

## APPETIZERS

(ΟΡΕΚΤΙΚΑ, ΜΕΖΕΤΗΣ)

### • Dolmathes

Chilled rice & herbs stuffed in grape leaves. Served with grilled pita, tzatziki and hummus.

\$5.50

### • Sampler Appetizer

Hummus, scorthalia, tzatziki, and Kalamata olives. Served with grilled pitas. (Serves 4)

\$8.99

### • Hummus

Traditional homemade chickpea dip served with grilled pitas. Choose one flavor: traditional garlic lemon, sun-dried tomato, sweet red roasted pepper, or Kalamata olive.

\$5.50

### • Hummus Sampler

Taste all four flavors of our own homemade hummus. Served with grilled pitas.

\$8.99

### • Falafel Patties

Fried falafel made with chickpeas and spices. Served with tzatziki, hummus, and grilled pita.

\$5.50

### • Scorthalia

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

\$5.50

### • Tzatziki

Tzatziki, a Greek dip made of yogurt, cucumber, fresh dill, and fresh garlic. Served with grilled pitas.

\$5.50

### • Ultimate Appetizer

Dolmathes, falafel patties, hummus, tzatziki, scorthalia, Kalamata olives. Served with grilled pita.

\$12.99

## SANTORINI SPECIALTIES

### Calamari Salad

Calamari lightly tossed in flour with herbs, and then pan fried in olive oil and drizzled with lemon juice. Served atop a bed of romaine with onions, cucumber, bell peppers, grilled asparagus and a grilled pita.

\$9.99

### Calamari Platter

Calamari lightly tossed in flour with herbs, and then pan fried in olive oil and drizzled with lemon juice. Served with a half Greek salad, rice pilaf, tzatziki sauce and a grilled pita.

\$9.99

### Shrimp Makaronia

Shrimp pan fried in olive oil, with fresh garlic, tomato sauce, tossed with pasta and topped with feta cheese. Served with a grilled pita.

\$9.99

## FAT GREEK 2

*Local Greek family owned.*

*A Tucson tradition since 2003!*

*Our Homemade dishes are prepared with pure olive oil and recipes from my Dad's village Ali Meria in Volos (northern Greece) & my mom's village Pirgi in Chios (Greek Isle). Let us cater your event or business party in our home or your home. Call us at 520-784-7335 (RU-Greek).*

## SOUPS AND SALADS

(ΣΟΥΠΕΣ, ΣΑΛΑΤΕΣ)

### Avgolemono Soup

(Mom's specialty)

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

### • Lentil Soup

(Fat Greek's specialty)

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

### • Fasolatha Soup

(Dad's village specialty, seasonal)

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

Cup with pita.

\$4.99

Bowl with pita.

\$5.99

### • Greek Salad

Fresh romaine tossed in our own Greek olive oil dressing, topped with tomatoes, onions, feta, and Kalamata olives. Served with grilled pita.

Half \$6.05

Full \$7.99

*Add gyro meat, chicken, pork or falafel patties for an additional:*

\$2.99

Half Greek salad with cup of soup and grilled pita.

\$6.99

Half Greek salad with bowl of soup and grilled pita.

\$7.99

### • Traditional Village Salad

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

Half \$7.50

Full \$9.99

*Add gyro meat, chicken, pork or falafel patties for an additional:*

\$2.99

### • Create Your Own Salad

Start with romaine tossed in our own Greek olive oil dressing, then choose up to 4 toppings (.50 for each additional topping over 4): tomatoes, bell peppers, onions, cucumber, grilled asparagus, dolmathes, artichoke hearts, Kalamata olives, feta cheese, pepperoncinis, hummus (indicate flavor), tzatziki (yogurt cucumber & garlic dip), or scorthalia (creamy garlic potato dip).

Served with grilled pita.

Half \$6.99

Full \$8.50

*Add gyro meat, chicken, pork or falafel patties for and additional:*

\$2.99

## TRADITIONAL PITAS

All pita sandwiches below served in a warm grilled pita topped with lettuce, tomatoes, onions, and our own homemade garlic yogurt tzatziki sauce.

### MEAT PITAS

*(ALA CART ONLY UNTIL 5 PM)*

#### Gyro

Thinly sliced mixture of lamb and beef cooked on a rotisserie.

\$6.05

#### Chicken Souvlaki

Grilled chicken breast strips marinated in lemon, garlic, and Greek oregano.

\$6.05

#### Pork Souvlaki

Pork loin chunks marinated in lemon, garlic, Greek oregano, and grilled with onions and bell peppers.

\$6.05

### VEGETARIAN PITAS

*(ALA CART ONLY UNTIL 5 PM)*

#### •Grilled Veggies

Eggplant and zucchini with garlic and Greek oregano.

\$6.05

#### •Cold Veggies

Hummus and dolmathes.

\$6.05

#### •Falafel

Fried chickpea patties with herbs.

\$6.05

### COMBINATION PITAS

Your choice of one pita above: Gyro, chicken souvlaki, pork souvlaki, grilled veggies, cold veggies, or falafel pita sandwich served with a side of either: Greek fries, Greek salad, or cup of soup.

\$8.75

Choose one of the above traditional pitas with a side of either •Athenian green beans (topped with feta), •rice pilaf or lemon garlic Dijon red potatoes.

\$9.25

### SAMPLERS

#### Fat Greek Sampler

Your choice of one: gyro meat, chicken, pork, or falafel patties served atop a Greek salad, with feta, Kalamata olives, dolmathes, tomatoes, onions, and tzatziki sauce. Served with grilled pita.

\$9.99

#### •Veggie Sampler

Greek salad, hummus, tomatoes, onions, artichoke hearts, dolmathes, Kalamata olives, feta, tzatziki sauce and pepperoncinis. Served with grilled pita.

\$8.99

#### Ultimate Sampler

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

\$11.99

## HOUSE SPECIALTIES

### George's Platter

Half Greek salad, rice pilaf, tzatziki sauce, and grilled pita, served with either: gyro meat, chicken meat, pork meat, or falafel patties.

\$8.99

### Athenian Chicken Platter

Quarter leg of chicken and red potatoes baked in our own lemon, garlic, Dijon sauce seasoned with oregano and served with a half Greek salad and grilled pita.

\$8.99

### Moussaka

Eggplant, potatoes and Angus ground beef baked in a special tomato sauce. Topped with a creamy bechamel sauce.

Moussaka with pita. *(Ala Cart only until 5 PM)* \$6.99

Moussaka with pita and Greek salad. \$8.99

### Pastitsio

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

Pastitsio with pita. *(Ala Cart only until 5 PM)* \$6.99

Pastitsio with pita and Greek salad. \$8.99

### Greek Pasta

(Makaronatha)

•(Vegetarian option available)

Pasta tossed in our own Angus ground beef tomato sauce, topped with feta cheese. Served with grilled pita.

\$6.99 *(Ala Cart only until 5 PM)*

Greek Pasta with grilled pita and a side Greek salad

\$8.99

## VEGETARIAN SPECIALTIES

### •Spanakopita

Phyllo pastry layered and baked with chopped fresh baby spinach, feta cheese, dill and green onions.

Spanakopita with grilled pita \$5.99 *(Ala Cart only until 5 PM)*

Spanakopita served with grilled pita and a side of either Greek salad, cup of soup, or Greek fries.

\$8.50

or

Spanakopita served with grilled pita and a side of either Athenian green beans (topped with feta), rice pilaf, or baked lemon garlic Dijon red potatoes.

\$8.99

### •Athenian Green Beans

Green beans sautéed in onions, cooked in tomato sauce with olive oil, parsley and herbs, topped with feta.

Cup with grilled pita

\$4.99

Cup with grilled pita and a side of either Greek salad or Greek fries.

\$6.99

### •Yemista

Stuffed bell peppers baked with a mixture of cheeses, tomato sauce, rice, zucchini, carrots, onions and herbs. Served with grilled pita.

\$5.99 *(Ala Cart only until 5 PM)*

Stuffed bell peppers served with grilled pita and a side of either Greek salad, cup of soup, or Greek fries.

\$7.99

## RED WINES

### Kretikos

\$6.50 Glass \$25.00 Bottle

*A red wine of Crete. Made from red fruits and spices. Rose colored wine with a long-lasting flavor.*

### Notios

\$6.50 Glass \$25.00 Bottle

*A dry red Merlot wine.*

### St. George Nemea

\$6.50 Glass \$25.00 Bottle

*A full bodied, dry wine with a hint of oak and plum.*

### Hatzimichalis Estate

\$7.50 Glass \$30.00 Bottle

*Cabernet Sauvignon, a full bodied, dry red wine.*

## DESSERT WINE

### Mavrodaphne of Patra

\$6.50 Glass \$25.00 Bottle

*Dark, sweet, red wine.*

## BEERS

Keo (Cyprus) \$4.25 Bud \$2.99

Alfa (Greece) \$4.25 Bud Light \$2.99

Marathon (Greece) \$4.25 Heineken \$3.99

Amstel Light \$3.99

## BEVERAGES

Bottomless soda (Pepsi products) \$2.25

Brewed Iced Tea \$2.49

Hot Tea \$2.49

Coffee \$2.25

### Bottle Water

\$1.99

### Perrier Water

\$2.99

## SIDES

### •Rice Pilaf

Traditional rice cooked in tomato sauce with carrots, onions, and zucchini.

\$2.99

### •Side Greek Salad

Romaine tossed in our own Greek olive oil dressing with onions, Tomatoes, feta, and Kalamata olives.

\$3.25

### Baked Red Potatoes

Potatoes with lemon, garlic, Dijon and Greek oregano.

\$2.99

### •Greek Fries

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

Small \$2.99 Large \$4.50

### •Kalamata Olives •Tzatziki or •Hummus

\$1.00 each.

### •Dolmathes •Artichoke Hearts •Pita or •Feta

\$1.50 each.

## WHITE WINES

### Kretikos

\$6.50 Glass \$25.00 Bottle

*A white wine of Crete. A strong, long lasting citrus fruit flavor. Great with appetizers, seafood, chicken, and salads.*

### Moschofilero

\$6.50 Glass \$25.00 Bottle

*Light crisp wine with citrus, floral and melon aromas.*

### Kourtaki Retsina

\$6.50 Glass \$25.00 Bottle

*Traditional, pine flavored Greek wine.*

### Skouras Estate

\$5.50 Glass \$20.00 Bottle

*A blend of Roditis and Moschofilero with a hint of peach.*

### Santorini Sigalas

\$7.50 Glass \$30.00 Bottle

*Dry with distinct aroma of citrus. Hints of smoke and minerals from organic soil.*

## 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

Imported from Greece!

Spoon sweets are sweet fruit preserves served in a spoon as a gesture of hospitality in Greece. They can be made from almost any fruit, though sour and bitter fruits are especially prized.

Cherry - Grape - Fig - Bergamot - Quince

\$1.99

Whole Jar

\$6.99

## LITTLE OLYMPIANS MENU

For children ages 10 and under. Dine-in only. Child must be present. Includes choice of either Greek salad, Greek fries, or soup of the day, and a kid's size drink.

All Little Olympian Meals are:

\$4.99

### GYRO PLATTER

Gyro meat or chicken breast meat with tzatziki sauce, and grilled pita.

### GRILLED PITA SANDWICH

Gyro meat or chicken breast in a grilled pita with feta.

### PASTA WITH MEAT SAUCE

Pasta tossed with our own Angus ground beef tomato sauce, topped with feta and grilled pita.

# DINNER APPETIZERS

SERVED AFTER 5 PM MONDAY THROUGH FRIDAY  
ALL DAY SATURDAY AND SUNDAY

## Calamari Saganaki

Calamari lightly tossed in flour with herbs, then pan fried in olive oil and drizzled with lemon juice. Served with grilled pita. (Best in town!) *The chef suggests Kretikos white wine with this appetizer.*

\$7.99

## Garithes Saganaki

Eight Shrimp pan fried in olive oil with fresh garlic, topped with tomatoes and feta cheese. Served with grilled pita. (Ladies favorite!) *The chef suggests Moschofilero wine with this appetizer.*

\$7.99

## •Tiri Saganaki

Greek Kefalogaviera cheese pan fried in olive oil flambeed table side with brandy! (look out for flames!) Served with grilled pita. (Please yell "YASSOU!" Cheers) (crowd favorite!) *The chef suggests any Greek beer with this appetizer.*

\$6.99

## •Feta Stuffed Sweet Roasted Red Peppers

Sweet red roasted peppers stuffed with feta cheese tossed lightly in flour and then pan fried in olive oil. Served with grilled pita. (Taverna classic) *The chef suggests St. George wine with this appetizer.*

\$6.99

# DINNER ENTREES

All Dinner Entrees served after 5 PM come with a side Greek salad and grilled pita.  
Ask your server about our house specials!

## Athenian Lemon Chicken

Quarter leg of chicken and red potatoes baked in a special lemon garlic Dijon sauce. Served with Athenian green beans (topped with feta). (Fat Greek specialty)

\$9.99

## Santorini Sea Platter

Calamari lightly floured and pan fried in olive oil, drizzled with lemon juice. Served with Athenian green beans (topped with feta) and rice pilaf.

\$13.99

## Moussaka

Homemade layered eggplant with potatoes baked with Angus ground beef in our special tomato sauce topped with bechamel sauce. Served with Athenian green Beans (topped with feta) and rice pilaf.

\$12.99

## Pastitsio

Homemade thick Greek pasta noodles baked with Angus ground beef in our special tomato sauce topped with a creamy bechamel sauce. Served with Athenian green beans (topped with feta) and rice pilaf.

\$12.99

## Lamb Shank

(House specialty when available)

18oz shank braised to perfection in our specialty tomato sauce, served with Athenian green beans (topped with feta) and rice pilaf.

\$15.99

## •Yemista

Bell peppers baked and stuffed with a mixture of cheeses, rice, zucchini, carrots, onions, tomato sauce, and herbs. Served with Athenian green beans (topped with feta) and baked lemon garlic Dijon red potatoes.

\$9.99

## Athenian Platter

Your choice of one: gyro meat, pork souvlaki grilled with peppers and onions, chicken souvlaki or falafel paties. Served with Athenian green beans (topped with feta), rice pilaf and tzatziki sauce.

\$12.99

## •Spanakopita Platter

Phyllo pastry baked and layered with chopped fresh baby spinach, feta cheese, green onions, dill, and seasonings. Served with Athenian green beans (topped with feta) and rice pilaf.

\$12.99

## Eggplant Papoutsakia

(available in vegetarian) (Fat Greek Specialty)

Grilled slices of eggplant topped with Angus ground beef and our own special tomato sauce. Served with Athenian green beans (topped with feta) and rice pilaf.

\$10.99

## Cod Platter

(Bakaliaros me Scortalia)

Cod fillets breaded and fried in a zero trans fat vegetable oil, a side of our own scorthalia dip (creamy potato garlic dip). Served with Athenian green beans (topped with feta) and rice pilaf.

\$13.99

Taxes not included. ♥Vegetarian