

APPETIZERS (Mezes)

AVGOLEMONO (soup) (NGF)	4
Chicken broth and rice finished with whipped egg and lemon juice	
ESCARGOT	12
Baked or sautéed with garlic butter and cheese tossed with white wine and fresh herbs	
CALAMARI (NGF)	12
Marinated baby squid lightly mixed with seasoned flour	
CRAB CAKES (for two) * (NGF)	12
Sea food crab cakes served with our chef's rosé sauce	
LOUKANIKO	12
Tasty sausage lightly pan roasted, with diced tomato, garlic, onion, and red wine sauce	
SAGANAKI ☺	12
Flavorful Greek cheese, pan-browned and flambéed with brandy - Prepared at your table (OPA!)	
SPANAKOPITA (NGF)	8
Spinach and feta cheese wrapped in a crispy phyllo pastry	
DOLMADES	8
Hand-rolled grapevine leaves stuffed with a special preparation of rice and herbs and drizzled with extra-virgin olive oil and lemon (vegetarian)	
KEFTEDAKIA * ☺ (NGF)	14
Grilled AAA ground beef mixed with parsley, chopped onion, and herbs served on pita with a side of hummus	
GREEK BRUSCHETTA (NGF)	10
Bread topped with tomato, red onion, basil, feta cheese and drizzled with extra virgin olive oil	
FETA THYME *	10
Feta cheese mixed with thyme herb and olive oil served with pita bread	
SPINACH DIP *	12
Spinach and feta mixed with cheddar cheese served warm with pita bread	
STUFFED MUSHROOM	10
Oven baked mushroom with feta cheese, garlic and extra virgin olive oil	
PEKILIA FOR TWO	15
A sample of dolmades, spanakopita, tzatziki, feta cheese, tomato, cucumber and kalamata olives	

SPREADS

HUMMUS	8
Chickpeas puréed, tahini with a hint of garlic and lemon juice	
MELITZANOSALATA (Baba Ghanouj)	8
Roasted eggplant, tahini with a hint of garlic and lemon juice	
TZATZIKI	8
An authentic recipe of Greek yogurt mixed with fresh garlic and cucumber	
SPREAD COMBO	16
Tzatziki, hummus and baba ghanouj accompanied with kalamata olives and pita bread ☺	

* New Item ☺ Chef's Suggestion (NGF) Non Gluten Free

SALADS

	SM.	LG.
TRADITIONAL GREEK SALAD	12	18
Feta cheese, tomato, cucumber, red onion, kalamata olives with extra virgin olive oil		
GREEK SALAD	10	17
Crispy romaine, feta cheese, tomato, cucumber, red onion, red pepper, kalamata olives with Kallisto special house dressing		
CAESAR SALAD	8	13
Crispy romaine tossed with creamy dressing and topped with croutons and parmesan cheese		
SHRIMP SALAD	12	20
Grilled shrimp on a bed of greens, artichoke, palm hearts, tomato and cucumber served with a creamy peppercorn dressing		
FATOUCHE SALAD *	10	17
Romaine lettuce, red onion, tomato, cucumber, sumac, crispy pita with lemon and olive oil vinaigrette		
KALLISTO'S SALAD	10	17
Romaine lettuce with tomato, red onion, feta cheese, pecan and cranberries with raspberry vinaigrette		

Enhance your salad with a grilled chicken breast or shrimp for \$5

SOUVLAKI

Served with Greek salad, rice, vegetables and potatoes

CHICKEN OR PORK	20
Tender cubes of fresh meat marinated and char-broiled	
BEEF	21
Tender cubes of fresh meat marinated and char-broiled	
LAMB 🍷	22
Tender cubes of fresh meat marinated and char-broiled	

CHICKEN

Served with Greek salad, potatoes, vegetables and rice

CHICKEN MEDITERRANEAN * 🍷	21
Char-broiled chicken breast in a Mediterranean marinade	
CHICKEN OREGANO *	22
Char-broiled chicken breast cooked with artichokes, tomato, onion and oregano in a red wine reduction	
CHICKEN PARMESAN À LA GRECQUE *	23
Breaded chicken breast topped with tomato sauce, cheddar and feta cheeses served on a bed of pasta and garlic bread	

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OTHER FAVORITES

Served with Greek salad, potatoes, vegetables and rice

- MEAT MOUSSAKA** 20
Baked layers of potato, eggplant and ground beef topped with béchamel sauce
- VEGETARIAN MOUSSAKA** 19
Baked layers of potato, eggplant and zucchini topped with béchamel sauce
- BEEF AU BRANDY** 22
Tender beef mixed with onion, mushroom and Brandy sauce

WRAPS (NGF)

Served with Greek salad, potatoes, and rice

- CHICKEN OR PORK** 14
Marinated meat, wrapped in pita with tomato, red onion and tzatziki
- BEEF OR LAMB** 15
Marinated meat, wrapped in pita with tomato, red onion and tzatziki
- GYROS** 14
Sliced roasted beef wrapped in pita with tomato, red onion & tzatziki
- KEFTEDES** 14
Grilled AAA ground beef mixed with chopped onion and herbs wrapped in pita with red onion, tomato and hummus spread
- VEGETARIAN** 14
Zucchini, red pepper, mushroom, and onion wrapped in pita with feta cheese and tzatziki
- CHICKEN SHAWARMA À LA GRECQUE *** 15
Marinated meat, wrapped in pita with tomato, red onion, pickles, lettuce and hummus or garlic sauce

KALLISTO'S SPECIAL for TWO

Served with Greek salad, rice, vegetables and potatoes

- MEZEDAKIA** 55
Mixed chicken, beef, lamb souvlakis and keftedes
- OKEANOS* (NGF)** 60
Shrimp, calamari, tilapia filet and sea food crab cake
- VEGETARIAN** 45
Dolmades, spanakopita, stuffed mushroom and grilled vegetable souvlaki with hummus and tzatziki

* New Item



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STEAKS

Served with Greek salad, vegetables, rice and choice of baked or Greek style potatoes

- "AAA" ALBERTA CERTIFIED ANGUS** 26
Rib eye steak (10 oz.) grilled over an open flame, lightly brushed with our chef's special herbs
- NEW YORK** 24
Most flavorful steak (10 oz.) grilled over an open flame, lightly brushed with our chef's special herbs
- LAMB CHOPS** 26
Naturally tender and flavorful grilled chops

SEAFOOD

Served with Greek salad, rice, vegetables and potatoes

- SOLE (Filet)** 20
Broiled Sole filet (8 oz.) drizzled with lemon and herbs
- TROUT (Filet)** 21
Broiled Trout filet drizzled with olive oil, lemon and herbs
- SALMON** 21
Broiled fresh Atlantic Salmon (8 oz.) drizzled with olive oil, lemon and herbs
- SHRIMP SOUVLAKI** 22
Marinated in an assortment of fresh herbs and char-broiled
- SHRIMP LINGUINI** 23
Shrimp over a bed of linguini pasta tossed with Kallisto rosé sauce and garlic bread

SIDE ORDERS

- STEAMED SEASONED RICE** 6
- TZATZIKI** 8
- FETA CHEESE** 8
- GREEK STYLE POTATOES** 6
- STEAMED SEASONED VEGETABLES** 6
- SOUP OF THE DAY** 4

COFFEE / TEA / DRINKS

- COFFEE, TEA, GREEK COFFEE** 2.75
- SOFT DRINKS** 2.75
- JUICE / MILK** 3.50
- PERRIER/ SAN PELLIGRINO** 4 and 7

DESSERT

- ASK YOUR SERVER ABOUT OUR SELECTION OF DESSERTS** 6
- BAKLAVA** 3.50

ENJOY YOUR MEAL!

We look forward to serving you again
Kallisto Management and Staff