

Taki's

24" x 36" Menu Sign Proof

← 24" →



ΖΕΣΤΑ HOT

- AVGOLEMONO**
Velvety Chicken Soup, Egg, Lemon, Dill
- KALAMARAKIA**
Tender Calamari Fried, Grilled Lemon, Tzatziki
- *KOLOKITHOKEFTEDES**
Pan Fried Zucchini Fritters with Feta & Tzatziki
- *GARIDES STO FOURNO**
Sautéed Shrimp with Olives, Blistered Tomatoes, EVOO, White Wine & Lemon Juice, Fresh Herbs, Feta, Crostini
- *SOUTZOUKAKIA**
Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Cummin
- *DOLMADES**
Grape Leaves stuffed with Beef & Rice, Tzatziki
- SAGANAKI**
Pan Fried Kefalotyri Cheese, Metaxa Flambe
- *OCTAPODI SKARAS**
Char Grilled Portuguese Octopus, Arugula, Yukon Gold Potatoes, Red Wine Vinaigrette
- *SPANAKOPITES**
Spinach, Dill, Scallion, Roussas Feta, Fillo

ΟΡΕΚΤΙΚΑ APPETIZERS

ΚΡΥΑ COLD

- SPREADS**
- HTIPITI**
Roasted Red Peppers & Whipped Roussas Feta
- TYROKAFTERI**
Spicy Feta
- TZATZIKI**
Yogurt, Cucumber, Garlic, Dill
- SKORDALIA**
Pureed Potato, Garlic, Lemon & EVOO
- MINI
- SINGLE
- TRIO
- VEGETABLES

ΣΑΛΑΤΕΣ * SALADS *

- ROKA†**
Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette
WITH ENTREE ONLY
- HORIATIKI**
Heirloom Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette
- MAROULI**
Takis Greek Kitchen Salad, Romaine, Fresh Dill, Scallion, Diced Tomato, Honey Dijon Vinaigrette
— WITH ENTREE
- * Add Grilled: Chicken, Shrimp, Cab Flatiron Steak, Salmon

ΚΥΡΙΩΣ ΠΙΑΤΑ ENTREES

- *KOTOPOULO STO FOURNO**
Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Escarole, Lemon Potatoes
- MOUSSAKA** Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel
- *ARNI YOUVETSI** Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri
- *LAVRAKI** Pan Seared Mediterranean Sea Bass, Yukon Gold Potatoes, Roasted Red Peppers, Olives, Spinach, Laddolemono
- *SOLOMOS SKARAS**
Grilled Verlasso Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Laddolemono, 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 Yukon Gold Potatoes, TK Salad
- *BRIZOLA HIRINI** Two Center Cut Bone-In Pork Chops, Escarole, Lemon Potatoes, Lemon, EVOO, Oregano
- *BRIZOLA MOSCHARI** 7oz Center Cut Filet, Roasted Yukon Gold Potatoes, Carmelized Onions, Spinach, Blistered Tomato, Mavrodaphne Demi-Glace

All dinners are served with 1 complimentary basket of pita bread and rivithia (Dine in only)

NOTICE:

Due to our limited seating, any party of 5 guests or more - \$25 per person deposit required. Guest count can be changed 24 hours before the reservation. No-shows or missing guest will be charged \$25 each. Thank you for your understanding.

An automatic gratuity of 20% will be charged to parties of six or more.

Substitutions: To help us ensure a quality experience, please limit substitutions.

Please alert your server of any food allergies as not all ingredients are listed on the menu.

* Indicates that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

†vegan dish.
At the request of the customer, dishes can be made dairy and meat free.

↑ 18" ↓