

# KALISTA

## PITAS

### Chicken \$14

chicken marinated in lemon herb yogurt sauce, roasted red pepper, red onion, feta, frisée, tzatziki sauce

### Lamb \$15

braised lamb, tomatoes, cucumber relish, frisée, poblano tahini

### Shrimp \$15

garlic shrimp, kalamata olives, toasted chickpeas, frisée, tarragon aioli

### Mahi \$15

blackened mahi mahi, creamy coleslaw, halloumi cheese, frisée, cilantro-lime cream

## BOWLS

### Chicken \$16

chicken marinated in lemon herb yogurt sauce, toasted chickpeas, tahini hummus, cucumber relish, butter rice

### Steak \$17

marinated ribeye, halloumi cheese, creamy coleslaw, cucumber relish, butter rice

### Shrimp \$16

garlic shrimp, kalamata olives, feta, tarragon aioli, cucumber relish, butter rice

### Lamb \$17

braised lamb, lentils, goat cheese, serrano avocado sauce, cucumber relish, butter rice

### Vegetarian \$15

avocado, toasted chickpeas, tomatoes, cucumber relish, poblano tahini, butter rice

## SALADS

### Spring Salad \$15

mixed greens, shrimp, grape tomatoes, corn, parmesan cheese, croutons, creamy garlic vinaigrette

### Mediterranean Salad \$15

mixed greens, chicken, feta cheese, grape tomatoes, kalmata olives, red onion, roasted red pepper, balsamic vinaigrette

## SUB ROLLS

### Lamb \$15

braised lamb, cucumber, tomato, tzatziki sauce, frisée

### Steak \$15

marinated ribeye, halloumi cheese, tomato, frisée, almond pesto

## MEZZE

### Greek Fries \$10

house fries, tossed in red wine vinaigrette, feta cheese mediterranean herbs, side of tzatziki sauce

### Basket of Sweet Potato Fries \$9

fries are tossed in salt, sugar, and cinnamon

### Seared Scallops \$19

five scallops served with a side of honey-lime dressing

### Tahini Hummus \$12

served with veggies, and pita chips

### Breaded Chicken Bites \$12

hand breaded chicken balls, served with tzatziki sauce

### Brussels Sprouts \$10

sautéed brussels sprouts, parmesan, lemon herb cream sauce

### Side of Butter Rice \$7

# CACAHUATES

## SMALL PLATES

### Ceviche \$15

fresh seafood in lime vinaigrette, topped with avocado, served with tortilla chips

### Chorizo con Queso \$10

tequila queso (cheese), chorizo, poblano peppers, served with tortilla chips

### Eloe \$9

classic corn on the cob, queso fresco, lime, mayo tajin

### Enchiladas Potosinas \$16

ropa vieja crispy enchilada served with avocado, cabbage, queso fresco, and cilantro-lime crema

### Jicama and Watermelon Salad \$10

watermelon, jicama tossed in tequila vinaigrette, over fresh kale, topped with avocado

### Tomato Salad \$9

tomato, onion, celery, cilantro, queso fresco, tossed in sherry vinegar, over fresh kale

## MAINS

### Tlacoyos \$15

poblano black bean spread topped with queso fresco, cabbage, herb salad, and red tomatillo salsa

### Torta Ahogada \$16

torta smothered in red tomatillo salsa, mahi mahi milanesa (breaded) pineapple escabeche, herb salad, poblano aioli

### Chilean Carne Parilla \$26

\*8oz hanger steak, chilean chimichurri sauce, fresno peppers, served with cilantro lime rice

### Yellow Chili Shrimp \$22

sautéed yellow shrimp in cuban mojo, fresno peppers, red pickled cabbage, served with cilantro lime rice

### King Oyster Relleno \$15

fried oyster mushrooms in salsa roja, poblano tahini, watermelon radish

## SIDES

### Cuban Mojo Potatoes \$8

savory potatoes tossed in cuban mojo

### Cilantro Lime Rice \$8

butter rice mixed with lime and cilantro

### Tostones \$10

green plantains fried to golden perfection, salted and served with garlic aioli

### Chilis in Vinagre \$4

pickled chili slaw served with tortilla chips

THE DUPLEX  
LOGAN SQUARE