

# Petros Hellenic California Cuisine

A combination of the best ingredients imported from Greece and locally sourced from our farms in Santa Ynez Valley, California. Quality, simplicity, healthy and tasty food is the creation of this combination.  
Enjoy!

## DINNER MENU

### SALADS

Add Chicken 6, Shrimp 9, Gyro 6, Salmon 12

#### **Petros Horiatiki Salad (VEG\*) 13**

Vine-ripe organic tomato, English cucumber, Epirus feta\*, Volos olives, avocado, red onion, capers, oregano\* & EVO\*

#### **Feta Caesar Salad 11**

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

\*Contains Raw Eggs

#### **Karpouzi Salad (VEG\*) 12**

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

#### **Chopped Shrimp Salad 17**

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

#### **Super Salad (VEG\*) 14**

Chopped romaine lettuce, carrots, radish, red onion, organic tomato, cucumber, Volos olives, avocado, capers & Epirus feta with our homemade red wine vinaigrette

### SOUPS

#### **Avgolemono**

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

#### **Fakes (VEG\*)**

Hearty lentil, onion, garlic, EVO\* & sprinkled with Epirus feta  
Cup 5 Bowl 8

### DIPS

#### **Dip Combo (VEG\*) 15**

Portions of Kafteri, Melizanosalata, Tzatziki, Feta Guacamole served with our pita bread

#### **Petros Special Dip (VEG\*) 14**

Blend of Kafteri & Melizanosalata served with grilled Ciabatta bread

#### **Kafteri (VEG\*) 10**

A blend of Greek cheeses & hot peppers

#### **Tzatziki (VEG\*) 10**

Homestyle Greek yogurt blended with cucumber, garlic & dill

### MEZE (APPETIZERS)

#### **Spanakopita (VEG\*) 16**

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

#### **Fried Calamari 14**

Lightly battered & fried complemented with lemon, olives & almond topped with a lemon garlic sauce

#### **Octopus 19**

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\*) 12**

Sautéed imported Greek cheese sprinkled with fresh lemon juice & parsley

#### **Feta Saganaki (VEG\*) 12**

Sesame-crusting 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 16**

Petros' mother's traditional meatballs with tomato sauce & parsley served with homemade mashed potatoes drizzled with EVO\* and topped with feta cheese

#### **Fried Chicken 12**

Buttermilk battered chicken tenders over french fries with a garlic aioli

#### **Melizanosalata (VEG\*) 10**

Roasted baby eggplant, garlic & walnuts

#### **Guacamole (VEG\*) 10**

Homestyle guacamole & feta with tortilla chips

#### **Flower of the Feta 10**

The cream of the Epirus feta drizzled in honey, EVO\* & Oregano\* with warm sesame bread

#### **Gluten Free Pita 7**

Vegetable Sticks 3

Our vine-ripe & heirloom tomatoes, zucchini, squash, eggplant & apples are farm to table from Petros organic farm in Solvang CA. Greek honey & EVO available for purchase (Sales tax applicable)

# Petros Hellenic California Cuisine

## DINNER MENU

### PETROS SIGNATURE ENTREES

**Roast Chicken 27**

Half chicken stuffed with Epirus feta & mixed herbs served with roasted potatoes, sprinkled with fresh lemon juice & oregano\*

**Chicken Parmesan 26**

Lightly breaded chicken breast with our creamy manouri tomato sauce & spaghetti

**Moussaka 24**

A classic Hellenic dish layered with eggplant, ground beef, tomato & 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

**Fresh Chilean Sea Bass 36**

Pan sautéed & topped with a lemon caper manouri white wine sauce, served with vegetable rice pilaf

**Keftethes 25**

Petros' mother's traditional meatballs with tomato sauce & parsley served with homemade mashed potatoes drizzled with EVO\* and topped with feta cheese

**Petros Flatbread Pizza (VEG\*) 19**

Vine-ripe tomato, Epirus feta, Volos olives, avocado, red onion, capers, EVO\* & oregano\*

**Gyro Pizza 20**

Gyro meat, tzatziki, red onion, tomato, Epirus feta & oregano\*

**Super Vegan Platter (VEG\*) 22**

Home cooked white beans, lentils, Swiss chard, lemon & EVO\* with garlic roasted potatoes

**Add Epirus Feta 4**

**Shrimp Penake Pasta (VEG\* option available) 26**

Sautéed tender shrimp with our homemade tomato-basil sauce, penne pasta, asparagus & sprinkled with Epirus feta

### FROM THE GRILL

**Shrimp & Chicken Souvlaki Combo 29**

Skewered grilled shrimp & chicken breast with tzatziki & vegetable rice pilaf marinated in EVO\*, garlic & oregano\*

**All Chicken 22 All Shrimp 32**

**Grilled Prime Filet Mignon 10oz 36**

Served with roasted Roquefort potatoes

**Grilled Prime New York Steak 12oz 34**

Served with roasted garlic potatoes

**Grilled Prime Pork Chop 12oz 28**

Topped with our homemade Latholemono sauce\* with french fries

**Fish a la Grecque 34**

Fresh Greek snapper pan roasted with mashed potatoes & Latholemono sauce\* or Grilled with a Petros Horiatiki Salad

**Grilled Salmon 28**

Served with mashed potatoes & our homemade Latholemono sauce\*

### LAMB 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 or grilled vegetables

**Lamb Pasta 28**

Braised lamb, roasted peppers, broccoli, olives, Reggiano parmesan, Epirus feta & oregano\* with spaghetti

**Lamb Pizza 23**

Braised lamb, fresh tomato sauce, tomato, grilled bell pepper & red onion sprinkled with Epirus feta & Reggiano parmesan cheese

**Braised Lamb Sandwich 19**

Tender braised lamb shoulder served on homemade olive bread with caramelized onion, tomato, whole grain mustard, mayonnaise, arugula & goat cheese with an arugula salad

**Greek Tacos 21/23**

Braised beef short ribs OR lamb with feta guacamole, pico de gallo on corn tortillas with sweet potato fries & spicy aioli

### ADDITIONAL SIDE SELECTIONS

**Feta & Garlic Handcut Fries with garlic aioli 6**

**Roasted Garlic Potatoes 5**

**Sweet Potato Fries with spicy aioli 6**

**Roasted Roquefort Potatoes our house special 8**

**Grilled Zucchini, Squash & Peppers 6**

**Swiss chard 6**

**Grilled Asparagus 6**

**Garlic Broccolini 6**

**Garlic Mashed Potatoes 4**

**Vegetable Rice Pilaf 3**

### DESSERTS

**Bougatsa (Choice of Vanilla Bean or Fresh Coconut) 12**

Warm custard wrapped in phyllo, baked, & served with ice cream, powdered sugar & cinnamon

**Baklava 9**

Walnuts wrapped in phyllo soaked with citrus syrup served with homestyle vanilla ice cream

**Loukouma 9**

Baby Greek doughnuts with Greek honey, cinnamon, walnuts & homestyle vanilla ice cream

**Greek Yogurt 8**

Honey, fresh fruit & walnuts

**Tsoureki Chocolate Mousse 10**

Dark chocolate mousse & cream layered with sweet bread, Metaxa, toasted almonds, & drizzled in Chocolate syrup

\*Contains Raw Egg

**Vanilla Bread Pudding 10**

With ice cream & caramel sauce

**Seasonal Fresh Fruit with Honey 10**

\*Oregano - Imported Greek Mountain Oregano \*Latholemono - Lemon infused EVO with oregano \*VEG - Vegetarian Dish  
\*EVO - Extra virgin olive oil imported from Greece \*Epirus - Made exclusively for Petros from family farms in Greece