

SPECIALTY DRINKS

TAKI MOJITO

Twist on the Classic Featuring Metaxa, Fresh Mint, Brown Sugar, Lime, Soda

CLASSIC MOJITO

Bacardi, Fresh Mint, Fresh Lime, Soda

CRETAN COSMO

Citrus Vodka, Gran Gala, Fresh Lime, Cranberry

POMEGRANITA

Pomegranate Martini with Sky Citrus, Pomegranate Liqueur, Fresh Lime, Cranberry with Splash of Pineapple

FRAPPETINI

Absolut Vodka, Baileys Chocolate Liqueur, Nescafe

SOKOLATINA

Chocolate Martini with Absolut Vanilla, Kahlua, Baileys & Chocolate Drizzle

PEAR MARTINI

Pear Vodka, Gran Gala, Fresh Lime

CUKETINI

Choice of Beefeater or Absolut with Mint, Cucumber, Fresh Lime, Soda

DIRTY GREEK

Metaxa, Ginger Ale, Ouzo

BERRY FRESCA

Fresh Berries, Bacardi, Fresh Mint, Fresh Lime, Soda

ZEUS JUICE

Smirnoff Raspberry Vodka, Beefeater Gin, Bacardi Rum, Grangala, Chambord Float

MASTIHA MOJITO

Fresh Mint, Mastiha, Lemonade, Soda, Shaken, Campari Float

GREEK MULE

Metaxa, Ginger Beer, Lime

GREEK HURICANE

Metaxa, Bacardi Rum, Myers Dark Rum, Pineapple & Cherry Juice

STRAWBERRY LEMONADA

Heart of Glass Strawberry Vodka, Simple Syrup, Fresh Lemon Juice, Za Za Zu Cretan Sparkling

ANEMOS

Beefeater Gin, Ginger Agave, Passion Fruit & Fresh Lime

OUZO

OUZO 12, Athens

METAXA Kifissia, Attica

ARIS, Greece

Light, Straw Colored Lager

KEO, Cyprus, Lager

FIX Greece Lager

MYTHOS Greece

Light, Straw Colored Lager

HEINEKEN Holland

AMSTEL LIGHT Amsterdam

GUINNESS Dublin

STELLA ARTOIS Belgium

CORONA Mexico

LABATT BLUE Canada

LABATT NA Canada

BUDWEISER St. Louis

BUD LIGHT St. Louis

MILLER LIGHT Milwaukee

DORTMUNDER Cleveland

SEASONAL SELECTION

BEERS

DESSERTS

YIAOURTI ME MELI

Greek Yogurt, Honey, Fresh Berries, Candied Walnuts

SOKOLATINA

Flourless Chocolate Torte Vanilla Bean Ice Cream Sour Cherry Spoon Fruit

EKMEK

Pistachios layered between Kataifi, Custard & Whipped Cream

KARIDOPITA

Walnut & Honey Cake, Vanilla Bean Ice Cream, Fresh Berries

PAGOTO

Ask your server for today's selection

FRESH MIXED BERRIES

DOUWE EGBERTS 100% Columbian

GREEK COFFEE

ESPRESSO

DOUBLE ESPRESSO

FRAPPE

CAPPUCCINO

SODA

Coca Cola, Diet Coke

Sprite

Ginger Ale

Iced Tea

EPSA PORTOKALADA, Greek Orange Soda

EPSA LEMONADA, Greek Lemon Soda

EPSA VISINADA, Sour Cherry

COFFEES

REFRESHING DRINKS

TAKI'S
TAKI'S GREEK KITCHEN

MEZEDES

small plates to enjoy with Ouzo or Wine

HTIPITI

Roasted Red Peppers & Whipped Roussas Feta

TYROKAFTERI

Spicy Feta Dip

TZATSIKI

Yogurt, Cucumber, Garlic, Dill

SKORDALIA

Pureed Potato, Garlic, Lemon & EVOO

TRIO OF DIPS

Choose (3) of Above

MARINATED GREEK OLIVES

Kalamata, Thasos, Volos, Amfissa, Herbs, EVOO & Lemon Zest

DOLMADES

Stuffed Grape Leaves with Beef & Rice

SAGANAKI

Pan Fried Kefalotyri Cheese, Metaxa Flambe

OCTAPODI SKARAS

Char Grilled Portuguese Octopus, Arugula, Warm Greek Potato Salad, Red Wine Vinaigrette

SPANAKOPITES

Spinach, Dill, Scallion, Roussas Feta Nestled in Filo

HORIATIKI

Kumato Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette

MAPAKIA

Shaved Brussels Sprouts, Arugula, Roasted Red Grapes, Toasted Pinenuts, Kefalotyri, and Lemon Vinaigrette

ROKA†

Arugula, Fennel, Red Grapes, Glazed Walnuts
Honey-Thyme Vinaigrette

WITH ENTREE ONLY

PAZARIA

Arugula, Fennel, Beets, Pistachios, Apple, Shaved Kefalotyri, Honey-Thyme Vinaigrette

GARIDES SKARAS

Orzo Salad, Grilled Shrimp, Tear Drop Tomatoes, Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette

Add Charcoal Grilled: Chicken, Shrimp, Flatiron Steak, Salmon

SALADS

Please alert your server of any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APPETIZERS

AVGOLEMONO

Velvety Chicken Soup, Egg, Lemon, Dill

TIROPITA

Pan Fried Feta & Ricotta, Thyme- Honey, Toasted Sesame Seeds

KALAMARAKIA

Tender Calamari Fried, Grilled Lemon, Tzatziki

MYDIA

Mussels, Fennel, Tear Drop Tomatoes, Dill, Spiced Ouzo Broth, Housemade Sausage

KOTOPOULO KEFTEDES

Chicken Meatballs, Arugula, Mavrodaphne Syrup

KOLOKITHOKEFTEDES

Pan Fried Zucchini Fritter with Feta & Tzatziki

GARIDES STO FOURNO

Sauteed Shrimp with Olives, EVOO, White Wine & Lemon Juice, Fresh Herbs Topped with Feta, Served with Crostini

SOUTZOUKAKIA

Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Cumin

KOTOPOULO STO FOURNO

Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes

MOUSSAKA Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel

ARNI YOUNVETSI Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri

LAVRAKI Pan Seared Mediterranean Sea Bass, Fingerling Potatoes, Roasted Red Peppers, Olives, Spinach, Ladolemono

SOLOMOS SKARAS

Grilled Faroe Island Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Ladolemono, Olive Tapenade

MACARONIA THALASSINA

Spaghetti, Shrimp, Mussels, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs

PIPERIES YEMISTES†

Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Fingerling Potatoes, TK Salad

XTENIA

Pan Seared Day Boat Scallops, Roasted Cauliflower, Butternut Squash, Pistachios & Raisins, Ladolemono

PAIDAKIA

Char-Broiled Domestic Lamb Chops, Brussel Sprouts, Fingerling Potatoes, Mavrodaphne Syrup

HIRINO GEMISTO

Pastourma & Kasserri Stuffed Pork Chop, Artichoke, Spinach & Potato Hash, Fig Gastrique

SIMPLY GRILLED

Served with Braised Escarole & Choice of Potato

BRIZOLA MOSCHARI 16oz Hand Trimmed Ribeye Steak, Grilled Lemon, EVOO & Oregano

BRIZOLA HIRINI Two CenterCut Bone-In Pork Chops, Grilled Lemon, EVOO & Oregano

BRIZOLA MOSCHARI GALAKTOS

10oz Bone-in OHIO Veal Strip, Ionian Garlic/Herb Sauce

DINNER ENTREES

LADENIA MILOU FLATBREADS SIDES

LOUKANIKO LADENIA

Greek Sausage, Caramelized Fennel, Roasted Red Peppers, Ricotta, Manouri, Arugula

MANITYRO LADENIA†

Shiitake Mushrooms, Thyme, Vegan Mozzarella

GREEK FRIES

Seasoning, Kefalotyri

HORTA†

Sauteed Escarole, EVOO, Lemon

GIGANTES STIFADO†

Large Lima Beans Stewed in Spiced Tomato Sauce with Pearl Onions and Fresh Rosemary

PATATES LEMONATES

Roasted Fingerling Potatoes Garlic, EVOO, Oregano, Lemon

KRITHARAKI

Orzo in Lemon Sauce

PATZARIA

Roasted Beets, Whipped Feta, Pistachios

KOUNOUPIDI

Roasted Cauliflower, Butternut Squash, Pistachios & Raisins

PITA & RIVITHIA

PLATES OF THE DAY

MONDAY PASTITSIO

Baked Ziti with Aromatic Meat Sauce & Bechamel

TUESDAY

LAXANODOLMADES

Stuffed Cabbage with Pork, Beef & Rice Avgolemono

WEDNESDAY

GARIDES SAGANAKI

Shrimp Baked with Tomatoes, Fennel, Ouzo, Feta & Orzo

THURSDAY

STIFADO VODINO

Braised Short Ribs, Pearl Onions, Spiced Tomato Sauce

FRIDAY

KAKAVIA

Fish Stew

SATURDAY

PIKILIA

Mixed Grill of Beef Tenderloin & Pork, Kebebab Grilled Greek Sausage, Fingerling Potatoes

BURGERS & SANDWICHES

served with TK Salad and Greek Fries

LAMB BURGER

Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki

BEEF BURGER

Brioche Roll, Tomato, Lettuce, Red Onion
Add Feta
Add Manouri
Add Kefalotyri

KOTOPOULO SOUVLAKI

Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki

HIRINO SOUVLAKI

Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki

GRILLED VEGETABLE SOUVLAKI†

Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Warm Pita, Chick Pea Purée

EXTRA TZATSIKI

EXTRA MAVRODAPHNE SYRUP

An automatic gratuity of 18% will be added to parties of six or more.

† Indicates a Vegan dish

TAKI'S GREEK KITCHEN