

PETROS
HELLENIC CALIFORNIA CUISINE
DINNER MENU

erved with tomatoes &
ons

SALADS

Add chicken 6

Add shrimp 9

Add gyro 6

Add salmon 12 Add ahi 12

Petros Horiatiki Salad (VEG*) 13

Vine-ripe organic tomatoes, English cucumbers, Epirus feta, Volos olives, avocado, red onion, capers, oregano* & EVO*

Feta Caesar Salad 11

Chopped romaine lettuce, red onions, tomato, with Epirus feta & Reggiano parmesan cheese tossed in our homemade Greek Caesar dressing

Karpouzi Salad (VEG*) 12

Fresh watermelon, heirloom tomatoes, mint, Epirus feta & manouri cheese, drizzled with Greek honey & EVO*

Arugula Salad (VEG*) 9

Arugula greens served with roasted confit tomatoes, Reggiano parmesan cheese & house balsamic vinaigrette

Louiza Salad (VEG*) 9

Chopped romaine lettuce, carrots, radishes, red onions, Epirus feta & homemade red wine vinaigrette

***Chopped Shrimp Salad 15**

Tender California boiled shrimp, tossed in chopped romaine with avocado, carrots, radishes, red onions, basil, mint, dill, parsley & chives dressed in a Meyer lemon dressing

Super Salad (VEG*) 14

Lightly chopped salad which combines the ingredients of 'Petros Horiatiki Salad' & 'Louiza Salad'

DIPS

Dip Combo (VEG*) 15

Portions of Kafteri, Melizanosalata, Tzatziki, Fava & Peperia served with our pita bread

***Petros Special Dip (VEG*) 12**

Blend of Kafteri & Melizanosalata served with grilled Ciabatta bread

Kafteri (VEG*) 9 9 Tzatziki (VEG*)

Four special Greek cheeses blended with a cocktail of hot peppers Homestyle Greek yogurt blended with cucumbers, garlic & dill

Taramosalata 9 9 Peperia (VEG*)

Aged smoked caviar blended with onions & fresh lemon juice Roasted red peppers, roasted eggplant of four Greek cheeses

Melizanosalata (VEG*) 7 9 Fava (VEG*)

Roasted baby eggplant, garlic & Puree of yellow split peas,

SOUPS

Avgolemono

Homemade egg-lemon, chicken, rice soup
Cup 6 Bowl 9

Fasolatha (VEG*)

Traditional Greek vegetable bean soup with Epirus feta & EVO*
Cup 5 Bowl 8

***Fakes (VEG*)**

Hearty lentils, onions, garlic, EVO* & sprinkled with Epirus feta
Cup 5 Bowl 8

MEZE (APPETIZERS)

Spanakopita (VEG*) 16

Homemade phyllo stuffed with spinach, Epirus feta, dill & green onions served with tzatziki & olives

Fried Calamari 13

Lightly battered & fried complimented with lemon, olives & almonds topped with a lemon garlic sauce

Octopus 18

Grilled octopus served with boiled beets in an aged vinegar, garlic, EVO* & oregano* sauce

Add Grilled Calamari 7

(may substitute garlic sauce to Latholemono sauce* upon request)

Saganaki (VEG*) 10

Sautéed imported Greek cheese sprinkled with fresh lemon juice & parsley

Feta Saganaki (VEG*) 11

Sesame-crusted Epirus feta with golden raisins drizzled with Greek honey

Shrimp Saganaki 18

Sautéed tender shrimp with our homemade tomato basil sauce & sprinkled with Epirus feta

Keftethes 15

Petros' mother's traditional meatballs with tomato sauce & parsley served with our homemade mashed potatoes & Swiss chard

Tyropita (VEG*) 14

Homemade phyllo dough stuffed with a mousse of Greek cheeses served with Greek honey for dipping

Our vine-ripe & heirloom tomatoes, zucchini, squash, eggplant & apples are farm to table from Petros' organic farm in Los

***Petros Farm Platter (VEG*)** serves 2-3 **18**
 Petros vine-ripe tomatoes, Epirus feta, green peppers, Swiss chard & homemade beans drizzled in EVO* & oregano,* served with grilled Ciabatta bread

Meze Plate serves 3-4 **33**
 A homemade selection of our tyropita, spanakopita, fried calamari, fried squash & zucchini, boiled beets, Swiss chard, keftethes, tzatziki & pita

PETROS' SIGNATURE ENTREES

Feta Crusted Colorado Rack of Lamb **39**
 Our Signature Dish served with tomato olive au jus & sautéed garlic broccolini

Paidakia **34**
 Grilled Greek peasant style Colorado baby rack of lamb, drizzled with our Latholemono sauce,* served with French fries & mixed arugula green salad

Roast Chicken **27**
 Half chicken stuffed with Epirus feta & mixed herbs served with roasted potatoes & Romano beans, sprinkled with fresh lemon juice & oregano*

***Chicken Parmesan** **26**
 Lightly breaded chicken breast with our creamy manouri tomato sauce, spaghetti & grilled asparagus

Moussaka **24**
 A classic Hellenic dish layered with eggplant, ground beef, tomatoes & homemade béchamel sauce served village style

Kokkinisto **28**
 Slow cooked boneless beef short ribs in a tomato & allspice Reggiano parmesan cheese

Lamb Pasta **28**
 Slow cooked lamb, roasted peppers, broccoli, olives, Reggiano parmesan, Epirus feta & oregano* with spaghetti

FLATBREADS

Homemade thin crispy dough

Horiatiki Flatbread Pizza (VEG*) **19**
 Vine-ripe tomatoes, Epirus feta, Volos olives, avocado, red onion, capers, EVO* & oregano*

Gyro Pizza **20**
 Gyro meat, tzatziki, red onions, tomatoes, Epirus feta & oregano*

Lamb Pizza **23**
 Braised lamb, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with Epirus feta & Reggiano parmesan cheese

Chicken Kafteri Pizza **22**
 Grilled chicken, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with Epirus feta & Reggiano parmesan cheese

PASTAS

Feta Giant Shrimp Pasta **34**
 Oven baked jumbo shrimp, stuffed with garlic, Epirus feta & Reggiano parmesan cheese, served over spaghetti in a manouri white wine sauce, tomato & Swiss chard

***Vegetarian Pasta (VEG*)** **20**
 Penne pasta mixed with fresh broccoli, asparagus, zucchini, peppers, tomatoes, basil, garlic, EVO* & lemon

***Shrimp Penake Pasta** **26**
 Sautéed tender shrimp with our homemade tomato basil sauce, tossed with penne pasta & sprinkled with Epirus feta

Oregano* - Imported Greek Mountain oregano **Latholemono*** - Latholemono
EVO* - Extra virgin olive oil imported from Greece **Greek Honey**

Grilled Prime Filet Mignon 10oz **36**
 Served with grilled asparagus, French fries & a side of Roquefort sauce

Grilled Prime New York Steak 12oz **36**
 Served with Romano beans, French fries & a side of Roquefort sauce

Grilled Prime Pork Chop 12oz **28**
 Topped with our homemade Latholemono sauce* & served with homemade beans & Swiss chard

Oregano* Prime Veal Chop 12oz **36**
 Grilled with olive oil, fresh lemon juice & oregano* served with homemade mashed potatoes & grilled asparagus

Keftethes **25**
 Petros' mother's traditional meatballs with tomato sauce & parsley served with our homemade mashed potatoes & Swiss chard

***Braised Lamb Sandwich** **19**
 Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, arugula & goat cheese

Shrimp & Chicken Souvlaki Combo **29**
 Skewered grilled shrimp & chicken breast with grilled vegetables marinated in EVO*, garlic & oregano*, served with our homestyle tzatziki & rice
All Chicken 22 All Shrimp 32

Fresh Chilean Sea Bass **36**
 Pan sautéed, served with roasted potatoes, rice & grilled asparagus accompanied by a diced tomato lemon caper manouri white wine sauce

Grilled Ahi Tuna & Swiss Chard **29**
 Ahi tuna served over Swiss chard with Latholemono sauce* & an heirloom tomato salad with Epirus feta, capers & chopped olives

Grilled Salmon **28**
 Fresh grilled salmon served with a Greek Caesar salad, grilled asparagus & our homemade Latholemono sauce*

Fish a la Grecque **34**
 Fresh Greek snapper pan roasted with mashed potatoes & grilled vegetables with our Latholemono sauce* or Grilled with a Petros Horiatiki Salad

ADDITIONAL SIDE SELECTIONS (VEG*)

*Roasted Roquefort Potatoes: house special	8
*Grilled Zucchini, Squash & Peppers	6
*Swiss chard	6
*Romano Green Beans	6
*Steamed Vegetables	6
*Roasted Garlic Broccolini	6
*Sweet Potato Fries: with spicy aioli	6
*Roasted Garlic Potatoes	5
*Garlic Mashed Potatoes	4
*Rice Pilaf	3
Super Vegan Platter (VEG)	22
Home cooked beans, lentils, peas & carrots with boiled Swiss chard with lemon & EVO*	
Add Epirus Feta 4	

EVO* - Extra virgin olive oil imported from Greece

Oregano* - Imported Greek Mountain Oregano

Latholemono* - EVO & fresh lemon juice

VEG* - Vegetarian Dish

Sales Tax Applicable