

DIPS

Prepared w/extra virgin olive oil & served w/ pita bread or cucumber spears

Hummus \$9

Garbanzo beans, fresh garlic, tahini, lemon

Skordalia \$9

Mashed potatoes, garlic, olive oil

Dip Sampler \$16

All 6 dips, 2 pita, cucumbers & tomatoes

Baba Ghanouj \$10

Fire roasted eggplants, fresh garlic, tahini, lemon

Taramosalata \$11

Fish roe blended w/ onions, bread crumbs & olive oil

Tzatziki \$9

Greek yogurt, fresh garlic, cucumbers, dill

Florina \$11

Roasted red bell peppers, feta cheese & herbs

**Extra Pita or
Cucumber Spears \$2**

APPETIZERS

All appetizers and dips are freshly prepared on the premises.

Spanakopita \$12

Baked phyllo dough stuffed w/ spinach & feta

Pantzaria - \$10

Marinated Greek Beets served w/skordalia

Feta & Olives \$12

Feta, Marinated Greek Olives, Tomato

Elia's Tyropitas \$10

Fried phyllo triangles stuffed w/cheese topped w/honey

Gyro Meze \$10

Sliced gyro meat, tomatoes, onions feta. Tzatziki

Greek Roasted Potatoes \$10

Marinated in lemon juice & secret seasonings

Steamed Mussels \$14

Garlic, scallion, tomato, white wine. Garlic Bread

Saganaki \$11

Pan fried cheese flamed w/ ouzo. Served w/pita

French Fries \$5/\$7.5

Greek Fries \$6/\$8.5

(Feta, Oregano)

Dolmathes \$9

7 grape leaves stuffed w/ rice & herbs. served w/ tzatziki & feta

Baked Feta \$11

Kalamata olives, olive oil, oregano. Served w/pita

Garlic Fries \$6/\$8.5

(Fresh garlic, olive oil, parsley)

Fasolakia \$10

Green beans braised in a special tomato sauce topped w/feta

Feta Sticks \$11

Breaded fried feta w/tomato-basil salad

Taki's Fries \$6.5/\$9

(Garlic fries topped w/ feta. Served w/tzatziki)

Falafel \$8

Homemade fried garbanzo bean fritters w/tahini dressing

Kalamari \$14

Marinated lightly breaded fried squid. Served w/tzatziki & skordalia

Rice Pilaf \$6

Cooked in chicken broth w/veggies & Greek spices

SOUP AND SALADS

Homemade Traditional Greek Soup

Avgolemeno \$6/\$8
Lemon, chicken, rice

Greek Salad \$7/\$14

Romaine, tomato, cucumber, red onion, bell pepper, Kalamata olives, feta, pepperoncini, Taki's vinaigrette

Horiatiki \$8/\$15

Tomato, cucumber, red onion, bell pepper, Kalamata olives, feta, pepperoncini, Taki's vinaigrette

Caesar \$7/\$13

Romaine, parmesan, croutons, creamy Caesar dressing

Garden Salad \$7/\$13

*Romaine, tomato, cucumbers.
Taki's blue cheese or Vinaigrette dressing.*

*Add to any Salad Gyro \$8
Chicken or Pork \$9, Beef \$11
or Lamb \$12 (Extra Pita \$2)*

ENTREE SALADS

All Entree Salads served with pita bread

Gyros Salad \$18

Romaine, feta, gyro meat, red onion, tomato, tzatziki.

Chicken Souvlaki Salad \$18

Romaine, feta, chicken souvlaki, red onion, tomato, tzatziki

Falafel Salad \$18

Romaine, red onion, tomato, cucumber, bell pepper, falafel, tahini dressing (Vegan)

PITA SANDWICHES

A warm pita wrapped "gyro style" w/ lettuce, tomato, red onion & tzatziki.

Gyros \$11

*Traditional beef & lamb sliced thin
from our vertical broiler*

Falafel \$11

*Homemade fried garbanzo bean fritters
w/tahini dressing (no tzatziki)*

SOUVLAKI

Charbroiled fresh cut skewed meat marinated in Taki's special mixture of olive oil, garlic, lemon, & Greek spices & herbs.

Chicken \$11

Lamb \$14

Pork \$11

Beef \$13

*Feta \$1.5 Extra Tzatziki \$1.5
Fries \$5 Garlic or Greek Fries \$6
Taki's Fries \$6.5*

Souvlaki charbroiled pieces of meat marinated in Taki's special marinade

GREEK (HELLENIC) ENTREES

All Entrees served with pita bread and Tzatziki with your choice of
1 Salad (Greek Salad, Caesar Salad or Blue Cheese Salad) Horiatiki Salad add \$1

AND

1 Side (Greek Roasted Potatoes, Rice Pilaf or Fries)

Greek or Garlic Fries add \$1.5, Taki's Fries add \$2

Lamb Chops \$35

Marinated lamb chops char broiled to your liking

Moussaka \$23

Baked casserole eggplant, potato, ground Beef, béchamel sauce

Veggie Platter \$20

Spanakpita, Domathes, Hummus

Falafel Platter \$20

Homemade Falafel w/tahini (no tzatziki)

Gyro Platter \$21

Traditional beef & lamb sliced thin from our vertical broiler

Kalamari \$21

Marinated light breaded fried squid. Served w/skordalia

Pork Chops \$24

Two jumbo pork chops marinated Greek style

SOUVLAKI

Charbroiled fresh cut skewed meat entrees marinated in Taki's special mixture of olive oil, garlic, lemon, & Greek spices & herbs. (Includes: 1 Salad & 1 Side as Greek Entrees)

Chicken \$21

(3 white meat skewers)

Lamb \$30

(2 skewers)

Mad Greek Special \$27

(1 chicken, 1 beef, 1 pork)

Pork \$21

(2 skewers)

Beef \$26

(2 skewers)

*Consuming raw or under cooked foods may increase your risk of food borne illness.

PASTAS

All pastas served with garlic bread and your choice of Greek salad, Caesar salad, or homemade Blue cheese salad. Horiatiki Salad add \$1.

Spaghetti Onassis \$20

Olive oil, fresh basil, fresh garlic, sun-dried tomatoes, tomatoes, scallions, feta

Spaghetti Florina \$17

Olive oil, fresh basil, fresh garlic, parmesan

Spaghetti El Greco \$19

Olive oil, fresh basil, fresh garlic, feta

Spaghetti Mizithra \$19

Browned butter, olive oil, fresh basil, fresh garlic, Mizithra cheese

Spaghetti & Meat Balls \$24

Taki's homemade marinara w/meatballs & parmesan

Spaghetti Marinara \$19

Taki's homemade marinara w/parmesan

DESSERTS

Baklava \$8

Taki's recipe w/walnuts & honey-citrus syrup

Tyropitakia \$10

Fried phyllo triangles stuffed w/cheese topped w/ honey

Rizogalo (Greek Rice Pudding) \$6

home made with milk, cinnamon & orange zest

Flogera \$6

walnuts & almonds rolled in phyllo topped w/ syrup & chocolate (2 pieces)

Galaktoboureko \$9

A sweet custard wrapped in phyllo and topped with honey syrup. Served warm

BEVERAGES

Coke, Diet Coke, Sprite \$3

Milk or Juice \$3

San Pellegrino Water \$5

San Pellegrino Soda \$4

Coffee or Tea \$3

Greek Coffee \$4

Frappe Greek Iced Coffee \$4

KID'S MENU

For our guests under 10 years old

Chicken Strips & Fries \$10

Gyro meat & Fries \$10

Butter Noodles & Parmesan \$8

CATERING

#1 - Odyssey \$95

Appetizer Platter

Includes: dolmathes, hummus, baba ganouj, tzatziki, feta cheese, tomatoes, kalamata olives, spanakopita, skordalia, roasted red pepper and feta dip & pita bread

#2 - Hercules. \$200

Souvlaki Platter

Includes the following meat kabobs: Beef, Chicken, Lamb, and Pork over rice pilaf with Tzatziki, Greek salad & pita bread.

#3 - Greek Festival \$165

Chicken Oregano Platter

Traditional Greek style chicken marinated in oregano, garlic, olive oil, lemon juice and baked to perfection. Also roasted potatoes and Greek salad.

#4 - Navarino \$180

Casserole Dishes

Choice of Pastitsio or Mousaka made with our own meat filling and topped with Béchamal sauce OR oven baked spaghetti in our homemade marinara sauce; Greek salad & pita bread.

Additional Catering Items

Fasolakia

Green string beans sautéed in a tomato sauce with olive oil and fresh herbs topped with a piece of Feta cheese.

Meatballs

Meatballs topped with Taki's Homemade Marinara sauce.

Tyropita

Phyllo dough stuffed with cheese.

Spanakopita

Phyllo dough stuffed with spinach and feta.

Gyros

We give you everything you need to make your own Gyros.

**All platters serve 8 - 10 people.
We ask for 24 hour notice for most catering orders**

We reserve the right to refuse service to anyone. Not responsible for lost or stolen items.
All prices subject to Washington State sales tax.

Taki's MAD GREEK



WITH GREAT PLEASURE

Taki (Demetrios) Dotis was originally a musician, composer and recording artist with a natural talent for playing the Bouzouki. He is now a part of the Greek-American Historical Museum!

After doing recordings in Athens, he played in several movies and Athenian clubs, including the historical HARAMA. Taki played with legendary musicians and composers like Vasili Tsitsanis, Yiannis Papaioanou, Spyros Zagoreos and George Lafkas. He also accompanied such famous singers as Dimitri Mitropanos, Yiannis Florinotis (Euro-Vision, 1975), Rita Sakelario, Rene Dhalma, Rena Koumiotis, Katrerina Topazi and Haroula Lambraki. He is historically known as the first Bouzouki musician from Florina and King of the Taxim. Invited to perform for Greek - American audiences, his music led him to Hollywood, San Francisco, Dallas, Houston, Hawaii, Boston, Toronto, and then to Seattle.

After many years of traveling, he decided to make Seattle his permanent home after marrying Vickie "Kiki" Panagiotopoulos, a third generation American-Greek. They have two sons, Elias and George. Since opening several restaurants, with the first opening in 1984, including two pasta and pizza houses, he revisited his true cultural cuisine with Taki's Mad Greek in 2001.

TAKI AND HIS MAD GREEKS

Join us Saturday nights for dinner and all types of live Greek music from the legendary Takis Dotis and his Mad Greeks. The band includes Elias Dotis (2005 Lionel Hampton Jazz Solo Artist of the Year), Greek Diva, Elizabeth, Yiannis and Thanasis.

Adding to the live entertainment, we also feature national award winning Belly Dancers. We'll guide you in Greek dances, if you wish to participate. Due to limited space, the drummer and guitarist join in at special public and private events. Ask us for booking information.

KALI' OREXI

<BON APPETITE!>