

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-STEET-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

YIA YIA MARY'S

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 43.95

SERVES 6 59.95

SERVES 8 79.95

SOUVLAKI PACKS

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

SERVES 4 62.95

SERVES 6 84.95

SERVES 8 107.95

MOUSSAKA

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

SERVES 9 64.95

PASTITSIO

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

SERVES 9 64.95

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 . . . 29.95

PACK 3

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

SERVES 6-7 . . . 87.95

PACK 2

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

SERVES 4-5 . . . 57.95

PACK 4

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

SERVES 8-10 . . . 114.95

SIDES

CHICKEN ORZO SOUP 6.95 QT. . . . 10.95 ½ GAL. . . . 19.95 GAL.

DIPS Choice of Taramosalata, Hummus, Roasted Eggplant Dip, Skordalia, Red Pepper Feta or Tzatziki.

5.95 PINT 9.95 QT. . . . 18.95 ½ GAL. . . . 37.95 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 2.95 ½ DZ. . . . 4.95 DZ.

GREEK SALAD (SERVES 3-4) 11.95 LB.

DOLMADES 9.95 DZ.

SPANAKOPITA 9.95 ½ DZ.

TIROPITA 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)

MEZES (GREEK APPETIZERS)

LOUKANIKO	5.45
Homemade Greek sausage with grilled beefsteak tomato & crumbled feta	
KEFTEDES Grilled beef & lamb meatballs, served with olive oil & lemon	LG. 9.85 . . MED. 6.00
LAMB CHOP APPETIZER Marinated lamb chops grilled to perfection	18.65
TARAMOSALATA Tarama roe caviar dip	7.65
HUMMUS Chickpea & garlic dip with Kalamata olives	7.65
ROASTED EGGPLANT DIP Roasted eggplant, garlic & olive oil	7.65
SKORDALIA Pureed potato garlic dip with extra virgin olive oil	7.65
RED PEPPER FETA Creamy feta dip with roasted red pepper	8.75
ARTICHOKES TIGANITES Lightly fried artichoke hearts with lemon, mint & extra virgin olive oil	9.85
BAKED FETA Feta cheese, baked golden brown in a fresh tomato sauce	10.95
SAGANAKI CHEESE Fried cheese flamed table side	LG. 12.05 . . MED. 7.65
MUSSELS KRASATA Wild Maine mussels with Skouros wine & herbs in a light tomato broth served with grilled olive bread	12.05
JUMBO SHRIMP Baked in Greek tomato sauce & feta cheese	9.85
FRIED CALAMARI	LG. 13.15 . . MED. 7.10
GRILLED OCTOPUS Served with olive bread	12.05
YIA YIA SAMPLER Spanakopita, tiropita, two dolmades & feta cheese with imported olives	15.35
APPETIZER SAMPLER Taramosalata, hummus, roasted eggplant, skordalia & red pepper feta with Greek olives	16.45
HOMEMADE OLIVE BREAD With feta cheese & olive oil	4.15
DOLMADES Grape leaves stuffed with pork currant or lemon rice filling with Tzatziki sauce	(1) 1.05
SPANAKOPITA Pastry with spinach & feta cheese	(1) 2.50
TIROPITA Pastry with feta cheese & herbs	(1) 2.50

SOUPS + SALADS

GREEK SALAD In a Greek vinaigrette	LG. 9.85 . . MED. 8.20
ADD BEEF & LAMB	4.35
ADD CHICKEN SOUVLAKI	5.45
ADD SHRIMP SOUVLAKI	6.55
ADD BEEF TENDERLOIN SOUVLAKI	7.65
SPINACH GREEK SALAD With Grilled Salmon	15.35
GRILLED CHICKEN CEASAR SALAD	13.15
HORIATIKI SALAD Tomato, cucumber, Kalamata olives & feta cheese in a Greek vinaigrette	LG. 10.75 . . MED. 8.55
CHICKEN ORZO SOUP Family recipe	7.65

GYRO PITA SANDWICHES

Soft warm pita bread filled with your choice of meat with Tzatziki sauce, onions & tomatoes. Add a Greek salad for 2.15

	A LA CARTE	WITH FRIES
TRADITIONAL BEEF & LAMB GYRO	8.55	10.20
CHICKEN GYRO	8.55	10.20
CHICKEN SOUVLAKI	9.65	11.30
ROTISSERIE-CARVED BEEF	9.65	11.30
ROTISSERIE-CARVED LAMB	11.30	12.95
BEEF TENDERLOIN SOUVLAKI	11.85	13.50

ROTISSERIE + SOUVLAKI COMBINATIONS

Rotisserie & souvlaki meat served with lemon-roasted potatoes & choice of side dish. Add a Greek salad for 2.15

GYRO BEEF & LAMB WITH CHICKEN SOUVLAKI	14.25
QUARTER CHICKEN WITH BEEF TENDERLOIN SOUVLAKI	15.35
ROTISSERIE-CARVED BEEF WITH CHICKEN SOUVLAKI	16.45
ROTISSERIE-CARVED LAMB WITH BEEF TENDERLOIN SOUVLAKI	18.65
COMBINATION WITH CHOICE OF 2 MEATS	18.65

SOUVLAKIS

Tender marinated meat, skewered & served with herb rice & choice of side dish. Add a Greek salad for 2.15

CHICKEN SOUVLAKI	15.35	SEAFOOD SOUVLAKI A skewer of shrimp, fresh fish fillet & scallops	LG. 14.25 . . MED. 10.95
BEEF TENDERLOIN & CHICKEN SOUVLAKI	16.45	BEEF TENDERLOIN & SHRIMP SOUVLAKI	18.65
CHICKEN & SHRIMP SOUVLAKI	16.45	SHRIMP & SHRIMP SOUVLAKI	18.65
BEEF TENDERLOIN SOUVLAKI	17.55		

SPECIALTIES

Served with choice of side dish. Add a Greek salad for 2.15

MOUSSAKA Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce	10.95	GRILLED LAMB OREGANATTO Double lamb chops, seasoned & grilled to perfection, served with lemon-roasted potatoes	25.25
PASTITSIO Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce	10.95	BRAISED LAMB SHANK "OSSO BUCCO" STYLE Lamb shank, braised in a rich red wine tomato broth until tender served with orzo pasta	21.95
HALF ROTISSERIE CHICKEN With mashed potatoes	14.25	SPARTAN MIXED GRILL Lamb chops, choice of beef, chicken or shrimp souvlaki & Loukaniko sausage	26.35
CRETAN STYLE-SEAFOOD CLAY POT Shrimp, mussels, tilapia, potatoes and seasonal vegetables simmered in a clay pot with wine, garlic & herbs served with grilled olive bread	17.55	MYTHOS BEER BATTERED FRIED SHRIMP Jumbo shrimp, Mythos beer battered & deep fried	14.25
		MYTHOS BEER BATTERED HALIBUT With hand-cut French fries & skordalia	21.95

YIA YIA MARY'S TABLE

Served with Greek salad & choice of side dish.

PYATO ATHENA (ATHENS DINNER) Lamb chops, choice of chicken or beef souvlaki, choice of moussaka or pastitsio.	41.75	FAMILY-STYLE PLATTERS Gyro beef & lamb, beef & chicken souvlakis, pastitsio, moussaka & lamb chops.	76.95
SERVES 2		SERVES 3 TO 4	115.45

FRESH FISH

Flown in Daily

All served with choice of Herb Rice or Lemon Roasted Potatoes. Add a Greek Salad 2.15

PAN-GRILLED TILAPIA Topped with fresh oregano, garlic & lemon in olive oil, served with green beans	11 oz. 19.75
GRILLED SALMON Topped with fresh oregano, garlic & lemon in olive oil, served with sautéed zucchini ribbons	11 oz. 23.05 . . 7 oz. 18.65
MAHI MAHI MALAVOZOS Grilled mahi mahi finished with artichoke hearts & sun dried tomatoes in an herb olive oil	21.95
SALMON OLYMPUS Pan Roasted salmon with garlic caper olive oil, served with lemon rice dolmades & tzatziki sauce	24.15
PIRAEUS AMERICAN RED SNAPPER American Red Snapper grilled & topped with roasted kalamata olives, tomatoes, olive oil & fresh herbs, served with fresh green beans	30.75
HALIBUT MARINAKOS Grilled halibut served over grilled zucchini ribbons & scallions, finished with kalamata olives and a citrus olive oil	25.25
SALMON DELPHI Grilled salmon with citrus olive oil & fresh mint, served with grilled asparagus	24.15
RED SNAPPER COKINOS Oven roasted American Red Snapper served over braised greens & finished with tomatoes, fresh herbs & lemon in extra virgin olive oil	29.65
GRILLED WHOLE MEDITERRANEAN SEA BASS with roasted tomatoes, olives & fresh herbs, served with fresh green beans	21.95

SHRIMP, SCALLOPS + LOBSTER

SHRIMP MYKONOS Chargrilled jumbo shrimp served with Greek tomato sauce & orzo pasta	18.65
SCALLOPS PATRAS Oven baked scallops with Kasserli herb breadcrumbs, served with fresh asparagus	20.85
MARY'S JUMBO GRILLED SHRIMP Grilled jumbo shrimp oreganatto with extra virgin olive oil & lemon, served with grilled asparagus	20.85
SCALLOPS IONIAN Seared jumbo scallops with brown butter & almonds, served over braised greens with roasted shallots	21.95
CRUIS MIXED SEAFOOD GRILL Seafood mixed grill with grilled lobster tail, shrimp & calamari, served with marinated gigante beans & latholemono sauce	27.45

SIDES

HERB RICE	2.15	ORZO PASTA	2.15
LEMON-ROASTED POTATOES	2.15	MASHED POTATOES	2.15
HORTA Sautéed mixed green	3.25	FRENCH FRIES	2.85
GIGANTES Greek-style beans	3.25	GREEN BEANS Greco-style	3.25
ASPARAGUS	4.35	PITA BREAD	0.50

DESSERTS

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