● Mythos

(4.7% ABV) Greece, mildly sweet, corny aroma offset by toasted grain 8

Ithaca Apricot Wheat

(4.9% ABV) Ithaca, NY, light refreshing american wheat ale & a touch of apricot 9

Heineken

(5.3% ABV) Amsterdam, full-bodied premium lager 8

Corona Light

(4% ABV) Mexico, pilsner style lager, light-moderate herbal flavor, crisp clean finish 9

Guinness Draught Stout

(4.2% ABV) Ireland dry stout, malty sweetness, and hoppy bitterness 9

Corona Extra

(4.6% ABV) Mexico, the original pale ale 8

Heineken Zero

(0.0% ABV) Amsterdam, refreshing fruity notes, soft malty body 8

Nutri Vodka Seltzer

(4.5% ABV) ask your server for available flavors 9

DRAFT BEER

Seasonal Draft Varies

Stella Artois

Belgium, European pale lager 9

Goose Island Ipa

Chicago, IL, IPA with citrus aroma, bold hop finish 9

Blue Point Toasted Lager

Long Island, NY, named for "toasted characteristics", flavor of malt and hops, smooth finish 9

WINES

RED WINE

● Cabernet, Oenodeo, Drama Greece, 13 glass / 48 btl

Pinot Noir, Nicolas Idiart, France, 12 glass / 42 btl

Malbec, Inkarrri Argentina, 13 glass / 45 btl

Cabernet, Liberty school, Paso Robles, CA, 14 glass / 50 btl

ROSE

Domaine de la Chaise, France, 13 glass / 46 btl

WHITE WINE

● Assyrtiko, Chateau Julia, Drama Greece 15 glass / 55 btl

● Retsina, Kourtaki, Attica Greece 12 glass / 45 btl

Pinot Grigio, Benvolio Italy, 12 glass / 42 btl

Wente Chardonnay, California, 13 glass / 45 btl

Sauvignon Blanc, Sileni, New Zealand, 13 glass / 45 btl

SPARKLING WINE

Paul de Coste, Brut, 12 glass / 45 btl

Prima Perla, Prosecco, 14 glass / 46 btl

Paul de Coste, Rose, 13 glass / 46 btl