

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

<b>Avgolemono</b> Homemade egg-lemon, chicken, rice soup	5	7.5
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**Lentil (VEG\*)** 4 6  
Hearty lentils, onions, garlic, Epirus feta & EVO\*

**KAFE SALADS**

Add chicken \$4, add shrimp \$6 or add salmon \$6 to any salad

<b>Petros Horiatiki Salad (VEG*)</b> Organic tomatoes, red onions cucumbers, Volos olives, avocado, capers & Epirus feta with EVO, and oregano*	13
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**Super Salad (VEG\*)** 12  
Chopped romaine lettuce, carrots, radishes, red onions, organic tomatoes, cucumbers, Volos olives, avocado, capers & Epirus feta with our homemade red wine vinaigrette

**Chopped Shrimp Salad** 13  
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

**Mixed Green Salad (VEG\*)** 9  
Baby mixed greens, organic cherry tomatoes, honey roasted walnuts & bleu cheese, tossed in the house balsamic vinaigrette

**Watermelon Salad (VEG\*)** 11  
Fresh watermelon, organic heirloom tomatoes, Epirus feta, feta cheese & mint drizzled with Greek honey & EVO\*

**Feta Caesar Salad** 10  
Chopped romaine lettuce, red onions, tomatoes, Epirus feta & parmesan cheese tossed in our homemade Greek Caesar dressing

**PETROS BOWLS**

Rice may be added upon request

**Veggie Bowl (VEG\*)** 8  
Chopped romaine lettuce, pico de gallo, bell peppers, yellow squash, zucchini, asparagus & guacamole

<b>Chicken or Salmon Bowl</b> Chopped romaine lettuce, pico de gallo, bell peppers, yellow squash, zucchini, asparagus & guacamole Add fresh tomato basil garlic sauce \$1.50	12 / 13
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**SPECIALTY DIPS**

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

**Tzatziki** 8  
Homestyle fresh yogurt mixed with cucumbers, garlic & dill

**Eggplant Dip** 8  
Roasted baby eggplant, garlic, red wine vinegar & walnuts

**Kafteri** 9  
Four special Greek cheeses blended with roasted hot peppers, Oregano\* & EVO\*

**Guacamole** 9  
Homemade guacamole with tomato, onions, spicy peppers & Epirus feta

**Spinach Artichoke Dip** 9  
Made with all fresh ingredients

<b>Combo Dip</b> Portions of tzatziki, eggplant dip, kafteri & guacamole	13
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**APPETIZERS**

**Traditional Saganaki (VEG\*)** 10  
Sautéed Greek cheese with fresh lemon juice & parsley

**Shrimp Saganaki** 13  
Sautéed tender shrimp tossed in a tomato basil feta cheese sauce

**Fried Calamari** 12  
Complimented with fried lemon, zucchini, olives & almonds, topped with a lemon garlic aioli sauce

<b>Grilled Octopus</b> Served with boiled beets in an aged white wine vinegar, garlic, oregano* & EVO* sauce	16
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**Spanakopita (VEG\*)** 12  
Two pies with homemade phyllo dough, stuffed with spinach, Epirus feta, dill & green onions with tzatziki on the side

**Keftethes** 10  
Petros' mother's traditional beef meatballs with a tomato EVO\* sauce & parsley, served with mashed potatoes or French fries

**Lamb Quesadilla** 14  
Braised lamb shoulder, tomatoes, onions, hot peppers & mozzarella cheese melted inside a large flour tortilla, served with guacamole & pico de gallo

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***

<b>Petros Pizza (VEG*)</b>	<b>13</b>
Homemade tomato sauce topped with organic vine-ripe tomatoes, Greek olives, avocado, red onions, capers, Epirus feta & oregano* drizzled with EVO*	
<b>Gyro Pizza</b>	<b>14</b>
Homemade dough topped with beef gyro meat, tzatziki, red onions, tomatoes, Epirus feta & oregano*	
<b>Lamb Pizza</b>	<b>18</b>
Homemade tomato sauce topped with braised lamb shoulder, tomatoes, grilled bell peppers, kafteri dip & red onions sprinkled with Epirus feta & parmesan cheese	

**KAFE SANDWICHES***All sandwiches served with your choice of French fries, sweet potato fries or a mixed green salad*

<b>Veggie Wrap (VEG*)</b>	<b>12</b>
Homemade pita wrapped with grilled eggplant, roasted red bell peppers, grilled onions, tomatoes, portobello mushrooms, mixed greens, Swiss cheese & garlic aioli.	
<b>Sautéed Parmesan Chicken Sandwich</b>	<b>13</b>
Sautéed parmesan crusted chicken breast served on wheat bread with romaine lettuce, tomato, onion, avocado & spicy garlic aioli.	
<b>Lamb Sandwich</b>	<b>16</b>
Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, mixed greens & goat cheese	

<b>Chicken Pita Wrap</b>	<b>13</b>
Homemade pita wrapped with grilled chicken, tomatoes, mixed greens, Epirus feta & tzatziki <i>Served with fresh cut French fries or sweet potato fries</i>	
<b>Grilled Salmon Pita Wrap</b>	<b>15</b>
Fresh grilled salmon, romaine, tomatoes, Epirus feta & Caesar dressing wrapped in our homemade pita <i>Served with fresh cut French fries or sweet potato fries</i>	

**HOMESTYLE BURGERS***All burgers served on a brioche bun with your choice of Cheddar or Swiss, French fries, sweet potato fries or a mixed green salad*

<b>All-American Burger</b>	<b>13</b>
100% fresh ground beef served with bacon, mixed greens, tomato, Swiss or Cheddar cheese, a large onion ring & topped with barbeque sauce	
<b>House Cheese Burger</b>	<b>12</b>
100% fresh ground beef served with romaine lettuce, tomato, onion, mayonnaise & Cheddar cheese	
<b>Greek Style Burger</b>	<b>14</b>
Mixture of fresh ground beef & lamb green & red peppers, topped with red onion relish, garlic aioli, kefteri cheese, tomatoes, & golden beets	

<b>Lamb Burger</b>	<b>14</b>
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	

**SPECIALTY ITEMS**

<b>Feta Chicken Penne Pasta</b>	<b>14</b>
Grilled chicken, horta, tomatoes, parmesan & feta cheeses tossed in a creamy white wine sauce	
<b>Vegetarian Pasta (VEG*)</b>	<b>13</b>
Spaghetti noodles mixed with fresh broccoli, spinach, tomatoes, basil, garlic & homemade marinara sauce	
<b>Feta Shrimp Penne Pasta</b>	<b>18</b>
Sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce with sliced asparagus	
<b>Lamb Pasta</b>	<b>19</b>
Slow cooked lamb tossed with spaghetti noodles, roasted bell peppers, broccoli, olives, Epirus feta & oregano*	
<b>Gyro Platter</b>	<b>14</b>
Grilled beef gyro slices, tzatziki, red onion, tomatoes, parsley & Latholemono* served on warm pita bread with fresh cut French fries	
<b>Lamb Tacos</b>	<b>18</b>
Two tacos on soft corn tortillas with slow cooked lamb topped with pico de gallo, avocado & Epirus feta with choice of french fries or green salad	
<b>Chicken Souvlaki</b>	<b>16</b>
Two large chicken skewers marinated in garlic, black pepper & oregano*, accompanied by grilled vegetables & homemade rice with a side of tzatziki sauce	
<b>Fish Tacos</b>	<b>17</b>
Two tacos on soft corn tortillas with grilled Tilapia topped with spicy aioli, guacamole, pico de gallo, & Epirus feta cheese with sweet potato fries & brasini salad	

**HOMEMADE DESSERTS***All desserts are made fresh daily*

<b>Bougatsa</b>	<b>9</b>
Our house favorite, vanilla bean custard baked in phyllo dough topped with powdered sugar & cinnamon served with vanilla ice cream	
<b>Loukouma</b>	<b>8</b>
Miniature donuts drizzled with Greek honey, cinnamon, toasted walnuts & vanilla ice cream	
<b>Tsoureki Chocolate Mousse</b>	<b>8</b>
Homemade dark chocolate mousse & fresh whipped cream with a thin layer of traditional sweet bread sprinkled with toasted almonds & drizzled with homemade chocolate syrup	
<b>Baklava</b>	<b>8</b>
Walnuts & almonds wrapped in citrus syrup-soaked phyllo dough served with vanilla ice cream	
<b>Greek Yogurt</b>	<b>8</b>
Homestyle Greek Yogurt served with imported Greek honey & fresh berries	
<b>Scoop of Ice Cream</b>	<b>2</b>

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