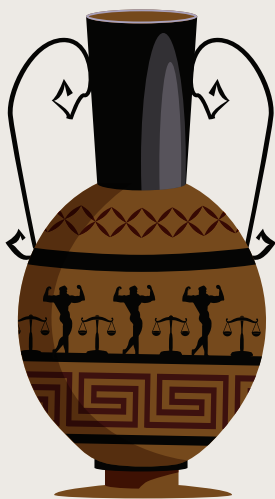


GREEK CORNER CAFÉ

11885 Carmel Mountain Rd #901
San Diego, CA 92128
(858) 485-6207
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TO GO



Appetizer

Soup

Daily made delicious authentic Greek style soup. Ask your server about today's choice.

Tarmasalata

A rich and creamy spread made with red caviar, served with Greek olives and warm pita bread. A Greek favorite.

Hummos ♥

A famous Middle Eastern appetizer. A blend of garbanzo beans, sesame and lemon, specially seasoned. We serve a generous portion along with pita and fresh vegetables for dipping.

Olive and Cheese Plate

Traditional Greek appetizer of feta cheese, olives and tomatoes. Served with Tzatziki sauce and warm pita bread.

Pita Basket

Two hot pitas in bite size chunks served with our special tzatziki sauce for dipping.

Appetizer Combo

Platter of Hummos, Tarmasalata, and Tabouleh complemented by fresh garden vegetables, Greek olives, feta cheese, Tzatziki sauce, and pita bread.

Hummus, Tzatziki, and garlic paste are available by the pound.

Salads

Greek Salad

Cold crisp lettuce, cucumbers, tomatoes, onion, Greek olives, imported feta cheese, and pepperoncini with our own olive oil-vinegrate-herb dressing.

Gyros Salad

Greek Salad topped with Gyros and served with pita bread.

Chicken Salad

Greek Salad served with marinated char-broiled chicken breast and served with pita bread.

Village Salad

Greek country style: chunks of cucumber, tomatoes, feta cheese, Greek olives, and red onion. Served with pita bread.

Tabouleh ♥

An Arabic salad of Bulgur wheat, chopped tomatoes, onion, mint and parsley, tossed with olive oil and lemon juice. Served with warm pita bread.

Falafel Salad

Warm falafel nuggets on top of a bed of fresh crisp Roman lettuce, tomatoes, pita bread and tahini sauce.

Sandwiches (in Pita)

Gyros (Year-ose) in Pita

Our speciality! Gyros is a specially seasoned mix of lamb and beef, and braised on our vertical rotisserie. The outside layer is thickly sliced, stacked on hot pita bread, topped with tomatoes and onions.

Falafel in Pita ♥

Middle Eastern vegetarian specialty combines garbanzo and fava beans, spices and herbs into patties. Served on hot pita bread with lemon sesame sauce (tahini), lettuce, sliced tomatoes, and hummos. Choice of oven-baked or fried.

Souvlaki in Pita

A kabob of marinated steak, onions, and peppers, char-broiled and served rolled in pita with sliced tomatoes, lettuce, and Tzatziki sauce.

Chicken Kabob in Pita ♥

Skewered char-broiled chicken breast and zucchini in pita topped with lettuce and tomatoes. Tzatziki sauce on the side.

Platters

All are served with personal size Greek salad.

Gyros Plate

A large portion of Gyros served on a bed of rice pilaf and pita bread, and side of Tzatziki sauce.

Chicken Kabob Plate ♥

A skewer of char-broiled chicken breast and zucchini. Served with rice pilaf and warm pita bread.

Souvlaki Plate

Two skewers of char-broiled beef steak, onions, and bell peppers served with pilaf and warm pita bread.

Greek Combination Plate

A large portion of Gyros and a skewer of souvlaki served on a dinner plate with warm pita bread, onions, tomatoes, and pilaf. Garnished with Greek olives, feta cheese, and Tzatziki sauce. (choice of chicken or beef)

Shish Kabob (Lamb Kobab)

Marinated leg of lamb skewered with bell pepper and onion, char-broiled and served on a bed of rice pilaf and warm pita bread.

Dolmades (Stuffed Grape Leaves)

A delicately seasoned mixture of ground lamb and rice rolled in grape leaves, steamed and topped with a creamy lemon and white wine sauce.

Kafta Kabob

Seasoned mixed ground beef and lamb char-broiled and served on a bed of steamed basmatie rice.

Barg Kabob

Pieces of tender meat seasoned and marinated. Char-broiled and served on a bed of steamed basmatie rice.

Zeus' Kabob Combination

A combination of barg and Kafta kabobs served on a bed of basmatie rice.

Greek Chicken Plate

Roasted and broiled, seasoned and marinated whole fresh chicken (daily).

Falafel Plate

A dinner portion of falafel patties served with lettuce, tomatoes, hummos and tahini sauce.

Spano-Ko-Pita Supreme

A delicious combination of freshly chopped spinach, three cheeses and spices. Baked in filo dough, served with rice pilaf and pita bread.

Vegetarian Combination Plate

Portions of hummos, tabbouleh, falafel and Spanako-pita. Served with tahini and Tzatziki sauce, and warm pita bread.

Moussaka

A delicious combination of ground lamb and tender eggplants baked in casserole with a topping of béchamel sauce and freshly grated cheese.

Lamb Shank

Another special dish from the Middle East. Slow baked lamb shank, served with pilaf rice, pita, and Tzatziki sauce. OUR BEST SELLING PLATTER.

GREEK CORNER CAFÉ is your café.

Thank you for joining us.