



GREEK CUISINE

Ancient Greece is considered the cradle of Western civilization. In those days, Greece controlled much of the land bordering the Mediterranean and Black Seas. In all of Greece, magnificent ruins stand as monuments to the nation's glorious past.

Greece and its sun-kissed isles, offer a tantalizing cuisine that is fresh and fragrant, served with warmth and vitality. The Greek's zest for the good life and love of simple, well-seasoned foods is reflected at the table. The unpretentious cuisine makes the most of the surroundings. Papou's offers traditional recipes brought to this country from our Grandparents, Yia Yia (Grandmother) and Papou (Grandfather).

KALI OREXI !

GOOD APPETITE !

**110 South Side Square
Huntsville, AL 35801
(256) 534-5553
Web: papouhsv.com**

**Dinner Hours:
Wednesday – Saturday
5:00pm – until**

Catering and Special Functions Available



MEZE THES

Appetizers

Saganaki "OPA" - <i>Flaming Cheese with Brandy</i>	8.93
Dolmadakia - <i>Stuffed Grape Leaves with Egg Lemon Sauce</i>	5.93
Tyria - <i>Assorted Greek Cheeses</i>	5.33
Tyropita - <i>Delicate Filo, Filled with Blend of Three Cheeses</i>	5.33
Hummus - <i>Crushed Sesame Seed and Chickpeas</i>	5.33
Spanakopita - <i>Filo Triangles, Stuffed with Spinach and Feta</i>	5.53
Keftaidakia - <i>Fried Minced Meatballs-25 minute cook time</i>	6.23
Kalamata - <i>Classic Greek Olives and Feta Cheese</i>	5.33
Big Fat Greek Feast - <i>Chef's Choice of Assorted Appetizers</i>	8.73



SOUPA

Soup

Avgolemeno - <i>Light & Delicious, with Fresh Chicken Broth, Egg, Lemon, and Mediterranean Orzo Pasta</i>		Cup 2.53 Bowl 3.93
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SALATAS

Salads

Athenian Salad - <i>House Salad</i> <i>Fresh Mixed Greens, Cucumber, Tomato, Carrots, Green Pepper, Celery, Olive and Feta Cheese. Served with a Creamy Kalamata and Feta Cheese Dressing</i>		Small 3.93 Large 6.93
Grecian Salad - <i>Topped with Grilled Chicken Breast</i> <i>Fresh Mixed Greens with Oven Roasted Potato, Served with a Creamy Kalamata and Feta Cheese Dressing.</i>		8.73
Papou's Salad <i>Fresh Mixed Greens with Artichoke Hearts</i> <i>Served with a Creamy Kalamata and Feta Cheese Dressing</i>		7.93

KYRIA PIATA

Main Courses

*All Entrees Served with Soup, Salad, and choice of Rice, Mediterranean Orzo, Oven Potatoes
Green Beans, or Baked Squash*

From the Land

Roast Leg of Lamb - <i>In its own juices</i>	16.23
Pork Loin - <i>Sautéed in Butter with a Rosemary Cream Sauce</i>	16.43
Souvlaki - <i>Marinated Pork Tenderloin (on the stick) with Lemon Butter Sauce</i>	16.43
Chicken - <i>Grilled Breasts, with Lemon Butter Sauce</i>	12.93
Prime Cut Rib Eye - <i>Chargrilled to Your Satisfaction!</i>	19.93
8 oz. Filet Mignon	MARKET
The Original "Steer Butt"	MARKET



From the Sea

Shrimp Aegean	15.93
<i>Large Gulf Shrimp, Sautéed in a Zesty Tomato Sauce with Onion and Bell Pepper, Topped with Feta Cheese</i>	
Salmon - <i>With a Rosemary Lemon Butter Sauce</i>	15.43
Grouper - <i>Athenian, Grecian or Famous Papou's Style</i>	MARKET
Tilapia - <i>St Peter's Fish, served Athenian, Grecian or Papou's Style</i>	15.43
Red Snapper - <i>Athenian, Grecian or Famous Papou's Style</i>	MARKET

Athenian

Oven Baked with Lemon and Herbs

Grecian

Oven Baked with Lemon, Butter Sauce and Herbs

Papou's

Oven Baked in Zesty Tomato Sauce, Topped with Feta Cheese



ELINIKΑ SPECIALITE

Greek Specialties

All Entrees Served with our House Salad featuring our Greek Vinaigrette Dressing

Moussaka		13.53
<i>Baked Eggplant Layered with Seasoned Ground Beef, Parmesan Cheese and Topped with a Béchamel Sauce</i>		
Pastitso		12.93
<i>Baked Layers of Long Macaroni, Tomato, and Minced Beef - Topped with a Béchamel Sauce</i>		
Dolmades		13.43
<i>Stuffed Grape Leaves with a Blend of Seasoned Ground Beef and Rice</i>		
Spanakopita - Spinach Cheese Pie		10.73
<i>Thin Layers of Filo Pastry enclosing a Rich Filling of Fresh Spinach, Scallions, Dill, and Feta Cheese</i>		

COMBOS

Papou-dhio (thee'o)	<i>Choice of any Two Above</i>	12.93
Papou-tris	<i>Choice of any Three Above</i>	13.93
Papou-tesera	<i>All Four Greek Specialties</i>	15.93



ZIMARIKA

Pasta

Served with our House Salad featuring our Greek Vinaigrette Dressing

Makaronia me Kima		10.73
<i>Spaghetti with Minced Meat Sauce</i>		
Makaronia me Saltso Domata		8.93
<i>Spaghetti with Papou's Tomato Sauce</i>		



EPIDORPIA

Desserts

Baklava - Baked Layered Filo with Pecans, Walnuts, Cinnamon and Honey Syrup		3.23
Cheesecake - Topped with Baklava Chips & Honey/Lemon Syrup		5.93



PYITE

Beverages

Coffee	1.53
Iced Tea	1.73
Soft Drinks	1.93

20% Gratuity on parties of 6 or more; 3.00 Split Plate Charge