

Santorini Greek Café

HANDMADE GREEK FOOD

APPETIZERS

GF V SANTORINI DIP COMBO

Tzatziki, skordalia, hummus, melitzanosalata and dolmathes. Served with pita and cucumber
/ Extra pita (2)

V GREEK CHEESE AND OLIVES BOARD

Includes halloumi, kefalotyri, and feta cheeses. Nafplion, black, and kalamata olives. Artichoke hearts, capers, and cucumbers. Served with pita

GF V TZATZIKI TRADITIONAL

Handmade creamy yogurt spread mixed with cucumber, fresh garlic, evo. Served w/pita and cucumber wedges

GF V HUMMUS

Chickpeas spread with lemon juice fresh garlic greek style served with pita bread cucumbers

V GF GREEK HUMMUS

Freshly chopped tomatoes, cucumbers, and spring onions topped with crumbled feta, capers, olive oil, and parsley. Served with pita
/ Make it vegan without pita and cheese

GF V SKORDALIA

Garlic potato spread with Greek olive oil

GF V MELITZANOSALATA

Roasted eggplant spread with lemon and garlic

GF V DOLMATHES VEGETARIAN

Grape leaves stuffed with rice and Greek herbs (5) served w/spring onions lemon wedge and yogurt

V SPANAKOPITA

Layers of phyllo dough with a spinach and feta cheese filling

18 * GYRO APPETIZER

Sliced gyro meat with pita, tzatziki and vegetables

GF V GREEK FRIES (LG)/(SM)

20 Homemade fries topped with feta cheese, kosher salt, and oregano
/ Add gyro (pork, lamb, beef or fresh grilled chicken breast) (7)

* LOADED FRIES

8 Topped with feta cheese, chopped tomato onions, kalamata olives, olive oil, gyro meat(pork,lamb beef), dried oregano, lemon wedge and tzatziki sauce

8 GF V CLASSIC FRIES (LG)/(SM)

Fries topped with salt and oregano
/ Add gyro or chicken (7)

11 V TIRI SAGANAKI

Flaming cheese doused in brandy and fresh lemon. Served with pita

* FRIED CALAMARI

8 Lightly fried, served with lemon wedges, lemon zest, oregano, and kosher salt

V SANTORINI FETA CHEESE

8 Phyllo dough filled with fried feta cheese and topped with honey and black sesame seeds

7 GF V FETA CHEESE AND OLIVES

Topped with olive oil fresh lemons and oregano and served with pita bread

V GF GREEK OLIVES

11 Green nafplion, black, and kalamata olives served with olive oil and fresh lemon

SOUP & SALAD

GF SOUP AND SALAD COMBO

avgolemono or lentil soup and greek salad,served with grilled pita

GF AVGOLEMONO SOUP CUP(BOWL 11)

Handmade chicken broth, rice, eggs, and fresh lemon. Served with pita and lemon wage

GF V LENTIL SOUP(BOWL 11)

Lentils slow cooked with tomatoes, onion, garlic,herbs,drezzled with EVO. Served with pita

GF V HORIATIKI (VILLAGE) SALAD

Tomatoes, cucumber, red onion, feta cheese, bell peppers, capers and kalamata olives with Santorini dressing
/ Add gyro/chicken(7.50)

15

8 GF V GREEK SALAD

8 heart romaine lettuce mixed with tomatoes, red bell peppers,spring onion, english cucumbers, kalamata olives, pepperocini and feta cheese. Topped with capers and Santorini dressing
/ Add gyro/chicken(7.50)

16 GF V PIKILIA

romain lettuc, dolmathes, kefalotiri cheese, tomatoes, cucumbers, feta cheese, kalamata olives, pepperocinis, spring onions, red bell peppers capers toped with santorini dressing

18

GYRO BOWLS

*Chicken, Beef & Lamb, or (special gyro - on weekends)

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- after 5pm)

*GYRO SANDWICH (BEEF & LAMB 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 BEEF & LAMB OR CHICKEN 21

Thinly sliced meat, served with pita bread, tzatziki sauce greek salad and choice of the side rice green bean, fries or make it greek fries +1\$(feta,EVO,oregano and lemon wage)

/ Choose beef & lamb,pork or chicken

SPECIAL GYRO - AVAILABLE ON WEEKENDS. 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 FRESH LAMB, BEEF STEAK OR PORK BELLY 21

Handmade rotisserie pork seasoned and marinated. Served with pita bread and tzatziki side greek salad and choice of the side rice green bean fries roasted potatoes or greek fries +1

FOR THE LITTLES (FOR CHILDREN UNDER 12 ONLY)

*LITTLE GYRO PLATE OR WRAP 8

Slices of beef and lamb or chicken chose fries veggies hummus tzatziki fries etc,we love kids ask for everything please

PARADOSIAKA

Traditional Greek Dishes

Served with salad and choice of the side green beans, rice, or roasted potatoes
/ Roasted potatoes available after 5pm /

*GF BRAISED LAMB TELEIO 28

Braised lamb shank slow cooked in tomato sauce

*GF SANTORINI LAMB CHOPS PAIDAKIA 29

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

VE SPANAKOPITA GIA SENA 20

Layers of phyllo dough with a spinach and feta cheese filling

VE VEGETARIAN PLATE 21

Spanakopita, rice, green beans, pita bread, tzatziki, dolmathes and hummus

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

DESSERTS

VE GALAKTOBOUREKO 7

Layers of phyllo stuffed with custard

VE BAKLAVA 5

Layers of phyllo, stuffed with honey and walnuts

VE Vegetarian

GF Gluten Free

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

HOURS MONDAY-SATURDAY 11AM-9PM

Available for takeout ~ Call 520-338-2803, 2545 E Speedway Blvd Tucson, AZ 85716

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