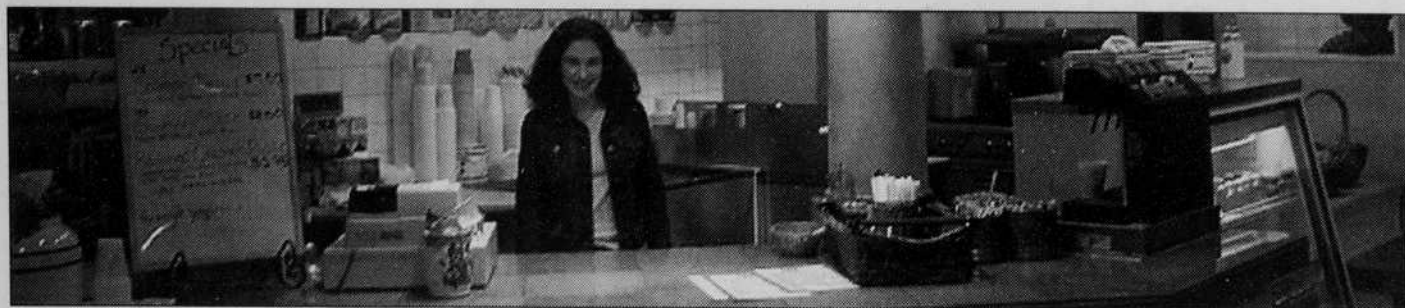


Our big fat Greek dinner



Reviewed by Shannon Rogers and Alex Hurliman

Café Glendi is the perfect spot for a late lunch. Located on the upper level of the 5th Street Public Market, Café Glendi is one of Eugene's little treasures. The upper food court of the 5th Street Public Market provides a charming dining atmosphere with an open courtyard as well as comfortable indoor seating.

Café Glendi is a family run business that has been operating for six years and provides traditional Greek food with a unique homemade flavor. Our meal began with a plate of appetizers: warm flat bread pitas sliced into triangles and dipped into thick garlic-spiced hummus, dolmades (stuffed grape leaves) to be dipped in tzatziki (cucumber yogurt dill sauce), and warm wedges of Spanakopeta (spinach pie). All of the appetizers were unique in flavor and provided hearty samplings of traditional Greek cuisine. The Spanakopeta was our favorite appetizer and was made with a warm, mild blend of spinach and feta wrapped in a flaky phyllo dough shell.

After the appetizers came a large Greek salad. The vinaigrette dressing was pleasingly different from traditional vinaigrettes and offered a light citrus kick of flavor. The salad was garnished with tomatoes, cucumbers, kalamata olives and skewers of tender lemon-peppered grilled lamb and chicken.

Next up was a Lamb-Beef Gyro wrap (\$4.95). This menu item proved to be the best deal that Café Glendi had to offer. The wrap was served warm in a thick pita shell with thin

pieces of lamb meat combined with lettuce, tomato, onions, and tzatziki sauce. Easily considered a craving satisfier for gyro lovers, it came with the perfect combination of flavor and mess.

The variety of flavors kept coming in platefuls. Shannon and I next shared a wedge of Moussakka, a traditional Greek dish made of roasted eggplant, lamb, and a tomato-based sauce. This dish was the most surprisingly satisfying of our meal. Moussakka could be considered a relative of lasagna and is extremely fulfilling for all those willing to try.

As though our multiple course meal may have left something to be desired, we were soon introduced to an entourage of desserts. We sampled Baklava, a traditional Greek dessert consisting of almond, walnut, and a caramel-like mixture sandwiched between layers of flaky phyllo dough, a delightfully delicate Hungarian tea cookie dusted with powdered sugar, and finally a rich chocolate cake complete with a whipped cream frosting. Needless to say, our appetites were satisfied and all cravings of a non-traditional cuisine were gratified.

Café Glendi is both an affordable and appetizing choice when dining out in Eugene. The full flavors and eclectic mix of Greek cuisine will surely not disappoint even the heartiest of eaters. Next time you are in the mood for a culinary experience unlike any other, head to Café Glendi in the 5th Street Market (485-3391).

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