

Welcome to Taverna Mazi (Pronounced Mah-Zee)

It is our vision to research traditional dishes of Greece which are wonderful on the own accord; however, what we do is re work these old world recipes into dishes that embrace the urban soul that has been our life experience. The opa is definitely in the food. Sit back with friends and enjoy the Taverna way of eating, sharing food, drink and conversation together (MaZi!).

Dips served with pita

One dip for 6 dollars three dips for 11 dollars
extra pita 1.50

Tzatziki

Blended Greek yogurt, garlic, dill, cucumbers and extra virgin olive oil

Lioma

Fire roasted red peppers and house fired eggplants blended together with a host of spices

Whipped feta

Feta cheese with peppers, fresh mint, lemon juice and fresh garlic top it with a sinfully delicious black cherry reduction

Santorini garlic dip,

Yellow split peas blended with sun-dried tomatoes, garlic and olive oil

Cretan houmos

Avocados, tahini, fresh onions and tomatoes

Taramosalata

Carp roe blended with olive oil and lemon with capers and red onions

Salads

Marouli salata

House salad with a lemon vinaigrette

6

Mom's two-tomato horiatiki

This is a classic Greek salad. we toss two vine ripe tomatoes with fragrant colorful market fresh peppers, onions, cucumbers, olives, pepperoncinis, imported sheeps milk feta and extra virgin olive oil

11

Kretan salata

grilled romaine salad topped with shaved semi sharp village mountain sheeps milk cheese, cherry tomatoes, house dressing, grilled crumbled pita chips

Mezedes

Small to medium sized appetizers plates

Yigantes

braised giant greek beans with fresh tomatoes, fresh dill, onions

Spanakopita

Feta and spinach baked in filo dough

Seared Broccoli

seared broccoli with red peppers, chili flakes, olive oil, garlic and lemon juice

Clay pot baked feta

With oil cured olives, chili flakes, olive oil and dried oregano

Lemon roasted potatoes

Feta fries

house cut french fries topped with feta and oregano and a splash of garlic

Fried Smelts

We coat the smelts with Panko after they are dipped in our secret sauce then serve them with a yogurt and garlic dipping sauce

Kalamari

Deep fried kalamari served with a spicy yogurt garlic dipping sauce

Drunken Prawns

Prawns in a rich ouzo tomato and cream sauce with caramelized onions served with a crusty bread for

Braised Octopus

We braise our octopus in herbs and spices and then grill the legs to the order served with oil cured olives and lemon potatoes

Loukaniko

Grilled Greek style village pork sausages

Braised lamb

herb encrusted lamb braised in Greek wine for hours, then topped with caramelized onions, feta and cilantro served with pita

Slightly larger plates
add a house salad for 3.

Souvlaki skewers

Chicken or Pork skewers char-grilled then topped with herbs, olive oil and lemon juice served with lemon potatoes and tzatziki

kondosouvli

stuffed pork loin medallions with marinated pearl onions, feta cheese, herbs and cherry tomatoes served with lemon potatoes

Mousaka

layered eggplants, potatoes and ground meat sauce topped with a bechamel sauce baked in a clay pot

Spetsofi

Greek village sausages sauteed with giant baked beans, onions, peppers and topped with feta cheese and served with pita

Oven Roasted leg of lamb

We roasted the leg for hours then serve you with tasty morsels of lamb, potatoes, root vegetables, onions, tomatoes fresh herbs all reduced down in a Greek red wine sauce

Lemon roasted chicken

marinated half chicken roasted and served with our house potatoes this dish can take up to 20 min so plan ahead

Marianna's Mac n Cheese

three Greek cheeses melted in with macaroni noodles, sauteed shallots and cream

Yeero

this is a neo classic yeero stuffed into pita with your choice of octopus, lamb/beef, chicken or pork add ja ji ki, fries, onions and fresh tomatoes served with salad or fries, add lettuce a little

Washington state department of Health wants us to tell you that eating undercooked and or raw food can cause food borne illness, we do our very best to ensure this does not happen

WE AUTO GRAT 18% FOR TABLES OF 6 OR MORE

The Crew

To' Megali Kefali Dave Croom (opoulos)

Executive Chef Jonathan Louvier (akis)

Sous Chef Nicholas Brian Anderson (anos)

Conductor of the Madness Demetri Georgakopoulos

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WWW.TAVERNAMAZI.COM

RESERVATION NOT REQUIRED BUT ARE VERY HELPFUL