

PETROS KAFE IN SOLVANG

LUNCH 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 4 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

BURGERS & SANDWICHES

Served with mixed green salad

Greek Burger 15
Mixture of ground beef & lamb topped with red onion relish, kafteri cheese, confite tomatoes & gold beets

Avocado Burger 14
100% fresh ground beef served with avocado, lettuce, tomato, onion, cheddar cheese & thousand island sauce
Add Bacon 2

Lamb Sandwich 16
Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, arugula & goat cheese

Turkey Sandwich 13
Turkey breast, avocado, lettuce, tomato & mayonnaise on sourdough
Add Bacon 2

Gyro Giaourti 14
Grilled beef gyro slices, home-style Greek yogurt, tzatziki, red onions, parsley & tomatoes served on pita

PETROS BOWLS

Rice may be added upon request

Veggie Bowl (VEG*) 9
Chopped romaine lettuce, pico de gallo, grilled vegetables, asparagus & guacamole

Scrambled Egg Bowl (VEG*) 9
Scrambled eggs, pico de gallo & guacamole with fresh tomato -basil garlic sauce
Egg Whites 2

Chicken or Salmon Bowl 12 / 14
Chopped romaine lettuce, pico de gallo, grilled vegetables asparagus & guacamole
Add fresh tomato-basil garlic sauce 1

ADDITIONAL SIDE SELECTIONS (VEG*)

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

ENTREES

Shrimp Penake Pasta 18
Penne pasta sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce

Lamb Tacos 17
Slow cooked lamb on corn tortilla with creamy guacamole, pico de gallo & spicy aioli served with mixed green salad

Chicken Skewers 15
Skewered grilled chicken marinated in EVO*, garlic & oregano*, with grilled vegetables, rice & tzatziki

Grilled Ahi Tuna & Swiss Chard 19
Ahi tuna served over Swiss Chard with Latholemono sauce* & an heirloom tomato salad with Epirus feta, capers & chopped olives.

Petros Vegan Plate (VEG*) 17
Roasted potatoes & grilled vegetables drizzled in Latholemono sauce*
Add Epirus Feta 2

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