

(617) 868-9098

# Desfina Restaurant

202 Third Street

Cambridge, MA

## Dinner

## Menu

### APPETIZERS

<b>Garlic Bread</b>	<b>\$4.75</b>
<b>Horta</b>	<b>\$5.95</b>
Steamed Dandelions w/ Olive Oil & Lemon Served warm or cold	
<b>Tzatziki</b>	<b>\$6.50</b>
Yogurt, Cucumber & Garlic Sauce	
<b>Scordalia</b>	<b>\$6.25</b>
Pureed Potatoes and Garlic	
<b>Taramosalata</b>	<b>\$6.50</b>
Greek Caviar Spread	
<b>Eggplant Salad</b>	<b>\$6.95</b>
Eggplant puree w/ Garlic & Olive Oil	
<b>Octopus Grilled</b>	<b>\$14.95</b>
Octopus marinated in Olive Oil & Lemon	
<b>Fried Kalamari</b>	<b>\$8.95</b>
<b>Shrimp Grand Marnier</b>	<b>\$12.50</b>
<b>Saganaki OPA!</b>	<b>\$8.95</b>
A Wedge of Kefalograviera Cheese lightly floured, pan fried & flamed at your table!	
<b>Fried Zucchini w/ Scordalia</b>	<b>\$8.75</b>
<b>Spanakopita (Spinach Pie)</b>	<b>\$6.95</b>
<b>Dolmades</b>	<b>\$7.95</b>
Vine Leaves stuffed w/ Rice & Fresh Herbs topped w/ Egg-Lemon Sauce	
<b>Loukaniko (Greek Sausage)</b>	<b>\$7.50</b>
<b>Pikilia (Assorted Appetizers)</b>	<b>\$10.95</b>
Tzatziki, Scordalia, Taramosalata & Eggplant Salad	
<b>Gigandes (Baked Lima Beans)</b>	<b>\$6.50</b>

### SALADS

<b>Greek Salad</b>	<b>\$8.75</b>
Lettuce, Tomatoes, Cucumber, Green Peppers, Olives, Feta Cheese & topped w/ our Homemade Oil & Vinegar Dressing	
<b>Horiatiki (Village Salad)</b>	<b>\$9.95</b>
Made the traditional Greek Village way: Tomatoes, Cucumbers, Black Olives, Bell Peppers, Onions & Feta Cheese topped with Oregano & Olive Oil	
<b>Grilled Chicken Salad</b>	<b>\$9.25</b>
Delicious Lettuce, Tomatoes, Cucumber & Olives topped w/ Grilled Chicken	
<b>Grilled Greek Chicken Salad</b>	<b>\$9.95</b>
Delicious Lettuce, Tomatoes, Cucumber & Olives topped w/ Grilled Chicken & Feta	
<b>Garden Salad</b>	<b>\$7.95</b>
Delicious Lettuce, Tomatoes, Cucumbers, Olives & Onions	

### ENTREES

*All meals are served with a salad and a choice of  
Rice, Potatoes, French Fries or Vegetables*

<b>Lamb Chops</b>	<b>\$17.75</b>
Fresh Lamb Chops slowly grilled	
<b>Pork Chops</b>	<b>\$12.75</b>
Fresh Pork Chops slowly grilled	
<b>New York Steak</b>	<b>8 oz. \$14.50</b>
	<b>12 oz. \$16.50</b>
The Finest Quality of Beef Grilled to your taste	
<b>Tenderloin Tips</b>	<b>\$12.50</b>
The Finest Quality of Beef Grilled to your taste	
<b>Beef Kebab</b>	<b>\$12.50</b>
Charcoal Grilled Beef Tenderloin on a Skewer w/ Tomatoes, Green Peppers & Onions	
<b>Chicken Kebab</b>	<b>\$12.50</b>
Charcoal Grilled Chicken on a Skewer w/ Tomatoes, Green Peppers & Onions	
<b>Lamb Kebab</b>	<b>\$13.95</b>
Charcoal Grilled Lamb on a Skewer w/ Tomatoes, Green Peppers & Onions	
<b>Gyros Plate</b>	<b>\$9.95</b>
Finely chopped pieces of Roasted Pork served in a Pita Bread w/ Tzatziki, Tomatoes and Onions	

### HOME MADE SOUPS

<b>Cup</b>	<b>\$3.95</b>
<b>Bowl</b>	<b>\$4.95</b>

### SIDE ORDERS

<b>Hand-Cut Home Fries</b>	<b>\$4.95</b>
<b>Roast Potatoes</b>	<b>\$2.95</b>
<b>Rice</b>	<b>\$2.75</b>
<b>Feta &amp; Olives</b>	<b>\$5.50</b>

### SPECIALS

<b>Tsipoura (Scup)</b>	<b>Red Snapper</b>
<b>Sardeles</b>	<b>Bakaliarakia</b>
<b>Gopes</b>	<b>Marides</b>

### HOUSE SPECIALTIES

*All meals are served with a salad and a choice of  
Rice, Potatoes, French Fries or Vegetables*

<b>Roast Lamb</b>	<b>\$13.95</b>
Slowly Char Broiled & Garnished w/ Fresh Herbs	
<b>Baked Lamb</b>	<b>\$13.95</b>
Spring Lamb Sauteéd & Cooked in Fresh Tomatoes & Wine	
<b>Dolmades</b>	<b>\$12.95</b>
Hand-rolled & Homemade Vine Leaves stuffed w/ Meat, Rice & Fresh Herbs topped w/ Egg-Lemon Sauce	
<b>Mousaka</b>	<b>\$12.95</b>
Layers of Sauteéd Eggplant, Potato & Ground Meat, Topped w/ Béchemal Sauce	
<b>Pastichio</b>	<b>\$12.95</b>
Baked Macaroni, layered w/ Ground Meat & Cheese, Topped w/ Béchemal Sauce	

### FROM THE SEA

*All meals are served with a salad*

<b>Shrimp Desfina</b>	<b>\$15.95</b>
Sauteéd Shrimp w/ Feta & Garlic over Rice, Scallions & Fresh Tomatoes	
<b>Shrimp Kebab</b>	<b>\$14.95</b>
Charcoal Grilled Shrimp on a Skewer w/ Tomatoes, Green Peppers & Onions	
<b>Mussels Chablis</b>	<b>\$11.75</b>
Sauteéd w/ Onion, Garlic, Parsley & Wine Served w/ Garlic Bread	

### HOMEMADE DESSERTS

<b>Rice Pudding</b>	<b>\$4.75</b>
<b>Galaktobouriko</b>	<b>\$4.75</b>
Custard wrapped in Layers of buttered Filo and topped w/ Honey-flavored syrup	
<b>Baklava</b>	<b>\$4.75</b>
Made with Filo, chopped with Nuts & Spices, baked and then soaked w/ Honey syrup	
<b>Kataifi</b>	<b>\$4.75</b>
Made from Shredded Wheat Pastry, chopped Nuts, baked and then soaked w/ Honey syrup	
<b>Frappé</b>	<b>\$2.50</b>
<b>Greek Coffee</b>	<b>\$1.95</b>