

PETROS KAFE IN SOLVANG
DINNER MENU

SOUPS

Avgolemono

Homemade egg-lemon, chicken, rice soup
Cup 5 Bowl 9

Lentil (VEG*)

Hearty lentils, onions, garlic, EVO* & sprinkled with Epirus feta
Cup 4 Bowl 8

SALADS

Add chicken 5 Add shrimp 7
Add gyro 5 Add salmon 10 Add ahi 10

Petros Horiatiki Salad (VEG*) 13

Vine-ripe organic tomatoes, English cucumbers, Epirus feta, Volos olives, avocado, onion, capers, oregano* & EVO*

Arugula Salad (VEG*) 9

Arugula greens served with roasted confite tomatoes, Reggiano parmesan cheese & house balsamic vinaigrette

Chopped Shrimp Salad 14

Tender California boiled shrimp, tossed in chopped romaine with avocado, carrots, radishes, red onions, basil, mint, dill, parsley & green onions, 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 14

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

Petros Special Dip (VEG*) 12

Blend of Kafteri & Melizanosalata served with Ciabatta bread

Kafteri (VEG*) 9 Tzatziki (VEG*) 9

Four special Greek cheeses blended with a cocktail of hot peppers with pita bread bread

Home-style Greek yogurt blended with cucumbers, garlic & dill with pita bread

Feta Guacamole (VEG*) 9 Melizanosalata (VEG*) 9

Homemade guacamole with tomato, onions, spicy peppers & Epirus feta served with Pita

Roasted baby eggplant, garlic, red wine vinegar & walnuts with pita bread

MEZE (APPETIZERS)

Spanakopita (VEG*) 15

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

Grilled Octopus 19

Grilled octopus served with boiled beets in an aged vinegar, garlic, EVO* & oregano* sauce

Ahi Cucumber Rolls 16

English cucumber rolls filled with ahi tuna, Epirus feta, diced avocado, tomato, olives, capers & red onions drizzled with Latholemono sauce*

Homemade Meatballs 14

Petros' mother's traditional meatballs flash braised in tomato sauce & parsley served with our homemade mashed potatoes & Swiss chard

Shrimp Saganaki 15

Sautéed tender shrimp with our homemade tomato basil marinara sauce & sprinkled with Epirus feta

Feta Lamb Nachos 15

Homemade tortilla chips topped with melted cheddar cheese, pico de gallo, jalapeños, sour cream, slow cook lamb, guacamole & Epirus feta

FLATBREADS

Homemade thin crispy dough

Vegetarian Flatbread Pizza (VEG*) 16

Vine-ripe tomatoes, Epirus feta, Volos olives, avocado, onion, capers, EVO* & oregano*

Potato Pizza (VEG*) 17

Potato slices, yellow tomatoes, Anaheim peppers, onions, garlic, EVO* & an assortment of Greek cheeses

Lamb Pizza 19

Tender braised lamb shoulder, fresh tomato sauce, tomatoes, grilled bell peppers & red onions, sprinkled with Epirus feta & Reggiano parmesan cheese

Chicken Kafteri Pizza 18

Grilled chicken, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with Epirus feta & Reggiano parmesan cheese

PETROS' SIGNATURE ENTREES

Grilled Baby Lamb Chops	32
Grilled baby rack of lamb served with mashed potatoes & a mixed green salad accompanied by Latholemono sauce*	
Lamb Pasta	28
Tender braised lamb shoulder, roasted peppers, broccoli, Reggiano parmesan & Epirus feta cheese & oregano*	
Shrimp Penake Pasta	25
Penne pasta sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce	
Homemade Meatballs	22
Petros' mother's traditional meatballs with tomato sauce & parsley served with homemade mashed potatoes & Swiss Chard	
Roast Chicken	28
Half chicken stuffed with Epirus feta & mixed herbs served with roasted potatoes & Romano beans with fresh lemon juice and oregano*	
Chicken Parmesan	22
Lightly breaded chicken breast with our creamy manouri tomato sauce, spaghetti & grilled asparagus	
Greek Burger	18
Mixture of ground beef & lamb topped with red onion relish, kafteri cheese, confite tomatoes & gold beets, served with mixed green salad	

ADDITIONAL SIDE SELECTIONS (VEG*)

Grilled Zucchini, Squash & Peppers	6
Roasted Garlic Broccoli	6
Roasted Garlic Potatoes	5
Garlic Mashed Potatoes	4
Rice Pilaf	3
Pita	1
Grilled Bread	3

LAND & SEA

Shrimp & Chicken Skewers	28
Skewered jumbo shrimp & chicken breast with grilled vegetables marinated in black pepper, garlic & oregano* served with our home-style tzatziki & rice <i>Chicken 22 Shrimp 29</i>	
Grilled Filet Mignon	32
8 oz grilled filet mignon served with asparagus, mashed potatoes & our Roquefort sauce	
Rib Eye Cap	30
Grilled Rib Eye topped with Saganaki (Sautéed imported Greek cheese) served with mashed potatoes & grilled asparagus	
Grilled Ahi Tuna & Swiss Chard	28
Ahi tuna served over Swiss Chard with Latholemono sauce* & an heirloom tomato salad with Epirus feta, capers & chopped olives.	
Grilled Salmon	27
Fresh grilled salmon with mashed potatoes, grilled asparagus & homemade Latholemono Sauce*	
Petros Vegan Plate (VEG*)	17
Roasted potatoes & grilled vegetables drizzled in Latholemono sauce* <i>Add Epirus Feta 2</i>	

DESSERTS

Greek Yogurt	9
Homestyle yogurt with Greek honey, toasted walnuts & seasonal fruit	
Baklava	9
Walnuts wrapped in citrus syrup soaked phyllo dough with vanilla ice cream	
5 Layer Chocolate Cake	9
Five layer chocolate cake with chocolate fudge icing with vanilla ice cream	
Seasonal Fresh Fruit	10
Drizzled with Greek honey	
Homestyle Ice Cream	9
Chocolate or Vanilla	

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

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