

Please note that menu selections and prices vary from location to location & are subject to change without notice.



IT'S ALL GREEK TO ME!

A PAPPAS GUIDE TO GREEK CUISINE

SPANAKOPITA

span-uh-KOH-pih-tuh

Two generous pieces of flaky phyllo dough filled with sauteed spinach and feta cheese.

TARAMOSALATA

tah-rah-mah-sal-LAH-tah

A carp roe cavier mousse whipped with finely chopped onions and garlic. Served with a basket of fresh, warm pita bread and garnished with fresh chopped dill, paprika and a lemon wedge.

DOLMADES

dol-MAH-des

Tender grape leaves stuffed with either ground pork currant rice or lemon rice with a dill and mint mixture and marinated in extra virgin olive oil. Served with Tzatziki sauce.

HUMMUS

HOOM-uhs

Chick-peas pureed smooth with tahini, garlic, extra virgin olive oil and parsley. Served with a basket of fresh, warm pita bread.

HORIATIKI

hor-ee-ah-TEE-kee

Roma tomatoes, feta cheese, julienne white onions, capers, kalamata olives and cucumbers tossed in a Greek vinaigrette.

MOUSSAKA

MOO-sah-kah

Traditional Greek casserole layered with eggplant sliced potatoes, kashaval cheese, ground beef and bechamel sauce.

PASTITSIO

pah-STEE-see-oh

Traditional Greek lasagna layered with penne rigate pasta, kashaval cheese, ground beef and bechamel sauce.

GYRO

YEAR-oh

Freshly sliced traditional gyro meat (beef/lamb), chicken gyro meat, rotisserie lamb or rotisserie beef stuffed in a toasted soft pita, drizzled with tzatziki sauce and topped with onions and tomatoes.

SOUVLAKI

soo-VLAH-kee

A skewer of marinated beef, shrimp or chicken drizzled with avgolemono sauce.

BAKLAVA

BAHK-lah-vah

Traditional Greek dessert of flaky phyllo dough layered with a mixture of walnuts and cinnamon topped with honey lemon syrup.

KATAIFI

kah-TAY-fee

Chopped pistachios mixed with sugar and spices wrapped in shredded phyllo dough. Soaked with cinnamon syrup.

KOURAMBIEDES

koor-ahm-bee-EHSS

Traditional Greek almond wedding cookies made with sugar almonds and butter, topped with powdered sugar.

SAUCES

AVGOLEMONO

ahv-goh-LEH-moh-noh

Traditional Greek chicken-based sauce with egg yolks and lemon juice.

TZATZIKI

tsa-zee-kee

Yogurt cucumber sauce with fresh dill and parsley.

SAN MARILLO

san mah-RILL-o

Seasoned olive oil with fresh chopped oregano, lemon juice and garlic.

YIA YIA MARY'S

PAPPAS GREEK KITCHEN

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BULK TO-GO

GYRO SANDWICH PACKS

Soft warm pita bread filled with your choice of meat (Gyro Beef & Lamb, Chicken Souvlaki, Beef Souvlaki, Rotisserie-Carved Beef or Lamb) with Tzatziki sauce, onions & tomatoes. Served with French fries or Greek Salad & Baklava with walnuts.

SERVES 4 34.95

SERVES 6 49.95

SERVES 8 64.95

SOUVLAKI PACKS

Tender marinated beef or chicken, skewered & served with Greek Salad & herb rice or lemon-roasted potatoes & Baklava with walnuts.

SERVES 4 54.95

SERVES 6 74.95

SERVES 8 94.95

MOUSSAKA

Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce.

SERVES 9 59.95

PASTITSIO

Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce.

SERVES 9 59.95

GREEK PARTY PACKS

PAPPAS GREEK FAJITAS

All Greek Party Packs come with choice of herb rice or lemon-roasted potatoes, Greek salad & pita bread.

PACK 1

1 lb. of your choice of Rotisserie Carved Beef or Lamb or Gyro Beef & Lamb.

SERVES 2-3 . . . 25.95

PACK 3

3 lbs. of your choice of Rotisserie Carved Beef or Lamb or Gyro Beef & Lamb.

SERVES 6-7 . . . 77.95

PACK 2

2 lbs. of your choice of Rotisserie Carved Beef or Lamb or Gyro Beef & Lamb.

SERVES 4-5 . . . 49.95

PACK 4

4 lbs. of your choice of Rotisserie Carved Beef or Lamb or Gyro Beef & Lamb.

SERVES 8-10 . . . 99.95

SIDES

CHICKEN ORZO SOUP 4.95 QT. 9.75 GAL. 18.95 GAL.

DIPS Choice of Taramosalata, Hummus, Roasted Eggplant Dip, Skordalia, Red Pepper Feta or Tzatziki.
4.95 PINT 9.75 QT. 18.95 ½ GAL. 36.95 GAL.

HERB RICE (SERVES 5-6) 5.95 QT. . (SERVES 11-12) 11.50 ½ GAL. . (SERVES 23-24) 18.95 GAL.

LEMON-ROASTED POTATOES 5.95 ¼ DZ. . . . 11.50 ½ DZ. . . . 18.95 DZ.

PITA BREAD 1.95 ½ DZ. . . . 3.95 DZ.

GREEK SALAD (SERVES 3-4) 11.95 LB.

DOLMADES 9.95 DZ.

SPANAKOPITA 9.95 ½ DZ.

TIROPIITA 9.95 ½ DZ.

DESSERTS & BEVERAGES

BAKLAVA with walnuts. 19.95 DZ.

KOURAMBIEDES Almond Cookies 11.95 DZ.

GALAKTOBOUREKO. 29.95 DZ.
Baked orange custard in a flaky crust

BAKLAVA CHEESECAKE With Walnuts (Whole). 38.00

HOMEMADE WALNUT CAKE (Whole). 29.95

TEA WITH DISPENSER 9.95 GAL.

Please place large orders at least 24 hours in advance.

All to go prices include a 10% packaging charge.

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TO-GO MENU



PAPPAS GREEK KITCHEN



4747 San Felipe

at the corner of San Felipe & Loop 610

Houston, Texas 77056

713-840-8665 (TEL) • 713-840-8826 (FAX)



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Mezes (GREEK APPETIZERS)

- ___ **DOLMADES** (1) **1.05**
Grape leaves stuffed with pork currant filling or lemon rice with Tzatziki sauce
- ___ **SPANAKOPITA** Pastry with spinach & feta cheese (1) **2.15**
- ___ **TIROPITA** Pastry with feta cheese & herbs (1) **2.15**
- ___ **LOUKANIKO** **5.45**
Homemade Greek sausage with grilled beefsteak tomato & crumbled feta
- ___ **TARAMOSALATA** Tarama roe caviar dip **6.90**
- ___ **HUMMUS** Chickpea & garlic dip with Kalamata olives **6.90**
- ___ **ROASTED EGGPLANT DIP** Roasted eggplant, garlic & olive oil . . **6.90**
- ___ **SKORDALIA** **6.90**
Pureed potato garlic dip with extra virgin olive oil
- ___ **RED PEPPER FETA** **8.20**
Creamy feta dip with roasted red pepper
- ___ **ARTICHOKES TIGANITES** **8.75**
Lightly fried artichoke hearts with lemon, mint & extra virgin olive oil
- ___ **KEFTEDES** **9.85**
Grilled beef & lamb meatballs served with olive oil & lemon
- ___ **BAKED FETA** **9.85**
Feta cheese, baked golden brown in a fresh tomato sauce
- ___ **MUSSELS KRASATA** **9.85**
Wild Maine mussels with Skouros wine & herbs in a light tomato broth served with grilled olive bread.
- ___ **JUMBO SHRIMP** **9.85**
Baked in Greek tomato sauce & feta cheese
- ___ **SAGANAKI CHEESE** Fried cheese flamed table side **10.95**
- ___ **FRIED CALAMARI** **12.05**
- ___ **GRILLED OCTOPUS** Served with olive bread **12.05**
- ___ **YIA YIA SAMPLER** **14.80**
Spanakopita, tiropita, two dolmades & feta cheese with imported olives
- ___ **LAMB CHOP APPETIZER** **18.65**
Marinated lamb chops grilled to perfection
- ___ **APPETIZER SAMPLER** **14.85**
Taramosalata, hummus, roasted eggplant, skordalia & red pepper feta with Greek olives
- ___ **HOMEMADE OLIVE BREAD** With feta cheese & olive oil . . . **3.60**

Salads & Soups

- ___ **GREEK SALAD . MED. 7.45 . LG. 8.75**
In a Greek vinaigrette
 ADD BEEF & LAMB **3.80**
 ADD CHICKEN SOUVLAKI . **5.45**
 ADD SHRIMP SOUVLAKI . **6.55**
 ADD BEEF TENDERLOIN SOUVLAKI **7.65**
- ___ **GRILLED CHICKEN CEASAR SALAD . . 12.05**
- ___ **HORIATIKI SALAD . MED. 7.65 . LG. 9.85**
Tomato, cucumber, Kalamata olives & feta cheese in a Greek vinaigrette
- ___ **CHICKEN ORZO SOUP . . 6.55**
Family recipe
- ___ **SPINACH GREEK SALAD . 14.25**
With Grilled Salmon

Gyro Pita Sandwiches

Soft warm pita bread filled with your choice of meat with Tzatziki sauce, onions & tomatoes. Add a Greek salad 1.95.

- | | A LA CARTE | WITH FRIES |
|---|--------------|--------------|
| ___ TRADITIONAL BEEF & LAMB GYRO . . . | 7.45 | 9.10 |
| ___ CHICKEN SOUVLAKI | 8.00 | 9.65 |
| ___ ROTISSERIE-CARVED BEEF | 8.55 | 10.20 |
| ___ ROTISSERIE-CARVED LAMB | 10.20 | 11.85 |
| ___ BEEF TENDERLOIN SOUVLAKI | 10.75 | 12.95 |

Rotisserie & Souvlaki Combinations

Rotisserie & souvlaki meat served with lemon-roasted potatoes & choice of a side dish. Add a Greek salad for 1.95.

- ___ **GYRO BEEF & LAMB WITH CHICKEN SOUVLAKI** **13.50**
Choice of side: _____ Add a Greek salad
- ___ **QUARTER CHICKEN WITH BEEF TENDERLOIN SOUVLAKI** . **15.15**
Choice of side: _____ Add a Greek salad
- ___ **ROTISSERIE-CARVED BEEF WITH CHICKEN SOUVLAKI** **15.35**
Choice of side: _____ Add a Greek salad
- ___ **ROTISSERIE-CARVED LAMB WITH BEEF TENDERLOIN SOUVLAKI** . **17.55**
Choice of side: _____ Add a Greek salad
- ___ **COMBINATION WITH CHOICE OF 2 MEATS** **17.55**
Choice of side: _____ Add a Greek salad

Souvlakis

Tender marinated meat, skewered & served with choice of a side dish. Add a Greek salad for 1.95.

- ___ **CHICKEN** **13.15**
Choice of side: _____ Add a Greek salad
- ___ **BEEF TENDERLOIN & CHICKEN** **15.35**
Choice of side: _____ Add a Greek salad
- ___ **CHICKEN & SHRIMP** . . **15.35**
Choice of side: _____ Add a Greek salad
- ___ **BEEF TENDERLOIN** . . **17.00**
Choice of side: _____ Add a Greek salad
- ___ **SEAFOOD** **16.45**
A skewer of shrimp, fresh fish fillet & scallops
Choice of side: _____ Add a Greek salad
- ___ **BEEF TENDERLOIN & SHRIMP** **17.55**
Choice of side: _____ Add a Greek salad
- ___ **SHRIMP** **17.55**
Choice of side: _____ Add a Greek salad

Specialties

Served with choice of side dish. Add Greek salad 1.95

- ___ **MOUSSAKA** **10.95**
Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce
Choice of side: _____ Add a Greek salad
- ___ **PASTITSIO** **10.95**
Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce
Choice of side: _____ Add a Greek salad
- ___ **HALF ROTISSERIE CHICKEN** . **13.70**
With mashed potatoes.
Choice of side: _____ Add a Greek salad
- ___ **CRETAN STYLE SEAFOOD** **17.55**
Shrimp, mussels, tilapia, potatoes and seasonal vegetables simmered in a clay pot with wine, garlic & herbs served with grilled olive bread
Choice of side: _____ Add a Greek salad
- ___ **BRAISED LAMB SHANK "OSSO BUCCO" STYLE** . **21.95**
Lamb shank, braised in a rich red wine tomato broth until tender served with orzo pasta
Choice of side: _____ Add a Greek salad
- ___ **GRILLED LAMB OREGANATTO** . . . **24.15**
Double lamb chops, seasoned & grilled to perfection served with lemon-roasted potatoes
Choice of side: _____ Add a Greek salad
- ___ **SPARTAN MIXED GRILL** **26.35**
Lamb chops, choice of beef, chicken or shrimp souvlaki & Loukaniko sausage
Choice of side: _____ Add a Greek salad

Via Via Mary's Table

- ___ **PYATO ATHENA (ATHENS DINNER)**
Lamb chops, choice of chicken or beef souvlaki, choice of mousaka or pastitsio, served with Greek salad & choice of side dish.
- ___ **SERVES 2** **38.45**
 chicken souvlaki or beef souvlaki
 moussaka or pastitsio
Choice of side: _____
- ___ **FAMILY-STYLE PLATTERS**
Gyro beef & lamb, beef & chicken souvlakis, pastitsio, moussaka & lamb chops served with Greek salad & choice of side dish.
- ___ **SERVES 3 TO 4** **73.65**
- ___ **SERVES 5 TO 6** **108.85**
Choice of side: _____

Seafood

Served with herb rice & choice of side dish. Add Greek salad 1.95.

- ___ **GREEK FRIED SHRIMP** . **16.45**
Jumbo shrimp, Greek beer-battered & deep fried
Choice of side: _____ Add a Greek salad
- ___ **SHRIMP & SCALLOP SOUVLAKI** **16.45**
Choice of side: _____ Add a Greek salad
- ___ **PAN-GRILLED TILAPIA** . **19.75**
Topped with fresh oregano, garlic & lemon in olive oil
Choice of side: _____ Add a Greek salad
- ___ **SHRIMP MYKONOS** . **18.65**
Chargrilled jumbo shrimp served with Greek tomato sauce & orzo pasta
Choice of side: _____ Add a Greek salad
- ___ **GRILLED SALMON** . . **21.95**
Topped with fresh oregano, garlic & lemon in olive oil
Choice of side: _____ Add a Greek salad
- ___ **PAN-BROILED TEXAS REDFISH** . . . **24.15**
Topped with fresh oregano, garlic & lemon in olive oil
Choice of side: _____ Add a Greek salad
- ___ **PAN-GRILLED TROUT** **20.85**
Topped with tomato, capers & feta in a brown butter sauce
Choice of side: _____ Add a Greek salad
- ___ **GRILLED MAHI MAHI** . **24.15**
Topped with tomato & capers in a creamy white wine sauce
Choice of side: _____ Add a Greek salad

Sides

- ___ **HERB RICE** **2.15**
- ___ **LEMON-ROASTED POTATOES** **2.15**
- ___ **HORTA** **3.25**
Sautéed mixed greens
- ___ **GIGANTES** **3.25**
Greek-style beans
- ___ **ORZO PASTA** **2.15**
- ___ **MASHED POTATOES** . **2.15**
- ___ **FRENCH FRIES** **2.85**
- ___ **GREEN BEANS** **3.25**
Greco-style
- ___ **PITA BREAD** **0.50**

Desserts

- ___ **BAKLAVA** **5.45**
With walnuts
- ___ **BAKLAVA CHEESECAKE** **6.55**
With walnuts
- ___ **NIKI CHOCOLATA** . . **6.55**
Chocolate mousse cake soaked in raspberry & ouzo, topped with chocolate ganache
- ___ **HOMEMADE WALNUT CAKE** **5.45**
- ___ **KATAIFI** **4.35**
With pistachio filling
- ___ **KOURAMBIEDES** **3.25**
Almond cookies
- ___ **GALAKTOBOUREKO** . . **4.15**
Baked orange custard in a flaky phyllo
- ___ **DESSERT SAMPLER** . . . **12.05**
Baklava, Kataifi, Kourambiedes & Galaktoboureko
- ___ **PISTACHIO ICE CREAM** . . **3.60**

Name: _____

Phone #: _____

Pick-up Time: _____

Special Instructions: _____

HOW TO ORDER:

1. Fill in your name, phone number & preferred pick-up time.
2. Fill in the quantity of each item ordered.
3. Denote your side dish selection (where offered).
4. Fax your completed form to: 713-840-8826.
5. Call to confirm receipt of your order.