

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	8
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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*	14
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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	14
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Mixed Green Salad (VEG*) Baby mixed greens, organic cherry tomatoes, honey roasted walnuts & bleu cheese tossed in the house balsamic vinaigrette	9
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Watermelon Salad (VEG*) Fresh watermelon, organic heirloom tomatoes, Epirus feta, feta cheese & mint, drizzled with Greek honey & EVO*	12
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Feta Caesar Salad Chopped romaine lettuce, red onions, tomatoes, Epirus feta & parmesan cheese, tossed in our homemade Greek Caesar dressing	11
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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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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	13 / 15
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SPECIALTY DIPS

Served with your choice of tortilla chips, veggies, or pita bread (Additional Sides \$1)

Tzatziki Homestyle fresh yogurt mixed with cucumbers, garlic & dill	8
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Eggplant Dip Roasted baby eggplant, garlic, red wine vinegar & walnuts	8
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Kafteri Four special Greek cheeses, blended with roasted hot peppers, Oregano* & EVO*	9
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Guacamole Homemade guacamole with tomato, onions, spicy peppers & Epirus feta	9
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Spinach Artichoke Dip Made with all fresh ingredients	10
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Combo Dip Portions of tzatziki, eggplant dip, kafteri & guacamole	14
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SHARED PLATES

Traditional Saganaki (VEG*) Sautéed Greek cheese with fresh lemon juice & parsley	11
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Shrimp Saganaki Sautéed tender shrimp tossed in a tomato basil feta cheese sauce and spices	14
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Fried Calamari Complimented with fried lemon, zucchini, olives & almonds, topped with a lemon garlic aioli sauce	13
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Grilled Octopus Served with boiled beets in an aged white wine vinegar, garlic, oregano* & EVO* sauce	19
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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	14
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Keftethes Petros' mother's traditional meatballs with tomato sauce & parsley, served with mashed potatoes or French fries	11
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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	15
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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 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*
- Gyro Pizza** 16
Homemade dough topped with beef gyro meat, tzatziki, red onions, tomatoes, Epirus feta & oregano*
- Lamb Pizza** 19
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** 14
100% fresh ground beef served with bacon, mixed greens, tomato, Swiss or Cheddar cheese, a large onion ring & topped with barbeque sauce
- Greek Style Burger** 15
Mixture of fresh ground beef & lamb green & red peppers, topped with red onion relish, garlic aioli, kefteri cheese, confit tomatoes & golden beets
- House Cheese Burger** 13
100% fresh ground beef served with romaine lettuce, tomato, onion, mayonnaise & Cheddar cheese

- Lamb Burger** 17
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** 19
Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, mixed greens & goat cheese

PASTAS

- Feta Chicken Penne Pasta** 18
Grilled chicken, Swiss chard, tomatoes, parmesan & Epirus feta cheese tossed in a creamy white wine sauce
- Vegetarian Pasta (VEG*)** 14
Spaghetti noodles mixed with fresh broccoli, spinach, tomatoes, basil, garlic & homemade marinara sauce
- Feta Shrimp Penne Pasta** 21
Sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce with sliced asparagus
- Lamb Pasta** 22
Slow cooked lamb tossed with spaghetti noodles, roasted bell peppers, broccoli, olives, Epirus feta & oregano*

SPECIALTY ITEMS

- Gyro Platter** 17
Grilled beef gyro slices, tzatziki, red onion, tomatoes, parsley & Latholemono* served on warm pita bread with fresh cut French fries
- Lamb Tacos** 20
Two tacos on soft corn tortillas with slow cooked lamb topped with pico de gallo, avocado & Epirus feta with choice of fries or green salad
- Fish Tacos** 22
Two tacos on soft corn tortillas with grilled Tilapia topped with spicy aioli, guacamole, pico de gallo, & Epirus feta cheese with sweet potato fries and brasini salad
- 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** 24
One grilled salmon filet served with grilled vegetables & garlic mashed potatoes in Latholemono* sauce
- Shrimp & Chicken Souvlaki Combo** 27
Two large grilled shrimp & chicken breast skewers accompanied by grilled vegetables & homemade rice, with a side of tzatziki sauce

PRIME FILET MIGNON
\$28
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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