

# Santorini Greek Café

## HANDMADE GREEK FOOD

### APPETIZERS

- |  |  |   |  |
|--|--|---|--|
| <p><b>GF V SANTORINI DIP COMBO</b><br/>Tzatziki, skordalia, hummus, melitzanosalata and dolmathes. Served with pita and cucumber<br/><i>/Extra pita (2)</i></p> <p><b>V GREEK CHEESE AND OLIVES BOARD</b><br/>Includes halloumi, kefalotyri, and feta cheeses. Nafplion, black, and kalamata olives. Artichoke hearts, capers, and cucumbers. Served with pita</p> <p><b>GF V TZATZIKI TRADITIONAL</b><br/>Handmade creamy yogurt spread mixed with cucumber, fresh garlic, evo. Served w/pita and cucumber wedges</p> <p><b>GF V HUMMUS</b><br/>Chickpeas spread with lemon juice fresh garlic greek style served with pita bread cucumbers</p> <p><b>V GF GREEK HUMMUS</b><br/>Freshly chopped tomatoes, cucumbers, and spring onions topped with crumbled feta, capers, olive oil, and parsley. Served with pita<br/><i>/Make it vegan without pita and cheese</i></p> <p><b>GF V SKORDALIA</b><br/>Garlic potato spread with Greek olive oil</p> <p><b>GF V MELITZANOSALATA</b><br/>Roasted eggplant spread with lemon and garlic</p> <p><b>V FALAFEL</b><br/>Seven chick pea patties fried and served with tzatziki and hummus</p> <p><b>GF V DOLMATHES VEGETARIAN</b><br/>Grape leaves stuffed with rice and Greek herbs (5) served w/spring onions lemon wedge and yogurt</p> <p><b>V SPANAKOPITA</b><br/>Layers of phyllo dough with a spinach and feta cheese filling</p> | <p>17</p> <p>20</p> <p>8</p> <p>8</p> <p>11</p> <p>8</p> <p>8</p> <p>8</p> <p>7</p> <p>9</p> | <p><b>*GYRO APPETIZER</b><br/>Sliced gyro meat with pita, tzatziki and vegetables</p> <p><b>GF V GREEK FRIES (LG)/(SM)</b><br/>Homemade fries topped with feta cheese, kosher salt, and oregano<br/><i>/Add gyro (pork, lamb, beef or fresh grilled chicken breast) (7)</i></p> <p><b>*LOADED FRIES</b><br/>Topped with feta cheese, chopped tomato onions, kalamata olives, olive oil, gyro meat (pork, lamb beef), dried oregano, lemon wedge and tzatziki sauce</p> <p><b>GF V CLASSIC FRIES (LG)/(SM)</b><br/>Fries topped with salt and oregano<br/><i>/Add gyro or chicken (7)</i></p> <p><b>V TIRI SAGANAKI</b><br/>Flaming cheese doused in brandy and fresh lemon. Served with pita</p> <p><b>*FRIED CALAMARI</b><br/>Lightly fried, served with lemon wedges, lemon zest, oregano, and kosher salt</p> <p><b>V SANTORINI FETA CHEESE</b><br/>Phyllo dough filled with fried feta cheese and topped with honey and black sesame seeds</p> <p><b>GF V FETA CHEESE AND OLIVES</b><br/>Topped with olive oil fresh lemons and oregano and served with pita bread</p> <p><b>V GF GREEK OLIVES</b><br/>Green nafplion, black, and kalamata olives served with olive oil and fresh lemon</p> | <p>11</p> <p>12/7</p> <p>18</p> <p>10/5</p> <p>12</p> <p>14</p> <p>10</p> <p>11</p> <p>5</p> |
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### SOUP & SALAD

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|---|---------------------------------------|--|---------------------|
| <p><b>GF SOUP AND SALAD COMBO</b><br/>Choose a combination of any one soup and salad</p> <p><b>GF AVGOLEMONO SOUP</b><br/>Handmade chicken broth, rice, eggs, and fresh lemon. Served with pita</p> <p><b>GF V LENTIL SOUP</b><br/>Lentils cooked with tomatoes, onion, garlic, carrots, herbs, and olive oil. Served with pita</p> <p><b>GF V HORIATIKI (VILLAGE) SALAD</b><br/>Tomatoes, cucumber, red onion, feta cheese, bell peppers, capers and kalamata olives with Santorini dressing<br/><i>/Add gyro/chicken/falafel (7.50)</i></p> | <p>15</p> <p>8</p> <p>8</p> <p>15</p> | <p><b>GF V GREEK SALAD</b><br/>Mixed springs with romaine lettuce mixed with tomatoes, red bell peppers, red onion, cucumbers, kalamata olives, pepperocini and feta cheese.<br/>Topped with Santorini dressing<br/><i>/Add gyro/chicken/falafel (7.50)</i></p> <p><b>GF V PIKILIA</b><br/>Mixed springs, dolmathes, kefalotiri cheese, tomatoes, cucumbers, feta cheese, kalamata olives, pepperocinis, spring onions, and red bell peppers</p> | <p>13</p> <p>17</p> |
|---|---------------------------------------|--|---------------------|

## GYRO BOWLS

### \*Chicken, Beef & Lamb, or Falafel

Served with rice, green beans, pita bread, hummus and tzaziki sauce 16

## GYROS

Plates served with salad and a choice of fries, rice, green beans, or roasted potatoes

### \*GYRO SANDWICH (BEEF & LAMB, PORK OR CHICKEN) 16

Topped with tzatziki sauce, lettuce, tomatoes, and onions (Make it spicy upon request!)

/ Choice of side salad or fries, Greek fries (1)

### \*GYRO PLATE 20

Thinly sliced meat, served with pita bread and tzatziki

/ Choose beef & lamb, pork or chicken

## SPECIAL GYRO NOW AVAILABLE ASK FOR SAMPLE!

### \*SPECIAL GYRO SANDWICH 16

Handmade rotisserie pork seasoned and marinated. Topped with lettuce or fries, tzatziki, tomatoes, and onions

/ Served with side salad, fries, or Greek fries (1)

### \*SPECIAL GYRO PLATE (AVAILABLE ON WEEKENDS) 20

Handmade rotisserie pork seasoned and marinated. Served with pita bread and tzatziki

## FOR THE LITTLES

### \*LITTLE GYRO 8

Slices of beef and lamb or chicken with tzatziki in pita wrap

/ Served with side of fries

## DESSERTS

### ⓧ GALAKTOBOUREKO 7

Layers of phyllo stuffed with custard

### ⓧ BAKLAVA 5

Layers of phyllo, stuffed with honey and walnuts

## PARADOSIACA

### Traditional Greek Dishes

Served with salad and green beans, rice, or roasted potatoes

/ Roasted potatoes available after 5pm /

### Ⓤⓖ BRAISED LAMB TELEIO 28

Braised lamb shank slow cooked in tomato sauce

### Ⓤⓖ SANTORINI LAMB CHOPS PAIDAKIA 28

Prime lamb chops char-broiled, seasoned with black pepper, sea salt and dried oregano

### ⓧ SPANAKOPITA GIA SENA 20

Layers of phyllo dough with a spinach and feta cheese filling

### Ⓤⓖ MOUSSAKAS GIA MENA 21

Layers of baked eggplant, zucchini, potato, ground beef, and bechamel,

### ⓧ VEGETARIAN PLATE 21

Spanakopita, rice, green beans, falafel, pita bread, tzatziki, and hummus.

/ Add dolmatoes (\$3)

## SIDES

### PITA 2

### TZATZIKI 1

### KALAMATA OLIVES 5

w/pita

### RICE/GREEN BEANS 5

### ROASTED POTATOES 4

### GREEK SALAD 6

### GYRO OR CHICKEN 7.50

w/tzatziki

### FRIES 5

### GREEK FRIES 6

## BEVERAGES

### GREEK COFFEE, REGULAR OR SWEET 6

### ICED TEA 3

### COKE, DIET COKE, DR. PEPPER, SPRITE, 3

ROOT BEER, PERRIER

### LEMONADE 4

ⓧ Vegetarian

Ⓤⓖ Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOURS MONDAY-SATURDAY 11AM-9PM

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