



JAKE & TELLY'S
GREEK TAVERNA

COLORADO SPRINGS, CO

APPETIZERS

XTAPÓTHI - OCTOPUS

GRILLED SPANISH OCTOPUS FINISHED WITH
EXTRA VIRGIN OLIVE OIL, RED ONION, &
CAPERS, SERVED WITH ROASTED GARLIC &
TRUFFLE WHITE BEAN PUREE, FRESH
CUCUMBER & GRILLED PITA

24.99

TYRO PIÁTO - CHEESE PLATE

IMPORTED GREEK CHEESES WITH
MARINATED OLIVES, RED ONION, GRAPES,
CAPER BERRIES, PEPPERONCINI & GRILLED
PITA

17.99

SAGANÁKI - FLAMING CHEESE

GRILLED IMPORTED KASSERI CHEESE,
SERVED FLAMBÉ WITH GRILLED PITA &
LEMON

17.99

SPANAKÓPITA - SPINACH PIE

BAKED SPINACH & FETA CHEESE FILLED
FILO PASTRY

16.99

TYROPITA - CHEESE PIE

BAKED FETA CHEESE FILLED FILO PASTRY

16.99

SOUTZOUTKÁKIA - MEATBALLS

GROUND BEEF MEATBALLS TOPPED WITH
HOUSE MADE TOMATO SAUCE, FINISHED
WITH MYZITHRA CHEESE

16.99

*DÓLMAS - STUFFED GRAPE LEAVES

RICE STUFFED GRAPE LEAVES SERVED WITH
TZATZIKI & LEMON

12.99

*DOLMÁDES - STUFFED GRAPE LEAVES

HAND ROLLED GROUND BEEF & RICE
STUFFED GRAPE LEAVES, STEAMED &
TOPPED WITH LEMON BASIL CREAM SAUCE

18.99

**SAUTEÉD KALIMARI

SQUID SAUTÉED WITH STEWED TOMATOES,
SPINACH, OLIVES, CAPERS, ONIONS, GARLIC
& SHERRY

18.99

**MÍDIA - MUSSELS

MUSSELS SAUTEED WITH GARLIC, BUTTER &
WHITE WINE. SERVED WITH GARLIC BREAD

18.99

MEZZÉ PIÁTO - MEZZÉ PLATE

MIXED PLATE OF MEATBALLS, GYRO MEAT,
GRILLED PITA, TZATZIKI, HUMMUS,
MARINATED OLIVES, FETA CHEESE, DOLMAS
& GRAPES

25.99

VEG MEZZÉ PIÁTO - VEG MEZZÉ PLATE

MIXED PLATE OF GIGANTES BEANS,
GRILLED VEGETABLES, GRILLED PITA,
TZATZIKI, HUMMUS, MARINATED OLIVES,
FETA CHEESE, DOLMAS & GRAPES

25.99

DIPS

(SERVED WITH GRILLED PITA, CARROTS, &
CUCUMBERS)

HUMMUS

A BLEND OF GARBANZO BEANS, TAHINI,
LEMON, GARLIC & OLIVE OIL

15.99

TZATZIKI

A BLEND OF GREEK YOGURT, DILL,
CUCUMBERS, GARLIC & LEMON

15.99

TWO DIPS

HUMMUS & TZATZIKI

22.99

AUTOMATIC GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 6 OR MORE

*GLUTEN FREE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. THIS IS NOT A
CELIAC FRIENDLY RESTAURANT, FOOD IS COOKED IN A KITCHEN WHERE GLUTEN IS PRESENT

SANDWICHES

SERVED WITH CHOICE OF ROASTED POTATOES, MASHED POTATOES, COLESLAW, VINAIGRETTE
GIGANTES SALAD OR CUP OF SOUP

ADD FETA \$1.25, SUB SIDE SALAD OF YOUR CHOICE \$7.99, SUB GLUTEN FREE BREAD \$1.99

GYRO - GRILLED GYRO MEAT, LETTUCE,
TOMATO & TZATZIKI, SERVED IN A
GRILLED PITA
16.99

GREEK DIP - SLICED ROAST LEG OF LAMB,
MELTED PROVOLONE ON A TOASTED
HOAGIE ROLL, SERVED WITH JUS
18.99

CHICKEN GYRO - GRILLED CHICKEN
BREAST, LETTUCE, TOMATO & TZATZIKI,
SERVED IN A GRILLED PITA
16.99

MEATBALL - GREEK STYLE MEATBALLS,
HOUSE MADE TOMATO SAUCE & MELTED
PROVOLONE, SERVED ON A TOASTED
HOAGIE ROLL
16.99

SOUVLÁKI SANDWICH - BRINED
MARINATED GRILLED PORK TENDERLOIN,
LETTUCE, TOMATO & TZATZIKI, SERVED IN
A GRILLED PITA
16.99

THE JAKE - GRILLED CHICKEN BREAST,
BACON, TOMATO, MELTED PROVOLONE &
BASIL MAYO, SERVED ON A TOASTED
HOAGIE ROLL
16.99

VEGGIE HUMMUS PITA - GRILLED
EGGPLANT, ZUCCHINI & RED ONION, FETA,
HUMMUS, LETTUCE, TOMATO, &
CUCUMBER SERVED IN A GRILLED PITA
16.99

GREEK BURGER - GRILLED 8 OZ BEEF
PATTY, MELTED KASSERI CHEESE,
LETTUCE, TOMATO, ONION & BASIL MAYO,
SERVED ON A TOASTED BRIOCHE BUN
17.99

SALAD AND SOUP

REGULAR **15.99**
FAMILY **18.99**

CUP **8.99**
BOWL **11.99**

***GREEK SALAD**
ROMAINE LETTUCE AND RED ONION
TOSSED WITH HOUSE MADE GREEK
DRESSING, WITH TOMATOES, CUCUMBERS,
MARINATED OLIVES, PEPPERONCINI &
FETA CHEESE

***AVGOLÉMONO**
GREEK SOUP MADE WITH CHICKEN STOCK,
LEMON, EGG, DILL & RICE

***SPINACH & BEET SALAD**
SPINACH AND RED ONION TOSSED WITH
OLIVE OIL, LEMON, SEA SALT AND
OREGANO, WITH ROASTED GOLDEN BEETS,
FETA CHEESE, PEPPERONCINI & CANDIED
WALNUTS

***FAKKÉS**
GREEK LENTEN SOUP MADE WITH RED
LENTILS, TOMATO, CARROT & ONION

SOUP OF THE DAY
ASK YOUR SERVER FOR TODAY'S
SELECTION

ADD CHICKEN (**6.99**), GYRO (**6.99**),
SHRIMP (**7.99**), SALMON (**14.99**)

SOUP & SALAD COMBO - YOUR CHOICE OF
REGUALR SIZE SALAD & CUP OF SOUP
22.99

ENTREES

LAMB

GYRO PLATE

GRILLED GYRO MEAT SERVED WITH ROASTED
RED POTATOES, SAUTÉED VEGETABLES &
TZATSIKI

28.99

ARNÍ STÓ FOÚRNO - OVEN ROASTED LAMB

SLICED ROASTED LAMB LEG, FINISHED WITH
THYME JUS GRAVY & MYZITHRA CHEESE,
SERVED WITH HERBED ORZO PASTA &
BUTTER BRAISED GREEN BEANS

32.99

*ARNÍ PSIMÉNO - GRILLED LAMB

SEASONED, GRILLED LAMB STEAK, SERVED
WITH GARLIC MASHED POTATOES, BUTTER
BRAISED GREEN BEANS & TZATSIKI

36.99

ARNÍ GIOUVÉTSI - BRAISED LAMB

TOMATO & WINE BRAISED LAMB SHANK,
TOPPED WITH HOUSE MADE TOMATO SAUCE &
FETA CHEESE CRUMBLES, SERVED WITH
HERBED ORZO PASTA & SAUTÉED

VEGETABLES

36.99

PORK

*HOIRINÓ BRIZÓLA - PORK CHOP

BRINED, MARINATED GRILLED BONELESS
PORK LOIN TOPPED WITH BOURBON
MUSHROOM CREAM SAUCE, SERVED WITH
GARLIC MASHED POTATOES & SAUTÉED

VEGETABLES

29.99

*SOUVLÁKI - MEAT SKEWER

BRINED, MARINATED GRILLED PORK
TENDERLOIN SKEWERS SERVED WITH
HERBED RICE, BUTTER BRAISED GREEN
BEANS & TZATSIKI

26.99

CHICKEN

*KOTA ME KÁPPARI - CHICKEN & CAPERS

CHICKEN BREAST SAUTÉED WITH WHITE
WINE, STEWED TOMATO, CAPERS, OLIVES &
ONION, SERVED OVER GARLIC MASHED
POTATOES, FINISHED WITH MYZITHRA

CHEESE

26.99

SPECIALTIES

**SOLOMOS KAMMÉNOS - SEARED SCOTTISH SALMON

SUSTAINABLY FARM RAISED SALMON FILET,
PAN SEARED, FINISHED WITH LEMON, DILL
CAPER BUTTER, SERVED WITH HERBED RICE
& SAUTÉED SPINACH

34.99

MOUSAKÁ

A GREEK CASSEROLE WITH LAYERS OF
GROUND BEEF, ROASTED POTATO &
EGGPLANT, FINISHED WITH TRADITIONAL
BECHAMEL SAUCE & BAKED

26.99

PASTÍTSIO

A GREEK CASSEROLE WITH LAYERS OF
GROUND BEEF & GREEK PASTA NOODLES
FINISHED WITH TRADITIONAL BECHAMEL
SAUCE & BAKED

26.99

PASTA

(SERVED WITH GREEK PASTA & GARLIC
BREAD)

MAKARÓNIA MÉ SOUTZOUTKÁKIA - PASTA & MEATBALLS

GREEK STYLE BAKED BEEF MEATBALLS,
TOPPED WITH HOUSE MADE TOMATO SAUCE,
FINISHED WITH MYZITHRA CHEESE

23.99

CHICKEN MAVRODÁPHNE

CHICKEN BREAST SAUTÉED WITH
MUSHROOMS & ONIONS IN A PORT WINE
SAUCE, FINISHED WITH SCALLIONS

28.99

SEAFOOD MAKARONÁTHA

JUMBO SHRIMP SAUTÉED WITH ONION,
GARLIC, TOMATO, WHITE WINE & CLAM MEAT

34.99

MEDITERRANEAN MAKARONÁTHA

TOMATO, ONION, CAPERS, GARLIC AND
SPINACH, SAUTÉED WITH WHITE WINE,
FINISHED WITH FETA CHEESE

24.99

ADD CHICKEN (6.99), GYRO (6.99), SHRIMP
(7.99), SALMON (14.99)

APPETIZERS

XTAPÓTHI - OCTOPUS

GRILLED SPANISH OCTOPUS FINISHED WITH EXTRA VIRGIN OLIVE OIL, RED ONION, & CAPERS, SERVED WITH ROASTED GARLIC & TRUFFLE WHITE BEAN PUREE, FRESH CUCUMBER & GRILLED PITA

22.99

TYRO PIÁTO - CHEESE PLATE

IMPORTED GREEK CHEESES WITH MARINATED OLIVES, RED ONION, GRAPES, CAPER BERRIES, PEPPERONCINI & GRILLED PITA

17.99

SAGANÁKI - FLAMING CHEESE

GRILLED IMPORTED KASSERI CHEESE, SERVED FLAMBÉ WITH GRILLED PITA & LEMON

17.99

SPANAKÓPITA - SPINACH PIE

BAKED SPINACH & FETA CHEESE FILLED FILO PASTRY

16.99

TYROPITA - CHEESE PIE

BAKED FETA CHEESE FILLED FILO PASTRY

16.99

SOUTZOUTKÁKIA - MEATBALLS

GROUND BEEF MEATBALLS TOPPED WITH HOUSE MADE TOMATO SAUCE, FINISHED WITH MYZITHRA CHEESE

16.99

*DÓLMAS - STUFFED GRAPE LEAVES

RICE STUFFED GRAPE LEAVES SERVED WITH TZATZIKI & LEMON

12.99

*DOLMÁDES - STUFFED GRAPE LEAVES

HAND ROLLED GROUND BEEF & RICE STUFFED GRAPE LEAVES, STEAMED & TOPPED WITH LEMON BASIL CREAM SAUCE

18.99

**SAUTEÉD KALIMARI

SQUID SAUTEÉD WITH STEWED TOMATOES, SPINACH, OLIVES, CAPERS, ONIONS, GARLIC & SHERRY

18.99

**MÍDIA - MUSSELS

MUSSELS SAUTEED WITH GARLIC, BUTTER & WHITE WINE. SERVED WITH GARLIC BREAD

18.99

MEZZÉ PIÁTO - MEZZÉ PLATE

MIXED PLATE OF MEATBALLS, GYRO MEAT, GRILLED PITA, TZATZIKI, HUMMUS, MARINATED OLIVES, FETA CHEESE, GRAPES & DOLMAS

25.99

VEG MEZZÉ PIÁTO - VEG MEZZÉ PLATE

MIXED PLATE OF GIGANTES BEANS, GRILLED VEGETABLES, GRILLED PITA, TZATZIKI, HUMMUS, MARINATED OLIVES, FETA CHEESE, GRAPES & DOLMAS

25.99

DIPS

(SERVED WITH GRILLED PITA, CARROTS, & CUCUMBERS)

HUMMUS

A BLEND OF GARBANZO BEANS, TAHINI, LEMON, GARLIC & OLIVE OIL

15.99

TZATZIKI

A BLEND OF GREEK YOGURT, DILL, CUCUMBERS, GARLIC & LEMON

15.99

TWO DIPS

HUMMUS & TZATZIKI

22.99

SALAD AND SOUP

REGULAR **15.99**

FAMILY **18.99**

CUP **8.99**

BOWL **11.99**

*GREEK SALAD

ROMAINE LETTUCE AND RED ONION TOSSED WITH HOUSE MADE GREEK DRESSING, WITH TOMATOES, CUCUMBERS, MARINATED OLIVES, PEPPERONCINI & FETA CHEESE

*SPINACH & BEET SALAD

SPINACH AND RED ONION TOSSED WITH OLIVE OIL, LEMON, SEA SALT AND OREGANO, WITH ROASTED GOLDEN BEETS, FETA CHEESE, PEPPERONCINI & CANDIED WALNUTS

ADD CHICKEN (**6.99**), GYRO (**6.99**), SHRIMP (**7.99**), SALMON (**14.99**)

*AVGOLÉMONO

GREEK SOUP MADE WITH CHICKEN STOCK, LEMON, EGG, DILL & RICE

*FAKKÉS

GREEK LENTEN SOUP MADE WITH RED LENTILS, TOMATO, CARROT & ONION

SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S SELECTION

SOUP & SALAD COMBO - YOUR CHOICE OF REGULAR SIZE SALAD & CUP OF SOUP
22.99

ENTREES

LAMB

GYRO PLATE

GRILLED GYRO MEAT SERVED WITH ROASTED
RED POTATOES, SAUTÉED VEGETABLES &
TZATZIKI

28.99

ARNÍ STÓ FOÚRNO - OVEN ROASTED LAMB

SLICED ROASTED LAMB LEG, FINISHED WITH
THYME JUS GRAVY & MYZITHRA CHEESE, SERVED
WITH HERBED ORZO PASTA & BUTTER BRAISED
GREEN BEANS

32.99

*ARNÍ PSIMÉNO - GRILLED LAMB

SEASONED, GRILLED LAMB STEAK, SERVED WITH
GARLIC MASHED POTATOES, BUTTER BRAISED
GREEN BEANS & TZATZIKI

36.99

ARNÍ GIOUVÉTSI - BRAISED LAMB

TOMATO & WINE BRAISED LAMB SHANK, TOPPED
WITH HOUSE MADE TOMATO SAUCE & FETA
CHEESE CRUMBLES, SERVED WITH HERBED
ORZO PASTA & SAUTÉED VEGETABLES

36.99

PORK

*HOIRINÓ BRIZÓLA - PORK CHOP

BRINED, MARINATED GRILLED BONELESS PORK
LOIN TOPPED WITH BOURBON MUSHROOM
CREAM SAUCE, SERVED WITH GARLIC MASHED
POTATOES & SAUTÉED VEGETABLES

29.99

*SOUVLÁKI - MEAT SKEWER

BRINED, MARINATED GRILLED PORK
TENDERLOIN SKEWERS SERVED WITH HERBED
RICE, BUTTER BRAISED GREEN BEANS &
TZATZIKI

26.99

CHICKEN

*KOTA ME KÁPPARI - CHICKEN & CAPERS

CHICKEN BREAST SAUTÉED WITH WHITE WINE,
STEWED TOMATO, CAPERS, OLIVES & ONION,
SERVED OVER GARLIC MASHED POTATOES,
FINISHED WITH MYZITHRA CHEESE

26.99

SPECIALTIES

**SOLOMOS KAMMÉNOΣ - SEARED SCOTTISH

SALMON

SUSTAINABLY FARM RAISED SALMON FILET, PAN
SEARED, FINISHED WITH LEMON, DILL CAPER
BUTTER, SERVED WITH HERBED RICE & SAUTÉED
SPINACH

36.99

MOUSAKÁ

A GREEK CASSEROLE WITH LAYERS OF GROUND
BEEF, ROASTED POTATO & EGGPLANT, FINISHED
WITH TRADITIONAL BECHAMEL SAUCE & BAKED

26.99

PASTÍSIO

A GREEK CASSEROLE WITH LAYERS OF GROUND
BEEF & GREEK PASTA NOODLES FINISHED WITH
TRADITIONAL BECHAMEL SAUCE & BAKED

26.99

PASTA

(SERVED WITH GREEK PASTA & GARLIC BREAD)

MAKARÓNIA MÉ SOUTZOUTKÁKIA - PASTA &

MEATBALLS

GREEK STYLE BAKED BEEF MEATBALLS, TOPPED
WITH HOUSE MADE TOMATO SAUCE, FINISHED
WITH MYZITHRA CHEESE

23.99

CHICKEN MAVRODÁPHNE

CHICKEN BREAST SAUTÉED WITH MUSHROOMS &
ONIONS IN A PORT WINE SAUCE, FINISHED WITH
SCALLIONS

28.99

SEAFOOD MAKARONÁTHA

JUMBO SHRIMP SAUTÉED W/ ONION, GARLIC,
TOMATO, WHITE WINE & CLAM MEAT

34.99

MEDITERRANEAN MAKARONÁTHA

TOMATO, ONION, CAPERS, GARLIC AND SPINACH,
SAUTÉED WITH WHITE WINE, FINISHED WITH
FETA CHEESE

24.99

ADD CHICKEN (6.99), GYRO (6.99), SHRIMP
(7.99), SALMON (14.99)

AUTOMATIC GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 6 OR MORE

*GLUTEN FREE

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CELIAC FRIENDLY RESTAURANT, FOOD IS COOKED IN A KITCHEN WHERE GLUTEN IS PRESENT