

PETROS
HELLENIC CALIFORNIA CUISINE
LUNCH MENU

red with tomatoes &
ons

SALADS

Add chicken 4 Add shrimp 6
Add gyro 4 Add salmon 10 Add ahi 10

Petros Horiatiki Salad (VEG*) **12**
Vine-ripe organic tomatoes, English cucumbers, Epirus feta,
Volos olives, avocado, red onion, capers, oregano* & EVO*

Feta Caesar Salad **10**
Chopped romaine lettuce, red onions, tomato, with Epirus feta
& Reggiano parmesan cheese tossed in our homemade Greek
Caesar dressing

Karpouzi Salad (VEG*) **10**
Fresh watermelon, heirloom tomatoes, mint, Epirus feta &
manouri cheese, drizzled with Greek honey & EVO*

Arugula Salad (VEG*) **8**
Arugula greens served with roasted confit tomatoes, Reggiano
parmesan cheese & house balsamic vinaigrette

Louiza Salad (VEG*) **8**
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 Four special Greek cheeses yogurt blended with a cocktail of hot peppers	9 Tzatziki (VEG*) Homestyle Greek blended with cucumbers, garlic & dill
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Taramosalata 9 Aged smoked caviar blended with onions & fresh & mixture lemon juice	9 Peperia (VEG*) Roasted red peppers, roasted eggplant of four Greek cheeses
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Melizanosalata (VEG*) 7 Roasted baby eggplant, garlic &	9 Fava (VEG*) Puree of yellow split peas,
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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*) **15**
Homemade phyllo stuffed with spinach, Epirus feta, dill &
green onions served with tzatziki & olives

Fried Calamari **12**
Lightly battered & fried complimented with lemon, olives &
almonds topped with a lemon garlic sauce

Octopus **17**
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*) **10**
Sesame-crusted Epirus feta with golden raisins drizzled with
Greek
honey

Shrimp Saganaki **17**
Sautéed tender shrimp with our homemade tomato basil
marinara sauce & sprinkled with Epirus feta

Keftethes **13**
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*)** 18
 Petros vine-ripe tomatoes, imported Epirus feta, green peppers, Swiss chard & homemade beans drizzled in EVO* & oregano,* served with grilled Ciabatta bread

***Veggie Bowl (VEG*)** 9
 Chopped romaine lettuce, pico de gallo, asparagus & guacamole

***Egg White Bowl (VEG*)** 10
 Chopped romaine lettuce, pico de gallo, asparagus & guacamole
 with fresh tomato basil garlic sauce

***Chicken or Salmon Bowl** 12 / 14
 Chopped romaine lettuce, pico de gallo, asparagus & guacamole
Add fresh tomato basil garlic sauce 1

FLATBREADS

Homemade thin crispy dough

Horiatiki Flatbread Pizza (VEG*) 18
 Vine-ripe tomatoes, Epirus feta, Volos olives, avocado, red onion, capers, EVO* & oregano*

Gyro Pizza 18
 Gyro meat, tzatziki, red onions, tomatoes, Epirus feta cheese & oregano*

Lamb Pizza 20
 Braised lamb, fresh tomato sauce, tomatoes, grilled bell peppers & red onions, sprinkled with Epirus feta & Reggiano parmesan cheese

Chicken Kafteri Pizza 19
 Grilled chicken, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with Epirus feta & Reggiano parmesan cheese

Greek Honey & EV

**Our vine-ripe & heirloom tomatoes, zucchini, squash, eggplant
 Los Olivos,**

BURGERS, SANDWICHES, & PITAS

Greek Burger 14
 Mixture of ground beef & lamb topped with red onion relish, garlic aioli, kafteri cheese, confit tomatoes & golden beets on a brioche bun served with French fries

Braised Lamb Sandwich 16
 Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, arugula & goat cheese

Gyro Giaourti 14
 Grilled beef slices, homestyle Greek yogurt, tzatziki, red onions, parsley & tomatoes served on pita with French fries

***Grilled Vegetarian Flatbread Pita** 13
 Flatbread pita wrapped with grilled eggplant, mushrooms, peppers, onions, goat cheese, arugula & garlic aioli with sweet potato fries

***Chicken Flatbread Pita** 13
 Flatbread pita wrapped with grilled chicken, grilled peppers, tomatoes, arugula, Epirus feta & tzatziki served with an arugula salad

***Grilled Salmon Flatbread Pita** 18
 Fresh grilled salmon, tomato & Epirus feta wrapped with our flatbread pita served with Greek Caesar salad

PETROS BOWLS

Rice may be added upon request

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

ENTREES

Chicken Spaghetti	14
Spaghetti with grilled chicken, broccoli, Epirus feta, our homemade tomato basil marinara & Reggiano parmesan cheese	
*Chicken Penake Pasta	15
Served with a manouri white wine sauce tossed with penne pasta, Swiss chard, tomatoes & sprinkled with Epirus feta	
*Shrimp Penake Pasta	20
Sautéed tender shrimp with our homemade tomato basil marinara sauce, tossed with penne pasta, sprinkled with Epirus feta	
Vegetarian Pasta (VEG)	13
Spaghetti noodles mixed with fresh broccoli, asparagus, zucchini, peppers, tomatoes, basil, garlic, EVO* & lemon	
Chicken Souvlaki	14
Skewered grilled chicken marinated in EVO*, garlic, & oregano*, with grilled vegetables, rice & tzatziki	
*Grilled Salmon	18
Fresh grilled salmon served rice pilaf & grilled vegetables	
Fish a la Grecque	21
Fresh Greek snapper pan roasted with mashed potatoes & grilled vegetables with our Latholemono sauce* or Grilled with a Petros Horiatiki Salad	
Super Vegan Platter (VEG)	18
Home cooked beans, lentils, peas & carrots with boiled Swiss chard with lemon & EVO*	
Add Epirus Feta 4	

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

EVO* - Extra virgin olive oil imported from
Greece

Oregano* - Imported Greek Mountain Oregano

Latholemono* - Lemon infused EVO with
oregano

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