

# poppi's Anatolia

*This menu is only a snapshot of what we serve.  
Call about our Sunday menu!*

## APPETIZERS

### Dolmadakia

Stuffed grape leaves with rice, currants & pine nuts 4.25

### Taramosalata

Smoked fish roe, whipped with potato & onion, served with Greek bread 4.25

### Tzatziki

Yogurt, garlic & cucumber dip, served with pita 4.25

### Melitzanosalta

Eggplant, garlic & tahini dip, served with Greek bread 4.25

### Mezedakia

Three of the above four, served with bread & pita 11.95, with olives 14.25

### Side of Feta

With oregano and olive oil 3.25

### Saganaki

Fried Kefalotyri (aged sheep's milk cheese) 6.50

### Bowl of Olives

Kalmata Olives from Greece 3.75

### Potato & Onion Bhajias

Spicy garbanzo flour fritters 5.50

### Pappadoms

Super thin, crisp lentil flour wafers 2.50

### Anginarakia

Baby artichokes marinated with garlic and thyme 4.25

### Kalmarakia

Lightly floured squid shallow fried in olive oil (Sundays Only) 6.95

## SOUPS AND SALADS

### Soupa Hemeras

Soup of the day, served with bread cup 2.25, bowl 3.95

### Salata Horiatiki

The Greek salad as Greeks make it: tomatoes, cucumbers, green peppers, olives, onions, feta cheese and capers, with oregano and olive oil, served with bread small 5.25, large 7.50

### Dinner Salad

Mixed salad with house dressing, served with bread 3.25

### Soup and Salad

Soup of the day with Greek bread and small dinner salad cup 4.75, bowl 6.25

## SIDE ORDERS

### Poppi's Greek Peasant Bread

(Wholewheat with fennel) 60¢

### Pita 50¢

### Chappati 1.50

### Rice 2.25

### Bindi Bhaji 4.25

### Sag Bhaji 4.25

### Bombay Aloo 4.25

### Dhal 2.75

### Yahni Potatoes or Dinner Vegetables

(Dinnertime Only) 2.50

### Yogurt 1.00

Chutney Assortment double 2.75, single 1.50

## DINNER ENTREES

### Yiros Plate

Specially-broiled meat (beef & lamb), served on pita with salad and tzatziki 10.95

### Kotta Psiti

Greek roasted chicken in lemon, oregano and pepper, served with potatoes & vegetables 10.95

### Halibut Psito

Marinated grilled halibut steak, served with rice & salad (price may vary w/ size 13.25)

### Spankopitta

Traditional spinach & feta in fillo, served with Yahni potatoes and vegetables 9.25

### Gharides Saganaki

Shrimp, tomatoes, green peppers and feta cheese sauteed in olive oil 13.50

### Egyptian Moussaka Stew

Garbanzos, eggplant, onions and tomatoes on a bed of rice, garnished with cheese 8.25

• *Indian Entrees come with Basmatirice and chutneys* •

### Standard Chicken Curry

Our own curry blend 10.95

### Vindaloo Chicken

A very hot & tangy curry from Goa with potatoes 10.95

### Korma Chicken

A mild & creamy curry from northern India with yogurt, cream, almonds and spices 10.95

### Korma Prawns

As above, but with prawns 13.25

### Sag Prawns

Our standard curry blend with prawns & spinach 13.25

### Pathia Prawns

A London favorite of spicy hot, sweet & sour prawns with pineapple 13.25

### Bindi Bhaji

Okra in spices & tomato 9.25

### Sag Bhaji

Spinach lightly cooked in onions and spices 9.25

### Bombay Aloo

Very spicy hot potato curry 9.25

### Dhal

Simple lentil stew flavored only with mustard seeds and garam masala 8.50

### Thali Platter

Platter of the above four vegetarian dishes, rice, yogurt, chap-pati and chutneys 13.25

## DESSERTS

### Baklava

Fillo pastry with walnuts and cinnamon or almonds and lemon 3.25

### Karidopitta

Greek walnut cake with whipped cream 3.25

### Rizogalo

Greek rice pudding 2.50

### Amygdalopitta

Brandy almond cake with chocolate glaze 3.25

### Halva

Traditional sesame treat 1.95

### Noonas

Chocolate-coconut fondants 1.50

**\* LARGE SELECTION OF WINE & BEER \***

**992 WILLAMETTE • 343-9661 • LUNCH: MON-SAT • DINNER: 7 NIGHTS**