

Welcome

Our menu is a combination of the best ingredients that Greece and California cuisine have to offer. We import olive oil, feta, honey, oregano and wines from Greece and the freshest organic vegetables from local farms and wineries of our great state. Quality, simplicity, healthy and tasty food is the creation of that combination. Enjoy.

SOUPS

Cup Bowl

Avgolemono Homemade egg-lemon, chicken, rice soup	5	7.5
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Lentil (VEG*) Hearty lentils, onions, garlic, Epirus feta & EVO*	4	6
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KAFE SALADS

Add chicken \$4, add shrimp \$6 or add salmon \$6 to any salad

Petros Horiatiki Salad (VEG*) Organic tomatoes, red onions cucumbers, Volos olives, avocado, capers & Epirus feta with EVO, and oregano*	13
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Super Salad (VEG*) Chopped romaine lettuce, carrots, radishes, red onions, organic tomatoes, cucumbers, Volos olives, avocado, capers & Epirus feta with our homemade red wine vinaigrette	12
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Chopped Shrimp Salad Tender California boiled shrimp, tossed in chopped romaine with avocado, carrots, radishes, red onion, basil, mint, dill, parsley & chives, dressed in a Meyer lemon vinaigrette	12
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Mixed Green Salad (VEG*) Baby mixed greens, organic cherry tomatoes, honey roasted walnuts & gorgonzola cheese tossed in the house balsamic vinaigrette	9
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Watermelon Salad (VEG*) Fresh watermelon, organic heirloom tomatoes, Epirus feta, manouri cheese & mint, drizzled with Greek honey & EVO*	10
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Feta Caesar Salad Chopped romaine lettuce, red onions, tomatoes, Epirus feta & parmesan cheese, tossed in our homemade Greek Caesar dressing	9
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PETROS BOWLS

Rice may be added upon request

Veggie Bowl (VEG*) Chopped romaine lettuce, pico de gallo, bell peppers, yellow squash, zucchini, asparagus & guacamole	8
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Egg White Bowl (VEG*) Egg whites, pico de gallo, asparagus & guacamole with fresh tomato basil garlic sauce	10
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Chicken or Salmon Bowl Chopped romaine lettuce, pico de gallo, bell peppers, yellow squash, zucchini, asparagus & guacamole Add fresh tomato basil garlic sauce \$1.50	12 / 14
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SPECIALTY DIPS

Served with your choice of tortilla chips, pita bread or veggies

Tzatziki Homestyle fresh yogurt mixed with cucumbers, garlic & dill	7
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Eggplant Dip Roasted baby eggplant, garlic, red wine vinegar & walnuts	7
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Kafteri Four special Greek cheeses, blended with roasted hot peppers, Oregano* & EVO*	8
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Guacamole Homemade guacamole with tomato, onions, spicy peppers & Epirus feta	8
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Spinach Artichoke Dip Made with all fresh ingredients	9
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Combo Dip Portions of tzatziki, eggplant dip, kafteri & guacamole	13
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SHARED PLATES

Traditional Saganaki (VEG*) Sautéed Greek cheese with fresh lemon juice & parsley	10
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Shrimp Saganaki Sautéed tender shrimp tossed in a tomato basil feta cheese sauce	13
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Fried Calamari Complimented with fried lemon, zucchini, olives & almonds, topped with a lemon garlic aioli sauce	11
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Grilled Octopus Served with boiled beets in an aged white wine vinegar, garlic, oregano* & EVO* sauce	16
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Spanakopita (VEG*) Two pies with homemade phyllo dough, stuffed with spinach, Epirus feta, dill & green onions with tzatziki on the side	12
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Keftethes Petros' mother's traditional meatballs with tomato sauce & parsley, served with mashed potatoes or French fries	10
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Lamb Quesadilla Braised lamb shoulder, tomatoes, onions, hot peppers & mozzarella cheese melted inside a large flour tortilla, served with guacamole & pico de gallo	13
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EVO* - Extra virgin olive oil imported from Greece

Oregano* - Imported Greek Mountain Oregano

Latholemono* - EVO and fresh lemon juice

VEG* - Vegetarian Dish

Sales Tax Applicable

HOMEMADE PIZZAS

All pizzas hand tossed thin, flatbread style or *gluten free*

Petros Pizza (VEG*) 14
Homemade tomato sauce topped with organic vine-ripe tomatoes, Greek olives, avocado, red onions, capers, Epirus feta & oregano* drizzled with EVO*

Chicken Pizza 15
Homemade tomato sauce topped with grilled chicken, tomatoes, grilled bell peppers, kafteri dip & red onions sprinkled with Epirus feta & parmesan cheese

Gyro Pizza 15
Homemade dough topped with beef gyro meat, tzatziki, red onions, tomatoes, Epirus feta & oregano*

Lamb Pizza 18
Homemade tomato sauce topped with braised lamb shoulder, tomatoes, grilled bell peppers, kafteri dip & red onions sprinkled with Epirus feta & parmesan cheese

HOMESTYLE BURGERS & SANDWICHES

All burgers served on a brioche bun with your choice of French fries, sweet potato fries or a mixed green salad

All-American Burger 12
100% fresh ground beef served with bacon, mixed greens, tomato, Swiss cheese, a large onion ring & topped with barbeque sauce

Greek Style Burger 14
Mixture of fresh ground beef & lamb green & red peppers, topped with red onion relish, garlic aioli, kefteri cheese, confit tomatoes & golden beets

Lamb Burger 15
Mixture of fresh ground beef & lamb with green & red peppers, with Swiss cheese, mixed greens, tomato, red onion, avocado, garlic, parsley & a tzatziki spread on top

Lamb Sandwich 18
Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, mixed greens & goat cheese

Filet Mignon Sandwich 18
Grilled filet mignon served on ciabatta bread with an onion ring, mixed greens, tomato & our homemade Roquefort sauce

PASTAS

Feta Chicken Penne Pasta 15
Grilled chicken, Swiss chard, tomatoes, parmesan & Epirus feta cheese tossed in a creamy white wine sauce

Vegetarian Pasta (VEG*) 13
Spaghetti noodles mixed with fresh broccoli, spinach, tomatoes, basil, garlic & homemade marinara sauce

Feta Shrimp Penne Pasta 18
Sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce with sliced asparagus

Lamb Pasta 19
Slow cooked lamb tossed with spaghetti noodles, roasted bell peppers, broccoli, olives, Epirus feta & oregano*

SPECIALTY ITEMS

Gyro Platter 16
Grilled beef gyro slices, tzatziki, red onion, tomatoes, parsley & Latholemono* served on warm pita bread with fresh cut French fries

Lamb Tacos 19
Two tacos on soft corn tortilla with slow cooked lamb topped with pico de gallo, avocado & Epirus feta with choice of fries or green salad

Moussaka 20
A classic Hellenic dish with eggplant, ground beef, tomatoes & homemade béchamel sauce served village style

Grilled Pork Chop 18
Grilled prime pork chop with Latholemono* sauce served with grilled vegetables & fresh cut French fries
Please allow 25 - 30 minutes for this item to be prepared

Chicken Souvlaki 18
Two large chicken skewers marinated in garlic, black pepper & oregano*, accompanied by grilled vegetables & homemade rice, with a side of tzatziki sauce

Grilled Salmon 22
Two grilled salmon filets served with grilled vegetables & garlic mashed potatoes in Latholemono* sauce

PRIME FILET MIGNON

\$25

Petros Kafe house specialty, 8 oz. filet served with grilled asparagus, fresh cut French fries & our homemade Roquefort sauce

HOMEMADE DESSERTS

All desserts are made fresh daily

Bougatsa 9
Our house favorite, vanilla bean custard baked in phyllo dough topped with powdered sugar & cinnamon served with vanilla ice cream

Loukouma 8
Miniature donuts drizzled with Greek honey, cinnamon, toasted walnuts & vanilla ice cream

Tsoureki Chocolate Mousse 8
Homemade dark chocolate mousse & fresh whipped cream with a thin layer of traditional sweet bread sprinkled with toasted almonds & drizzled with homemade chocolate syrup

Baklava 8
Walnuts & almonds wrapped in citrus syrup-soaked phyllo dough served with vanilla ice cream

Greek Yogurt 8
Homestyle Greek Yogurt served with imported Greek honey & fresh berries

Scoop of Ice Cream 2

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