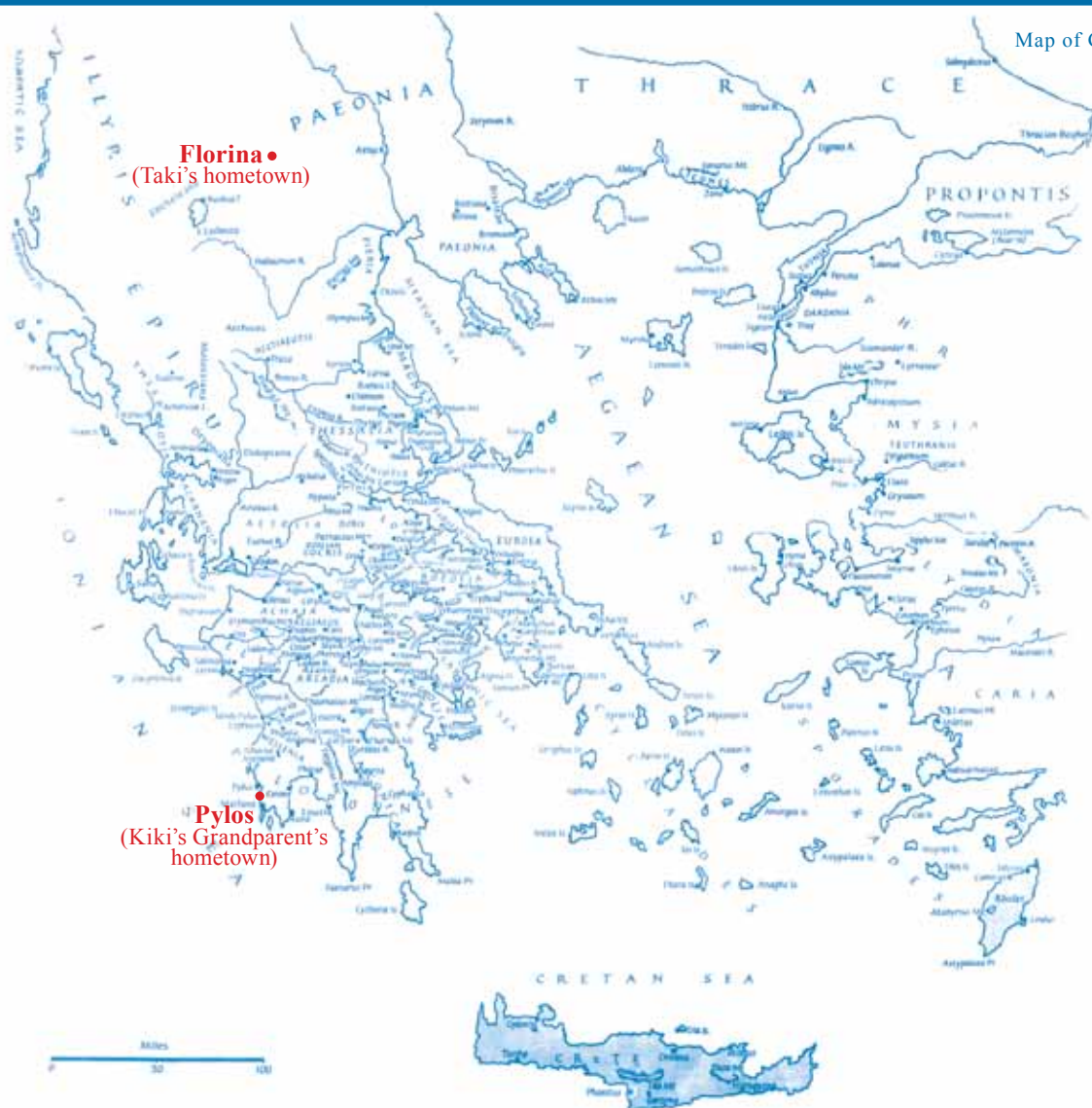


# Taki's MAD GREEK



**AUTHENTIC MEDITERRANEAN CUISINE**

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



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***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 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 also includes legendary vocalist Yiannis Xydis, Elias Dotis (2005 Lionel Hampton Jazz Solo Artist of the Year), Greek Diva, Elizabeth and our visiting singer Niko from Greece.*

*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 APPÉTIT€!⟩

## APPETIZERS & SIDES

### Dips

Served with pita bread

**Extra pita \$1.50**

**Substitute whole wheat pita \$0.25**

### Smyrna Hummus

Garbanzo beans, Tahini, fresh garlic, lemon juice, and olive oil. **\$6.50**

### Baba Ghannouj

Roasted smoked eggplant pureed with Tahini, fresh garlic, lemon juice and olive oil. **\$7.25**

### Zorba's Tzatziki

Low fat yogurt, cucumbers, fresh garlic, balsamic vinegar and olive oil. **\$4.95**

### Skordalia

A Greek Garlic Dip pureed fresh garlic, olive oil, and potatoes. **\$4.95**

### Florina Roasted Red Pepper

Famous from Taki's Hometown. Roasted red peppers, hot peppers, feta cheese, and olive oil. **\$7.95**

### Kiki's Caviar

(Taramosalata) Greek Caviar blended with lemon juice, olive oil, and red onion. **\$7.50**

### Dip Sampler

Hummus, Baba Ghannouj, Skordalia Roasted Red Pepper, and Taramosalata. Served with two pitas. **\$9.95**

### Fasolakia (String Beans)

Green string beans sauteed in a tomato sauce with olive oil and fresh herbs topped with a piece of Feta cheese. **\$6.50**

### Horta

Boiled seasonal greens served cold topped with extra virgin olive oil and lemon. **\$5.95**

### Greek Roasted Potatoes

Oven roasted potatoes with lemon and oregano. **\$5.95**

### Hercules Spanakopita

Fresh spinach, eggs, feta and green onions, folded and baked in phyllo roll spread with olive oil. **\$7.50 10oz**

### Elias' Tyropitas

Five delicious feta cheese phyllo pies topped with honey. **\$6.95**

### Fried Calamari

Seasoned squid served with Skordalia, Tzatziki and pita bread. **\$9.50**

### Saganaki

Flaming Greek cheese served with pita bread. **\$8.95**

### Baked Feta

Feta cheese, oregano, olive oil, and kalamata olives served with pita bread. **\$7.50**

### Dolmades

Vegetarian grape leaves stuffed with rice and served with Tzatziki sauce. Seven to an order. **\$5.95**

### Gyro Meze

Our famous Gyros meat with onions, tomatoes, and Tzatziki. **\$5.95**

### Falafel Appetizer

Four homemade falafels with home-made Tahini sauce. **\$4.95**

### Fries

**\$3.95**

### Greek Fries

Topped with feta cheese and oregano. **\$4.95**

### Garlic Fries

Topped with fresh garlic, olive oil, and parsley. **\$4.50**

### Taki's Fries

Our garlic fries topped with feta. **\$5.25**

### Rice Pilaf

**\$3.50**

## SOUP AND SALADS

### Avgolemono Soup

Traditional Greek soup made with eggs, lemon, rice and chicken broth. **Medium \$3.95 / Large \$4.95**

### Greek Lettuce Salad

Romaine lettuce, tomatoes, cucumbers, red onions, green peppers, feta cheese, Kalamata olives, and Taki's home-made vinaigrette. **Half \$6.50 / Large \$9.50**

### Authentic Greek Salad

Tomatoes, cucumbers, red onions, green peppers, feta cheese, Kalamata olives, and Taki's homemade vinaigrette. **Half \$7.50 / Large \$10.50**

### Caesar Salad

Romaine lettuce, croutons grated parmesan cheese, Caesar dressing. **\$6.50 / \$9.50**

### Dinner Salad

Romaine lettuce, tomatoes, with your choice of homemade blue cheese or homemade vinaigrette. **\$4.95**

### Falafel Salad

Seven Falafels on a bed of romaine lettuce, tomatoes, cucumbers, red onions, and Taki's own Tahini dressing. Served with Pita bread. **\$9.95**

### Gyro Salad

Romaine lettuce, homemade vinaigrette, Gyros meat topped with Tzatziki, tomatoes, red onions, and feta cheese Served with Pita bread. **\$9.95**

### ADD SOUVLAKI MEAT TO ANY SALAD

CHICKEN OR PORK SKEWER **\$5.50**

BEEF OR LAMB SKEWER **\$7.50**

## GREEK <HELLENIC> ENTREES

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

**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!**

*Substitute with whole wheat pita \$0.25*

### **Beef Souvlaki**

Two skewers of tender beef marinated in olive oil, onions,  
lemon and Greek spices; charbroiled.  
Elias' favorite. **\$16.95**

### **Chicken Souvlaki**

Three all white meat skewers of  
marinated chicken. **\$13.50**

### **Lamb Souvlaki**

Two skewers of Taki's famous hand-cut marinated leg of  
lamb. Feast of the gods. **\$18.95**

### **Pork Souvlaki**

Two skewers of pork tenderloin. **\$13.95**

### **Mad Greek Special**

Our mixed grill. One skewer each of chicken, beef, and  
pork. Most favored by patrons. **\$15.95**

### **Lemonato (Pork Chops)**

Two jumbo sized pork chops marinated Greek style and  
charbroiled. A king's feast! **\$14.95**

### **Gyros Platter**

Traditional Gyros served open-faced or wrapped. **\$12.95**

### **Falafel Platter**

Seven of Taki's homemade Falafels topped with  
Tahini sauce. **\$11.95**

### **Veggie Platter**

A selection of Spanakopita, Hummus,  
and Dolmathes. **\$11.95**

### **Mousaka**

A casserole dish made with layers of potatoes, eggplant,  
and ground beef in spices. Topped with  
a creamy Béchamel sauce. **\$14.50**

### **Calamari Dinner**

Seasoned fried squid, cut and marinated by Taki, served  
with Skordalia and Tzatziki.  
Sea goddess feast! **\$13.95**

## SANDWICHES

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

*Substitute with whole wheat pita \$0.25*

### **Gyros**

Traditional beef and lamb **\$6.50**

### **Beef Souvlaki**

Tender beef **\$7.95**

### **Chicken Souvlaki**

All white meat **\$6.50**

### **Lamb Souvlaki**

Leg of lamb **\$8.25**

### **Pork Souvlaki**

Pork tenderloin **\$6.95**

### **Falafel**

Homemade with garbanzo beans, green onions parsley,  
garlic, cumin, and cilantro. Tahini sauce **\$5.95**

### **Meatballs**

Meatball in homemade marinara sprinkled with feta  
(no veggies) **\$7.50**

**Add Feta \$0.85**

**Add Hummus \$1.00**

**Add Fries or Rice \$2.00**

**Add Greek or Garlic fries \$3.00**

**Add Soup or Salad \$3.00**

*\*Consuming raw or undercooked foods may increase your risk of foodborne illness.*

## PASTAS

**All pastas served with garlic bread and your choice of Greek salad, Caesar salad, or homemade Blue cheese salad.**

### Spaghetti El Greco

Feta cheese, olive oil, fresh basil, and fresh garlic **\$11.95**

### Spaghetti Florina

Olive oil, fresh basil, fresh garlic, topped with parmesan cheese. **\$10.95**

### Spaghetti Meatballs

Spaghetti and meatballs topped with Taki's famous homemade marinara sauce. George's favorite. **\$13.95**

### Spaghetti Mizithra

Mizithra cheese, browned butter, olive oil, fresh basil, and fresh garlic. **\$12.95**

### Spaghetti Onassis

Olive oil, fresh garlic, fresh basil, sauteed onions, tomatoes, topped with feta cheese. **\$13.95**

## AMERICA - AMERICA

### Chicken Strips

Served with garlic fries and honey mustard or blue cheese dipping sauce **\$8.00**

## BEVERAGES

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

### Soft Drinks

**\$1.50**

### Milk

**\$2.00**

### Greek Coffee

**\$3.50**

### Coffee or Tea

**\$2.00**

### Perrier

**\$2.50**

### Greek Iced Coffee (Frappe)

**\$3.25**

## DESSERTS

### Baklava

Taki's homemade Baklava. Layered phyllo and walnuts with honey citrus syrup poured over the pastry. **\$3.75**

### Rice Pudding

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

### Kantifi

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

### Kourambietes

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

**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. **\$64.95**

#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. **\$135.95**

#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. **\$119.95**

#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. **\$124.95**

## ADDITIONAL CATERING ITEMS

### Fassolakia

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.