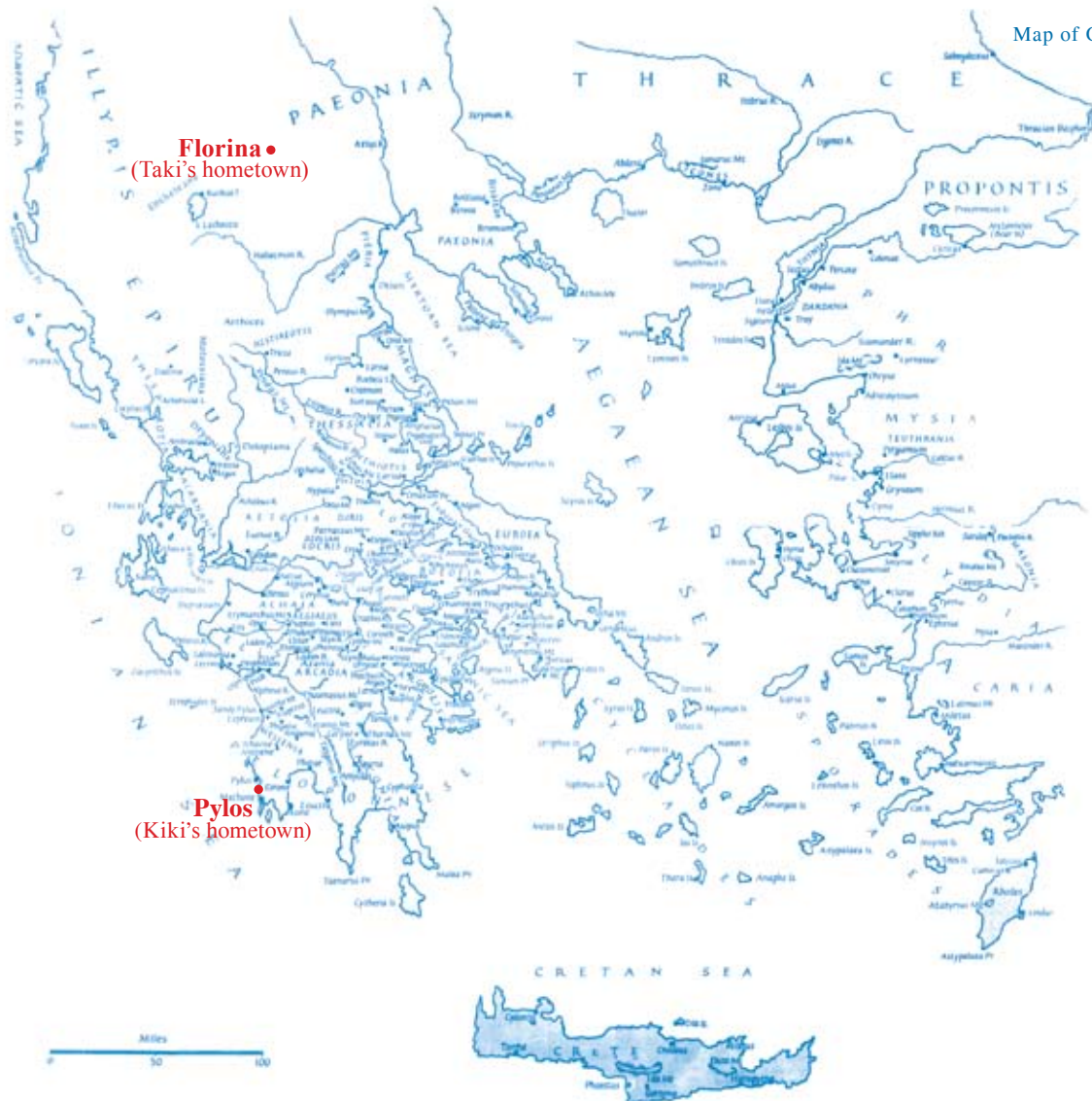


Taki's MAD GREEK



AUTHENTIC MEDITERRANEAN CUISINE

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



Ph: (206) 297-9200 / Fax: (206) 297-9201
8539 15th Ave NW / Seattle, WA 98117

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.

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 Tsitsanis, Papaioanou, Zagoreos and Lafkas. He also accompanied such famous singers as Mitropanos, Florinotis (Euro-Vision, 1975), Rita Sakelario, 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.

GREECE

Classical Greece, the cradle of civilization. Who can speak of philosophy without mentioning Plato and Aristotle? Of poetry without Homer? Of drama without Aeschylus and Aristophanes? Logic without Eudid? Mathematics without Pythagoras? The names go on; they ring out over the land, over the centuries, knowing no bounds of time or place.

This land, this sea, this sun. There is something here that infuses the soul with the poetry that inspired the Greeks for all these centuries, and they still impart in their generous hospitality. In song, in dance, in food, Greeks share their joy.

KALI' OREXI

<BON APPETITE!>

APPETIZERS

Hercules Spanakopita

Fresh spinach, leeks, eggs, feta and green onions, folded and baked in phyllo roll spread with olive oil. **10oz., \$6.95**

Symrna Hummus

Garbanzo beans, tahini, fresh garlic, lemon juice and olive oil. Served with pita bread. **\$5.95**

Dolmades

Vegetarian stuffed grape leaves, seven to an order with a side of tzatziki sauce. **\$5.50**

Gigantes

Braised Beans in Marinara Sauce. **\$4.95**

Baba Ghannouj

Smoked, roasted eggplant, pureed with tahini, fresh garlic, lemon juice and olive oil. Served with pita bread. **\$6.95**

Florina Roasted Red Pepper Spread

Famous from Taki's hometown. Roasted red peppers, feta cheese, olive oil, and red pepper flakes. Served with pita bread. **\$7.50**

Dip Sampler

Five of our most popular dips. Hummus, baba ghannouj, skordalia, tarama, and roasted red pepper spread. Served with two pitas. **\$8.95**

Fried Calamari (Greek Style)

Served with Skordalia and pita bread. **\$8.95**

Zorba's Tzatziki

Low fat yogurt, cucumbers, fresh garlic, balsamic vinegar and olive oil. Served with pita bread. **\$4.50**

Skordalia

A Greek Garlic Dip with pita bread. **\$4.95**

Kiki's Tarama

Greek caviar served with pita bread. **\$6.95**

Oven Baked Feta

Feta cheese, olive oil, oregano and olives with pita bread. **\$6.95**

Saganáki

Imported from Greece. Flaming cheese with pita bread. **\$8.95**

SOUP AND SALADS

Avgolemono Soup

A traditional Greek soup made with eggs, lemon, rice, and chicken stock. **Med., \$3.50 / Large, \$4.50**

Dinner Salad

Crisp romaine lettuce topped with your choice of homemade blue cheese or house vinaigrette dressing. **\$4.95**

Falafel Salad

Seven falafels on a bed of lettuce, tomatoes, onions, cucumbers, and Taki's Own Tahini dressing. **\$8.95**

Authentic Greek Salad

Tomatoes, cucumbers, red onions, green peppers, feta cheese, olives, and pepperchines. **Half, \$6.95 / Large, \$9.95**

Greek Lettuce Salad

Romaine lettuce, tomatoes, red onions, green peppers, feta cheese, kalamata olives, and Greek pepperocini peppers. **Half, \$5.95 / Large, \$8.95**

Caesar Salad

Romaine lettuce, grated parmesan cheese, and croutons all tossed with Caesar dressing. **Half, \$5.95 / Large, \$8.95**

Add Souvlaki meat to any salad

Beef or Lamb, (1 piece), \$6.50

Chicken (2 pieces), \$4.95

Pork (1 piece), \$5.50

SANDWICHES

All sandwiches are wrapped in pita bread with Tzatziki sauce, freshly made with low-fat yogurt, lettuce, tomatoes, and red onions.
All Souvlakis (skewered meat) are freshly cut and marinated on the premises by Taki.

Gyros

Beef and Lamb. **\$5.95**

Chicken Souvlaki

All white meat. **\$6.25**

Pork Souvlaki

Pork tenderloin. **\$6.50**

Beef Souvlaki

Tender beef. **\$7.50**

Lamb Souvlaki

From leg of lamb. **\$7.50**

Falafel

Four Falafels (mixture of garbanzo beans, green onions, garlic, parsley, cumin, and cilantro) with Tahini sauce.
\$5.95

Add Feta to any sandwich

\$0.85

GREEK (HELLENIC) ENTREES

Include your choice of Greek salad with our homemade vinaigrette, Caesar or lettuce salad with homemade Blue Cheese and choice of Rice Pilaf, Greek Roasted Potatoes, or Fries. Served with Pita Bread and Tzatziki.
All Souvlakis (skewered meat) are freshly cut and marinated on the premises by Taki.

Beef Souvlaki

Two skewers of tender beef are marinated in olive oil, onions, lemon and Greek spices and charbroiled. A feast of the gods. **\$15.95**

Chicken Souvlaki

Three chicken white meat skewers marinated in olive oil, garlic, oregano, and lemon and charbroiled. **\$12.50**

Pork Souvlaki

Two skewers of pork tenderloins marinated in olive oil, garlic, oregano, and lemon and charbroiled. **\$12.95**

Lamb Souvlaki

Two skewers of meat from leg of lamb marinated in lemon, garlic, olive oil and Greek spices and charbroiled. A feast of the gods. **\$16.95**

Mad Greek Special

Our mixed grill. One skewer each of chicken, beef, and pork. Most favored by patrons. **\$14.95**

Mousaka

A casserole dish made with layers of potatoes, eggplant, and ground beef in spices. Topped with a creamy Béchamel sauce. **\$12.50**

Veggie Platter

A selection of Spanakopita, Hummus, and dolmathes.
\$11.50

Falafel Platter

Seven falafels on top of a bed of rice pilaf topped with Tahini sauce. **\$11.50**

Gyros Platter

Open face or wrapped up. **\$11.95**

Lemonato

Two jumbo sized pork chops marinated Greek style.
A kings feast! **\$14.95**

PASTAS

Include your choice of Greek salad with our homemade vinaigrette, Caesar or lettuce salad with homemade Blue Cheese and garlic bread.

Spaghetti El Greco

Feta Cheese, extra virgin olive oil, fresh basil, and fresh garlic. **\$11.50**

Spaghetti Mizithra

Sautéed in butter and fresh garlic topped with mizithra cheese. **\$11.95**

Spaghetti Florina

Extra virgin olive oil, fresh basil, fresh garlic, and parmesan cheese. **\$10.50**

Spaghetti Onasis

Sautéed onions, tomatoes, fresh garlic, and olive oil topped with feta cheese. **\$12.50**

Pastitsio (Greek Lasagna)

Layers of pasta with parmesan cheese and eggs with our ground beef filling topped with Bechamel sauce. **\$12.95**

SIDE DISHES

Greek Fries

Feta Cheese and oregano mixed with fries. **\$4.25**

Rice Pilaf

Chicken stock, carrots, celery, onions, and peas done to perfection. **\$3.50**

Garlic Fries

Fresh garlic with olive oil mixed with fries. **\$3.95**

Pita Bread

\$1.50

Fries

\$3.50

AMERICA - AMERICA

Chicken Strips

Served with garlic fries and Honey Dijon dipping sauce. **\$8.00**

BEVERAGES

Milk \$2.00

Coffee (Vienna Blend) \$1.50

Soft Drinks \$1.50

Tea \$1.50

Perrier \$2.50

DESSERTS

Baklava

Taki's homemade Baklava, including the syrup. Layered Fillo and walnuts with syrup poured over the pastry. **\$3.75**

Kataifi

Shredded fillo dough with walnuts wrapped in a jelly roll style. Orange rind bottom with syrup poured over the pastry. **\$3.50**

Kourambiethes

A rich butter cookie with almonds. Topped with powdered sugar. **\$2.75**

Halva

Imported from Greece. Sesame oil and sugar. **\$3.50**

Rice Pudding

Yia-Yia's (grandmother's) recipe. Milk, sugar, rice, and orange peel simmered together and sprinkled with cinnamon. **\$3.25**

CATERING

All platters serve 8 - 10 people.
(24 hours notice)

#1

Odyssey Appetizer Platter

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

\$59.95

#2

Hercules Souvlaki Platter

Includes: meat kabobs of the following meats: beef, chicken, lamb, and pork with tzatziki, pita bread, Greek salad and baklava. **Patrons' Favorite!**

\$125.95

#3

Greek Festival Dinner Platter

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

\$105.95

#4

Florina Authentic Platter

Includes: baked leg of lamb, roasted potatoes, vegetables, Greek salad, pita bread and baklava.

\$135.95

#5

Navarino

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

\$115.95

THANK YOU!

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