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## APPETIZERS

**SAGANAKI** \$8.99

The finest imported Greek cheese, flambéed tableside.

**GRILLED OCTOPUS** \$18.99

Tender octopus char-broiled to perfection. Served with an olive oil dressing and lemon.

**FRIED CALAMARI** \$14.99

Hand-cut fresh calamari fried to perfection. Served with our special Kalamata tomato sauce.

**BEETS IN OLIVE OIL** \$7.99

Beet slices marinated with garlic in an olive oil vinaigrette.

**SPINACH PIE** \$9.99

Layers of crisp phyllo dough filled with spinach, feta cheese, and fresh herbs.

**KEFTEDAKIA** \$10.99

Tender meatballs served in our homemade Kalamata tomato sauce.

**BAKED LIMA BEANS** \$8.99

Greek gigantes beans baked in a tomato-herb sauce.

**LOUKANIKO** \$12.99

Homemade charbroiled Greek sausage.

**MINI KABOBS** \$11.99

Choose: Chicken or Pork. Three skewers served with tzatziki sauce.

**DOLMADES** \$8.99

Grape leaves stuffed with ground meat, scallions, dill, mint, and rice, topped with our homemade lemon sauce.

**FETA CHEESE** \$9.99

Imported Feta cheese topped with our own Kalamata EVOO. Served with black olives, pepperoncini, and sliced tomatoes.

**FRIED ZUCCHINI** \$8.99

Crispy, batter-fried zucchini. Served with Skordalia.

### COLD SPREADS

Served with baked pita and cucumbers.

**TZATZIKI** \$7.99

A creamy yogurt, cucumber, and garlic spread flavored with lemon and pepper.

**TARAMOSALATA** \$7.99

Greek caviar blended with potatoes, onions, and Kalamata EVOO.

**TIROKAFTERI** \$7.99

Spicy feta cheese spread with jalapeños, red and green peppers, and crushed red pepper flakes.

**SKORDALIA** \$7.99

Smooth garlic-potato spread, blended with our imported Kalamata EVOO.

**HUMMUS** \$7.99

Blended chickpeas, tahini, and spices.

**COLD SPREAD SAMPLER** \$15.99

Choose three: Tzatziki, Taramosalata, Tirokafteri, Skordalia, Hummus.

## SOUPS & SALADS

**AVGOLEMONO SOUP** \$6.99

A traditional egg-lemon sauce often used to make velvety soups. With shredded chicken and rice.

**YOUVARELLAKIA SOUP** \$10.99

A famous Greek avgolemono-based soup with ground beef and rice.

**GREEK LENTIL SOUP** \$6.99

Known as Fakes ("fah-kehs") in Greece, this traditional soup has tomato paste, garlic, onions, carrots, oregano, celery salt, pepper, Kalamata EVOO, and of course, lentils.

**TRADITIONAL SALAD** \$9.99

Fresh vine tomatoes, Greek olives, feta cheese, cucumbers, green peppers, iceberg lettuce with a garlic, black pepper, salt and oregano Kalamata EVOO dressing.

**HORIATIKI VILLAGE SALAD** \$10.99

A twist on the traditional salad, served without greens and more of the other stuff!

**COLD OCTOPUS SALAD** \$19.99

Fresh lettuce, tomato, red onions, cucumber, feta, green peppers and secret dressing.

## SANDWICHES & BURGERS

BURGERS ARE 8oz 100% BEEF PATTIES ON A BRIOCHE BUN UNLESS OTHERWISE NOTED. SERVED WITH LETTUCE, TOMATO, ONION, MUSTARD AND KETCHUP WITH A SIDE OF FRENCH FRIES.

**GYRO BURGER** \$12.99

**SPICY FETA BURGER** \$12.99

With our spicy tirokafteri feta spread.

**CLASSIC CHEESEBURGER** \$10.99

With American cheese.

**GYRO SANDWICH** \$12.99

On pita.

**CHICKEN BREAST SANDWICH** \$10.99

**CHICKEN SKEWER SANDWICH** \$12.99

On pita.

**PORK KABOB SANDWICH** \$12.99

On pita.

**GREEK SAUSAGE SANDWICH** \$12.99

On French bread.

**KEFTEDAKIA SANDWICH** \$12.99

Tender meatballs in our homemade tomato sauce served on French bread.

# DINNER

CHOOSE TWO SIDES: ARAKAS, GREEN BEANS, RICE PILAF, GREEK POTATOES, ROTATING VEGETABLE AND SPANAKORIZO. GREEK FRIES AND HORTA DANDELION GREENS +\$1.

**K** **LOLLIPOP LAMB CHOPS** \$44.99  
Marinated with fresh herbs and spices.

**KALAMATA DINNER** \$22.99  
Combination of our signature dishes: Keftedakia, Moussaka, Pastichio, Spanakopita, Dolmades.

**GYRO PLATE** \$16.99  
Served with onions, tomato, pita, tzatziki sauce.

**K** **KALAMATA SPAGHETTI** \$12.99  
Grecian-style pasta with Parmesan cheese, garlic, and butter. Add: Grilled Chicken \$5, Meatballs \$5, Grilled Shrimp \$7

**K** **PASTICHIO** \$19.99  
Baked pasta, ground meat, and cheese casserole, topped with bechamel sauce.

**K** **TRADITIONAL MOUSSAKA** \$20.99  
Baked eggplant, ground meat, and potato casserole, topped with bechamel sauce.

**K** **VEGETARIAN MOUSSAKA** \$17.99  
Baked eggplant, zucchini, and potato casserole, topped with bechamel sauce.

**DOLMADES DINNER** \$18.99  
Tender grape leaves stuffed with rice, ground meat, and herbs served with a lemon sauce.

**KEFTEDES DINNER** \$18.99  
Beef and lamb meatballs stewed in our special tomato sauce.

**K** **SPANAKOPITA DINNER** \$18.99  
A savory spinach and feta pie in a flaky phyllo pastry.

**GRILLED CHICKEN BREAST** \$15.99  
Tender chicken breast grilled on an open flame.

**SHRIMP SHISH KABOB** \$20.99  
Broiled shrimp skewered and seasoned with herbs and Kalamata EVOO.

**K** **GRILLED VEGETARIAN SHISH KABOB** \$12.99  
Fresh vegetables seasoned with herbs and Kalamata EVOO grilled to perfection.

**CHICKEN SHISH KABOB** \$21.99  
Charbroiled and seasoned with garlic, paprika, lemon, salt, pepper and oregano.

**PORK SHISH KABOB** \$21.99  
Charbroiled pork seasoned with rosemary, Kalamata EVOO, garlic, lemon, salt and pepper.

**GREEK-STYLE HALF CHICKEN** \$19.99  
Broiled half chicken.

**KOTA RIGANATI HALF CHICKEN** \$18.99  
Baked with Kalamata EVOO, lemon, garlic, and oregano.

**CHARBROILED GREEK RIBLETS** \$20.99  
Marinated and charbroiled lamb meat.

**PAN-FRIED SMELT** \$17.99  
Crispy fried smelts, sprinkled with oregano.

**BROILED SALMON** \$20.99  
Delicately cooked and served with our lemon-olive oil sauce.

**NEW YORK STRIP STEAK** \$29.99  
BONE-IN OPTION \$27.99  
16oz steak charbroiled to perfection.

**LAVRAKI WHOLE FISH** \$25.99  
A Greek delicacy-tender sea bass charbroiled and served with Kalamata EVOO.

**WHITEFISH** \$19.99  
With salt, pepper, and Kalamata EVOO.

**CENTER CUT PORK CHOP** \$24.99  
Thick-cut charbroiled chop.

## SIDES

**K** **GREEK FRIES** \$8.99  
Thick hand-cut fries covered with feta, lemon, Kalamata EVOO, and herbs.

**K** **FRENCH FRIES** \$5.99  
Thin cut potatoes fried and sprinkled with salt.

**K** **GREEN BEANS** \$5.99  
In a tomato sauce with garlic, onion, salt, and pepper.

**K** **VEGETABLE DU JOUR/MEDLEY** \$5.99  
Medley: Eggplant, squash, green and red peppers, mushroom, onion, and zucchini.

**K** **PITA** \$1.00  
Round flatbread made with wheat flour.

**K** **GREEK POTATOES** \$6.99  
Thick wedges of potatoes baked in Kalamata EVOO, lemon, and oregano.

**K** **SPANAKORIZO** \$5.99  
Spinach and rice sautéed in a tomato sauce.

**K** **ARAKAS** \$5.99  
Green peas with dill and Kalamata EVOO in a tomato sauce.

**K** **RICE PILAF** \$4.99  
Rice served in our homemade tomato sauce.

**K** **HORTA DANDELION GREENS** \$6.99  
Boiled and tossed with Kalamata EVOO, salt, pepper, and fresh lemon

## DESSERT

**K** **CHOCOLATE MOUSSE CAKE** \$5.99  
A classic! Three layers of moist chocolate cake and two layers of smooth and creamy chocolate mousse, all covered in chocolate whipped cream!

**K** **BAKLAVA** \$5.99  
A rich sweet dessert pastry made of layers of phyllo, honey and chopped nuts.

**K** **GALAKTOBOUREKO** \$5.99  
Semolina custard baked in a flakey phyllo shell and drizzled with a sweet syrup.

## AFTER-DINNER DRINKS & COFFEE

\*TOP ANY COFFEE DRINK WITH OUZO FOR \$2

**GREEK COFFEE** \$5.99

**AMERICAN COFFEE** \$4.99

**ESPRESSO** \$4.99

**CAPPUCCINO** \$5.99

**FRAPPE** \$5.99  
Greek iced coffee with sugar and milk