

HOT APPETIZERS

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

COLD APPETIZERS

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

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

SALADS

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

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

TRADITIONAL GREEK DISHES

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

CHICKEN RIGANATI (GF) <i>Chicken baked in olive oil & spices</i>	1/4 DARK \$13.50 • 1/4 WHITE \$15.50 1/2 CHICKEN \$21.50 • 1/2 ALL WHITE \$23.50
DOLMADES (GF) <i>6 pieces of grape leaves stuffed with ground beef & lamb, mixed with rice in an egg-lemon sauce</i>	\$22.50
PASTICHIO <i>Baked Greek pasta, ground meat & cheese, topped with béchamel sauce</i>	\$21.50
MOUSSAKA <i>Layers of baked eggplant, potato & ground meat topped with béchamel sauce</i>	\$21.50
CHICKEN SPANAKI <i>Chicken breast stuffed with spinach & feta mix, topped with Swiss cheese & egg-lemon sauce.</i>	\$28.00
KEFTEDES <i>8 homemade beef & lamb meatballs (choice of broiled or in our special tomato sauce)</i>	\$23.00

VEGETARIAN DISHES

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

SPANAKOPITAKIA <i>8 pieces of our homemade spinach & crumbled feta mix, hand wrapped in filo dough</i>	\$19.50
TIROPITAKIA <i>8 pieces of our homemade blend of cheeses, hand wrapped in filo dough</i>	\$20.50
SPANAKOPITAKIA/TIROPITAKIA <i>4 pieces spanakopitakia & 4 pieces tiropitakia</i>	\$20.50
RICE & YOGURT (GF) <i>*Side dish not included – Homemade yogurt with rice</i>	\$14.95

PSISTARIA GREEK TAVERNA

(*Additional charges may apply for any substitutions of soup or side dishes) (GF) – GLUTEN FREE (426)

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) MARKET PRICE <i>Broiled with ladolemono (olive oil, lemon & garlic)</i>	when available

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</i> <i>(*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) 1PC.\$35.00 2PC.\$58.00 <i>Juicy thick cut lamb chops, seasoned & grilled (9-10 oz. each)</i>	

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

Easter Menu



Easter Meal

(per person)

Tsoureki Bread • Red Easter Egg • Magiritsa Soup
Pashalini Salad • Roasted Spring Lamb
Greek Potatoes • Koulourakia

\$58.00

*Served w/ a cup of Avgolemono soup.
Substitute cup Magiritsa soup \$3 or bowl \$8*

ROASTED SPRING LAMB \$46.00
Oven roasted spring lamb served w/ potatoes

LAMB KOKKINISTO \$43.00
*Spring lamb, slowly braised in our special tomato sauce.
Served w/ rice, potatoes or mixed vegetables*

LAMB YIOUVETSI \$42.00
*Spring lamb, slowly braised in our special tomato sauce
w/ pasta of the day (orzo or hilopites)*

ARNI AGINARATO \$42.00
*Spring lamb, slowly braised w/ artichokes in an egg lemon
& dill sauce*

Soups

AVGOLEMONO CUP \$5.00 BOWL \$7.00
Traditional Greek soup, homemade chicken broth, rice & egg-lemon

MAGIRITSA CUP \$7.00 BOWL \$13.00
Lamb offal Easter soup