

# FAT GREEK 2

*Gyros, Salads, Soups, and More!*

[www.TheFatGreek.biz](http://www.TheFatGreek.biz)

3225 N. Swan Rd. Ste 105 Tucson, AZ 85712

Call in your order! RU-Greek (784-7335)

*Full service after 5p.m. We cater!*

*Now serving beer and wine!*

Welcome to the Fat Greek 2, a local family owned and operated restaurant. Our first location is at Park and University and has been open since 2003. We hope you enjoy your dining experience with us and that our food offers you a taste of Greece! We take great pride in bringing you authentic Greek faire at reasonable prices. Our recipes have been passed down from Yiayia and Pappoo. We use 100% pure olive oil. Please let us know how we can better serve you.

"Tucson's best Greek salad can be found right near campus. The Fat Greek offers its large version complete with pita bread for a very reasonable price."

-Patrick Valenzuela, The Arizona Daily Wildcat

"If a delicious, quick, meal is what you have in mind...I highly recommend this place. I will most definitely go back, and I urge you to give it a try if you haven't already."

-A review listed in: Tucson Restaurant Guide.com



*"Life is short. Eat dessert first!"*

## DESSERT

**Homemade Baklava** - Layered phyllo pastry with chopped walnuts, cinnamon, and topped with a honey sugar syrup. - \$3.50

**Homemade Galaktobouriko** - (When Available)  
Greek custard set between layers of phyllo and topped with sweet syrup. Flavored with vanilla and brandy. \$4.50

**Sweets of the Spoon** - Spoon sweets are sweet preserves served in a spoon as a gesture of hospitality in Greece. \$1.99

Cherry - Grape - Fig - Bergamot - Quince

Whole Jar \$6.99

# ATHENIAN VEGETABLES

## Athenian Green Beans

Green beans sautéed in onions, cooked in tomato sauce with olive oil, parsley and herbs, topped with feta and served with pita. (when available)

Cup \$4.99

Cup with Greek salad or Fries \$6.99

## Sweet Peas

Sweet Peas sautéed in onions, cooked in tomato sauce with olive oil, dill and herbs, topped with feta and served with pita. (when available)

Cup \$4.99

Cup with Greek salad or Fries \$6.99

## Yemista

Green pepper and tomato stuffed with rice, zucchini, onions, herbs, cooked with a tomato sauce. Served with pita.

\$5.99

Served with your choice of:

Greek salad, soup, or Seasoned Fries.

\$7.99

# SPANAKOPITA

## Spanakopita

Phyllo pastry stuffed with chopped spinach, feta cheese, onions, green onions, egg, and seasonings.

Spanakopita with pita \$5.99

## Spanakopita Combo

Served with pita and your choice of: Greek salad, soup, or Seasoned Fries. \$8.50

Served with pita and your choice of:  
Athenian Green Beans or Sweet Peas.

\$8.99

# MAKARONATHA

Pasta cooked with meat sauce made from ground beef, tomato sauce with onions, bay leaves, cinnamon, salt and pepper, and topped with feta.

Served with pita.

\$6.99

## APPETIZERS

### Seasoned Fries

Small \$2.99 Large \$4.50

Fries cooked in zero trans fat oil, seasoned with garlic, salt, and Greek oregano.

### Fava Dip with Pitas \$5.50

Creamy split pea dip with onion, lemon, olive oil, salt and pepper served with pita.

### Dolmathes \$5.50

Rice stuffed grape leaves served with pita and hummus.

### Hummus and Pitas \$5.50

Traditional chick pea dip served with pitas.

### Scorthalia with Pitas \$5.50

Creamy potato, garlic, olive oil, dip seasoned with salt and pepper. Served with pitas.

### Tzatziki and Pitas \$5.50

Tzatziki, a Greek sauce made of yogurt, cucumber, and garlic served with pitas.

### Falafel Patties \$5.50

Fried falafel patties, made with chickpeas and spices, served with tzatziki hummus and pitas.

### Sampler Appetizer

Hummus, Scorthalia, Fava, Tzatziki, olives, dolmathes, and pitas. (Serves 4)  
\$8.99

### Tiri Saganaki \$6.99

(Served after 5 PM)

Kefalogavriera cheese flambayed with brandy and lemon served on a grilled pita.

## SANTORINI APPETIZERS

Served After 5 P.M.

### Calamari Saganaki \$7.99

Calamari tossed in flour and then sautéed with olive oil. Topped with lemon juice.  
Served with pita.

### Garithes Saganaki \$7.99

Shrimp sautéed in olive oil, and garlic, topped with tomatoes, feta cheese. Served with pita.

## HOMEMADE SOUP OF THE DAY

(Served with pita. Ask server for availability.)

### Avgolemono Soup

Traditional lemon egg broth soup with chicken, rice, carrots, and celery.

### Lentil Soup

Lentils cooked in tomato sauce with onions, garlic, oregano, vinegar, and olive oil.

### Fasolatha

White beans cooked with carrots, celery, onions, tomato, parsley, salt and pepper.

Cup	\$4.99
Cup and your choice of: Greek Salad or Seasoned Fries.	\$6.99
Cup and your choice of: Green Beans or Sweet Peas.	\$7.50
Bowl	\$5.99
Bowl and your choice of: Greek salad or Seasoned Fries.	\$7.99
Bowl and your choice of: Green Beans or Sweet Peas.	\$8.50

## TRADITIONAL PITAS

Your choice of filling (below) served in a grilled pita topped with lettuce, tomatoes, onions and tzatziki sauce.

Gyro - Thinly sliced rotisserie lamb and beef.	\$6.05
Chicken Souvlaki - Marinated, grilled chicken breast strips.	\$6.05
Pork Souvlaki - Marinated, grilled pork loin.	\$6.05
Grilled Veggies - Eggplant and zucchini.	\$6.05
Cold Veggies - Hummus and dolmathes.	\$6.05
Falafel - Ground chickpeas and herbs.	\$6.05

## PITA COMBOS

Your choice of one: Gyro, Chicken Souvlaki, Pork Souvlaki, Grilled Veggies, Cold Veggies, or Falafel served with a choice of seasoned fries, Greek salad or cup of soup. \$8.25

Choose one of the above traditional pitas with a side of either Green Beans or Sweet Peas. (when available) \$8.75

## HOMEMADE MOUSSAKA

Moussaka with pita.	\$6.99
Moussaka with pita and Greek salad.	\$8.99

## HOMEMADE PASTITSIO

Pastitsio with pita .	\$6.99
Pastitsio with pita and Greek salad.	\$8.99

## SAMPLERS

### Fat Greek Sampler

Your choice of one: gyro, chicken, pork, or falafel served atop Greek salad, grilled pita, Feta, Kalamata olives, dolmathes, tomatoes, onions, and tzatziki sauce.

\$8.99

### Veggie Sampler

Greek salad, hummus, artichoke hearts, dolmathes, Kalamata olives, feta, tzatziki, pepperoncinis, and grilled pita.

\$8.99

### Ultimate Sampler

Your choice of one: gyro, chicken, pork, or falafel, served atop Greek salad dolmathes, hummus, artichoke hearts, Kalamata olives, feta, grilled pita, tomatoes, onions, pepperoncinis, and tzatziki.

\$10.99

## TRADITIONAL GREEK SALADS

Add gyro, chicken, pork, or falafel to any salad for \$2.75

### Greek Salad

Romaine tossed in Greek olive oil dressing topped with tomatoes, onions, feta, Kalamata olives. Served with grilled pita.

Half \$6.05

Full \$7.99

### Village Salad

Tomatoes, bell peppers, onions, cucumber, Kalamata olives, and feta tossed in Greek olive oil dressing. Served with grilled pita.

Half \$7.50

Full \$8.99

### Create Your Own Salad

Start with Romaine tossed in Greek olive oil dressing and grilled pita, then choose up to 4 toppings: tomatoes, green peppers, onions, cucumber, grilled asparagus, dolmathes, artichoke hearts, olives, feta cheese, pepperoncinis or hummus. (.50¢ charge for toppings over four.)

Half \$6.99

Full \$8.50

## DINNER ENTRÉES

Available after 5 p.m.

Served with a side Greek salad and pita bread.  
Ask about our Lamb and Beef House Specialties

### Athenian Chicken \$9.99

Skinless breast of chicken and potatoes baked in a special lemon dijon garlic sauce.

### Moussaka \$12.99

Potatoes, eggplant, and ground beef baked in a special tomato sauce. Topped with a creamy bechamel sauce. Served with green beans.

### Pastitsio \$12.99

Thick Greek pasta noodles baked with ground beef in a special tomato sauce. Topped with a creamy bechamel sauce. Served with green beans.

### Yemista \$9.99

Green pepper and tomato stuffed with rice, zucchini, onions, herbs cooked with a tomato sauce. Served with Athenian green beans or seasoned fries.

### Makaronatha \$8.99

Pasta cooked with meat sauce made from ground beef, tomato sauce with onions, bay leaves, cinnamon, salt and pepper, and topped with feta.

### Santorini Sea Platter \$13.99

Whole calamari lightly floured and pan fried in olive oil, drizzled with lemon juice. Served with choice of: vegetable of the day, rice, or fries.

### Athenian Platter \$12.99

Your choice of one: gyro (a mixture of rotisserie lamb and beef), pork souvlaki grilled with peppers and onions, or chicken souvlaki. Served with choice of: vegetable of the day, rice, pasta, or fries and tzatziki sauce.