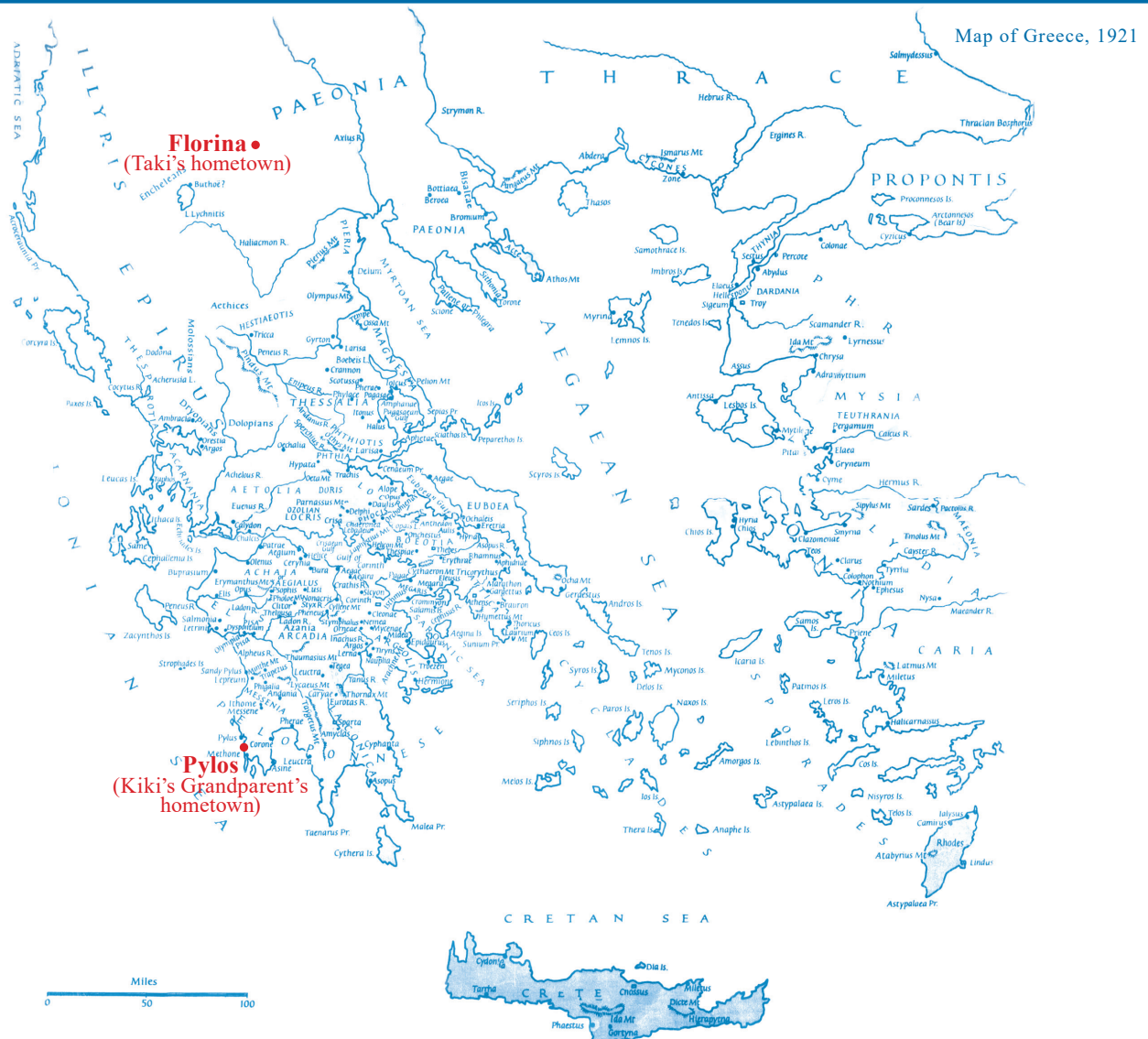


# Taki's MAD GREEK

**AUTHENTIC MEDITERRANEAN CUISINE**



**LUNCH : DINNER : DINE-IN : TAKE-OUT : CATERING**



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**[www.TakisMadGreek.com](http://www.TakisMadGreek.com)**

# 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 APPÉTITE!⟩**

## DIPS

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

### **Hummus \$10**

Garbanzo beans, fresh garlic, tahini, lemon

### **Skordalia \$9**

Mashed potatoes, garlic, olive oil

### **Dip Sampler \$18**

All 6 dips, 2 pita, cucumbers & tomatoes

### **Baba Ghanouj \$11**

Fire roasted eggplants, fresh garlic, tahini, lemon

### **Taramosalata \$12**

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

### **Tzatziki \$9**

Greek yogurt, fresh garlic, cucumbers, dill

### **Florina \$12**

Roasted red bell peppers, feta cheese & herbs

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

## APPETIZERS

All appetizers and dips are freshly prepared on the premises.

### **Hercules Spanakopita \$13**

Baked phyllo dough stuffed w/ spinach & feta

### **Elia's Tyropitas \$10**

Fried phyllo triangles stuffed w/cheese topped w/honey

### **Steamed Mussels \$16**

Garlic, scallion, tomato, white wine. Garlic Bread

### **Dolmathes \$9**

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

### **Fasolakia \$11**

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

### **Falafel \$8**

Homemade fried garbanzo bean fritters w/tahini dressing

### **Pantzaria - \$10**

Marinated Greek Beets served w/skordalia

### **Gyro Meze \$10**

Sliced gyro meat, tomatoes, onions feta. Tzatziki

### **Saganaki \$12**

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

### **Baked Feta \$12**

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

### **Feta Sticks \$11**

Breaded fried feta w/tomato-basil salad

### **Kalamari \$14**

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

### **Feta & Olives \$12**

Feta, Marinated Greek Olives, Tomato

### **Greek Roasted Potatoes \$10**

Marinated in lemon juice & secret seasonings

### **French Fries \$5/\$7.5**

**Greek Fries \$6/\$8.5**  
(Feta, Oregano)

**Garlic Fries \$6/\$8.5**  
(Fresh garlic, olive oil, parsley)

**Taki's Fries \$6.5/\$9**  
(Garlic fries topped w/ feta. Served w/tzatziki)

### **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 \$12  
or Lamb \$12 (Extra Pita \$2)*

## KID'S MENU

**For our guests under 10 years old**

***Chicken Strips & Fries \$10***

***Gyro meat & Fries \$10***

***Butter Noodles & Parmesan \$8***

## 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***

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

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

# 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 \$36**

*Marinated lamb chops char broiled  
to your liking*

## **Moussaka \$25**

*Baked casserole eggplant, potato, ground beef,  
béchamel sauce*

## **Veggie Platter \$20**

*Spanakopita, Domathes, Hummus*

## **Falafel Platter \$20**

*Homemade Falafel w/tahini (no tzatziki)*

## **Gyro Platter \$21**

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

## **Kalamari \$22**

*Marinated light breaded fried squid.  
Served w/skordalia*

## **Pork Chops \$25**

*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 \$22**

*(3 white meat skewers)*

## **Mad Greek Special \$28**

*(1 chicken, 1 beef, 1 pork)*

## **Pork \$22**

*(2 skewers)*

## **Lamb \$32**

*(2 skewers)*

## **Beef \$27**

*(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 \$21**

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

## **Spaghetti Mizithra \$19**

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

## **Spaghetti Florina \$17**

*Olive oil, fresh basil, fresh garlic, parmesan*

## **Spaghetti & Meat Balls \$24**

*Taki's homemade marinara w/meatballs &  
parmesan*

## **Spaghetti El Greco \$19**

*Olive oil, fresh basil, fresh garlic, feta*

## **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**

### **Zagori Sparkling Water \$4** *(Imported From Greece)*

### **Vikos Sour Cherry Soda \$5** *(Imported From Greece)*

### **Milk or Juice \$3**

### **Coffee or Tea \$3**

### **Greek Coffee \$4**

### **Frappe Greek Iced Coffee \$4**

### **San Pellegrino Soda \$4**

## CATERING

### **#1 - Odyssey \$100 | 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. \$215 | Souvlaki Platter**

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

### **#3 - Greek Festival \$175**

### **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 \$190 | 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

### **George's Chilled Greek Orzo Pasta**

*Orzo, Sun Dried Tomatoes, Kalamata Olives, Green Onions, Red Peppers, Fresh Basil & Taki's Homemade Greek Vinaigrette*

### **Salmon with Lemon Caper Dill Sauce**

*Baked Salmon topped with Taki's Special Homemade Lemon Caper Sauce*

### **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*

*Ask us about other options for your special catering needs*

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