CALISSA

$40 · PRICE FIX MENU

FIRST COURSE

SANTORINI FAVA
Greek Yellow Split Peas, Capers, Onion

MELIZANA
Roasted Eggplant, Yogurt, Sesame (d)

TZATZIKI
Cucumber, Dill, Lemon, Garlic (d)

KAFTERI
Roasted Hot Peppers, Whipped Arahova Feta (d)

SECOND COURSE

BUTTERNUT SQUASH SOUP
(v)

AVGOLEMONO CHICKEN SOUP

LENTIL SOUP
(v)

MEATBALLS
Ground Beef, Herbs, Tzatziki

SAGANAKI CHEESE
Cretan Honey, Sesame (d)

ZUCCHINI CHIPS
Tzatziki, Lemon (d) (v)

SPANAKOPITA
Spinach and Feta Phyllo Pie (d,g)

GREEK SALAD
The Classic with Arahova Feta

MAROULI SALAD
Romaine, Feta, Dill, Lemon Vinaigrette (d)

WINTER BEET SALAD
Shaved feta, walnuts, arugula, and frisée with balsamic dressing.

ENDIVE & PEAR SALAD
Pear, apple, pomegranate seeds, mint, and parsley with citrus goat cheese dressing.

ENTRÉES

MOUSSAKA
Eggplant, Potato, Spiced Ground Beef, Béchamel

GIOUVETSI
Braised Beef, Orzo, Tomato, Kefalotyri

SHRIMP PASTA
Lobster Stock, Tomato, Basil, Olive Oil

SPAGHETTI POMODORO
Fiore Sardo, Stracciatella

GARLIC HERB CHICKEN KEBAB
Crystal Valley Farm (d)

NY STRIP KEBAB
Pasture-Raised, Painted Hills

ROASTED ORGANIC SALMON
Hidden Fjords Farm

Our kitchen cooks exclusively with Mediterranean E.V.O.O. and non-GMO sunflower oil.