

BULK TO-GO

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, TRADITIONAL GYRO CHICKEN OR PORK SOUVLAKI
(SERVES 4) **39.95** (SERVES 6) **59.95** (SERVES 8) **79.95**

ROTISSERIE CARVED BEEF OR CHICKEN SOUVLAKI
(SERVES 4) **44.95** (SERVES 6) **64.95** (SERVES 8) **84.95**

ROTISSERIE CARVED LAMB OR BEEF TENDERLOIN SOUVLAKI
(SERVES 4) **49.95** (SERVES 6) **69.95** (SERVES 8) **89.95**

SOUVLAKI PACKS Tender, marinated beef, chicken, pork or shrimp skewered & served with Greek salad & herb rice or lemon-roasted potatoes.
(SERVES 4) **62.95** (SERVES 6) **84.95** (SERVES 8) **107.95**

MOUSSAKA
Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & Béchamel sauce.
.....(SERVES 9) **64.95**

PASTITSIO
Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & Béchamel sauce.(SERVES 9) **64.95**

GREEK PARTY PACKS

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

PACK 1 1 lb. of your choice of meat:
Traditional Gyro Beef & Lamb or Traditional Gyro Chicken.(SERVES 2-3) **34.95**
Rotisserie Carved Beef or Lamb.(SERVES 2-3) **39.95**

PACK 2 2 lbs. of your choice of meat:
Traditional Gyro Beef & Lamb or Traditional Gyro Chicken.(SERVES 4-5) **59.95**
Rotisserie Carved Beef or Lamb.(SERVES 4-5) **64.95**

PACK 3 3 lbs. of your choice of meat:
Traditional Gyro Beef & Lamb or Traditional Gyro Chicken.(SERVES 6-7) **84.95**
Rotisserie Carved Beef or Lamb.(SERVES 6-7) **89.95**

PACK 4 4 lbs. of your choice of meat:
Traditional Gyro Beef & Lamb or Traditional Gyro Chicken.(SERVES 8-10) **119.95**
Rotisserie Carved Beef or Lamb.(SERVES 8-10) **124.95**

SIDES

CHICKEN ORZO SOUP **17.95** ½ GAL. **24.95** GAL.

DIPS

CHOICE OF TARAMOSALATA, HUMMUS, ROASTED EGGPLANT DIP, SKORDALIA.

RED PEPPER FETA OR TZATZIKI. **5.95** PINT **9.95** QT. **18.95** ½ GAL. **37.95** GAL.

HERB RICE **5.95** QT. **11.50** ½ GAL. **18.95** GAL.

LEMON-ROASTED POTATOES **5.95** QT. **11.50** ½ GAL. **18.95** GAL.

PITA BREAD **2.95** ½ DZ. **4.95** DZ.

GREEK SALAD(SERVES 6-8) **19.95**

DOLMADES **9.95** DZ.

SPANAKOPITA **9.95** ½ DZ.

TIROPITA **9.95** ½ DZ.

DESSERTS & BEVERAGES

BAKLAVA With walnuts **19.95** DZ.

KOURAMBIEDES ALMOND COOKIES **11.95** DZ.

GALAKTOBOUREKO Baked orange custard in a flaky crust **29.95** DZ.

BAKLAVA CHEESECAKE With walnuts (WHOLE) **38.00**

HOMEMADE WALNUT CAKE (WHOLE) **29.95**

TEA WITH DISPENSER **9.95** GAL.

PLEASE PLACE LARGE ORDERS AT LEAST 24 HOURS IN ADVANCE.
ALL TO-GO PRICES INCLUDE A 10% PACKAGING CHARGE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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

HOOM-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

tsa-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-STREET-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.

KOURAMBIEDES

koor-ahm-bee-EHSS
Traditional Greek almond wedding cookies made with sugar almonds and butter, topped with powdered sugar.

YIA YIA MARY'S
PAPPAS GREEK KITCHEN

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PAPPAS GREEK KITCHEN

TO-GO MENU

4747 SAN FELIPE
at the corner of San Felipe & Loop 610
HOUSTON, TEXAS 77056
713 | 840 | 8665
FAX 713 | 840 | 8826
WWW.YIAYIAMARYS.COM

MEZES (Greek Appetizers)

LOUKANIKO 6.55
Homemade Greek pork sausage with grilled
beefsteak tomato & crumbled feta

KEFTEDES L 10.95 M 8.75
Grilled beef & lamb meatballs,
served with olive oil & lemon

LAMB CHOP APPETIZER . . . 18.65
Marinated lamb chops grilled to perfection

TARAMOSALATA 8.55
Tarama roe caviar dip

HUMMUS 8.55
Chickpea & garlic dip with Kalamata olives

ROASTED EGGPLANT DIP . . . 8.55
Roasted eggplant, garlic & olive oil

SKORDALIA 8.55
Pureed potato garlic dip with
extra virgin olive oil

RED PEPPER FETA 8.75
Creamy feta dip with roasted red pepper

ARTICHOKES TIGANITES 9.85
Lightly fried artichoke hearts with lemon, mint
& extra virgin olive oil

BAKED FETA 10.95
Feta cheese, baked golden brown
in a fresh tomato sauce

SAGANAKI CHEESE . . L 13.15 M 9.85
Fried cheese flamed table side

MUSSELS KRASATA 13.15
Wild Maine mussels with Skouros wine
& herbs in a light tomato broth served
with grilled olive bread



Appetizer
Sampler

ZUCHINNI CHIPS 9.85

JUMBO SHRIMP 12.05
Baked in Greek tomato sauce & feta cheese

FRIED CALAMARI . L 13.15 M 9.85

GRILLED OCTOPUS 13.55
Served with olive bread

YIA YIA SAMPLER 17.55
Spanakopita, tiropita, two dolmades &
feta cheese with imported olives

APPETIZER SAMPLER 17.55
Taramosalata, hummus, roasted eggplant,
skordalia & red pepper feta with Greek olives

HOMEMADE OLIVE BREAD . . 5.45
With feta cheese & olive oil

DOLMADES (1) 1.05
Grape leaves stuffed with pork currant or
lemon rice filling with Tzatziki sauce

SPANAKOPITA (1) 2.70
Pastry with spinach & feta cheese

TIROPITA (1) 2.70
Pastry with feta cheese & herbs

SOUPS & SALADS

GREEK SALAD
With a Greek vinaigrette
L 10.95 M 9.85
ADD BEEF & LAMB 4.35
ADD CHICKEN SOUVLAKI 5.45
ADD SHRIMP SOUVLAKI 6.55
ADD BEEF TENDERLOIN SOUVLAKI 7.65

SPINACH GREEK SALAD
With Grilled Salmon
16.45

**GRILLED CHICKEN
CEASAR SALAD**
14.25

HORIATIKI SALAD
Tomato, cucumber, Kalamata olives
& feta cheese in a Greek vinaigrette
L 13.15 M 10.95

CHICKEN ORZO SOUP
Family recipe
9.85

GYRO PITA SANDWICHES

*Soft, warm pita bread filled with your choice
of meat with Tzatziki sauce, onions
& tomatoes. Add a Greek salad for 2.75.*

	With	A La Carte	Fries
TRADITIONAL			
BEEF & LAMB GYRO		8.75	10.75
CHICKEN GYRO		8.75	10.75
PORK SOUVLAKI		8.75	10.75
CHICKEN SOUVLAKI		9.85	11.85
ROTISSERIE-CARVED BEEF		11.50	13.50
ROTISSERIE-CARVED LAMB		13.15	15.15
BEEF TENDERLOIN SOUVLAKI		13.15	15.15



Beef &
Lamb Gyro

ROTISSERIE & SOUVLAKI COMBINATIONS

*Rotisserie & souvlaki meat served with lemon-roasted potatoes
& choice of side dish. Add a Greek salad for 2.75*

GYRO BEEF & LAMB WITH CHICKEN SOUVLAKI 17.55

QUARTER CHICKEN WITH BEEF TENDERLOIN SOUVLAKI 18.65

ROTISSERIE-CARVED BEEF WITH CHICKEN SOUVLAKI 19.75

ROTISSERIE-CARVED LAMB WITH BEEF TENDERLOIN SOUVLAKI 21.95

COMBINATION WITH CHOICE OF 2 MEATS 21.95

SOUVLAKIS *Tender, marinated meat, skewered & served with herb rice & choice of side dish. Add a Greek salad for 2.75*

PORK SOUVLAKI 16.45

CHICKEN SOUVLAKI 17.55

BEEF TENDERLOIN & CHICKEN SOUVLAKI 18.65

CHICKEN & SHRIMP SOUVLAKI 18.65

BEEF TENDERLOIN SOUVLAKI 19.75

SEAFOOD SOUVLAKI
A skewer of shrimp, fresh fish fillet & scallops. L 16.45 M 13.15

BEEF TENDERLOIN & SHRIMP SOUVLAKI 20.85

SHRIMP SOUVLAKI 20.85

Pastitsio



SPECIALTIES

*Served with choice of side dish.
Add a Greek salad for 2.75*

MOUSSAKA Traditional Greek casserole with layers of potatoes,
eggplant, seasoned ground beef, cheese & Béchamel sauce. 12.05

PASTITSIO Traditional Greek casserole with layers of pasta,
seasoned ground beef, cheese & Béchamel sauce 12.05

HALF ROTISSERIE CHICKEN
With mashed potatoes. 16.45

CRETAN STYLE - SEAFOOD CLAY POT Shrimp, mussels, tilapia,
potatoes and seasonal vegetables simmered in a clay pot with wine,
garlic & herbs served with grilled olive bread. 20.85

GRILLED LAMB OREGANATTO Double lamb chops, seasoned
& grilled to perfection, served with lemon-roasted potatoes. 27.45

BRAISED LAMB SHANK "OSSO BUCCO" STYLE Lamb shank,
braised in a rich red wine tomato broth until tender served with orzo pasta 25.25

SPARTAN MIXED GRILL Lamb chops, choice of beef, chicken or
shrimp souvlaki & Loukaniko sausage 27.45

MYTHOS BEER BATTERED FRIED SHRIMP
Jumbo shrimp, Mythos beer battered & deep fried. 18.65

YIA YIA MARY'S TABLE

Served with Greek salad & choice of side dish.

PYATO ATHENA (Athens Dinner) Lamb chops, choice of
chicken or beef souvlaki, choice of moussaka or pastitsio Serves 2 43.95

FAMILY-STYLE PLATTERS Gyro beef & lamb, beef & chicken
souvlakis, pastitsio, moussaka & lamb chops. Serves 5-6 120.95 Serves 3-4 82.45

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions. Please alert your Server of any
food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food
or ingredients used in food items. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.*

FRESH FISH

*All served with choice of herb rice or lemon roasted potatoes.
Add a Greek salad for 2.75*

PAN-GRILLED TILAPIA
Topped with fresh oregano, garlic & lemon in olive oil, served with green beans. 21.95

GRILLED SALMON
Topped with fresh oregano, garlic & lemon in olive oil,
served with sautéed zucchini ribbons 11 oz. 24.15 7 oz. 20.85

SALMON ALEXANDRIA
Seared salmon with jumbo lump crabmeat, tomatoes,
spinach & feta in a light olive oil, with green beans. 32.95

PIRAEUS AMERICAN RED SNAPPER
American red snapper grilled & topped with roasted Kalamata
olives, tomatoes, olive oil & fresh herbs, served with fresh green beans. 31.85

SALMON DELPHI
Grilled salmon with citrus olive oil & fresh mint, served with grilled asparagus. 26.35

RED SNAPPER COKINOS
Oven-roasted American red snapper served over braised greens
& finished with tomatoes, fresh herbs & lemon in extra virgin olive oil. 29.65

SHRIMP, SCALLOPS & LOBSTER



Shrimp
Mykonos

SHRIMP MYKONOS
Chargrilled jumbo shrimp served
with Greek tomato sauce & orzo pasta 21.95

SCALLOPS PATRAS
Oven-baked scallops with Kasseri herb breadcrumbs,
served with fresh asparagus 26.35

MARY'S JUMBO GRILLED SHRIMP
Grilled jumbo shrimp oreganatto with extra virgin
olive oil & lemon, served with grilled asparagus. 25.25

SCALLOPS IONIAN
Seared jumbo scallops with brown butter & almonds,
served over braised greens with roasted shallots 27.45

CRUIS MIXED SEAFOOD GRILL
Grilled lobster tail, shrimp & calamari,
served with marinated gigante beans & Latholemono sauce. 29.65

DESSERTS

KOURAMBIEDES Almond cookies 3.25 **HOMEMADE WALNUT CAKE** 5.45

PISTACHIO ICE CREAM . . . 5.45 **BAKLAVA CHEESECAKE**
With walnuts. 6.55

GALAKTOBOUREKO
Baked orange custard in a flaky crust . . 5.45 **NIKI CHOCOLATA**
Chocolate mousse cake soaked in
raspberry & ouzo, topped with
chocolate ganache 6.55

LOUKOUMADES
Greek style doughnuts drizzled with
honey & powdered sugar 4.35 **DESSERT SAMPLER**
Baklava, Kataifi, Kourambiedes
& Galaktoboureko 13.15

KATAIFI With pistachio filling . . . 4.35 **GELATO** 4.35

BAKLAVA With walnuts 6.55

SIDES

HERB RICE 2.15 **ORZO PASTA** 2.15

LEMON-ROASTED POTATOES . 2.15 **MASHED POTATOES** 2.15

HORTA Tender greens with olive oil . 3.25 **FRENCH FRIES** 2.85

GIGANTES White beans
braised in a light tomato sauce . . . 3.25 **GREEN BEANS** Greek-style green
beans in a savory tomato sauce 3.25

ASPARAGUS 4.35 **PITA BREAD** 0.50