

Π Τα αυθεντικά
ετοιμασμένα
φαγητά

Η η μεγάλη ποικιλία
των καλύτερων
κρασιών

Γ και το θερμο περιβάλλον

Α έχουν
δημιουργηθεί να φέρουν

Ξ την εκτίμηση του
καλού φαγητού

Δ σε νέα
νοστήματα υψη

Ξ

TABERNA



PEGASUSSM

The authentically prepared foods, the well-stocked wine cellar, and the special ambience have been created to carry your appreciation of fine dining to delightful new heights.



Pegasus Dinner Menu
KPYA OPEKTIKA ♦ Cold Appetizers

Feta Cheese Imported zesty goat cheese.	\$5.50	Kafteres Piperies Roasted hot peppers.	\$4.95
Kefalograviera A sharp variation of Kasseri cheese, produced in the northern region of Greece.	\$7.00	Dolmathakia Our own medley of prime ground meat, rice and spices, wrapped in grape leaves served with a special house dressing.	\$6.50
Mixed Olive Plate Mixed olives from various regions in Greece.	\$5.50	Aginares Marinated artichoke hearts.	\$6.00
Tzadziki Yogurt with grated cucumbers, salt, garlic and olive oil. Makes everything taste marvellous.	\$6.00	Pekilia (Appetizer Combination) Tzadziki, Taramosalata, eggplant dip, marinated artichoke hearts, Dolmathakia, peppers, olives and Feta cheese.	\$11.95
Scordalia If you like the taste of garlic, this garlic/potato spread is a must. Served with beets.	\$5.75	Oktapodaki Tender baby octopus marinated in vinegar, olive oil and oregano.	\$10.50
Melitzanosalata Eggplant mixed with olive oil, celery, onions, and other delightful spices.	\$5.50	Hummus A tasty spread made of chickpeas, red peppers, garlic, olive oil, and lemon juice.	\$5.50
Taramosalata Red Greek caviar. You don't have to be a millionaire to enjoy it.	\$7.25	Sardeles (Anchovies)	\$5.50

ZEΣTA OPEKTIKA ♦ Hot Appetizers

Saganaki "Opa!" Greek Kasseri cheese. Wait until you taste what blazing brandy does for it.	\$6.00	Keftethakia Cocktail sized meatballs spiced with herbs and garlic.	\$4.95
Saganaki Tourkolemano Shrimp sautéed then baked with feta cheese, onion, tomatoes, and green pepper. Great for dipping bread.	\$11.95	Quail Marinated in wine, olive oil, oregano and other Greek spices and then broiled to perfection.	\$9.50
Saganaki Haloumi Special goat cheese from Cyprus pan seared in olive oil and flaming brandy.	\$9.00	Zucchini served with Scordalia, A delicious garlic and potato spread.	\$6.95
Saganaki Loukaneko Uniquely spiced Greek sausage flamed in brandy.	\$6.00	Eggplant served with Scordalia, .	\$6.95
Kalamarakia Tiganita Fried baby squid.	\$8.95	Artichoke Hearts served with Scordalia,	\$7.95
Pegasus Special Grilled Shrimp Cocktail Fresh shrimp grilled with soy sauce and served with cocktail sauce.	\$10.95	Dolmathakia Grape leaves stuffed with a mixture of ground meat, rice and spices, and served with lemon or tomato sauce.	\$6.50
Yemistes Piperies Roasted hot peppers stuffed with feta cheese and spices.	\$6.95	Tiropitakia Feta cheese triangles wrapped in filo.	\$5.75
Char - Broiled Octopus	\$10.50	Pekilia A medley of fried squash, eggplant, artichoke hearts, Keftethakia, Tiropitakia and Dolmathakia served with Scordalia.	\$11.95

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness

ΣΟΥΠΕΣ ♦ Soups

Avgolemono A savoury chicken, lemon, egg and rice soup.	\$2.75	New England Clam Chowder (Friday Only)	\$5.00
		Soup Of The Day	\$2.75

ΣΑΛΑΤΕΣ ♦ Salads

Klassiki Salata* The Classic Greek Salad A mixture of salad greens garnished with feta cheese, beets, olives, peppers and cucumbers with our house dressing.	\$8.50	Horiatiki Salata (Village Salad) A delicious blend of fresh tomatoes, cucumbers, onions, olives and peppers crowned with feta cheese.	\$9.00
Caesar Salad Romaine hearts, homemade croutons, Parmesan and our own Caesar dressing	\$8.50	Spanakosalata Fresh Spinach with feta cheese, mushrooms, dill, egg, onions and bacon.	\$9.00
		Small Greek Salad (served with dinner only)	\$5.00

Enjoy the Classic Greek Salad with your choice of topping:* Artichoke Hearts **\$11.00 ♦ Dolmathakia **\$11.00** ♦ Gyros **\$11.00** ♦ Octopus **\$13.50** ♦ Anchovies **\$11.00** ♦ Chicken **\$11.00** ♦ Roast Lamb **\$12.50**

ΟΜΕΛΕΤΤΕΣ ♦ Omelettes

Loukaneko Omeletta* Greek sausage omelette with fresh mushrooms, feta cheese, onions, and green peppers.	\$8.50	Horiatiki Omeletta (Village omelette)* Feta cheese, tomatoes, peppers, onions and topped with kasseri cheese.	\$8.95
Tiromeletta* Feta cheese omelette.	\$7.25	Spinach Feta Omelette with tomatoes*	\$8.95

ΣΥΝΤΑΓΕΣ ΓΙΑ ΧΟΡΤΟΦΑΓΟΥΣ ♦ Vegetarian Greek Specialties

Spanakotiropeeta Fresh leaf spinach, imported feta cheese and spices in thin, delicate layers of filo.	\$11.95	Dolmathes Seasoned rice, chickpeas, dill, garlic and mint wrapped in grape leaves with choice of egg-lemon or tomato sauce.	\$11.50
Spanakorizo Spinach rice baked with onions and tomatoes.	\$6.95	Hot Vegetarian Platter Spanakotiropeeta, vegetables and roast potatoes.	\$12.95
Moussaka Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with béchamel sauce.	\$11.95	Vegetarian Trio Spanakotiropeeta, Moussaka and Pastitsio.	\$13.95
Pastitsio Baked macaroni with spinach, sautéed onions, dill, mint, cheeses, seasoning and topped with Béchamel.	\$11.95	Psites Patates Roast potatoes.	\$4.50

**Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness*

APNAKI ♦ Lamb

Arnaki Psito Roast lamb with choice of rice or potato and vegetables.	\$18.95	Yuvetsake Individually baked casserole of tender simmered lamb in tomato sauce with rosa marina or spaghetti, with Kasserri cheese.	\$14.50
Arnaki Bouti Psito Sliced roast leg of lamb, served with choice of rice or potato and vegetable.	\$14.50	Arnaki Pilafi Choice lamb simmered in tomato sauce with herbs and spices, served with rice.	\$14.50
Arnaki Lahanika Simmered lamb with choice of rice or potato and vegetable.	\$14.50	Macaronatha me Arnaki Lamb with large macaroni.	\$15.00
Arnaki with Rosa Marina Lamb simmered in tomato sauce with rosa marina.	\$14.50	Arnaki Spaghetti Lamb simmered in tomato sauce with spaghetti.	\$14.50

XOIPINO ♦ Pork

Pork Tenderloin* Oven baked sliced pork tenderloin served with potato and vegetables.	\$11.95	Herina Plevra* Spare ribs served with choice of rice or potato and vegetables.	\$18.95
		Half-slab	\$13.95

MOΣXAPI ♦ Veal and Beef

Veal Lemonato* Sautéed veal with a distinct lemon-oregano flavour. Choice of rice or potato and vegetables.	\$18.95	Roast Beef* Choice Roast Beef served with a choice of rice or potato and vegetables.	\$12.95
Tasskabob* Lean sirloin beef simmered in tomato wine sauce. Choice of rice or potato and vegetables.	\$14.95	Yuvetsake* Individually baked casserole of lean choice beef with rosa marina or spaghetti, crowned with Kasserri cheese.	\$14.95

KOTOΠΟΥΛΟ ♦ Chicken

Roast Chicken* Half roast chicken served with rice or potato and vegetables.	\$9.95	Chicken Gyros* A marinated and spiced breast of chicken, cut into thin tender slices served on pita bread and a choice of rice or fries.	\$9.95
BBQ Chicken* Half BBQ chicken with choice of rice or potato and vegetables.	\$9.95	Chicken Lemonato* A tender marinated breast of chicken sautéed in a lemon, butter, wine, and oregano sauce. Served with a choice of rice or potato and vegetables.	\$13.50
Chicken Filet* Broiled tender marinated breast of chicken, served with a choice of rice or potato and vegetables.	\$12.50	Chicken Kebab* Tender marinated chicken with green peppers, onions, and tomatoes on a skewer.	\$12.95

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness

ΕΛΛΗΝΙΚΕΣ ΣΥΝΤΑΓΕΣ ♦ Greek Specialties

Spanakoteropeta Spinach cheese pie. Fresh leaf spinach, imported feta cheese and spices in thin, delicate filo.	\$11.95	Dolmathes Grape leaves stuffed with a mixture of ground meat, rice and spices. Choice of lemon or tomato sauce.	\$11.95
Moussaka Thinly sliced and layered eggplant, ground meat seasoned with special spices topped with Béchamel sauce.	\$12.95	Plato's Platter* Choice of a salad or soup, two lamb chops, Spanakoteropeta, Moussaka, Dolmathes, rice and vegetables.	\$24.95
Pastitsio Macaroni mixed with spiced ground meat, grated cheese and topped with Béchamel sauce.	\$12.95	Combination Platter* Your choice of lamb, beef or chicken with Spanakoteropeta, Moussaka and Dolmathes served with rice and vegetables. A great introduction to Greek cuisine.	\$16.95
Greek Trio A combination of Spanakoteropeta, Moussaka and Pastitsio.	\$15.50	Gyros* Ground lamb sliced from our rotisserie, served with rice or fries.	\$9.95
Macaronatha Large macaroni sautéed in browned butter and grated cheese.	\$8.95		
Macaronatha me Kefthakia (with meatballs).	\$10.50		

ΨΗΤΑ ΤΗΣ ΩΡΑΣ ♦ From the Broiler

Arnisia Paidakia* (5) Lamb chops, tender and succulent, served with rice or potato and vegetables.	\$28.50	Filet Mignon* 8 oz. filet of beef served with potatoes and vegetables.	\$22.95
Arnisia Paidakia* (3) Lamb chops, smaller portion of the best in town! Served with rice or potato and vegetables.	\$21.50	14oz. New York Strip* Served with potato and vegetables.	\$21.95
Lamb Shish Kebab* Marinated with onions, green peppers, and served with rice or potato and vegetables.	\$17.95	14oz. Delmonico Steak* Served with potato and vegetables.	\$21.95
Spesialite Pegasou (Pegasus special)* Two lamb chops and three broiled shrimp served with spanakotiropeta, rice or potato and vegetables.	\$27.00	Hamburger, American Style* Served with French Fries, lettuce, and tomato.	\$8.50
Beeftekia Skaras* Spicy ground round with onions, oregano and seasoning, served with rice or potato and vegetables.	\$9.25	With cheese	\$8.75
		Piatela Pegasou* Pegasus Combination Platter (for parties of two or more). Two Lamb chops & two broiled shrimp per person, Gyros, spanakotiropeta, Dolmathes, Moussaka, rice or potato and vegetables.	\$28.95 /person

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness

ΘΑΛΑΣΣΙΝΑ ♦ Seafood Selections

Garithes Psites* Jumbo shrimp. Wait until you taste what shell broiling does for this favourite!	\$20.95	Bakaliaros Tiganitos* Fish and chips.	\$13.50
Pegasus Garithes* Jumbo shrimp sautéed in butter with a lemon/garlic flavour, smothered with kasseri cheese, served with rice pilaf.	\$20.95	White Fish* Served with a choice of potato or vegetables.	\$16.50
Garithes Tiganites* Fried shrimp with a choice of potato or vegetables.	\$20.95	Salmon* Served with a choice of potato or vegetables.	\$18.50
Kalamarakia Tiganita* Fried squid served with rice or potato and vegetables.	\$12.95	Red Snapper* Served with a choice of potato or vegetables.	Market Price
		Tsipoura (Sea bass) * In Season.	Market Price

-- Fresh Seafood Selections Daily --

ΓΛΥΚΑ ♦ Desserts

Cheesecake with Strawberries	\$4.50	Baklava The classic Greek pastry	\$4.00
Giaourti (Yogurt home-made) With honey	\$4.00	Loukoumades Feather light fritters dipped in hot honey and sprinkled with cinnamon and walnuts.	\$4.00
Chocolate mousse	\$4.50	Bougatsa Flaky filo pastry with custard. A Greek delight served warm.	\$3.50
Cream caramel	\$4.00	Pagoto (Ice cream)	\$3.00
Rizogalo Creamy rice pudding.	\$4.00	Coffee, Tea, Milk, Soft Drinks	\$1.75
Tiramisu	\$4.50		

*Cooked to order: eating raw or undercooked meat, eggs, or seafood can increase your risk of food borne illness

558 Monroe Street, Greektown - Detroit. Telephone: 313 - 964 - 6800
www.pegasustaverna.com

