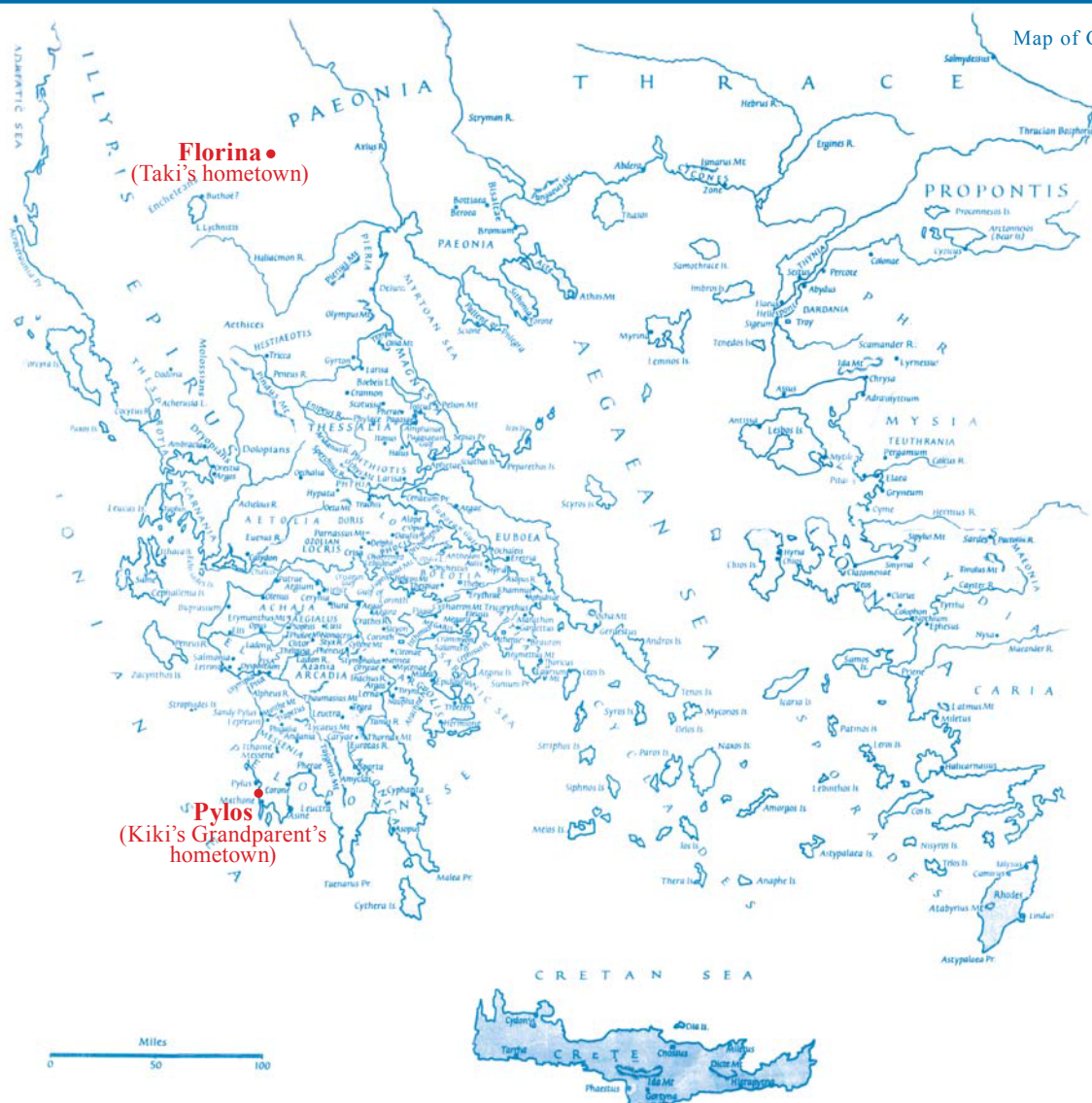


Taki's MAD GREEK

AUTHENTIC MEDITERRANEAN CUISINE



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



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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 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.

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!⟩

APPETIZERS & SIDES

All appetizers and dips are freshly prepared on the premises by Taki.

Smyrna Hummus

Garbanzo beans, Tahini, fresh garlic, lemon juice, and olive oil. **\$7.95**

Baba Ghannouj

Roasted smoked eggplant pureed with Tahini, fresh garlic, lemon juice and olive oil. **\$8.50**

Zorba's Tzatziki

Greek yogurt, cucumbers, fresh garlic, and olive oil. **\$5.95**

Skordalia

A Greek Garlic Dip pureed fresh garlic, olive oil, and potatoes. **\$5.95**

Florina Roasted Red Pepper

Famous from Taki's Hometown. Roasted red peppers, hot peppers, feta cheese, and olive oil. **\$8.50**

Taramosalata

Greek Caviar blended with lemon juice, olive oil, and red onion. **\$8.95**

Dip Sampler

Hummus, Baba Ghannouj, Skordalia Roasted Red Pepper, and Taramosalata. Served with two pitas. **\$11.95**

Fasolakia (String Beans)

Green string beans sauteed in a tomato sauce with olive oil and fresh herbs topped with a piece of Feta cheese. **\$7.95**

Greek Roasted Potatoes

Oven roasted potatoes with lemon and oregano. **\$7.50**

Hercules Spanakopita

Fresh spinach, leeks, eggs, feta and green onions, folded and baked in phyllo roll. **\$8.50**

Elias' Tyropitas

Five delicious cheese phyllo pies topped with honey. **\$7.95**

Fried Calamari

Seasoned squid served with Skordalia, Tzatziki and pita bread. **\$10.95**

Saganaki

Flaming Greek cheese served with pita bread. **\$9.95**

Baked Feta

Feta cheese, oregano, olive oil, and kalamata olives served with pita bread. **\$8.95**

Dolmades

Vegetarian grape leaves stuffed with rice. Served with Tzatziki sauce. Seven to an order. **\$6.95**

Gyro Meze

Our famous Gyros meat with onions, tomatoes, and Tzatziki. **\$7.50**

Falafel Appetizer

Four homemade falafels with homemade Tahini sauce. **\$5.95**

Fries \$4.95

Greek Fries

Topped with feta cheese and oregano. **\$5.95**

Garlic Fries

Topped with fresh garlic, olive oil, and parsley. **\$5.95**

Taki's Fries

Our garlic fries topped with feta. Served with Tzatziki sauce. **\$6.95**

Rice Pilaf \$3.50

Extra Pita \$1.75

SOUP AND SALADS

Avgolemono Soup

Traditional Greek soup made with eggs, lemon, rice and chicken broth. **Medium \$4.95 / Large \$5.95**

Greek Lettuce Salad

Romaine lettuce, tomatoes, cucumbers, red onions, green peppers, feta cheese, Kalamata olives, and Taki's homemade vinaigrette. **Half \$7.95 / Large \$11.95**

Authentic Greek Salad (Horiatiki)

Tomatoes, cucumbers, red onions, green peppers, feta cheese, Kalamata olives, and Taki's homemade vinaigrette. **Half \$8.95 / Large \$13.95**

Caesar Salad

Romaine lettuce, croutons grated parmesan cheese, Caesar dressing. **\$6.95 / \$11.95**

Dinner Salad

Romaine lettuce, tomatoes, with your choice of homemade blue cheese or homemade vinaigrette. **\$5.95**

Falafel Salad

Seven Falafels on a bed of romaine lettuce, tomatoes, cucumbers, red onions, and Taki's own Tahini dressing. Served with Pita bread. **\$12.95**

Gyro or Chicken Souvlaki Salad

Romaine lettuce, homemade vinaigrette, Gyros meat topped with Tzatziki, tomatoes, red onions, and feta cheese Served with Pita bread. **\$13.95**

ADD GYRO \$5.95
ADD CHICKEN OR PORK SKEWER \$6.95
ADD BEEF OR LAMB SKEWER \$8.95

GREEK <HELLENIC> ENTREES

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

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

All Souvlakis (skewered meat) are fresh cut on the premises by Taki and marinated in a mixture of olive oil, lemon, fresh garlic, Greek spices, and herbs. Charbroiled to perfection!

Beef Souvlaki

Two skewers of tender beef. **\$19.95**

Chicken Souvlaki

Three all white meat skewers of chicken. **\$16.95**

Lamb Souvlaki

Two skewers of Taki's famous hand-cut marinated leg of lamb. **\$21.95**

Pork Souvlaki

Two skewers of pork tenderloin. **\$16.95**

Mad Greek Special

Our mixed grill. One skewer each of chicken, beef, and pork. Customer favorite. **\$19.50**

Lemonato (Pork Chops)

Two jumbo sized pork chops marinated Greek style and charbroiled. **\$17.95**

Gyros Platter

Traditional Gyros served open-faced. **\$15.95**

Falafel Platter

Seven of Taki's homemade Falafels topped with Tahini sauce. **\$13.95**

Veggie Platter

A selection of Spanakopita, Hummus, and Dolmathes. **\$13.95**

Mousaka

A casserole dish made with layers of potatoes, eggplant, and ground beef. Topped with a creamy Béchamel sauce. **\$16.95**

Calamari Dinner

Seasoned fried squid, cut and marinated by Taki, served with Skordalia and Tzatziki. **\$15.95**

PITA SANDWICHES

All sandwiches are wrapped in a pita bread "Gyro Style" and served with our homemade tzatziki sauce made with Greek yogurt (except falafel), lettuce, tomatoes, and red onions. **ALL SOUVLAKIS (SKEWERED MEAT) ARE FRESH CUT AND MARINATED ON THE PREMISES BY TAKI.**

Gyros

Traditional beef and lamb **\$7.95**

Beef Souvlaki

Tender beef **\$8.95**

Chicken Souvlaki

All white meat **\$7.95**

Lamb Souvlaki

Leg of lamb **\$9.50**

Pork Souvlaki

Pork tenderloin **\$7.95**

Falafel

Homemade with garbanzo beans, green onions, parsley, garlic, cumin, and cilantro. Tahini sauce **\$7.25**

Extra Tzatziki Sauce **\$.75**

Add Feta \$1.25

Add Fries \$2.95

Add Greek or Garlic fries \$3.95

Add Takis fries \$4.95

Add Soup or Salad \$3.95

**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 El Greco

Feta cheese, olive oil, fresh basil, and fresh garlic **\$14.95**

Spaghetti Florina

Olive oil, fresh basil, fresh garlic, topped with parmesan cheese. **\$12.95**

Spaghetti Meatballs

Spaghetti and meatballs topped with Taki's famous homemade marinara sauce. George's favorite. **\$17.95**

Spaghetti Mizithra

Mizithra cheese, browned butter, olive oil, fresh basil, and fresh garlic. **\$14.95**

Spaghetti Onassis

Olive oil, fresh garlic, fresh basil, sun-dried tomatoes, tomatoes, onions, and topped with feta cheese. **\$16.95**

KID'S MENU

Chicken Strips w/fries **\$6.95**

Gyro meat w/fries **\$6.95**

Butter Noodles w/parmesan cheese **\$6.95**

BEVERAGES

We also offer a full line of Greek Beer and Greek Wine along with a selection of Spirits.

Soft Drinks

\$1.75

Milk or Juice

\$2.50

Greek Coffee

\$3.95

Coffee or Tea

\$2.50

Pellegrino

Assorted Flavors

\$2.50

Greek Iced Coffee (Frappe)

\$3.95

DESSERTS

Baklava

Taki's homemade Baklava. Layered phyllo and walnuts with cinnamon honey citrus syrup. **\$4.95**

Rice Pudding

Yia-Yia's (grandmother's) recipe with hints of orange and cinnamon. **\$3.95**

Kantifi

Shredded phyllo with walnuts and almonds with a cinnamon honey syrup. **\$3.95**

Kourambiethes

A rich butter cookie with almonds. Topped with powdered sugar. **\$2.95**

Elias' Tyropitas

Five delicious cheese phyllo pies topped with honey. **\$7.95**

Ask us about our gift certificates!

CATERING

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

#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. **\$79.95**

#2

Hercules Souvlaki Platter

Includes the following meat kabobs: Beef, Chicken, Lamb, and Pork over rice pilaf with Tzatziki, Greek salad, pita bread and baklava. **\$169.95**

#3

Greek Festival Chicken Oregano Platter

Traditional Greek style chicken marinated in oregano, garlic, olive oil, lemon juice and baked to perfection. Also roasted potatoes, Greek salad and baklava. **\$134.95**

#4

Navarino 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, and baklava. **\$149.95**

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.

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.