

# CALYPSO'S

## TAVERNA

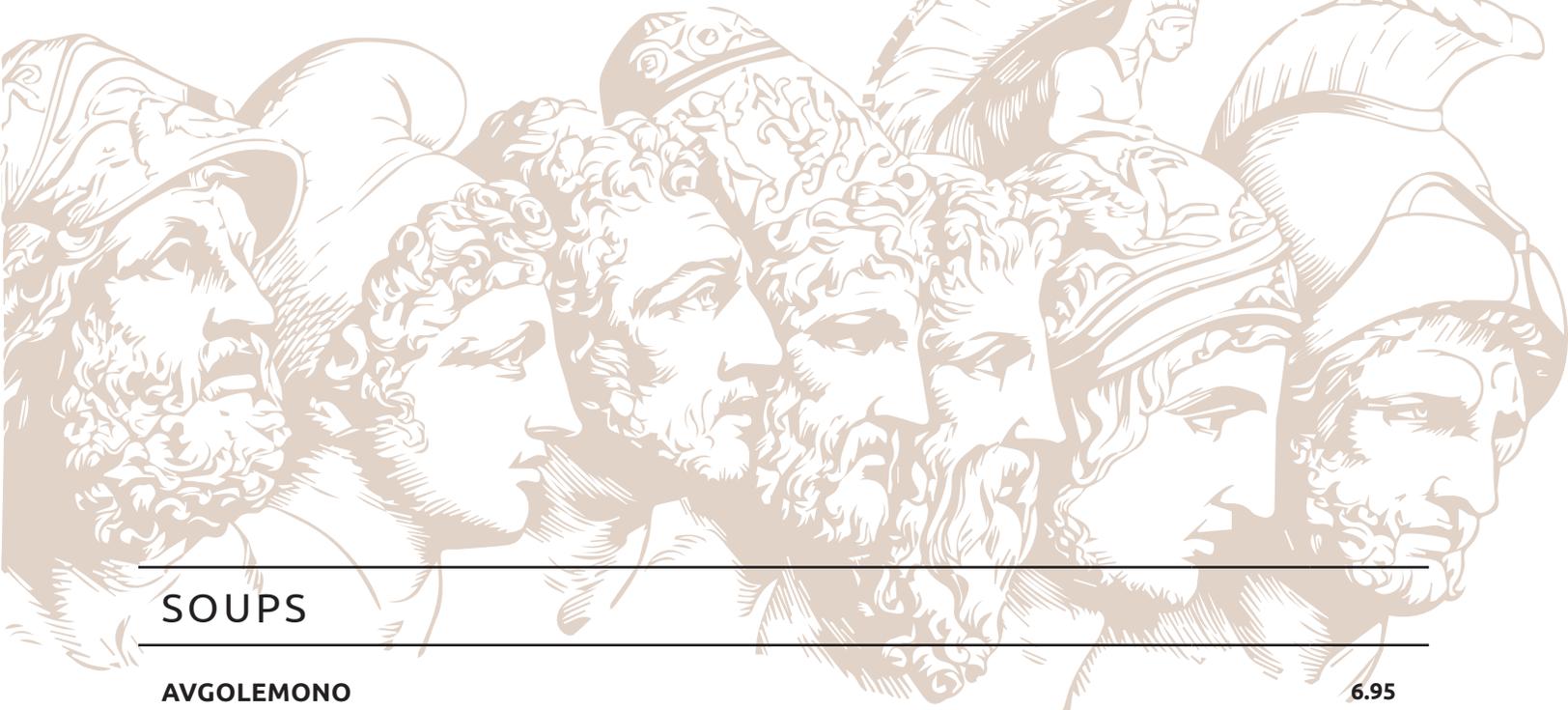
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### APPETIZERS

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<b>SAGANAKI</b> Oven baked Kefalograviera cheese. Served with pita.	14.95
<b>CALAMARI</b> Deep fried in light batter.	12.95
<b>SOUTZOUKAKIA</b> Homemade meatballs in spicy tomato sauce.	12.95
<b>GREEK STYLE RIBS</b> Charbroiled with lemon and oregano	12.95
<b>POSEIDON GARITHES</b> Prawns sautéed with butter, wine and garlic herbs.	13.95
<b>BAKED FETA AND OLIVES</b> Topped with sliced tomatoes, onions and green peppers. Served with pita.	11.95
<b>SPANAKOPITA</b> Phyllo pastry stuffed with spinach, fresh herbs, leeks, green onions and feta.	10.95
<b>MYTHIA</b> Mussels sautéed in spicy tomato sauce and white wine sprinkled with feta cheese.	14.95
<b>STUFFED CALAMARI</b> Whole calamari stuffed with a mixture of lean ground chicken, pinenuts and leeks. Cooked in a cayenne Champagne sauce.	13.95
<b>DOLMADES</b> Grapevine leaves stuffed with lean ground beef, fresh herbs and rice. Topped with a lemon sauce.	12.95
<b>LOUKANIKO</b> Specially made pork sausage flavoured with orange peel, fennel, herbs, and spices.	10.95
<b>APPETIZER PLATTER FOR TWO</b> Calamari, Poseidon garithes, spanakopita, soutzoukakia, tzatziki and pita.	35.95

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## SOUPS

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**AVGOLEMONO**

**6.95**

**SOUP OF THE DAY**

**6.95**

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## DIPS

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**TZATZIKI**

Yogurt, cucumbers, garlic and dill.

**7.95**

**HUMMUS**

Chickpeas, tahini, garlic, olive oil and lemon.

**7.95**

**TIROKAFTERI**

A mixture of feta cheese, red hot peppers, olive oil, and herbs.

**8.95**

**TRIO**

Three dips served with four pitas.

**18.95**

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## SALADS

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**GREEK SALAD**

Tomatoes, cucumbers, green pepper, onions and feta cheese topped with our own dressing.

**REG:**  
**10.95**

**LG:**  
**14.95**

**CAESAR SALAD**

Romaine lettuce, croutons, and parmesan cheese tossed with our homemade Caesar dressing.

**REG:**  
**9.95**

**LG:**  
**12.95**

**PSILOKOMENI**

Finely chopped romaine lettuce, fresh dill, green onions and fresh garlic. Tossed with olive oil and vinegar.

**REG:**  
**9.95**

**LG:**  
**12.95**

*\*Add grilled marinated calamari or chicken breast or prawns for \$5.95.*



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## THALASINA

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### STUFFED CALAMARI

23.95

Whole calamari stuffed with a mixture of lean ground chicken, pine nuts and leeks. Cooked in a cayenne Champagne sauce.

### POSEIDON GARITHES

23.95

Ten jumbo prawns sautéed with butter, wine, garlic and herbs.

### CALAMARI DINNER

20.95

Deep fried in a light batter.

### SEAFOOD MEDLEY

28.95

Salmon, halibut, prawns, and scallops poached in a lemon dill white wine broth.

### SEAFOOD PLATTER FOR TWO

80.95

Mythia, broiled salmon, garithes, calamari, tzatziki and pita.

*All above entrées served with rice, roasted potatoes, vegetables and your choice of soup or salad.*

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## PASTA

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### VEGETARIAN PASTA

18.95

Vegetables sautéed in a fresh tangy tomato sauce, baked with lasagna noodles, feta, parmesan and mozzarella cheese.

### AEGEAN LASAGNA

23.95

Jumbo prawns, scallops and crabmeat in cream sauce, topped with mozzarella cheese.

### LASAGNA

18.95

A savoury meat sauce and noodles, topped with mozzarella cheese.

### ATHENIAN SEAFOOD

27.95

Jumbo prawns, clams, and mussels in a fresh herbed tomato sauce, served with fettuccini.

### CORINTHIAN PASTA

20.95

Sautéed chicken breast, peppers, mushrooms, and onions in a fresh herbed tomato sauce.

### CHICKEN ALFREDO

20.95

Fettuccini pasta served with alfredo sauce and sautéed chicken.

## GREEK SPECIALTIES

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<b>KLEFTIKO</b> Try our house specialty. Lamb slowly roasted to perfection.	<b>22.95</b>
<b>MOUSAKA</b> Layers of grilled eggplant, zucchini and sliced potatoes and seasoned meat sauce. Topped with a creamy bechamel sauce.	<b>21.95</b>
<b>SOUTZOUKAKIA</b> Lean meatballs, green peppers and onions in a spicy tomato sauce.	<b>18.95</b>
<b>CALYPSO KOTOPOULO</b> Charbroiled, marinated chicken breast.	<b>20.95</b>
<b>PAIDAKIA</b> Marinated lamb chops charbroiled to your liking.	<b>31.95</b>
<b>DOLMADES</b> Grapevine leaves stuffed with lean ground beef, fresh herbs, and rice. Topped with a lemon dill sauce.	<b>20.95</b>
<b>SPANAKOPITA DINNER</b> Phyllo pastry stuffed with spinach, fresh herbs, leeks, green onions, and feta.	<b>18.95</b>
<b>ARTEMIS CHICKEN</b> Grilled chicken breast topped with sautéed mushrooms, fresh tomato sauce, and mozzarella cheese. Baked in the oven.	<b>22.95</b>
<b>COMBINATION PLATTER FOR TWO</b> Mousaka, kleftiko, soutzoukakia, chicken souvlaki, tzatziki and pita.	<b>80.95</b>

*All above entrées served with rice, roast potato, vegetables and your choice of soup or salad.*

## CHARBROIL

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<b>CHICKEN SOUVLAKI</b>	<b>20.95</b>
<b>PORK SOUVLAKI</b>	<b>20.95</b>
<b>LAMB SOUVLAKI</b>	<b>24.95</b>
<b>BEEF SOUVLAKI</b>	<b>23.95</b>
<b>SEAFOOD SOUVLAKI</b>	<b>23.95</b>
<b>GREEK STYLE RIBS</b>	<b>20.95</b>
<b>BABY BACK RIBS</b>	<b>28.95</b>
<b>SURF &amp; TURF</b> Beef tenderloin skewer and a prawn skewer.	<b>27.95</b>
<b>10 OZ NY STEAK</b>	<b>26.95</b>
<b>BRIZOLA (PORKLOIN) CHOP &amp; MUSHROOMS</b>	<b>23.95</b>

*All above entrées served with rice, roast potato, vegetables and your choice of soup or salad.*

*Add prawns for 5.95. Add mushrooms for 3.95.*

*18% gratuity will be added to parties of 10 or more.*