

PETROS
HELLENIC CALIFORNIA CUISINE
DINNER MENU

SALADS

<i>Add chicken</i> 6	<i>Add shrimp</i> 9		
<i>Add gyro</i> 6	<i>Add salmon</i> 12	<i>Add ahi</i> 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			
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	
Chopped romaine lettuce, carrots, radishes, red onions, organic tomatoes, cucumbers, Volos olives, avocado, capers & Epirus feta with our homemade red wine vinaigrette			
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	Tzatziki (VEG*)	9
Four special Greek cheeses blended with a cocktail of hot peppers		Homestyle Greek yogurt blended with cucumbers, garlic & dill	
Peperia (VEG*)	9	Melizanosalata (VEG*)	9
Roasted red peppers, roasted eggplant & mixture of four Greek cheeses		Roasted baby eggplant, garlic & walnuts	
Fava (VEG*)	7		
Puree of yellow split peas, topped with tomatoes & onions			

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 (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	
Tyropita (VEG*)	14
Homemade phyllo dough stuffed with a mousse of Greek cheeses served with Greek honey for dipping	
Petros Farm Platter (VEG*)	18
Petros vine-ripe tomatoes, Epirus feta, green peppers, Swiss chard & homemade beans drizzled in EVO* & oregano,* served with grilled Ciabatta bread	
Meze Platter	33
A homemade selection of our tyropita, spanakopita, fried calamari, fried squash & zucchini, boiled beets, Swiss chard, keftethes, tzatziki & pita	

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

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 broth served over spaghetti, topped with 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
Spaghetti mixed with fresh broccoli, asparagus, zucchini, peppers, garlic & homemade tomato-basil sauce	
Shrimp Penake Pasta	26
Sautéed tender shrimp with our homemade tomato-basil sauce, tossed with penne pasta, asparagus & sprinkled with Epirus feta	

LAND & SEA

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 served with an arugula salad	
Shrimp & Chicken Souvlaki Combo	29
Skewered grilled shrimp & chicken breast with grilled vegetables marinated in EVO*, garlic & oregano*, served with our home-style tzatziki & rice	
<i>All Chicken 22 All Shrimp 32</i>	
Fresh Chilean Sea Bass	36
Pan sautéed & topped with a diced tomato lemon caper manouri white wine sauce, served with rice & grilled asparagus	
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*	
<i>Add Epirus Feta 4</i>	

Oregano* - Imported Greek Mountain oregano Latholemono* - Lemon infused EVO with oregano VEG* - Vegetarian dish
EVO* - Extra virgin olive oil imported from Greece Greek Honey & EVO available for purchase Sales Tax Applicable

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