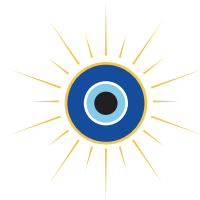


RAFINA

GREEK TAVERNA



APPETIZERS

***Grilled or Fried Calamari \$16**

***Grilled Octopus \$23**

Charbroiled & served in olive oil, red wine vinegar over a bed of red onions.

***Mediterranean Mussels \$16**

Mussels in red sauce with garlic, white wine, tomatoes, lemon, basil & onion, topped with feta.

***Smelts "Marides" \$14**

Traditional Greek smelts.

***Shrimp Cocktail \$22**

Five jumbo shrimp served chilled with cocktail sauce.

***Shrimp Saganaki \$22**

Sautéed with fresh garlic, basil, tomatoes, onion, ouzo, topped with feta cheese.

Saganaki \$15

Fried kefalograviera cheese splashed with Greek liquor and torched tableside, Opa!

***Falafel \$13**

Chickpeas and garlic. Served with tahini dip. (Gluten-free asterisk added.)

Zucchini Chips \$14

Fresh slices of zucchini lightly battered & fried.

Spanakopita \$11

Baked phyllo dough stuffed with fresh spinach & feta.

***Dolmades \$10**

Chilled grape leaves stuffed with rice.

***Gigandes \$11**

Giant baked lima beans served in tomato sauce.

***Chicken Wings \$15**

Wings tossed in our signature Greek honey lemon glaze sauce.

***Baby Back Ribs \$16**

Hardbroiled & served with an EVOO lemon glaze.

Chicken Empanadas \$14

Stuffed with chicken, feta & spinach, topped with cheese sauce.

Bifteki \$15

Charbroiled beef patties with mint, parsley & onion, topped with EVOO lemon glaze.

Traditional Dips Served with Warm Pita \$9 each or 3 for \$21

***Melitzanosalata - Roasted eggplant spread** ***Tzatziki - Greek yogurt with cucumber, garlic, olive oil & dill**

Taramosalata - Caviar spread with fresh lemon, olive oil, red onion ***Hummus - Chickpeas, and garlic**

SALADS

***Greek Salad \$16**

Romaine lettuce, feta cheese, tomatoes, cucumbers, pepperoncini, dolmades, onions & olives, Greek Dressing.

Caesar Salad \$14

Caesar salad with croutons, parmesan cheese & anchovies upon request, served with Caesar dressing.

***Beet Salad \$16**

Baby arugula, spinach, roasted beets, tomatoes, feta cheese, almonds, Greek Dressing.

***Village Salad "Horiatiki" \$17**

Traditional Greek style vegetable salad with tomatoes, cucumbers, feta cheese, pepperoncini, dolmades, onions & olives, Greek Dressing.

***Rafina Salad \$19**

Romaine lettuce, chopped red peppers, charred corn, basmati rice, quinoa, topped with feta cheese, dried cranberries, almonds & grilled chicken, champagne vinaigrette.

SALAD TOPPINGS

Gyro \$9

Shrimp \$14

Grilled Octopus \$18

Chicken \$9

Pork Souvlaki \$10

Grilled Calamari \$14

Bifteki \$12

Salmon \$14

Falafel \$9

ENTRÉES

ADD ANY SALAD OR SOUP

Greek Salad +3 Soup+3 Village Salad +4 Sharing charge +8 (one additional side)

Shrimp Santorini \$28

Sautéed shrimp, served with tomatoes, spinach, onions, garlic, EVOO and basil. Choice of orzo, linguine or *rice. Topped with feta.

Rafina Shrimp \$29

Sautéed shrimp, served with black olives and EVOO basil, covered in white wine scampi sauce. Choice of orzo, linguine or *rice. Topped with feta.

***Baked Tilapia \$28**

Baked tilapia topped with EVOO lemon glaze, served with lemon roasted potatoes & Mediterranean string beans.

***Whole Bronzino "Lavraki" \$36**

Whole chargrilled bronzino topped with EVOO, lemon sauce & capers, served with lemon roasted potatoes & Mediterranean string beans.

***Salmon \$29**

Chargrilled salmon topped with lemon sauce & capers, served with lemon roasted potatoes & Mediterranean string beans.

Mousaka \$24

Layers of eggplant & potatoes topped with ground beef, bechamel sauce.

Spanakopita \$22

Baked phyllo dough stuffed with fresh spinach and feta cheese.

Mediterranean Mix \$33

Sautéed shrimp, octopus, calamari & mussels in white wine EVOO lemon basil sauce, served with linguine & topped with feta.

Seafood Paella \$44 / Add Lobster Tail +\$20

Sautéed scallops, shrimp, mussels, calamari, fresh garlic, EVOO, basil, onions & tomatoes. Oven baked and served in a skillet over orzo, topped with feta.

***Pan Seared Scallops \$50**

Topped with fresh lemon sauce & capers, served with sauteed spinach & rice.

***Octopus Entree \$43**

Charbroiled & served with sauteed spinach & lemon roasted potatoes.

***Surf & Turf \$50**

Three charbroiled lamb chops & lobster tail, topped with EVOO lemon glaze, served with sautéed spinach & vegetable rice risotto.

***Veal Chop \$44**

Choice of seared or grilled with EVOO lemon glaze, served with sautéed spinach & vegetable rice risotto.

***Center Cut Filet Mignon \$43**

Seasoned & grilled to order, topped with EVOO lemon glaze, served with sautéed spinach & vegetable rice risotto.

***Pork Chop Oreganato \$32**

Chargrilled pork chop flavored with Rafina's signature oregano spice blend, served with lemon roasted potatoes & Mediterranean string beans.

Pastitsio \$24

Pasta and ground beef topped with bechamel sauce.

***Rafina's Roasted Eggplant \$26**

Strips of baked eggplant marinated in a garlic blend seasoning, served with grilled tomato & vegetable rice risotto.

***Chicken Kabob \$29 / *Beef Kabob \$31 / *Shrimp Kabob \$33**

Grilled with green peppers, tomatoes & onions, served with rice.

***Athenian Stuffed Chicken \$28 / *Athenian Stuffed Sole \$29**

Baked & stuffed with spinach, onion, feta & garlic, served with lemon roasted potatoes & Mediterranean string beans.

***Free Range Chicken Oreganato \$28**

Slow cooked oven roasted half chicken flavored with Rafina's signature oregano spice blend, served with lemon roasted potatoes & Mediterranean string beans.

***Grilled Rafina Platter \$41**

Combination platter with 2 lamb chops, grilled chicken, bifteki & gyro, served with lemon roasted potatoes & Mediterranean string beans.

***3 or / 5 Piece Lamb Chops \$38 / \$48**

Hand cut organic baby lamb chops marinated in fresh herbs, topped with fresh lemon glaze, charbroiled and served with lemon roasted potatoes & Mediterranean string beans.

Lamb Shank \$29

Oven baked in fresh tomato sauce, served over orzo topped with feta cheese.

* indicates gluten free item.

Gratuity of 20% will be automatic added for parties of six or more.

Please make any food allergies known to your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.