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## . SOUPS

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### . AVGOLEMONO

. *Cup*\$6

. *Bowl*\$9

Homemade egg-lemon, chicken, rice soup

### . FAKES (VEG\*)

. *Cup*\$5

. *Bowl*\$8

Hearty lentils, onions, garlic, EVO\* & sprinkled with feta

### . FASOLATHA (VEG\*)

. *Cup*\$5

. *Bowl*\$8

Traditional Greek vegetable bean soup with EVO\* & sprinkled with feta

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## . SALADS

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*Add chicken 6 Add gyro 6 Add shrimp 9 Add salmon*

*12 Add ahi 12*

### . PETROS HORIATIKI SALAD (VEG\*)

. \$13

Vine-ripe organic tomatoes, cucumbers, Epirus feta, Volos olives,

avocado, red onion, capers, oregano\* & EVO\*

### . APPLE SALAD (VEG\*)

. \$13

Crisp apples from our farm in Los Olivos, mixed spring greens, cherry tomatoes, honey roasted walnuts, Roquefort cheese in a Meyer lemon dressing

- **FETA CAESAR SALAD**

- **\$10**

Chopped romaine lettuce, red onions, tomato, with feta & kefalotiri cheese tossed in our homemade Greek Caesar dressing

- **KARPOUZI SALAD (VEG\*)**

- **\$12**

Fresh watermelon, heirloom tomatoes, Epirus feta, manouri cheese, drizzled with Greek honey, mint & EVO\*

- **ARUGULA SALAD (VEG\*)**

- **\$9**

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

- **LOUIZA SALAD (VEG\*)**

- **\$9**

Chopped romaine lettuce, carrots, radishes, red onions, feta & homemade red wine vinaigrette

- **CHOPPED SHRIMP SALAD**

- **\$15**

- Tender California boiled shrimp, tossed in chopped romaine with  
avocado, carrots, radishes, red onions, basil, mint, dill, parsley & chives  
dressed in a Meyer lemon dressing
- **SUPER SALAD (VEG\*)**  
• \$14

Lightly chopped salad which combines the ingredients of 'Petros Horiatiki  
Salad' & 'Louiza Salad'

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## • **DIPS**

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- **DIP COMBO (VEG\*)**  
• \$15

Portions of Kafteri, Melizanosalata, Tzatziki, Fava & Peperia served with  
our pita bread

- **PETROS SPECIAL DIP (VEG\*)**  
• \$12

A blend of Kafteri & Melizanosalata served with grilled Ciabatta bread

- **KAFTERI (VEG\*)**  
• \$9

Four special Greek cheeses blended with a cocktail of hot peppers

- **TZATZIKI (VEG\*)**  
• \$8

Homestyle Greek yogurt blended with cucumbers, garlic, & dill

- **OLIVADA**  
• \$9

Mixed chopped Greek olives blended with sun dried tomatoes & anchovies

- **PEPERIA (VEG\*)**

- \$9

Roasted red peppers, roasted eggplant, mixture of four Greek cheeses

- **MELIZANOSALATA (VEG\*)**

- \$8

Roasted baby eggplant, garlic & walnuts

- **FAVA (VEG\*)**

- \$7

Puree of yellow split peas, topped with tomatoes & onions

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- **MEZE (APPETIZERS)**

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- **SPANAKOPITA (VEG\*)**

- \$16

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

served with tzatziki & olives

- **FRIED CALAMARI**

- \$13

Lightly battered & fried complimented with lemon, olives & almonds

topped with a lemon garlic sauce

- **OCTOPUS**

- \$17

- *Add Grilled Calamari \$7*

Grilled octopus served with boiled beets in an aged vinegar, garlic, EVO\*

& oregano\* sauce

- **SAGANAKI (VEG\*)**

- **\$10**

Sautéed imported Greek cheese sprinkled with fresh lemon juice & parsley

- **NIKOS SAGANAKI (VEG\*)**

- **\$10**

Sesame-crusted feta with golden raisins drizzled with Greek honey

- **SHRIMP SAGANAKI**

- **\$16**

Sautéed tender shrimp with our homemade tomato basil marinara sauce

sprinkled with feta

- **KEFTETHES**

- **\$14**

Petros' mothers traditional meatballs with tomato sauce & parsley served

with our homemade mashed potatoes & horta (Swiss chard)

- **TYROPITA (VEG\*)**

- **\$14**

Homemade phyllo dough stuffed with a mousse of Greek cheeses served

with Greek honey for dipping

- **FETA BRUSCHETTA (VEG\*)**

- **\$11**

Vine-ripe tomatoes, Epirus feta, Volos olives, green peppers, red onions,

EVO\* & oregano\* on homemade bread

- **AHI CUCUMBER ROLLS**

- **\$16**

English cucumber rolls filled with grilled ahi tuna, Epirus feta, diced

avocado, tomato, olives, capers & red onions drizzled with Latholemono

sauce

- **MEZE PLATE**

- **\$33**

A homemade selection of our tyropita, spanakopita, fried calamari, fried

squash & zucchini, boiled beets, horta (Swiss chard), keftethes, tzatziki &

pita

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- **FLATBREADS**

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- **HORIATIKI FLATBREAD PIZZA (VEG\*)**

- **\$18**

Vine-ripe tomatoes, Epirus feta, Volos olives, avocado, red onion, capers,

EVO\* & oregano\*

- **GYRO PIZZA**

- **\$20**

Gyro meat, tzatziki, red onions, tomatoes, feta cheese & oregano\*

- **LAMB PIZZA**

- **\$22**

Braised lamb, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with feta & kefalotiri cheese

- **CHICKEN KAFTERI PIZZA**

- **\$22**

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

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- **ENTREES**

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- **MOUSSAKA**

- **\$24**

A classic Hellenic dish layered with eggplant, ground beef, tomatoes & homemade béchamel sauce served village style

- **KEFTETHES**

- **\$25**

Petros' mother's traditional meatballs with tomato sauce & parsley served with our homemade mashed potatoes & horta (Swiss chard)

- **GRILLED PRIME PORK CHOP 12OZ**

- **\$28**

Served with steamed vegetables & French fries & our homemade Latholemono sauce\*

- **OREGANO\* PRIME VEAL CHOP 12OZ**

- **\$36**

Grilled with olive oil, fresh lemon juice & oregano\* served with homemade  
mashed potatoes & grilled asparagus

- **GRILLED PRIME NEW YORK STEAK 12OZ**
  - \$36

Served with Romano beans, French fries & a side of Roquefort sauce

- **GRILLED PRIME FILET MIGNON 10OZ**
  - \$36

Served with grilled asparagus, French fries & a side of Roquefort sauce

- **PAIDAKIA**
  - \$34

Grilled Greek peasant style Colorado baby rack of lamb drizzled with our  
Latholemono sauce\* served with French fries & mixed arugula green  
salad

- **FETA CRUSTED COLORADO RACK OF LAMB**
  - \$39

Our Signature Dish served with tomato olive jus & sautéed garlic broccolini

- **ROAST CHICKEN**
  - \$27

Half chicken stuffed with Epirus feta & mixed herbs served with roasted  
potatoes & Romano beans, sprinkled with fresh lemon juice & oregano\*

- **CHICKEN PARMESAN**
  - \$26

Lightly breaded chicken breast with our creamy manouri tomato sauce,  
spaghetti, & grilled asparagus

- **SHRIMP & CHICKEN SOUVLAKI COMBO**

- *All Chicken* \$22

- *All Shrimp* \$32

- *Combo* \$29

Skewered grilled shrimp & chicken breast with grilled vegetables  
marinated in EVO\*, garlic & oregano\*, served with our homestyle tzatziki &  
rice

- **KOKKINISTO**

- \$28

Slow cooked boneless beef short ribs in a tomato & allspice broth served  
over spaghetti or mashed potatoes, topped with kefalotiri cheese

- **LAMB PASTA**

- \$28

Slow cooked lamb, roasted peppers, broccolini, olives, kefalotiri & feta  
cheese & oregano\* with spaghetti

- **FETA GIANT SHRIMP PASTA**

- \$34

Oven baked jumbo shrimp, stuffed with garlic, feta & kefalotiri cheese,  
served over spaghetti in a manouri white wine sauce, tomato & horta

(Swiss chard)

- **VEGETARIAN PASTA (VEG\*)**

• \$20

Spaghetti noodles mixed with fresh broccoli, asparagus, zucchini, peppers, tomatoes, basil, garlic, EVO\* & lemon

• **CHICKEN PENAKE PASTA**

• \$22

Served with a manouri white wine sauce tossed with penne pasta, horta (Swiss chard), tomatoes & sprinkled with feta

• **SHRIMP PENAKE PASTA**

• \$26

Sautéed tender shrimp with our homemade tomato basil marinara sauce, tossed with penne pasta & sprinkled with feta

• **GRILLED AHI TUNA & HORTA**

• \$29

Ahi tuna served over horta (Swiss chard) with Latholemono sauce\* & an heirloom tomato salad with Epirus feta, capers, & chopped olives

• **GRILLED SWORDFISH**

• \$30

Center cut served with grilled vegetables, homemade mashed potatoes & our Latholemono sauce\*

• **GRILLED SALMON**

• \$28

Fresh grilled salmon served with a Greek Caesar salad, grilled asparagus & our homemade Latholemono sauce\*

- FISH A LA GRECQUE

- \$34

Fresh Greek snapper pan roasted with mashed potatoes & grilled vegetables with our Latholemono sauce\* or Grilled with a Petros Horiatiki Salad

- FRESH CHILEAN SEA BASS

- \$36

Pan sautéed, served with roasted potatoes, rice, grilled asparagus accompanied by a diced tomato lemon caper manouri white wine sauce

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- ADDITIONAL SIDE SELECTIONS (VEG\*)

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- ROQUEFORT POTATOES: WITH GARLIC & FETA

- \$8

- GRILLED ZUCCHINI, SQUASH & PEPPERS

- \$6

- SAUTÉED HORTA (SWISS CHARD)

- \$6

- ROMANO GREEN BEANS

- \$6

- STEAMED VEGETABLES

- \$6

- ROASTED GARLIC BROCCOLINI

- SWEET POTATO FRIES: WITH SPICY AIOLI • \$6
- ROASTED GARLIC POTATOES • \$6
- GARLIC MASHED POTATOES • \$5
- RICE PILAF • \$4
- \$3