

PETROS
HELLENIC CALIFORNIA CUISINE
LUNCH MENU

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

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*) 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
 (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

Tyropita (VEG*) 14

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

Petros Farm Platter (VEG*) 19

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

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

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	

BURGERS, SANDWICHES & PITA WRAPS

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 served with an arugula salad	
Gyro Giaourti	14
Grilled beef slices, home-style Greek yogurt, tzatziki, red onions, parsley & tomatoes served on pita with French fries	
Grilled Vegetarian Pita Wrap	13
Flatbread pita wrapped with grilled eggplant, mushrooms, peppers, onions, goat cheese, arugula & garlic aioli with sweet potato fries	
Chicken Pita Wrap	13
Flatbread pita wrapped with grilled chicken, grilled peppers, tomatoes, arugula, Epirus feta & tzatziki served with an arugula salad	
Grilled Salmon Pita Wrap	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

Veggie Bowl (VEG*)	10
Chopped romaine lettuce, pico de gallo, asparagus, grilled vegetables & guacamole	
Egg White Bowl (VEG*)	11
Egg whites, 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

ENTREES

Chicken Spaghetti	14
Spaghetti with grilled chicken, broccoli, Epirus feta, our homemade tomato-basil sauce & 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 & asparagus with our homemade tomato-basil sauce, tossed with penne pasta, sprinkled with Epirus feta	
Vegetarian Pasta (VEG*)	13
Spaghetti mixed with fresh broccoli, asparagus, zucchini, peppers, garlic & homemade tomato-basil sauce	
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* <i>Add Epirus Feta 4</i>	

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

VEG* - Vegetarian Dish

Sales Tax Applicable

Greek Honey & EVO available for purchase

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