



Kalypso

RESTAURANT

SALADS

Greek salad
with capers and local feta cheese

Kalypso salad
green leaves, dried fruits, sesame honey bar orange white balsamic and olive oil dressing, and greek graviera cheese flakes

Greek Cesar salad
traditional chicken gyros, green salad, home made Caesar sauce Parmesan flakes, boiled egg

Lounza salad
green leaves, mango, orange, avocado, local smoked pork (lounza) and citrus dressing

STARTERS

Hot garlic
bread with melted cheese

Variety of brousketas for two people

Greek, houred dip
tzatziki, parsley dip, houmous, with pitta bread

Leros island dip
made from salted mackerel caviar olive oil and lemon

Greek meat balls on the grill
served with yogurt dip and spicy tomato sauce

Courgette flowers
filled with lunza ham and ricotta served with a citrus dip

Feta ala Kalypso
cooked in the oven with tomato peppers fresh oregano and olive oil "spicy"

Fresh woodland mushrooms sauteed with garlic olive oil and thyme

Greek spring rolls
filled with cabbage, carrot, feta cheese, and mint served with orange and coriander dip

Pan fried cheese balls
with a fig and aged balsamic dressing

Home made cheese pie filled with local goat ricotta cheese
with raki honey and sesame seeds sauce

Home made Greek village sausage saganaki
with smoked graviera cheese, and raki

Talagani on the grill
with grilled vegetables (local goat cheese)

Octopus carpaccio
with an aromatic salad and pickled peppers

Prawns saganaki
with fresh tomato and feta cheese sauce flavored with ouzo

Fried local fresh calamari with a spring dip

Sauteed prawns
with limonchello and citrus sauce

Fresh fish carpaccio
with an aromatic salad

Traditional Dakos salad
barley Rusk tomato extra virgin olive oil, olives capers, organic oregano and thyme, sour goat cheese

MAIN COURSES

Fillet of chicken on the grill
with Greek yogurt and orange sauce served with rice and grilled vegetables

Chicken fillet
with mastiha creamy sauce and steamed vegetables

Lamb chops
local fresh lamb chops on Grill with fried potatoes, pitta bread salad and tzatziki

Pork chop
black pig loin on the grill with salad home made chips pitta bread and piggy sauce

New York strip loin on the grill
young bull strip loin dry aged for 4 weeks- fully marbled on the grill with grilled vegetables, fried potatoes and a choice of cream of pepper or blue cheese sauce

Rib steak on the grill
young bull bone in rib steak xol dry aged 4+ weeks fully marbled with grilled vegetables and chips

Young bull T/Bone steak
young bull T/bone steak about 750 to 800 gr dry aged for 4+weeks fully marbled served with grilled vegetables and hand cut fried potatoes

Kalypso burger plate
ground top sirloin minced beef dry aged on the grill with a soft bun pickled gherkins-caramelized onions, matured cheddar cheese, served with fried potatoes and salad

Mousaka the famous

SEA FOOD

Fresh sea bream on the grill
With steamed vegetables and olive lemon dressing

Fresh local calamari on the grill
served with vegetables, potatoes and aromatic olive oil

King prawns on the grill or with garlic butter

Fresh sea Bass fillet on the grill
With steamed vegetables and olive lemon dressing

PASTA

Tortelloni stuffed with spinach and fresh ricotta cheese
in a tomato and basil sauce fresh made pasta

Tagliatteli al vodka
with smoked salmon, cream vodka and salmon caviar, fresh pasta

Rhodian Matsi
local hand made pasta with leeks, spinach, cherry tomatoes and feta

Chicken Matsi
local hand made pasta with chicken, fresh tomato and fresh red basil

Spaghetti ala bolognese
fresh spaghetti with original bolognese ragou from organic beef

Spaghetti al gamperi
king prawns, shell fish stock and fresh tomato and basil sauce

Risotto with chicken and wild saffron

Risotto with spinach, leeks and feta cheese

CHILDREN CORNER

Chicken nuggets home made with fresh chips and vegetables

Spaghetti bolognese

Spaghetti Napoliten

SOFT DRINKS AND JUICES

Pepsi / Pepsi light / Lemonade / 7up / Orangeade can 0.33lt

Mineral water 1 lt

Sparkling mineral water 1 lt

Sparkling mineral water 0.33lt

Fruit juices in small bottles

Home made fresh lemonade with honey large glass

COFFEES

Nes café

Espresso

Capoutsino

BEERS & CIDER

Mythos bottle 0.5lt

VAP local lager from Rhodes bottle 0.5lt

VAP local lager bottle 0.33lt

Local cider "the apple thief" in bottle 0.33lt

Corfu family brewery red ale not pasteurized 0,5lt

Corfu family brewery lager not pasteurized 0,5lt

Corfu family brewery weiss not pasteurized 0.5lt

Alcohol free lager bottle 0.33lt

COCKTAIL

Aperol sprizz

Mohito

Margarita

Pina colada

Daiquiri

OTHER DRINKS

Metaxa brandy 3*

Metaxa brandy 5*

Long drinks

Oyzo glass

Oyzo small bottle

Local raki 3 year old glass

Whisky special
single malt or burbon

Whisky blended

Local liqueurs

RED WINES

Of small producers from all over Greece

Kalypso red dry
100% Agiorgitiko from Nemea deep purple color dense aromas of ripe red fruits and sweet spices. Gentle tannins and rich aromatic aftertaste

Siros Lafazani Agiorgitiko and Cabernet sauvignon
Aged for 12 months in new oak French barrels. Deep purple color complex aromatic bouquet of aromas of black fruit, ripe raspberry and spices

Stone and light Nemea POP
Aged for 12 months in French oak barrels. Deep purple plum aromas along with sweet spices and vanilla

Kokkinovrahos Raptis Cabernet sauvignon, merlo
Deep red color bouquet of red fruits and spices rich but well-structured body

Arhontiko CAIR from Rhodes
Aged for 12 months in French oak barrels. Deep purple plum aromas along with sweet spices and vanilla

Orivatis pinot noir
Bright red color with purple highlights. Aromas of plum, strawberry and gooseberry. Light velvety and juicy body

Katselis cabernet sauvignon
Bright red color, rich taste of red fruits and red peppers

Gkirklemis mavroudi
With 6 months maturation in French oak barrels deep purple color intense presence of fruits such as plum, sour cherry and raisin notes of tobacco and vanilla

Diamantis magustes xinomayro POP
From Siatista with aromas of black fruits, clove and tobacco

Mega small syrah
Dense red color. Aromas of ripe fruit pepper, dark chocolate exuberant with gentle tannins and rich body

Gavalas mantilari
The aroma of gooseberry, stone cherry and violet contributes to the airy character of the wine, a feeling which is enhanced by the combination of high acidity and soft tannins.

Carafe of red dry 1lt
Excellent wine selected by worthy partners especially for the Calypso variety Mantiliaria

Carafe of red dry 0.5lt
Excellent wine selected by worthy partners especially for the Calypso variety Mantiliaria

Glass of red
Excellent wine selected by worthy partners especially for the Calypso variety Mantiliaria

WHITE WINES

Of small producers from all over Greece

Kalypso white wine
Roditis from the slopes of Kithairon selected bottling for Kalypso
Light lemon color with green highlights, nose with fresh floral characters delicate aromatic lemon rich fruity aftertaste

Siros Lafazani
Malagouzia & Assyrtiko
Bright lemon color, intense aromas of exotic ripe fruits and nuts. Mouth rich and full with aromas, excellent balance, great aromatic aftertaste and elegant finish

Rhodes 2400 CAIR
Excellent wine with balance and freshness, aromas of green apple peach lemon peel and thyme

Orivatis savatiano very old vineyards
Bright color with golden highlights, delicate nose with aromas of citrus and Mediterranean fruits

Santorini Sigalos
100% Assyrtiko
Excellent structure, taste density and acidity, characteristic metallicity typical of the variety and the territory of Santorini

Papagianakopoulos
100% Malagouzia
White-yellow color, fresh characters of exotic and unripe fruits of white flowers and basil Light with crisp acidity and refreshing aftertaste

Florian
100% Sauvignon blanc
The glass has a soft lemon color with greenish highlights the bouquet consists of a complex range of aromas of greenery and fruit with a trace of minerality. The first impression is accompanied by strong notes of passion fruit, quince and pineapple.,

Papagianakopoulos Ypsilon
Moschofilero
Aromas of citrus and rose. Crisp acidity and fruity aftertaste

Gkirklemis oak barrel
Chardonnay
Aromas of exotic fruits with notes of flowers and nuts Mouth with cool acidity, creamy texture and fruity aftertaste Matures for 6 months in oak barrels

Gavalas fragospito
Malvasia and Muscat
BIO Aromas of high aromatic intensity such as rose Greek delight and citrus rich fruity taste and delicious acidity

Techni Alypias
60% Chardonnay 40% Gewurztraminer
Round rich body, cool acidity and apricot Vanilla and tobacco have an aromatic presence in the mouth

Megathiri Tatakis Rhodes athiri from the island of the sun

Caramelo Tsandali medium dry
Only with 10 alcoholic degrees. Mild lemon color.
On the nose aromas of citrus and white flowers In the mouth soft and sweet drink with fruity flavors and a pleasant acidity that gives balance. Refreshing, pleasant aftertaste

Retsina K A I R from Rhodes 0.5lt
Variety Athiri area Embonas crystalline yellow color perfumes of Athiri together with excellent quality pine resin that give hints of masticha

Carafe of local white dry 1lt
Excellent wine selected by worthy partners especially for Kalypso variety Roditis

Carafe of local white dry 0.5lt
Excellent wine selected by worthy partners especially for Kalypso variety Roditis

A glass of local white wine
Excellent wine selected by worthy partners especially for Kalypso variety Roditis

ROSE WINES

Of small producers from all over Greece

Kalypso dry Syrah Nemea
The color is bright, light rose with cherry highlights. On the nose it is intensely fruity with aromas of citrus, strawberry, forest fruits and flowers. Mouthwashes follow those of the nose with a nice feeling of lively acidity and velvety tannins with a subtle sweet finish in its echo.

Ypsilon Papagianakopoylos
Intense aromas of strawberry, sour cherry and raspberry Medium body rich taste of red fruits

Diamantis
Xinomavro
From Siatista abundant incredible aromas of medlar herbs pear and juniper root

Elysse dry by Georgios Lafasanis
Grenache, syrah, agiorgitiko
From Achinos, Fthiotida and from old vines, the best choice in rosé

Elysse dry by Georgios Lafasanis magnum 1.5lt
Special edition

Orivatis syrah
Perhaps the lightest rosé of the Greek vineyard with intense aromas plum, strawberry and gooseberry light velvety and juicy in the mouth

ROSSALIA medium from Rhodes
Rich in sweet dried aromas excellent

Pathos CAIR syrah
Intense rose cherry aromas, bilberry passion fruit and pepper. Flavors of caramel, pomegranate, and exotic fruits. Cool acidity and subtle aftertaste

Sparkling wine and Prosecco

Artisti Lafazani Prosecco
Bright lemon green color with subtle bubbles of intensely fruity apricot aromas peach and grape, long and elegant aftertaste clean and spirited finish

CAIR from Rhodes brut
Rich delicate bubbles of apricot aromas and freshly baked brioche balanced mouth with the right doses of fruit, acidity and alcohol

Prosecco Italian 0.75lt

Artisti Lafazani small bottle

Prosecco small bottle