

Anassa TAVERNA

Restaurant Week

WINTER 2026, DINNER PRIX-FIXE \$45

PRICING DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY | NO SUBSTITUTIONS

Appetizers

CHOICE OF ONE

CLASSIC GREEK SALAD

Tomato, cucumber, peppers, onions, Kalamata olives and feta cheese

GREEK MEATBALLS

Spiced tomato sauce, whipped Greek yogurt

TRUFFLE SALMON TARTARE

Served with Lolla Rossa salad and blood orange citrus vinaigrette

GRILLED OCTOPUS

(additional \$12) Sashimi quality, charcoal grilled with onions and capers

Entrees

CHOICE OF ONE

SEAFOOD YIOUVETSI

With shrimp, mussels, clams and fresh mint

ORGANIC CHICKEN

Half chicken on the bone, served with oregano fries & tzatziki

BRANZINO

Served with roasted cauliflower, beet skordalia

LAMB CHOPS

(additional \$12) Served with roasted lemon potatoes

Desserts

CHOICE OF ONE

BAKLAVA

Layered Filo, Pistachio, Honey Syrup

SORBET

Please ask your server for daily selections

FIRST GLASS OF SANGRIA OR APEROL SPRITZ \$10

Anassa

TAVERNA

FOR PRIVATE EVENTS PLEASE CONTACT OUR EVENT COORDINATOR
| VASO@ANASSATAVERNA.COM |

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