



## APPETIZERS

<b>🏠 Dolmadakia (VG)</b> .....	8
Grape leaves stuffed with rice, fresh herbs, pine nuts	
<b>Pork Souvlakia</b> .....	10
Three charbroiled skewers, lemon, oregano	
<b>🏠 Fried Calamari</b> .....	10
House recipe and spicy aioli side	
<b>Feta Fries (V)</b> .....	7
French fries topped with feta cheese, lemon, oregano. Add Gyro \$3	
<b>Fried Zucchini (VG)</b> .....	7
<b>Hummus (VG)</b> .....	7
Served with pita, veggies, or half of each	
<b>🏠 Spicy Feta (V)</b> .....	8
Served with pita, veggies, or half of each	
<b>🏠 Saganaki (V)</b> .....	11
Flamed Kasseri cheese served with pita. Opa!	
<b>Avgolemono Soup</b> .....	4/6
Traditional Greek lemon, chicken, and rice soup	
<b>Lentil Soup (VG)</b> .....	4/6

## SALADS

<b>Olympic Salad (V)</b> (no meat) with pita.....	9
Mixed greens, feta, Greek olives, pepperoncini	
<b>Gyro Salad</b> with pita.....	13
<b>🏠 Chicken Breast Salad</b> with pita.....	13
<b>Chicken Kabob Salad</b> with pita.....	14.5
<b>Beef Kabob Salad</b> with pita.....	16.5
<b>Chicken &amp; Beef Kabob Salad</b> with pita.....	15.5
<b>Falafel Salad (V)</b> with pita.....	14
<b>Tuna Salad</b> with pita.....	13
<b>Wild Shrimp Kabob Salad</b> with pita.....	15
<b>Salmon Salad</b> with pita.....	16
<b>Village Salad (V)</b> (no lettuce) with french bread.....	13.5
Traditional Greek Salad – tomato, onion, cucumber, bell pepper, feta, olive oil, oregano	
<b>Soup &amp; Greek Salad</b> with pita.....	Cup 8.5/ Bowl 10.5

## SANDWICHES

All Sandwiches served with choice of french fries, rice, or cup of soup.  
Substitute Greek salad + \$1

<b>🏠 Gyro</b> in pita.....	11
Seasoned blend of beef and lamb, ripe tomato, red onion. Tzatziki side	
<b>Chicken Kabob</b> in pita. Tzatziki side.....	11
<b>Beef Kabob</b> in pita. Tzatziki side.....	12
<b>Falafel (VG)</b> in pita. Tzatziki side.....	11
<b>Vegetarian (V)</b> in pita.....	11
Hummus, mixed greens, tomato, red onion, feta cheese. House dressing side	
<b>Chicken Breast</b> on sesame bun.....	11
<b>Patty Melt</b> on rye.....	11
<b>Rib Eye Steak</b> on french roll.....	12
<b>Philly Steak</b> on french roll.....	12
<b>Tuna Melt</b> on sourdough.....	11
<b>1/3 lb Burger</b> with cheese, on sesame bun.....	11
<b>1/2 lb Burger</b> with cheese, on sesame bun.....	12

## GREEK STYLE CHICKEN

### House Specialty 14

½ Roasted chicken served with roasted potatoes, all topped with our lemon gravy. Greek salad, pita

<b>1/2 Chicken</b> .....	14
Roasted chicken finished with lemon and oregano. Choice of mashed potatoes, rice, or french fries, Greek salad, pita	
<b>Charbroiled Chicken Breast</b> .....	13
Boneless skinless chicken breast. Choice of mashed potatoes, rice, or french fries, Greek salad, pita	
<b>Chicken Kabob Plate</b> .....	14.5
Rice pilaf, Greek salad, pita	
<b>Light Greek Plate</b> .....	10
1/4 Chicken, Greek salad, pita. For lighter appetites	

## PLATTERS

All served with rice pilaf, Greek salad, and pita bread  
Substitute Greek peas for rice +\$1

<b>Gyro Plate</b> .....	13.5
Seasoned blend of rotisserie beef and lamb, sliced to order	
<b>🏠 Chicken Kabob Plate</b> .....	14.5
Two skewers of charbroiled marinated chicken thigh, green pepper, onion	
<b>Beef Kabob Plate</b> .....	16.5
Two charbroiled beef skewers, green pepper, onion	
<b>Falafel Plate</b> .....	14
Fried patties of garbanzo beans, herbs, and spices	
<b>Spanakopita Plate</b> .....	14
Traditional Greek spinach and feta cheese pie	
<b>Greek Sausage Plate</b> .....	13
Two grilled pork sausages	

## COMBINATION PLATTERS

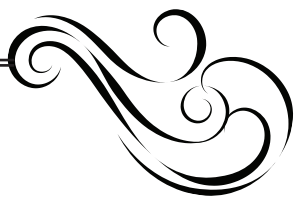
All served with rice pilaf, Greek salad, and pita bread  
Substitute Greek peas for rice +\$1

<b>Gyro &amp; Spanakopita</b> .....	14.5
<b>🏠 Gyro &amp; Chicken Kabob</b> .....	14.5
<b>Gyro &amp; Beef Kabob</b> .....	15.5
<b>Greek Sausage &amp; Chicken Kabob</b> (Beef Kabob + \$1).....	14.5
<b>Spanakopita &amp; Chicken Kabob</b> (Beef Kabob + \$1).....	14.5
<b>Spanakopita &amp; Falafel</b> .....	14.5
<b>Chicken &amp; Beef Kabob</b> .....	15.5
<b>Super Greek Combo</b> .....	17.5
Gyro, Chicken Kabob, Spanakopita (Beef Kabob +\$1)	

## SPECIALTIES

Served with Greek salad except as noted.  
Substitute Greek peas for side +\$1 where applicable.

<b>Pastitsio</b> .....	14.5
Traditional Greek casserole of macaronia, meat sauce & béchamel. Roasted potatoes	
<b>Moussaka</b> .....	14.5
Potatoes, eggplant & zucchini layered with meat sauce & béchamel. Rice pilaf	
<b>Dolmades</b> .....	14.5
Grape leaves stuffed with beef, rice & herbs. Topped with avgolemono sauce. Rice pilaf	
<b>Lamb Shank</b> .....	16.5
Braised in tomato sauce. Rice pilaf	
<b>Pork Chops</b> .....	14.5
Charbroiled Greek style, lemon, oregano. Mashed potatoes	
<b>Grilled Salmon</b> .....	16
Rice pilaf	
<b>BBQ Beef Ribs</b> .....	14
French fries	
<b>Spaghetti w/meat sauce</b> .....	13
Choice of garlic bread -OR- Greek salad	
<b>Fish and Chips</b> .....	14
Batter fried cod	
<b>🏠 Wild Shrimp Kabob Plate</b> .....	15
Rice Pilaf	
<b>Kokkinisto</b> .....	16
Macaronia served with beef braised in warmly spiced tomato sauce, topped with Mizithra cheese	
<b>Yemista (VG)</b> .....	14
Eggplant and tomato stuffed with rice, pine nuts, herbs. Roasted potatoes, french bread. No salad	



## SIDES

Greek Salad.....	4.5
Gyro (no pita).....	4
Greek Sausage.....	4
Chicken Kabob.....	4.5
Beef Kabob.....	5
Falafel (VG).....	4
Spanakopita (V).....	4
French Fries.....	3.5
Rice Pilaf.....	3
Mashed Potatoes w/gravy.....	3.5
Roasted Potatoes w/gravy.....	3.5
Arakas (VG) (Greek Peas).....	3
Hummus (VG) (no pita).....	3
Spicy Feta (V) (no pita).....	4
Tzatziki (V) (no pita).....	1.5
Feta Cheese.....	3
Pita.....	2
Greek Olives.....	2.5

### Kid's Menu \$8

Served with choice of french fries or rice pilaf and served with a small beverage.  
Dine in only please

- Chicken Kabob • 1/3 lb Cheese Burger
- Gyro & Pita • Grilled Cheese

## DONNA'S DESSERTS

Baked here with fine and fresh ingredients

Baklava.....	3.5
Cheesecake.....	5.5
Galactoboureko.....	4.5
Custard baked in filo with honey syrup	
Kourabiede.....	2.5
Toasted almond butter cookie	
Chocolate Chip Banana Cake.....	3.5
Carrot Cake.....	3.5
Chocolate Cake.....	3.5
Walnut Cinnamon Bundt Cake.....	3.5
Chocolate Chip Cookie.....	2.5
Assorted Bars (Lemon, Dream, Brownie).....	2.5

### Espresso

Proudly serving LavAZza Coffee and Espresso

Espresso 2.5 - Cappuccino 3.5 - Latte 3.5 - Mocha 4.5  
Extra Shot 1

## WINE

Enjoy John's selections from Greek hand harvested, family owned wineries

### Rose

Treis Magisses (Three Witches) semi sweet..... 9/32

### White

Retsina, resin scented.....	6/20
Moschofilero, Mandanea region, 2016.....	7/25
Malagouzia, Nemea region, 2017.....	8.5/30
Chardonnay, Kendall Jackson.....	8.5/30
Malagouzia, Kleidi, barrel aged, Drama region, 2017.....	10/37
Santorini Assyrtiko, Karamalegos Winery, 50 year old vines 2016.....	11/39
Santorini 34 Assyrtiko, Karamalegos Winery, 140 year old vines 2018.....	12.5/46

### Red

Notos, Agiorgitiko & Merlot Blend 2018.....	7/25
Agiorgitiko, Nemea, aged in steel vats 2016.....	8/30
Agiorgitiko, Nemea, 14 months barrel aged 2014.....	9/33
Limnio, Plato's favorite 2016.....	10/36
Apeiron, Xinomavro/Merlot/Syrah 2016.....	/45
Emphasis, Crete Mandilaria & Cabernet Sauvignon 2012.....	/45

## BEER

### Bottle

Bud Light.....	4
Corona.....	5
Mythos - brewed in Athens.....	5
Keo - brewed in Cyprus.....	5.5
Salonikia - pilsner with honey.....	5.5

### Draft

Thorn Street Relay IPA.....	6
Modern Times Ice Czech Pilsner.....	6
Alesmith .394 Pale Ale.....	6
Refuge Blood Orange Wit Belgian Style White Ale.....	6

## BEVERAGES

Soft Drinks by Pepsi.....	2.75
Lemonade.....	2.75
Raspberry Iced Tea.....	2.75
Iced Tea freshly brewed.....	2.75
Bottled Spring Water.....	2
Soda Water.....	2
Perrier.....	3
Hot Tea.....	2.75
Coffee.....	2.75
Greek Coffee.....	3

## Protect yourself and others from COVID-19

Our COVID-19  
restaurant operating  
procedures are  
posted

so you can see how we are operating safely



6 ft.

- All members of a party will be seated together at one time
- Face covering shall be worn by customers when not seated at their table
- We will wait to clear dishes from each table until the entire party departs

Thank you for your understanding and support. Stay well!

2310 University Avenue • San Diego, CA 92104

TAKE OUT (619) 692-9082

Customer Favorites Vegetarian Vegan (where applicable request no feta, no tzatziki, no dressing)  
Our olives contain pits. Our Rice Pilaf is made with chicken broth.

