



THE BIG FAT GREEK KUZINA



DINNER MENU KALÍ ÓREXI!

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE
EVEN IF CHECKS ARE SPLIT.


A 20% CHARGE WILL BE ADDED IF BOTH CREDIT CARD RECEIPTS ARE
TAKEN FROM THE BIG FAT GREEK KUZINA.

WWW.BESTGREEKUSA.COM

MEZETHÉS



- MÁRITHÉS** *fried smelts* 7.25
Tiny fish battered and fried to a light crisp. Served with a creamy garlic sauce.
- FRIED CALAMÁRI** 7.99
Tender pieces of squid, hand breaded and fried to a golden brown crisp. Served with a creamy garlic sauce.
-  **SAUTÉED CALAMÁRI** 8.50
Tender pieces of squid sautéed in a creamy white wine sauce with garlic and fresh basil.
-  **SHRIMP MYKONOS** 8.50
Luscious shrimp sautéed in tomato sauce, basil, olive oil and garlic. Topped with Féta cheese then lightly broiled.
- DOLMÁTHÉS** *stuffed grape leaves* 7.50
Delicate parcels made from grape leaves, stuffed with long grain rice, lean ground beef, lamb, spices and fresh herbs. Topped with a lemonáto dill sauce.
- SPANAKÓPITA** *spinach pie* 4.50
Fine layers of flaky filo dough, baked with spinach, Féta cheese and a variety of fresh herbs. Served warm with a creamy marinara.
- FÉTA + OLIVES** 5.99
Pieces of Greek Féta cheese and Kalamata olives. Served with a lemonáto herb sauce. Olives may contain pits.
-  **PROMETHEUS' SAGANÁKI ÓPA!** *flaming cheese* 7.99
Kefalograviera, a pale yellow, hard sheep milk cheese with a salty flavor and rich aroma, seared then flamed "OPA! style" at table-side. An authentic greek tradition, served with Hellenic pita bread.
- FRIED FÉTA** 7.25
Bite sized, batter dipped cubes of Féta cheese. Deep fried and served with a warm marinara.
-  **STUFFED MUSHROOMS** 7.99
Fresh mushroom cups stuffed with chopped sea scallops, gulf shrimp and crab meat. Smothered with a Greek cheese sauce and baked golden brown.
- SALINGÁRIA** *escargot 10 pieces* 8.50
Succulent escargot sautéed in an exquisite garlic lemon olive oil butter sauce.
- SPANÁKI + ARTIKHOKÉ** 6.25
Fresh leafy green spinach creamed together with artichokes, a blend of Grecian cheeses and fresh herbs. Served warm.

SPREADS

- TRÍA PLATTER** *choice of any 3 spreads* 8.25
-  **TZATZÍKI** 5.99
Greek yogurt blended with shredded cucumber, garlic and fresh herbs.
- HUMMUS** 5.75
Chickpeas pureed with extra virgin olive oil, tahini, spices and fresh lemon juice.
- SKORTHALIÁ** 5.25
Cold whipped potatoes, flavored with garlic and extra virgin olive oil.
- KOPANISTÍ** *Fire Féta Zestá* 6.25
A blend of Grecian cheeses mixed with a variety of spicy peppers, garlic and extra virgin olive oil.


SPECIAL HELLENIC PÍTA BREAD *Yes, we know this is not a spread ©* 1.25
Píta bread brushed with herbed olive oil, grilled then topped with Parmesan cheese.

SOÚPES

-  **AVGOLÉMONO** 5.99
Homemade chicken lemon soupa. Simmered with fresh vegetables, herbs, spices and orzo.
-  **FAKÍ** 5.99
Hearty lentil soupa. Simmered with fresh vegetables, herbs and spices.

PLEASE ASK YOUR SERVER ABOUT OUR YUMMY SOÚPA OF THE DAY


À LA CARTÉ SIDES

- | | |
|---|---|
|  GREEK FRIES <i>Best Seller</i> 3.75
Fresh cut fries topped with Féta cheese, lemonáto sauce and spices. | ONION RINGS 3.50 |
| FIRE FRIES 3.75
Fresh cut fries topped with Fire Féta Zestá. | LEMON PATÁTES 3.50
Potato wedges, baked with Grecian herbs, spices and topped with a lemonáto herb sauce. |
| CAJUN FRIES <i>Hot Seller</i> 3.75
Fresh cut fries topped with Féta cheese, Cajun lemonáto sauce and spices. | SIDE OF GYRO MEAT 3.50 |
| TRADITIONAL FRESH CUT FRIES 2.50 | PILÁFI <i>rice</i> 2.99 |
| | VEGETABLES OF THE DAY 3.50 |

MEGÁ SALÁTES


GREEK SALÁTA 8.99


Fresh garden variety with tomatoes, cucumbers, red onions, green peppers, banana peppers, Kalamata olives and Féta cheese. Served with our creamy garlic house dressing.

-  **HORIYÁTIKI SALÁTA** *leafless salad* 9.99
A variety of tomatoes, cucumbers, red onions, green peppers, banana peppers, Kalamata olives and Féta cheese. Served with a creamy vinaigrette dressing.

BIG FAT GREEK SALÁTA 9.99

A crisp garden variety with tomatoes, cucumbers, red onions, green peppers, banana peppers, chickpeas, Kalamata olives and Féta cheese. Served with a creamy garlic vinaigrette dressing.

-  **ARTIKHOKE SALÁTA** 10.99
A colorful blend of leafy greens with tomatoes, cucumbers, red onions, green peppers, banana peppers, roasted red peppers, marinated artichokes, chickpeas, Kalamata olives and Féta cheese. Served with a creamy garlic vinaigrette dressing.

-  **FÉTA + TOMATOES SALÁTA** *leafless salad* 8.99
Slices of field grown beefsteak tomatoes topped with crumbled Féta cheese and our creamy garlic house dressing.

PLEASE ASK YOUR SERVER ABOUT OUR FAMÍLIA STYLE SALÁTES

THE BIG FAT GREEK KUZÍNA IS NOT RESPONSIBLE FOR ANY PITS FOUND IN OLIVES.

GOURMET SALÁTES

GYRO SALÁTA *traditional gyro meat* 12.75


CHICKEN SALÁTA *seasoned grilled strips of chicken breast topped with lemonáto herb sauce* 12.99

-  **STEAK SALÁTA** *seasoned grilled strips of sirloin steak* 12.99

FRIED CALAMÁRI SALÁTA *hand breaded fried squid* 12.99

-  **GRILLED SOLOMÓS SALÁTA** *grilled salmon topped with lemonáto herb sauce* 17.99

GROUPEL SALÁTA *grilled grouper topped with lemonáto herb sauce* 16.99

-  **SHRIMP SALÁTA** *grilled shrimp topped with lemonáto herb sauce* 17.99


FALÁFEL SALÁTA *chickpea croquettes* 11.99

All of our gourmet salátes come with a fresh garden variety, tomatoes, cucumbers, red onions, green peppers, banana peppers, Kalamata olives and Féta cheese. Served with our creamy garlic house dressing.

Upgrade to our Horiyáтики saláta, Big Fat Greek saláta or Féta + Tomatoes saláta for \$1.00 more.

Upgrade to our Artichoke saláta for \$2.00 more.

SOÚPA + SALÁTA

-  **MIKRÓ SOÚPA + MIKRÓ SALÁTA** 7.99



-  **MEGÁ SOÚPA + MEGÁ SALÁTA** 9.99

Our soúpa + saláta feature a micró or megá Greek saláta and either Avgolémono or Fakí soúpa.

Upgrade your saláta to a Horiyáтики saláta, Big Fat Greek saláta or Féta + Tomatoes saláta for \$1.00 more or upgrade to an Artichoke saláta for \$2.00 more.

Upgrade your soúpa to the Soúpa of the Day for \$1.00 more.

GREEK TRADITIONS

- | | | | |
|--|---------------------------|---|-------|
|  | PASTÍTSIO | <i>Greek lasagna</i>
Baked layers of tubular pasta, ground beef sauce and bechamel sauce. Topped with a creamy marinara and Parmesan cheese. | 13.99 |
|  | MOUSAKÁ | Layers of baked eggplant, zucchini, potato, ground beef sauce and bechamel sauce. Topped with a creamy marinara and Parmesan cheese. | 14.99 |
| | DOLMÁTHES | <i>stuffed grape leaves</i>
Delicate parcels made from grape leaves, stuffed with long grain rice, lean ground beef, lamb, spices and fresh herbs. Topped with a lemonáto dill sauce. Served with the vegetable of the day. | 14.99 |
| | GRECIAN CHICKEN | Tender marinated chicken breast, baked with homemade tomato sauce and crumbles of creamy Féta cheese. Served with piláfi and the vegetable of the day. | 15.99 |
| | CHICKEN LEMONÁTO | Tender chicken breast, marinated in lemon lime juice and spices. Grilled and topped with a fresh herb lemonáto sauce. Try it Cajun style! Served with piláfi and the vegetable of the day. | 14.50 |
|  | GRECIAN LAMB CHOPS | <i>pythákia</i>
A generous portion of lollipop chops, marinated in a flavorful Grecian herb olive oil. Cooked to your liking and topped with a savory lamb sauce. Served with piláfi and the vegetable of the day. Try them Féta crusted for \$3 more, it's a house favorite! | 21.99 |
|  | LAMB SHANKS | Lamb shank braised with red wine, fresh herbs, spices and tomatoes. Slow cooked in a rich lamb sauce. Served with piláfi and the vegetable of the day. | 17.99 |
| | KEFTÉTHES | Patties of lean ground beef, veal and lamb, fresh parsley and herbs. Grilled and topped with our savory lamb sauce. Served on a bed of piláfi with the vegetable of the day. | 12.99 |
| | KABOBS | All kabobs are marinated in extra virgin olive oil, Greek mountain herbs and spices. Served on a bed of piláfi with grilled onions and peppers. Topped with our creamy kabob sauce. | |
| | LAMB KABOB | | 15.99 |
| | CHICKEN KABOB | | 14.99 |



MEGÁ PLATTERS

Served with fresh cut fries, piláfi or vegetables. Ask your server about upgrading to our specialty fries or patátes.

- | | | | |
|---|-----------------------------|---|-------|
| | GYRO | <i>megá size your gyro for \$2.00 more</i>
Traditional gyro meat wrapped in a píta with lettuce, tomatoes, onions and our house dressing. | 9.99 |
|  | STEAK PÍTA | Seasoned strips of grilled sirloin wrapped in a píta with lettuce, tomatoes, onions and our house dressing. | 11.99 |
|  | SOUVLÁKI PÍTA | Grilled pork tenderloin wrapped in a píta with lettuce, tomatoes, onions and our house dressing. | 9.99 |
| | CHICKEN PÍTA | <i>megá size your chicken píta for \$2.50 more</i>
Seasoned strips of grilled chicken breast wrapped in a píta with lettuce, tomatoes, onions and our house dressing. | 9.99 |
| | FALÁFEL PÍTA | Chickpea croquettes wrapped in a píta with hummus, lettuce, tomatoes, onions, banana peppers and our house dressing. | 9.99 |
| | VEGETARIAN FÉTA PÍTA | Féta cheese wrapped in a píta with lettuce, tomatoes, onions, banana peppers, roasted red peppers, green peppers, cucumbers, marinated artichokes and our house dressing. | 9.99 |
| | FRIED FISH PÍTA | Hand coated fried filet of sole strips wrapped in a píta with lettuce, tomatoes and onions. Served with tartar sauce. | 10.99 |

MEGÁ PILÁFI BOWLS

All bowls are served on a bed of rice piláfi with lettuce, tomato, onion and our house dressing.

- | | | | |
|---|----------------------|--|-------|
| | GYRO BOWL | <i>traditional gyro meat</i> | 9.99 |
|  | STEAK BOWL | <i>seasoned grilled sirloin</i> | 11.99 |
|  | SOUVLÁKI BOWL | <i>seasoned grilled pork tenderloin</i> | 9.99 |
| | CHICKEN BOWL | <i>seasoned strips of grilled chicken breast</i> | 9.99 |
| | FALÁFEL BOWL | <i>chickpea croquettes</i> | 9.99 |

FRÉSKA SEAFOOD

'Paradise' any fish or chicken entrée for just \$5.00.

Gulf shrimps, sea scallops and broccoli in a creamy cheese sauce.

- | | | |
|---|--|-------|
|  | GRECIAN FISH
Filet of sole, a lean white fish with mild flavor, baked then topped with a homemade tomato sauce and crumbles of creamy Féta cheese. Served with piláfi and the vegetable of the day. | 16.99 |
| | GRILLED SOLOMÓS
Filet of fresh wild salmon, a tender flaky fish with a buttery rich flavor. Broiled then topped with a lemonáto herb sauce. Served with piláfi and the vegetable of the day. | 17.99 |
|  | LEMON SOLE
Filet of sole, a lean white fish with mild flavor. Baked with a blend of seasoned bread crumbs, topped with a garlic butter sauce. Served with piláfi and the vegetable of the day. | 15.99 |
| | FRIED SOLE
Filet of sole, a lean white fish with mild flavor, hand coated in our spiced bread crumbs, deep fried to a golden brown crisp. Served with tartar sauce and fresh cut fries. | 16.99 |
|  | STUFFED FLOUNDER
Filet of flounder, a mild, delicate flat fish, wrapped around chopped sea scallops, gulf shrimp and crab meat. Smothered with a Greek cheese sauce and baked golden brown. Served with piláfi and the vegetable of the day. | 17.99 |
| | GRILLED GROUPE
Grilled filet of grouper, a firm, flaky white fish with mild flavor. Sprinkled with a Grecian spice blend. Topped with a lemonáto herb sauce. Served with piláfi and the vegetable of the day. | 16.99 |
|  | NIKI'S SCALLOPS
Fresh sea scallops, firm in texture and lean. Baked with a fresh herb bread crumb blend, lemon olive oil and a Greek chardonnay. Topped with a garlic butter sauce. Served with piláfi and the vegetable of the day. | 17.99 |
|  | BROILED SCAMPI
Scampi, crisp texture with a sweet flavor, brushed with olive oil and herbed bread crumbs. Topped with a garlic butter sauce. Served with piláfi and the vegetable of the day. | 18.99 |
| | SHRIMP ATHENA
Plump, sweet and flavorful gulf shrimp, sautéed in a tomato-Alfredo sauce with a bed of piláfi. Topped with Parmesan cheese and crumbled Féta cheese then lightly melted. | 17.99 |
| | KING CRAB LEGS MARKET PRICE
Two pounds of jumbo Alaskan King crab legs, split open, brushed with olive oil and herbed bread crumbs. Topped with a garlic butter sauce. Served with piláfi and the vegetable of the day. | |
| | LANGISTINOS MARKET PRICE
Langistinos, flaky with a sweet flavor, brushed with olive oil and herbed bread crumbs. Topped with a garlic butter sauce. Served with piláfi and the vegetable of the day. | |
| | CAPTAIN'S VARIETY MARKET PRICE
Platter for one. Langistinos, sea scallops, Alaskan King crab legs and escargot, lightly breaded then broiled to perfection with garlic butter. Served with piláfi and the vegetable of the day. | |
| | FISHERMAN'S PLATTER MARKET PRICE
Select from scampi, langistinos, sea scallops, Alaskan King crab legs, escargot, stuffed mushrooms and calamari. | |

** SOME FISH MAY CONTAIN BONES **

PÁSTES

All Pástes are cooked al denté and topped with freshly grated Parmesan cheese.

- | | | |
|---|--|-------|
| | AEGEAN VEGETABLE PASTA
Pasta of the day with a variety of fresh grown vegetables sautéed and topped with Grecian herbs and an olive oil garlic cream sauce. | 11.99 |
| | YIAYIA'S PASTA <i>Greek Bolognese</i>
Pasta of the day in a slow cooked, rich meat sauce simmered with tomatoes and a variety of spices. | 13.99 |
|  | FALIRÁKI FÉTA PASTA
Pasta of the day with cherry tomatoes, fresh basil, garlic and Kalamata olives sautéed in extra virgin olive oil. Blended with warm crumbles of Féta cheese and a rich Féta cream sauce. Add chicken for \$2.00 more. (Olives may contain pits.) | 13.99 |
| | CORFU CHICKEN PASTA
Pasta of the day with a rich cream sauce, sautéed vegetables and tender pieces of chicken breast. | 14.99 |
|  | YANNI'S SEAFOOD PASTA
Flavorful gulf shrimp, sea scallops and calamári sautéed in garlic, basil and sun-dried tomatoes over the pasta of the day in a tomato-Alfredo sauce. | 17.50 |
| | OLYMPUS SHRIMP PASTA
Plump gulf shrimp tossed with the pasta of the day in a creamy garlic herb chardonnay sauce. | 17.50 |
| | BIG FAT GREEK PASTA
Pasta of the day with chicken, gulf shrimp and sea scallops sautéed in a creamy wine marinara, sun dried tomatoes and spices. | 17.50 |

UPGRADES + ADDITIONS



Order any of our entrées, get any of these sides for these great prices.

CUP OF SOÚPA <i>Avgolémono or Faki</i>	2.50
MIKRÓ GREEK SALÁTA	2.50
MIKRÓ HORIYÁTIKI SALÁTA	3.00
MIKRÓ BIG FAT GREEK SALÁTA	3.00
 MIKRÓ ARTIKHOKE SALÁTA	3.50
MIKRÓ FÉTA + TOMATOES SALÁTA	3.00
GREEK FRIES <i>upgrade from piláfi or vegetable</i>	1.75
FIRE FRIES <i>upgrade from piláfi or vegetable</i>	1.75
CAJUN FRIES <i>upgrade from piláfi or vegetable</i>	1.75
ONION RINGS <i>upgrade from piláfi or vegetable</i>	1.75
 LEMON PATÁTES <i>upgrade from piláfi or vegetable</i>	1.75

LIQUID REFRESHMENTS

SOFT DRINKS <i>free refills</i> Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Ginger Ale, Orange Soda, Mountain Dew, Pink Lemonade, Lipton Raspberry Iced Tea, Fresh Brewed Iced Tea, Soda Water and Tonic Water.	2.00
MILK	2.00
IBC ROOT BEER	2.00
ARNOLD PALMER <i>free refills</i> Half pink lemonade and half iced tea.	2.00
JUICES Cranberry, Orange, Pineapple, Grapefruit and Tomato.	2.50
SPARKLING WATER <i>megá bottle</i>	3.99
BOTTLED WATER	2.00
MEGÁ BOTTLED WATER	3.99

KAFÉTHES

 GREEK KAFÉ Finely powdered coffee beans boiled in water with sugar. Order it skétos (no sugar), métrios (1 tsp. of sugar), glykós (2 tsp. of sugar) or variglykós (3 tsp. of sugar).	3.99
 GREEK FRAPPÉ The Famous Frappé was invented in Greece by Dimitrios Vokondios in 1957 and has been a mainstay of Greek restaurants ever since. Iced Frappé is a frothy iced coffee made from Nescafé, milk and sugar.	3.99
AMERIKANIKOS KAFÉS (REGULAR)	1.99
AMERIKANIKOS KAFÉS (DECAFFEINATED)	1.99