

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) (MEDITERRANEAN SEA BASS FLOWN FROM GREECE) <i>Broiled with ladolemono (olive oil, lemon & garlic)</i>	\$35.00
WHOLE TSIPOURA (GF) (MEDITERRANEAN SEA BREAM FLOWN FROM GREECE) <i>Broiled with ladolemono (olive oil, lemon & garlic)</i>	\$33.00
WHOLE AMERICAN RED SNAPPER (GF) <i>Broiled with ladolemono (olive oil, lemon & garlic)</i>	MARKET PRICE <small>when available</small>
FILET OF NORWEGIAN SALMON (GF) <i>Fresh salmon filet, seasoned & broiled, served with ladolemono</i>	\$29.00
LAKE SUPERIOR WHITEFISH (GF) <i>Fresh whitefish filet, seasoned & broiled, served with ladolemono</i>	\$29.00
BROILED TILAPIA (GF) <i>Fresh tilapia filet, seasoned & broiled, served with ladolemono</i>	\$24.50
FRIED BAKALAO (CODFISH FILLET) <i>Served with skordalia</i>	\$26.00
SHRIMP TOURKOLIMANO (GF) <i>Baked shrimp, with tomato sauce & crumbled feta</i>	\$27.50
SHRIMP KABOB (GF) <i>3 skewers of broiled shrimp & vegetables, served with ladolemono</i>	\$27.50
GARIDES A LA PSISTARIA (GF) <i>Fresh shrimp, broiled in olive oil & garlic marinade</i>	\$27.50
GRILLED OCTOPUS (GF) <i>Tender octopus, char-grilled & tossed in our vinaigrette</i>	\$30.00
GRILLED CALAMARI (GF) <i>Fresh squid, grilled & tossed in ladolemono</i>	\$27.00
FRIED CALAMARI <i>Fresh squid, breaded & pan fried. Served with cocktail sauce</i>	\$27.00
FRIED SMELTS <i>Smelts, breaded & pan fried</i>	\$26.00
BROILED STINGRAY (SKATE WING) (GF) <i>Broiled with ladolemono (olive oil, lemon & garlic) & served with skordalia</i>	\$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) <i>2 – 6 oz. skewers of marinated chicken & vegetables</i>	\$19.50
CHICKEN BREAST (GF) <i>12 oz. boneless, skinless, chicken breast with ladolemono</i>	\$19.50
1/2 BROILED CHICKEN (GF) <i>Greek style broiled chicken with ladolemono (*please allow 30 minutes to cook)</i>	\$21.50
* ALL WHITE MEAT (GF)	\$23.50

LAMB

Psistaria is proud to serve Colorado lamb	
PAIDAKIA (GF) <i>6 thin cut lamb chops (1 lb.) seasoned & broiled</i>	\$48.00
LOIN LAMB CHOPS (GF) <i>6 loin lamb chops (1 lb.) seasoned & broiled</i>	\$36.00
LAMB BROILER COMBO (GF) <i>2 paidakia, 2 loin lamb chops & riblets, seasoned & broiled</i>	\$37.00
LAMB CHOPS (GF) <i>Juicy thick cut lamb chops, seasoned & grilled (9-10 oz. each)</i>	1PC.\$35.00 2PC.\$58.00

BEEF

BEEF KABOB (GF) <i>2 – 6 oz. skewers of marinated filet mignon & vegetables</i>	\$38.00
NEW YORK STRIP STEAK (GF) <i>16 oz. juicy New York strip steak, seasoned & grilled</i>	\$46.00

PORK

PORK KABOB (GF) <i>2 – 6 oz. skewers of marinated pork & vegetables</i>	\$19.50
PORK CHOPS (GF) <i>2 – 9 oz. center cut pork chops, seasoned & grilled</i>	\$26.50
LOUKANIKO (GF) <i>16 oz. broiled homemade Greek sausage</i>	\$21.50
SHISH-KABOB COMBO PLATE <i>2 skewers, 1 of each</i>	
BEEF & CHICKEN (GF)	\$28.00
BEEF & PORK (GF)	\$28.00
CHICKEN & PORK (GF)	\$19.50
KABOB TRIO (GF) <i>3 skewers – 1 beef, 1 pork, & 1 chicken</i>	\$37.00

SIDES

RICE PILAF <i>Rice pilaf with homemade tomato sauce</i>	\$5.00 / \$9.00	BAMIES (GF) <i>Okra baked in olive oil, tomato & fresh spices</i>	\$5.50 / \$10.00
GREEK POTATOES (GF) <i>Oven baked potatoes, seasoned with olive oil, lemon & oregano</i>	\$5.00 / \$9.00	SPANAKORIZO (GF) <i>Spinach & rice baked in olive oil, tomato, onion & fresh dill (*When available)</i>	\$5.50 / \$10.00
BRIAMI (GF) <i>Oven baked mixed vegetables with olive oil & fresh spices</i>	\$5.50 / \$10.00	HILOPITES <i>Greek square noodles with fresh tomato</i>	\$5.00 / \$9.00
FASOLAKIA (GF) <i>Fresh green beans baked in olive oil, tomato & spices</i>	\$5.00 / \$10.00	ROSA MARINA <i>Greek orzo with fresh tomato</i>	\$5.00 / \$9.00
GREEK FRIES <i>Fresh cut fries with sprinkled oregano</i>	\$7.00	STEAMED VEGETABLES (GF) <i>Steamed broccoli & cauliflower with ladolemono</i>	\$7.00
GREEK FRIES W/FETA <i>Fresh cut fries with sprinkled oregano & feta cheese</i>	\$8.50	SPAGHETTI	\$7.00
ARAKA (GF) <i>Sweet peas baked in olive oil, tomato, onion & fresh dill</i>	\$5.50 / \$10.00	HORTA (GF) <i>Boiled dandelion greens</i>	\$8.00
		SAUTÉED HORTA (GF) <i>Dandelion greens, sautéed with fresh garlic & olive oil</i>	\$9.00

PASTA DISHES

All pasta dishes served with a cup of soup.*

PARADOSIAKI MACARONADA <i>Choice of thick Greek noodles or spaghetti with burnt butter & grated Greek cheese</i>	\$18.00
VEGETABLE PASTA <i>Fresh vegetables sautéed with garlic & served with spaghetti</i>	\$19.50
MACARONADA MAI KIMA <i>Homemade meat sauce, made with ground lamb & beef, served over thick Greek noodles or spaghetti</i>	\$24.50
CHICKEN BREAST PASTA <i>Chicken breast, sliced and sautéed with vegetables, garlic, fresh tomato & spaghetti</i>	\$24.50
AEGEAN GARIDOMACARONADA <i>Fresh shrimp sautéed with vegetables, garlic, fresh tomato & spaghetti</i>	\$29.00
SEAFOOD PASTA <i>Fresh shrimp, scallops & calamari sautéed with vegetables, garlic, fresh tomato & spaghetti</i>	\$31.00

DAILY SPECIALS

All daily specials served with a cup of soup.*

TUESDAY

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

STUFFED PEPPERS & TOMATOES <i>Peppers & Tomatoes stuffed w/ rlce, veggies, ground beef & lamb. Served w/ potatoes</i>	\$25.00
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THURSDAY

YIOUVARLAKIA <i>Ground lamb, beef and rice meatballs, with vegetables in an egg lemon sauce</i>	\$24.00
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FRIDAY

BEEF SHORT RIBS <i>Short ribs braised in tomato wine sauce & served over spaghetti</i>	\$31.00
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SATURDAY

HIRINO MAI CELINO <i>Pork ribs & celery braised in an egg lemon & dill sauce</i>	\$28.00
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SUNDAY

LAMB AGINARATO <i>Lamb braised in an egg lemon & dill sauce w/ artichokes, potatoes & carrots</i>	\$36.00
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HOT APPETIZERS

SAGANAKI	\$11.00	JALAPENO PEPPERS (GF)	\$7.00
Fried Greek vlahotiri cheese		Fresh jalapeno slices, raw or grilled	
FRIED CALAMARI	\$18.50	GIGANTES (GF)	\$12.00
Fresh squid, breaded & pan-fried		Greek lima beans, baked in a tomato & herb sauce	
GRILLED CALAMARI (GF)	\$18.50	TIROPITAKIA	\$12.00
Grilled fresh squid, marinated in lemon, olive oil & spices		5 pieces – Blend of homemade chesses hand wrapped in filo dough	
SHRIMP TOURKOLIMANO (GF)	\$18.00	SPANAKOPITAKIA	\$11.50
5 fresh shrimp, baked in a tomato-garlic sauce with crumbled feta		5 pieces – Homemade spinach & feta mix hand wrapped in filo dough	
GARIDES A LA PSISTARIA (GF)	\$18.00	FRIED ZUCCHINI	\$12.00
5 fresh shrimp, broiled in special olive oil & garlic marinade		Slices of breaded zucchini, fried & served with skordalia	
GRILLED OCTOPUS (GF)	\$21.00	FRIED EGGPLANT	\$12.00
Grilled octopus, charbroiled & tossed in our special vinaigrette		Breaded eggplant, fried & topped with tomato-garlic sauce & grated cheese	
KEFTEDES	\$14.00	PSISTARIA HOT COMBO	\$19.50
6 homemade beef & lamb meatballs (broiled or in tomato sauce)		2 spanakopitakia, 2 tiropitakia, 2 broiled keftedes, 2 pieces loukaniko & choice of 2 mini kabobs	
GYROS APPETIZER	\$15.00	DOLMADES (GF)	\$12.50
Sliced homemade lamb & beef gyros served with tomato, onion, tzatziki & pita. Extra tzatziki \$1.25		4 pieces of grape leaves stuffed with ground beef & lamb, mixed with rice in an egg-lemon sauce	
MINI PORK KABOBS (GF)	\$13.50	LOUKANIKO (GF)	\$13.00
4 marinated pork skewers served with pita & tzatziki sauce (extra tzatziki \$1.25)		8 oz. broiled homemade Greek pork sausage	
MINI CHICKEN KABOBS (GF)	\$13.00	PITA BREAD	\$1.00
4 marinated chicken skewers served with pita & tzatziki sauce (extra tzatziki \$1.25)			

COLD APPETIZERS

TARAMOSALATA (GF)	\$10.00	PSISTARIA COLD COMBO (GF)	\$21.00
Fish roe spread		Platter of taramosalata, melitzanosalata, tzatziki, fava, cold octopus, feta & olives	
MELITZANOSALATA (GF)	\$10.00	BEETS & SKORDALIA (GF)	\$12.50
Roasted eggplant spread		Sliced beets, marinated in olive oil & spices, served with skordalia	
TZATZIKI (GF)	\$10.00	COLD OCTOPUS SALAD (GF)	\$21.00
Homemade yogurt & cucumber sauce		Octopus, marinated in olive oil & spices with chopped vegetables	
SKORDALIA (GF)	\$10.00	PEPPERS FLORINIS (GF)	\$9.00
Garlic & potato spread		Roasted red peppers in olive oil & vinegar	
TIROKAFTERI (GF)	\$10.00	FETA CHEESE (GF)	\$10.50
Spicy feta cheese & pepper spread		Imported Greek feta with olives	
FAVA (GF)	\$10.00	KEFALOGRAVIERA (GF)	\$10.50
Greek style split pea spread		Imported Greek hard, aged cheese	
PSISTARIA SPREAD TRIO (GF)	\$17.50	GREEK KALAMATA OLIVES (GF)	\$6.00
Your choice of any 3 Spreads		ANCHOVIES (GF)	\$4.00

HOMEMADE SOUPS

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

SALADS

Salads can be served family style for 2 or more – \$5.75/person

GREEK SALAD (GF)	\$7.00
Lettuce, tomato, cucumber, olives & feta cheese	
HORIATIKI (VILLAGE SALAD) (GF)	\$7.00
Vine tomatoes, cucumbers, onions, green peppers, olives & feta cheese	
PASHALINI (GF)	\$7.00
Finely chopped romaine, green onions, dill & crumbled feta cheese	
CHEF GEORGE SPECIAL (GF)	\$7.50
Chopped tomato, cucumber, onion, green pepper, beets, arugula, crumbled feta cheese & olives	
LAHANOSALATA (GF)	\$7.00
Chopped cabbage, carrots & celery	
CHICKEN BREAST SALAD (GF)	\$18.50
Chicken breast on top of our Greek salad. Substitute Greek salad for other salad \$1.50	
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 \$13.50 • 1/4 WHITE \$15.50	
1/2 CHICKEN \$21.50 • 1/2 ALL WHITE \$23.50	

GYROS PLATE	\$23.00
Homemade lamb & beef gyros, sliced & served with tomato, onion, tzatziki & pita. (extra tzatziki \$1.25)	

DOLMADES (GF)	\$22.50
6 pieces of grape leaves stuffed with ground beef & lamb, mixed with rice in an egg-lemon sauce	

PASTICHIO	\$21.50
Baked Greek pasta, ground meat & cheese, topped with béchamel sauce	

MOUSSAKA	\$21.50
Layers of baked eggplant, potato & ground meat topped with béchamel sauce	

LAMB KOKKINISTO	\$35.00
Colorado lamb, slowly braised in our special tomato sauce	

LAMB YIOUVETSI	\$35.00
Braised lamb in tomato sauce with pasta of the day (orzo or hilopites)	

ARNI FOURNOU	\$35.00
Oven baked lamb with potatoes, olive oil, lemon, garlic & oregano	

CHICKEN SPANAKI	\$28.00
Chicken breast stuffed with spinach & feta mix, topped with Swiss cheese & egg-lemon sauce.	

KEFTEDES	\$23.00
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	\$19.50
8 pieces of our homemade spinach & crumbled feta mix, hand wrapped in filo dough	

TIROPITAKIA	\$20.50
8 pieces of our homemade blend of cheeses, hand wrapped in filo dough	

SPANAKOPITAKIA/TIROPITAKIA	\$20.50
4 pieces spanakopitakia & 4 pieces tiropitakia	

RICE & YOGURT (GF)	\$14.95
*Side dish not included – Homemade yogurt with rice	

(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.