# 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**
Citrus, Goat Cheese, Shaved Feta

**ENDIVE SALAD**
Pear, Apple, Walnuts, Pomegranate Seeds, Mint, Parsley

## 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.*