



CALYPSO'S

TAVERNA

APPETIZERS

SAGANAKI Oven baked Kefalograviera cheese. Served with pita.	17.95
CALAMARI Deep fried in light batter.	15.95
SOUTZOUKAKIA Homemade meatballs in spicy tomato sauce.	14.95
GREEK STYLE RIBS Charbroiled with lemon and oregano	15.95
POSEIDON GARITHES Prawns sautéed with butter, wine and garlic herbs.	14.95
BAKED FETA AND OLIVES Topped with sliced tomatoes, onions and green peppers. Served with pita.	14.95
SPANAKOPITA Phyllo pastry stuffed with spinach, fresh herbs, leeks, green onions and feta.	13.95
MYTHIA Mussels sautéed in spicy tomato sauce and white wine sprinkled with feta cheese.	18.95
STUFFED CALAMARI Whole calamari stuffed with a mixture of lean ground chicken, pinenuts and leeks. Cooked in a cayenne Champagne sauce.	20.95
DOLMADES Grapevine leaves stuffed with lean ground beef, fresh herbs and rice. Topped with a lemon sauce.	16.95
TURKOLIMANO PRAWNS Prawns baked in tomato sauce, fresh herbs and topped with feta cheese.	16.95
LOUKANIKO Specially made pork sausage flavoured with orange peel, fennel, herbs, and spices.	12.95
APPETIZER PLATTER FOR TWO Calamari, Poseidon garithes, spanakopita, soutzoukakia, tzatziki and pita.	39.95

SOUPS

AVGOLEMONO

7.95

SOUP OF THE DAY

7.95

DIPS

TZATZIKI

Yogurt, cucumbers, garlic and dill.

9.95

HUMMUS

Chickpeas, tahini, garlic, olive oil and lemon.

9.95

TIROKAFTERI

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

10.95

TRIO

Three dips served with four pitas.

22.95

SALADS

GREEK SALAD

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

REG:

13.95

LG:

17.95

CAESAR SALAD

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

REG:

12.95

LG:

15.95

PSILOKOMENI

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

REG:

12.95

LG:

15.95

**Add grilled marinated calamari or chicken breast or prawns for 10.95.*

PASTA

VEGETARIAN PASTA

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

20.95

AEGEAN LASAGNA

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

27.95

LASAGNA

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

Add extra mozzarella cheese for 2.95. Add meatballs for 5.95.

20.95

ATHENIAN SEAFOOD

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

31.95

CORINTHIAN PASTA

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

23.95

CHICKEN ALFREDO

Fettuccini pasta served with alfredo sauce and sautéed chicken. *Add mushrooms for 3.95.*

23.95

**Add soup or starter greek salad for 5.95.*

GREEK SPECIALTIES

KLEFTIKO	27.95
Try our house specialty. Lamb slowly roasted to perfection.	
MOUSAKA	26.95
Layers of grilled eggplant, zucchini and sliced potatoes and seasoned meat sauce. Topped with a creamy bechamel sauce.	
SOUTZOUKAKIA	20.95
Lean meatballs, green peppers and onions in a spicy tomato sauce.	
CALYPSO KOTOPOULO	23.95
Charbroiled, marinated chicken breast.	
PAIDAKIA	35.95
Marinated lamb chops charbroiled to your liking.	
DOLMADES	24.95
Grapevine leaves stuffed with lean ground beef, fresh herbs, and rice. Topped with a lemon dill sauce.	
SPANAKOPITA DINNER	20.95
Phyllo pastry stuffed with spinach, fresh herbs, leeks, green onions, and feta.	
ARTEMIS CHICKEN	26.95
Grilled chicken breast topped with sautéed mushrooms, fresh tomato sauce, and mozzarella cheese. Baked in the oven.	
COMBINATION PLATTER FOR TWO	91.95
Mousaka, kleftiko, soutzoukakia, chicken souvlaki, tzatziki and pita.	

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

THALASINA

STUFFED CALAMARI	30.95
Whole calamari stuffed with a mixture of lean ground chicken, pine nuts and leeks. Cooked in a cayenne Champagne sauce.	
POSEIDON GARITHES	28.95
Ten jumbo prawns sautéed with butter, wine, garlic and herbs.	
CALAMARI DINNER	23.95
Deep fried in a light batter.	
SEAFOOD MEDLEY	32.95
Salmon, halibut, prawns, and scallops poached in a lemon dill white wine broth.	
TURKOLIMANO PRAWNS	30.95
10 jumbo prawns baked in the oven with tomato sauce, fresh herbs and topped with feta cheese.	
SEAFOOD PLATTER FOR TWO	91.95
Mythia, broiled salmon, garithes, calamari, tzatziki and pita.	

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

CHARBROIL

CHICKEN SOUVLAKI	23.95
PORK SOUVLAKI	23.95
LAMB SOUVLAKI	29.95
BEEF SOUVLAKI	27.95
SEAFOOD SOUVLAKI	28.95
GREEK STYLE RIBS	23.95
BABY BACK RIBS	31.95
SURF & TURF Beef tenderloin skewer and a prawn skewer.	30.95
10 OZ NY STEAK	28.95
10 OZ RIBEYE STEAK	30.95

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

Add prawns for 7.95. Add mushrooms for 5.95.

SIDES

CHICKEN SKEWERS 8oz	14.95
LAMB SKEWERS 8oz	17.95
BEEF SKEWERS 8oz	16.95
PORK SKEWERS 8oz	14.95
RICE	5.25
POTATOES	5.25
VEGETABLES	5.95
PITA	2.25
TZATZIKI	REG: 2.50 LG: 4.50

18% gratuity will be added to parties of 8 or more.