



TAXIM Regional Greek Cuisine

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Soúpa – Soup

Kakaviá me krókos kozánis – seafood soup, roasted colocasi, prawns, mussels, porgy, Greek saffron **14/26**

Salátes – Salads/Spreads

Rokasaláta – baby arugula, cucumber, pita chips, vlahotyri metsóvou, sumaki vinaigrette **7**

Pantzária me karydoskordaliá – roasted beets with greens, Thracian-style walnut skordaliá, feta **8**

Tzatzíki – house-made Greek style yogurt, cucumber, fresh dill, olives, house-made pita **6**

Taramasaláta me avgotárahó – house-cured mullet roe and sac, lemon, garlic, house-made pita **9**

Revíthia Kas. Fróssos – pureed chickpeas, lemon, garlic, house-made pita **6**

Polítiki melitzanosaláta – Politiki-style wood fire-roasted eggplants, sesame, house-made pita **7**

Sides

Wild yeast bread w/ goat butter	5
Olives & Pickles	6
Kappadókia Fries	7
Pita	3
Halloúmi Saganáki	12
Feta	8

Laderá – Vegetables

Agináres me koukiá – Politiki-style artichokes, fingerling potatoes, favas, baby carrots, dill **9**

Vrastá kolokíthia – steamed zucchini, dry mint, cracked coriander, fresh garlic, fresh myzithra **6**

Kidóni yemistó – Byzantine-style goat stuffed quince, pomegranate, yogurt, sliced almonds **10**

Nerokárdamo kai séskoula – sautéed wild cress and red chard, seared halloumi **7**

Fakés Kas. Fróssos – green lentils, barrel-fermented sheep's feta, balsamic reduction **7**

Bámies laderés – baby okra, sun-dried tomatoes, fresh coriander, olive oil **8**

Zymotá – Pastry

Marathópita Kritis – Cretan pastry with fresh fennel, spring onions, sesame, goat yogurt **9**

Prassópita – leeks, fresh dill, lemon and goat feta stuffed in our house-made phyllo **10**

Peynirlí - Politiki style flatbreads **14**

“Kritis” - tomato, garlic, hot pepper, graviera cheese, zucchini, egg

“Ioánninas” – foraged wild mushroom, rosemary, vlahotyri, egg, garlic butter

“Kaisáreias” - beef pastourmas, kasseri cheese, egg, coriander

“Smýrnis” - lamb and beef smoked sudzuki, kefalotyri and kasseri, egg, fresh cumin leaf

Mezédés – Small Plates

Tiganitá - From the Pan

Kounoupídi tiganitó – fried cauliflower, capers, whipped goat feta tyrokafterí spread, bukovo **8**

Kolokithokeftédes – seasonal squash fritters, mint yogurt sauce, roasted squash seeds, cabbage salad **9**

Piperiés tiganités – seasonal peppers, olive oil, vinegar, seared halloumi **7**

Polítika mýdia – Politiki-style beer-battered fried mussels, sesame garlic sauce, thyme **10**

Pastoména - Cured

Sardéla pastí – bitter orange-cured sardine, fresh watercress, capers **11**

Loúntza Kýprou – Cypriot-style smoked pork loin, pickled cayenne, coriander, myzithra **8**

Kapnistó skoubrí– Politiki-style smoked mackerel, roasted tomato, pickled onion, dill **9**

Apó tin Sgára - Wood-Grilled

Garídes se abelófylla dolmádes – fresh grape leaf-wrapped shrimp, hot pepper **12**

Htapodáki sti sgára – octopus, fennel and red onions (half pour ouzo add 3) **17**

Kokorétsi – caul-wrapped lamb offal, house-made yogurt, mint **12**

Seftaliés kai maidanosaláta – Cypriot-style pork sausage, stuffed in lamb caul, herb salad, halloumi **11**

Kebáp yiaourtlóú – spiced ground lamb shoulder, yogurt, grilled tomatoes, pomegranate reduction **12**

Kapnistó xoirinó me psitá míla – smoked pork belly, caramelized onions, roasted apples, honey **10**

Kýria Piáta – Mains

Glóssa stifádo Lésvou – Lesbos-style braised lamb tongues, cipollini and pearl onions, rosemary, thyme, chick pea and rice pilaf, shaved kefalotyri **20**

Arní yuvetsáki me kritharáki – braised lamb shank in a yuvétsi (terra cotta dish), orzo, myzithra, yogurt **24**

Ortíki me Ipirótiko kotsamáki kai Makedonikó áivar – grilled whole quails, Epirus-style ground corn cake with smoked herring, Macedonian pepper spread, grilled hot peppers, almonds **21**

Paídákia me pligoúri – wood-grilled lamb chops, almond currant cracked wheat pilaf, marinated pepper salad, grilled lemons **35**

Kotópoulo sto fóurno – oven-roasted half chicken, roasted fingerling potatoes, wild Greek oregano, ouzo-preserved lemon **22**

Duck gýro – spit-roasted duck breast and leg rubbed with pastourmá spices, yogurt sauce, Pontian satz bread, pomegranate reduction, pickled chard, fries **25**

Fish gýro – spit-roasted sea bream, red cabbage salad, Cypriot tahini sauce, fried colocasi **23**

Lahanodolmádes – pork shoulder-stuffed cabbage leaves, chestnut and barley pilaf, orange, fresh cumin, house made yogurt **24**

Tsipóúra me radíkiá – oven-roasted whole Aegean sea bass, lemon, olive oil, sea salt, sautéed dandelions (fileted whole fish may still have stray bones) **36**

Turlú – oven-roasted eggplant, summer squash, fingerling potatoes, Florinis peppers, tomato, chick pea basmati pilaf, feta **18**

Please notify your server of any dietary restrictions or allergies.