## PSISTARIA GREEK TAVERNA

## SEAFOOD DISHES

All seafood dishes served with a cup of soup and choice of rice, potatoes or mixed vegetables.\*

WHOLE LAVRAKI (GF) \$34.50 (MEDITERRANEAN SEA BASS FLOWN FROM GREECE) Broiled with ladolemono (olive oil, lemon & garlic)

WHOLE TSIPOURA (GF) \$32.50 (MEDITERRANEAN SEA BREAM FLOWN FROM GREECE) Broiled with ladolemono (olive oil, lemon & garlic)

WHOLE AMERICAN RED SNAPPER (GF) MARKET PRICE Broiled with ladolemono (olive oil, lemon & garlic)

FILET OF NORWEGIAN SALMON (GF) Fresh salmon filet, seasoned & broiled, served with ladolemono	\$28.50
LAKE SUPERIOR WHITEFISH (GF) Fresh whitefish filet, seasoned & broiled, served with ladolemono	\$28.50
BROILED TILAPIA (GF) Fresh tilapia filet, seasoned & broiled, served with ladolemono	\$24.00
FRIED BAKALAO (CODFISH FILLET) Served with skordalia	\$25.00
SHRIMP TOURKOLIMANO (GF) Baked shrimp, with tomato sauce & crumbled feta	\$27.50
SHRIMP KABOB (GF) 3 skewers of broiled shrimp & vegetables, served with ladolemono	\$27.50
GARIDES A LA PSISTARIA (GF) Fresh shrimp, broiled in olive oil & garlic marinade	\$27.50
GRILLED OCTOPUS (GF) Tender octopus, char-grilled & tossed in our vinaigrette	\$30.00
GRILLED CALAMARI (GF) Fresh squid, grilled & tossed in ladolemono	\$27.00
FRIED CALAMARI Fresh squid, breaded & pan fried. Served with cocktail sauce	\$27.00

## FROM OUR BROILER

All broiler dishes served with a cup of soup and choice of rice, potatoes or mixed vegetables.\*

#### CHICKEN

CHICKEN KABOB (GF) \$19.00 2 – 6 oz. skewers of marinated chicken & vegetables

CHICKEN BREAST (GF) \$19.00 12 oz. boneless, skinless, chicken breast with ladolemono

1/2 BROILED CHICKEN (GF) \$21.00 Greek style broiled chicken with ladolemono (\*please allow 30 minutes to cook)

\* ALL WHITE MEAT (GF) \$23.00

#### LAMB

Psistaria is proud to serve Colorado lamb

PAIDAKIA (GF) \$47.50 6 thin cut lamb chops (1 lb.) seasoned & broiled

LOIN LAMB CHOPS (GF) \$35.00 6 loin lamb chops (1 lb.) seasoned & broiled

LAMB BROILER COMBO (GF) \$36.00 2 paidakia, 2 loin lamb chops & riblets, seasoned & broiled

LAMB CHOPS (GF) 1PC.\$35.00 2PC.\$58.00 Juicy thick cut lamb chops, seasoned & grilled (9-10 oz. each)

#### BEEF

BEEF KABOB (GF) \$37.00 2 – 6 oz. skewers of marinated filet mignon & vegetables

**NEW YORK** 

STRIP STEAK (GF) \$45.00 16 oz. juicy New York strip steak, seasoned & grilled

#### PORK

PORK KABOB (GF) \$19.00 2 – 6 oz. skewers of marinated pork & vegetables

PORK CHOPS (GF) \$26.00 2 – 9 oz. center cut pork chops, seasoned & grilled

LOUKANIKO (GF) \$21.00 16 oz. broiled homemade Greek sausage

SHISH-KABOB COMBO PLATE 2 skewers, 1 of each

\$27.50 BEEF & CHICKEN (GF) BEEF & PORK (GF) \$27.50 \$19.00 CHICKEN & PORK (GF)

KABOB TRIO (GF) \$36.50 3 skewers – 1 beef, 1 pork, & 1 chicken

## SIDES

RICE PILAF \$5.00 / \$9.00 Rice pilaf with homemade tomato sauce

GREEK POTATOES (GF) \$5.00 / \$9.00 Oven baked potatoes, seasoned with olive oil,

BRIAMI (GF) \$5.50 / \$9.00 Oven baked mixed vegetables with olive oil

& fresh spices FASOLAKIA (GF) \$5.00 / \$10.00

Fresh green beans baked in olive oil, tomato & spices

GREEK FRIES \$7.00 Fresh cut fries with sprinkled oregano

GREEK FRIES W/FETA \$8.50 Fresh cut fries with sprinkled oregano & feta cheese

ARAKA (GF) \$5.50 / \$10.00 Sweet peas baked in olive oil, tomato, onion & fresh dill

BAMIES (GF) \$5.50 / \$10.00 Okra baked in olive oil, tomato & fresh spices

SPANAKORIZO (GF) \$5.50 / \$10.00 Spinach & rice baked in olive oil, tomato, onion & fresh dill (\*When available)

HILOPITES \$5.00 / \$9.00 Greek square noodles with fresh tomato

ROSA MARINA \$5.00 / \$9.00 Greek orzo with fresh tomato

STEAMED VEGETABLES (GF) \$7.00 Steamed broccoli & cauliflower with ladolemono

SPAGHETTI \$7.00 HORTA (GF) \$8.00 Boiled dandelion greens

SAUTÉED HORTA (GF) \$9.00 Dandelion greens, sautéed with fresh garlic & olive oil

## PASTA DISHES

All pasta dishes served with a cup of soup.\*

PARADOSIAKI MACARONADA \$18.00 Choice of thick Greek noodles or spaghetti with burnt butter & grated Greek cheese

VEGETABLE PASTA \$19.50

Fresh vegetables sautéed with garlic & served with spaghetti

MACARONADA MAI KIMA \$24.00

Homemade meat sauce, made with ground lamb & beef, served over thick Greek noodles or spaghetti

CHICKEN BREAST PASTA \$24.00 Chicken breast, sliced and sautéed with vegetables, garlic, fresh tomato & spaghetti

AEGEAN GARIDOMACARONADA \$28.50 Fresh shrimp sautéed with vegetables, garlic, fresh tomato & spaghetti

SEAFOOD PASTA \$30.00 Fresh shrimp, scallops & calamari sautéed with vegetables, garlic, fresh tomato

& spaghetti

## DAILY SPECIALS

#### TUESDAY

LAMB FRIKASE \$35.00 Lamb braised in an egg lemon & dill sauce w/ endives

#### WEDNESDAY

STUFFED PEPPERS & TOMATOES \$25.00 Peppers & Tomatoes stuffed w/ rice, veggies, ground beef & lamb. Served w/ potatoes

#### THURSDAY

BEEF SHORT RIBS \$29.00

Short ribs braised in tomato wine sauce & served over spaghetti

#### FRIDAY

GREEK STYLE BABY BACK RIBS \$28.00 Oven baked pork ribs w/ olive oil, lemon, oregano & served w/ rice & potatoes

SATURDAY

BEEF STIFADO \$29.00 Boneless beef stew in tomato sauce w/ boiled onions & potatoes

SUNDAY

LAMB AGINARATO

\$35.00

Lamb braised in an egg lemon & dill sauce w/ artichokes, potatoes & carrots

## FAMILY STYLE DINNER 2 PERSON MINIMUM | \$38.00 PER PERSON

APPETIZER

\$24.50

\$27.00

lemon & oregano

Saganaki, gyros & choice of taramosalata, fava or melitzanosalata

CUP OF SOUP OR GREEK SALAD

ENTREE (Choose 4)

Pastichio, Moussaka, Vegetarian Moussaka, Dolmades, Spanakopitakia, Tiropitakia, Keftedes, Chicken Riganati, Pork Kabob, Chicken Kabob

SIDES (Choose 2) Rice, Potatoes, Briami or Araka

COFFEE & DESSERT

(\*Additional charges may apply for any substitutions of soup or side dishes) (GF) - GLUTEN FREE

BROILED STINGRAY (SKATE WING) (GF)

Broiled with ladolemono (olive oil, lemon & garlic)

FRIED SMELTS

Smelts, breaded & pan fried

& served with skordalia

### HOT APPETIZERS

SAGANAKI Fried Greek vlahotiri cheese	\$11.00	JALAPENO PEPPERS (GF) Fresh jalapeno slices, raw or grilled	\$7.00
FRIED CALAMARI Fresh squid, breaded & pan-fried	\$18.50	GIGANTES (GF) Greek lima beans, baked in a tomato & herb sauce	\$12.00
GRILLED CALAMARI (GF) Grilled fresh squid, marinated in lemon, olive oil & spices	\$18.50	TIROPITAKIA 5 pieces – Blend of homemade chesses hand wrapped in filo dough	\$12.00
SHRIMP TOURKOLIMANO (GF) 5 fresh shrimp, baked in a tomato-garlic sauce with crumi	1,5 NOO 100 959		\$11.50
GARIDES A LA PSISTARIA (GF) 5 fresh shrimp, broiled in special olive oil & garlic marinad	\$18.00	in filo dough	
GRILLED OCTOPUS (GF)	\$21.00	FRIED ZUCCHINI Slices of breaded zucchini, fried & served with skordalia	\$12.00
Grilled octopus, charbroiled & tossed in our special vinaig  KEFTEDES 6 homemade beef & lamb meatballs (broiled or in tomato	\$14.00	FRIED EGGPLANT Breaded eggplant, fried & topped with tomato-garlic sau & grated cheese	\$12.00 ce
GYROS APPETIZER Sliced homemade lamb & beef gyros served with tomato, tzatziki & pita. Extra tzatziki \$1.25	\$15.00 onion,	PSISTARIA HOT COMBO  2 spanakopitakia, 2 tiropitakia, 2 broiled keftedes, 2 piece loukaniko & choice of 2 mini kabobs	\$19.50 ces
MINI PORK KABOBS (GF) 4 marinated pork skewers served with pita & tzatziki saud (extra tzatziki \$1.25)	\$13.50 ce	DOLMADES (GF) 4 pieces of grape leaves stuffed with ground beef & lam mixed with rice in an egg-lemon sauce	\$12.00 b,
MINI CHICKEN KABOBS (GF) 4 marinated chicken skewers served with pita & tzatziki so	rent de-monacine de de la constante de la cons	LOUKANIKO (GF) 8 oz. broiled homemade Greek pork sausage	\$13.00
(extra tzatziki \$1.25)		PITA BREAD	\$1.00

## COLD APPETIZERS

TARAMOSALATA (GF) Fish roe spread	\$10.50	PSISTARIA COLD COMBO (GF)  Platter of taramosalata, melitzanosalata, tzatziki, fava,	\$21.00
MELITZANOSALATA (GF) Roasted eggplant spread	\$10.50	cold octopus, feta & olives  BEETS & SKORDALIA (GF)	\$12.50
TZATZIKI (GF) Homemade yogurt & cucumber sauce	\$10.50	Sliced beets, marinated in olive oil & spices, served with second COLD OCTOPUS SALAD (GF)	skordalia \$21.00
SKORDALIA (GF) Garlic & potato spread	\$10.50	Octopus, marinated in olive oil & spices with chopped very PEPPERS FLORINIS (GF)	getables \$9.00
TIROKAFTERI (GF) Spicy feta cheese & pepper spread	\$10.50	Roasted red peppers in olive oil & vinegar  FETA CHEESE (GF)	\$10.50
FAVA (GF) Greek style split pea spread	\$10.50	Imported Greek feta with olives	
PSISTARIA SPREAD TRIO (GF)	\$17.50	KEFALOGRAVIERA (GF) Imported Greek hard, aged cheese	\$10.50
Your choice of any 3 Spreads		GREEK KALAMATA OLIVES (GF)	\$6.00
		ANCHOVIES (GF)	\$4.00

## HOMEMADE SOUPS

	Cup	Bowl
AVGOLEMONO (Daily) (GF) Traditional Greek soup, homemade chicken broth, rice &	1.5	\$7.00
FASOLADA (Wed & Sat) (GF) Navy bean soup with fresh tomato, herbs & spices	\$5.00	\$7.00
KOTA HILOPITES (Wed) Greek style chicken noodle soup with fresh tomato	\$6.00	\$7.50
FAKES (Tue & Fri) (GF) Lentil & fresh tomato soup	\$5.00	\$7.00
TRAXANAS (Tue) Homemade Greek sourdough pasta & fresh tomato sou		\$7.00
KOTOSOUPA (Thu) Chicken vegetable soup	\$6.00	\$7.50
REVITHOSOUPA (Thu & Sun) (GF) Chickpea soup	\$5.00	\$7.00
PSAROSOUPA (Fri & Sun) (GF) Our famous fish soup made with fresh fish, in their own chopped vegetables		\$7.50 th
BEEF BARLEY (Sat) Homemade beef broth with pieces of beef, vegetables &	\$6.00 & barley	\$7.50

## SALADS

Salads can be served family style for 2 or more - \$5.75/persor	Salads can	be served family	v style for 2 or r	more - \$5.75/person
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GREEK SALAD (GF) Lettuce, tomato, cucumber, olives & feta cheese	\$7.00
HORIATIKI (VILLAGE SALAD) (GF) Vine tomatoes, cucumbers, onions, green peppers, olives & feta chees	\$7.00 se
PASHALINI (GF) Finely chopped romaine, green onions, dill & crumbled feta cheese	\$7.00
CHEF GEORGE SPECIAL (GF) Chopped tomato, cucumber, onion, green pepper, beets, arugula, crumbled feta cheese & olives	\$7.50
LAHANOSALATA (GF) Chopped cabbage, carrots & celery	\$7.00
CHICKEN BREAST SALAD (GF) Chicken breast on top of our Greek salad. Substitute Greek salad for other salad \$1.50	\$18.50
GYROS SALAD	\$19.50

Our homemade gyros meat on top of our Greek salad with a side of tzatziki.

Substitute Greek salad for other salad \$1.50

# TRADITIONAL GREEK DISHES

All traditional Greek dishes served with a cup of soup and choice of rice, potatoes or mixed vegetables.\*

#### CHICKEN RIGANATI (GF)

Chicken baked in olive oil & spices

1/4 dark \$13.00 • 1/4 white \$15.00 1/2 chicken \$21.00 • 1/2 all white \$23.00

GYROS PLATE \$22.50

Homemade lamb & beef gyros, sliced & served with tomato, onion, tzatziki & pita. (extra tzatziki \$1.25)

DOLMADES (GF)

\$22.50

\$21.00

\$34.50

\$34.50

\$34.50

\$27.00

6 pieces of grape leaves stuffed with ground beef & lamb, mixed with rice in an egg-lemon sauce

PASTICHIO

Baked Greek pasta, ground meat & cheese, topped with béchamel sauce

MOUSSAKA \$2

Layers of baked eggplant, potato & ground meat topped with béchamel sauce

LAMB KOKKINISTO

Colorado lamb, slowly braised in our special tomato sauce

cororado farrio, storriy braisca in our special comaco sauce

LAMB YIOUVETSI

Braised lamb in tomato sauce with pasta of the day (orzo or hilopites)

ARNI FOURNOU

Oven baked lamb with potatoes, olive oil, lemon, garlic & oregano

CHICKEN SPANAKI

Chicken breast stuffed with spinach & feta mix, topped with Swiss cheese &

egg-lemon sauce.

KEFTEDES \$22.

8 homemade beef & lamb meatballs (choice of broiled or in our special tomato sauce)

## VEGETARIAN DISHES

All vegetarian dishes served with a cup of soup and choice of rice, potatoes or mixed vegetables.\*

SPANAKOPITAKIA \$19.00

8 pieces of our homemade spinach & crumbled feta mix, hand wrapped in filo dough

TIROPITAKIA \$20.00

8 pieces of our homemade blend of cheeses, hand wrapped in filo dough

SPANAKOPITAKIA/TIROPITAKIA \$20.00 4 pieces spanakopitakia & 4 pieces tiropitakia

RICE & YOGURT (GF)

\*Side dish not included - Homemade yogurt with rice

\$14.95

(GF) - GLUTEN FREE \*Additional charges may apply for any substitutions of soup or side dishes. \*A service charge may apply to parties of 6 or more.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to your server regarding any allergen-related issues. DISCLAIMER: Menu items and prices are subject to change without notice. Check with your server for accurate menu items, pricing and information pertaining to the menu.

PSISTARIA GREEK TAVERNA