

# 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!

## LUNCH MENU

### SALADS

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

#### **Petros Horiatiki Salad (VEG\*) 12**

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 tomatoes, mint, Epirus feta & manouri cheese, drizzled with Greek honey & EVO\*

#### **Chopped Shrimp Salad 16**

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

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

Chopped romaine lettuce, carrot, 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

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

Portions of Kafteri, Melizanosalata, Tzatziki, feta guacamole served with our pita bread

#### **Petros Special Dip (VEG\*) 13**

Blend of Kafteri & Melizanosalata served with grilled Ciabatta bread

#### **Kafteri (VEG\*) 9**

A blend of Greek cheeses & hot peppers

#### **Tzatziki (VEG\*) 9**

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 & almonds 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-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 16**

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

#### **Fried Chicken 12**

Buttermilk battered chicken tenders over french fries with a garlic aioli

### DIPS

#### **Melizanosalata (VEG\*) 9**

Roasted baby eggplant, garlic & walnuts

#### **Guacamole (VEG\*) 9**

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

## LUNCH MENU

### BURGERS, SANDWICHES & PITA WRAPS

**Greek Burger 16**

Ground beef & lamb topped with red onion relish, garlic aioli, kafteri cheese, confit tomato & arugula on a brioche bun served with french fries

**Petros Burger 16**

All beef with tzatziki, arugula, cheddar, tomato, onion & avocado on a brioche bun served with french fries

**Braised Lamb Sandwich 16**

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

**Gyro Giaourti 14**

Grilled beef slices, homestyle Greek yogurt, tzatziki, red onion, parsley & tomato served on pita with french fries

**Grilled Vegetarian Pita Wrap 13**

Flatbread pita wrapped with grilled eggplant, mushroom, pepper, onion, goat cheese, arugula & garlic aioli with sweet potato fries

**Chicken Pita Wrap 14**

Flatbread pita wrapped with grilled chicken, grilled bell pepper, tomato, arugula, Epirus feta & tzatziki served with an arugula salad

### ENTREES

**Chicken Spaghetti 14**

Spaghetti with grilled chicken, broccoli, Epirus feta, our homemade tomato-basil sauce & Reggiano parmesan cheese

**Shrimp Penake Pasta 19**

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

**Chicken Souvlaki 14**

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

**Grilled Salmon 19**

Served with vegetable rice pilaf

**Fish a la Grecque 22**

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

**Super Vegan Platter (VEG\*) 18**

Home cooked white beans, lentils, Swiss chard, lemon & EVO\* with roasted potatoes **Add Epirus Feta 4**

**Paidakia 26**

Grilled Greek peasant style Colorado baby rack of lamb, served with French fries or grilled vegetables

**Greek Tacos 16/18**

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

### PETROS BOWLS

**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

### FLATBREADS

Homemade thin, crispy dough

**Petros Flatbread Pizza (VEG\*) 18**

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

**Gyro Pizza 18**

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

**Lamb Pizza 20**

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

### 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

### HOMEMADE 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 Eggs

**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