

Taverna Cretekou

818 King St 22314-3017 · +17035488688 · Updated: Jan 14, 2026

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APPETIZERS / MEZEDES 13

Taramosalata - Traditional

\$7.75

a taverna cretekou specialty. imported red caviar, olive oil and lemon whipped to a light mousse.

Melitzanosalata - Smirni

\$7.75

a soft mousse of eggplant, fresh garlic, olive oil, lemon juice and herbs.

Tzatziki - Crete

\$7.95

a refreshing blend of homemade yogurt, cucumber and garlic.

Fava - In Season

\$7.75

fava beans mixed with olive oil and lemon. served with onions.

Dolmadakia - Smirni

\$7.50

grape leaves filled with rice, scallions and dill. marinated in olive oil

Imam Baildi - Smirni

\$8.95

baby eggplant stuffed with tomatoes and onions, pine nuts and raisins

Agria Manitaria - Kastoria

\$8.95

wild mushrooms sauteed in garlic and parsley.

Manitaria Psyloriti - Crete

\$8.95

a taverna cretekou specialty. broiled mushroom stuffed with feta, spinach and herbs.

Spanakotiropita - Traditional

\$8.75

filo filled with spinach and feta cheese and baked to a golden crust.

Tiropita - Andros

\$8.95

our chef's special recipe, manouri, feta and kefalograviera cheeses wrapped in puff pastry and filo.

Feta Saganaki - Crete

\$8.75

broiled feta wit fresh basil and tomatoes. drizzled with olive oil and fresh oregano.

Saganaki - Traditional

\$8.95

kasseri cheese sauteed until crusty. served - sizzling - with lemon.

Kalamarakia Tiganita - Cyprus

\$9.50

ender squid gently fried. served with lemon

APPETIZERS FOR TWO 4

Ouzeri Mezedes	\$15.95
a sampler of small taste - tarama, tzatziki, fava, and dolmades. served with chilled ouzo and pita bread	
Htapodaki Krassato - Crete	\$14.50
grilled baby octopus lightly marinated in olive oil and wine.	
Satyrikon	\$15.50
a combination of greek appetizers	
Saganaki Me Garides - Thessaloniki	\$16.95
shrimp and feta cheese sauteed until crusty. served with lemon.	

SOUP 1

Avgolemono	\$5.95
traditional greek chicken soup with frothy egg and lemon.	

SALADS 7

Elliniki Salata	\$10.50
mixed baby greens with greek olives, feta, tomatoes, cucumbers and anchovies. dressed with olive oil, vinegar and herbs.	
Kotopoulo Salata	\$11.95
grilled chicken on a bed of organic country baby greens with beets.	
Anamikti Salata	\$7.50
mixed salad with country greens with feta and house dressing.	
Patzari Salata	\$10.50
beets, mixed greens, feta, and walnuts in a balsamic vinaigrette dressing.	
Kalamari Salata	\$13.75
squid served on mixed baby greens.	
Garidosalata	\$16.95
grilled shrimp with mixed baby greens in a light lemon dressing.	
Horiatiki	\$10.50
traditional greek country salad of tomatoes, onions, cucumbers, green peppers, capers, black olives and feta. seasoned with olive oil and herbs.	

VEGETARIAN 1

Vegetables Tis Imeras	\$16.95
ask you waiter for today's selection.	

KOTOPOULO 3

Kotopoulo Me Damaskina - Andros	\$18.95
our chef's very special recipe. chicken breast marinated in dry sherry, lemon juice and fresh spices with finely chopped prunes, mango, papaya, thyme, nutmeg and peppercorns	

Kotopoulos Kebab - Traditional	\$17.95
breast of chicken marinated and broiled on a skewer with vegetables.	
Kotopoulos Lemonato - Kos	\$15.95
broiled chicken basted with olive oil, lemon juice and fine herbs.	

TRADITIONALS 9

Taverna Cretekou Special	\$19.95
a combination of traditional greek dishes including moussaka, pastitsio, dolmades, soudsoulakia and spanakopita	
Pastitsio - Traditional	\$17.95
baked ground sirloin and ziti pasta. topped with parmesan cheese and bechamel sauce.	
Moussaka - Crete	\$18.25
layers of ground sirloin, eggplant and zucchini. topped with bechamel sauce.	
Spanakotiropites - Traditional	\$17.95
filo filled with spinach and feta cheese and baked to a golden crust.	
Tiropita - Andros	\$17.25
our chef's special recipe. manouri, feta and kefalgraviera cheese wrapped in puff pastry and filo.	
Soudsoulakia - Smirni	\$16.95
grounded beef morsels in a mediterranean sauce with cumin.	
Dolmades Avgolemono - Traditional	\$17.95
ground sirloin, rice and mint wrapped in grape leaves. finished in avgolemono sauce.	
Korfu Dava - Smirni	\$19.95
cubes of veal baked with tomatoes and eggplant. topped with kasseri cheese. finished with red wine and baked in a casserole.	
Tornado Krassato - Athens-	\$29.95
medallion of beef tenderloin sauteed in butter and herbs. laced with mavrodaphne wine.	

ARNI 7

Exohikon - Crete	\$20.95
specialty of taverna. small morsels of lamb baked with three cheeses, artichoke, peas, carrots, onions and pine nuts. wrapped in filo.	
Arni Psito - Traditional	\$19.95
roasted leg of lamb seasoned with oregano and garlic.	
Arni Youvetsi - Traditional	\$20.95
braised shank of lamb served greek style with orzo.	
Arni Kapama - Traditional	\$20.25
braised shank of lamb with fresh string beans in a light tomatoes sauce.	
Arni Shishkebab - Traditional	\$20.95
lamb marinated with lemon, olive oil, garlic and oregano. broiled on a skewer with tomatoes, onions and peppers.	

Arnaki Kikladitiko - Cyclades	\$20.95
specialty of taverna. braised lamb with black olives, red wine, fresh and sun-dried tomatoes.	
Pidakia - Traditional	\$29.95
broiled baby lamb chops seasoned with oregano, olive oil and lemon juice.	

THALASSINA 7

Psari Skaras - Market Price	
ask your waiter for the fresh fish of the day.	
Garides Cretekou - Crete	\$21.95
prawns sauteed with fresh tomato, garlic, feta and white wine. served in a casserole.	
Glossa Aegeou - Aegean	\$18.95
flounder stuffed with spinach, feta and pine nuts. served in light wine and lemon sauce.	
Kalamarakia Tiganita - Traditional	\$18.95
tender squid gently fried. served with a wedge of lemon.	
From Our Ancient Greek Menu (athens, 330 B.c.)	
Psari Me Aginares	\$21.95
fish sauteed with artichokes, spiced with dill and fennel.	
Sfirida Me Spanaki	\$21.95
oven-baked fish with spinach, leaks and scallions. dressed with coriander.	

FROM OUR ANCIENT GREEK MENU 2

Verikoka Aphrodite	\$7.50
aphrodite's apricots poached in a white wine and orange zest sauce with honey, walnuts, and yogurt.	
Crema Lemoniou Me Stafili Glyko	\$7.50
lemon cream flan topped with grape preserves	

DESSERTS 5

Milopita	\$5.95
greek "apple fritters." filo pastry stuffed with apple slices. served hot.	
Baklava	\$5.95
freshly ground walnuts layered in filo pastry.	
Galaktoboureko	\$5.95
a light semolina custard pastry topped with filo and cinnamon.	
Rizogalo	\$5.95
our special recipe of rice pudding	

Homemade Yogurt

\$6.75

topped with honey and walnuts.