



713 | 952 | 8200

WEEKEND DELIVERIES AVAILABLE
Please call for more information

PHONE HOURS:
Monday - Friday
7:30 a.m. - 5 p.m.

DELIVERY HOURS: MON - FRI
Breakfast 7 a.m. - 9 a.m.
Lunch 10:30 a.m. - 2 p.m.
Dinner 2 p.m. - 5 p.m.

DELIVERY MINIMUMS:
Breakfast \$100
Lunch \$100
Dinner & Weekends \$150

YIA YIA MARY'S®

PAPPAS MEDITERRANEAN KITCHEN

GYRO SANDWICH PACKS

Soft warm pita bread filled with your choice of meat with Tzatziki sauce, onions & tomatoes.
Served with French fries or Greek salad.

Traditional Gyro Beef & Lamb	(serves 4)	52.95	(serves 6)	85.95 ..	(serves 8)	109.95
Chicken Souvlaki	(serves 4)	57.95	(serves 6)	82.95 ..	(serves 8)	107.95
Beef Tenderloin Souvlaki	(serves 4)	74.95	(serves 6)	102.95 ..	(serves 8)	127.95

GREEK PARTY PACKS

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

PACK 1	Traditional Gyro Beef & Lamb, 1 lbs.	(serves 2-3)	59.95
PACK 2	Traditional Gyro Beef & Lamb, 2 lbs.	(serves 4-5)	84.95
PACK 3	Traditional Gyro Beef & Lamb, 3 lbs.	(serves 6-7)	109.95
PACK 4	Traditional Gyro Beef & Lamb, 4 lbs.	(serves 8-10)	149.95



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PAPPAS MEDITERRANEAN KITCHEN

SOUVLAKI PACKS

Tender, marinated beef, chicken or shrimp skewered.
Served with Greek salad & herb rice or
lemon-roasted potatoes.

Serves 4	89.95
Serves 6	124.95
Serves 8	154.95

CASSEROLES

Moussaka (serves 9)	119.95
Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & Béchamel sauce.	
Pastitsio (serves 9)	119.95
Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & Béchamel sauce.	

SIDES

Dips
Choice of Hummus, Roasted Eggplant Dip, Skordalia, Red Pepper Feta or Tzatziki . pint **10.95** qt. **21.95** ½ gal. **35.95** gal. **56.95**

Chicken Orzo Soup ½ gal. **29.95** gal. **39.95**

Herb Rice qt. **9.95** ½ gal. **18.95** gal. **29.95**

Lemon-Roasted Potatoes (3) **9.95** (6) **19.95** (9) **29.95**

Pita Bread ½ dz. **5.95** dz. **9.95**

Dolmades beef & lamb or lemon rice filling ½ dz. **15.95** dz. **26.95**

Spanakopita ½ dz. **19.95** dz. **31.95**

Greek Salad (serves 6-8) **29.95**

DESSERTS

Baklava with walnuts	dz. 26.95
Kourambiedes almond cookies	dz. 15.95



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PAPPAS MEDITERRANEAN KITCHEN

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

HOOH-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 Béchamel sauce.

Sauces

Avgolemono

ahv-goh-LEH-moh-noh

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

Tzatziki

tza-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.

Pastitsio

pah-STEET-see-oh

Traditional Greek lasagna layered with penne rigate pasta, Kashaval cheese, ground beef and Béchamel 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, pork, 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 a honey lemon syrup.

Kataifi

kah-TAY-fee

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