

HOT BREAKFAST

Spinach, Tomatoes & Feta Cheese Omelette.....	6.25
Western Omelette.....	6.25
Tomato & Feta Cheese Omelette.....	6.25
Toasted Pita w/Gyro, Eggs, Tomato & Feta.....	4.99
Toasted Pita w/Sausage, Eggs, Tomato & Feta.....	4.99
Toasted Pita w/Eggs, Tomato & Feta.....	4.25
Toasted Pita w/Tomato & Feta.....	3.99

SOUPS

Avgolemono (Chicken Lemon).....	5.25
Lentil.....	5.25

ENTRÉE SALADS

Greek Salad.....	9.99
Any Topping.....	2.50
Lamb.....	2.99

SANDWICHES

Our Famous Gyro.....	9.50
Lamb Souvlaki.....	9.99
Turkey on Pita.....	9.50
Chicken on Pita.....	9.50
Falafel on Pita with Feta Cheese.....	9.50
Hummus on Pita with Feta Cheese.....	8.99
Dolma on Pita with Feta Cheese & Tzatziki.....	8.99
Our Famous Tuna on Pita with Feta Cheese.....	8.99
Tuna Gyro style.....	8.99
Any Sandwich Platter with 2 sides.....	13.99

DESSERTS

Baklava.....	4.25
Rizogalo (Greek Rice Pudding).....	4.25
Homemade Yogurt with Honey and Walnuts.....	5.50
Homemade Chocolate Chip Cookies.....	2.35
Macedonian Halva.....	4.25
and more....	

The GREEK DELI AND CATERING

uses only the finest products available.
Our homemade style pita
has no fat – no sugar – low in calories.

HOT GREEK SPECIALTIES

Greek Combo.....	14.99
Lamb Platter.....	14.99
Authentic Greek Meatballs.....	12.99
Athenian Baked Pastitsio.....	12.99
Baked Moussaka.....	12.99
Chicken Breast.....	12.99
Turkey Breast.....	12.99
Spanakopita (Spinach Pie).....	12.99
Hot Veggie Platter with Salad.....	12.99
Hot Greek Specialty with one side only.....	10.99
Lamb Specialty with one side only.....	11.99

All Specialties Include Orzo, Vegetable and Salad

POPULAR PICKS

Any Soup and Sandwich Combo.....	12.99
Any Soup and Greek Salad Combo.....	12.99
Any Soup over Orzo with Feta*.....	12.99
Seven Slices of Gyro Meat over Orzo with Feta*..	12.99

**served with a Side Salad*

SIDE ORDERS

Greek Salad.....	4.99
Spanakorizo.....	4.99
Orzo with Feta.....	4.99
Lima Beans.....	4.99
String Beans.....	4.99
Dolmades.....	4.99
Deviled Eggs.....	4.99
Hummus.....	4.99
Taramosalata.....	4.99
Tzatziki.....	4.99
Spanakopita.....	6.99
Loaf of homemade Bread.....	5.99
Boiled Eggs.....	1.99

We Cater to Parties at Home or at the Office

42 Years Experience in Fine Greek, Italian and American Cuisine

The GREEK DELI AND CATERING

is not limited only to items in this menu.
Please call us for daily specials.

Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of foodborne illnesses

WeekendPass

express

DEC. 14-17, 2006

It's Greek to Us

In the heart of the big city, an eatery with small-town appeal

NEIGHBORLY | At 3:30 in the morning at 19th and L streets, Fostieris, the owner and chef of the Greek Deli Express readies his tiny kitchen for the daytime rush as he has every weekday for the past 17 years.

At this ungodly hour, Fostieris accepts his daily deliveries and prepares soups, spanakopita, gyros and other Greek specialties that have won fans who will wait in a lunch-time line winding out the door. And as cold weather approaches, business is "crazy, crazy, crazy," particularly when Fostieris makes his meatloaf for Tuesday's special and meatballs with rice in a wine-lemon sauce for Wednesday's.

Every day, Fostieris prepares between 20 and 30 gallons of lentil and avgolemono soups. Making soup is what reminds him most of growing up on Andros, the northernmost of Cyclades on the Aegean Sea. "We used to eat soup every day: navy bean, split pea, lentil. ... Meat was for once or twice a week." Fostieris does cater to a meat-eating clientele, as indicated by customers shouting out orders for the "authentic gyro platter" (\$8.50) and the pastitso (\$8.50) – a meat-based Greek lasagna, layered with tomatoes, bucatini, cinnamon and nutmeg.

Regulars stop in to say hello to Fostieris, a neighborhood institution. He knows his customers, too. As he took a break to catch some fresh air, he greeted regulars by name, asking about family and work as they passed.

Though there's a small Greek community in the area, Fostieris said, he doesn't see them much during the day. "Not many Greeks work around here," he said. "They come to me and ask, 'Why don't you open up a restaurant that stays open past four o'clock?' I say, 'I'm tired.'" MELISSA MCCART



Summer 2012

GREEK DELI Andros Native Kostas Fostieris presides at this carryout, heaping soulful Greek fare into Styrofoam clamshells. Get in line early for his soothing, lemon-infused avgolemono soup, which sells out fast. More comfort comes in the pastitsio—a nutmeg-spiced layering of Parmesan, ground beef, and pasta—and the cinnamon-sprinkled rice pudding. Pita roll-ups of falafel or hummus are reliable, but the best deals are platters of moussaka and spanakopita laded with salad, orzo, tomatoey green beans, and bread. You might have enough for dinner too. 1120 19TH ST., NW; 202-296-2111; GREEKDELIDC.COM.

FARRAGUT NORTH/FARRAGUT WEST. 5