

GEORGE'S GREEK CAFE

Lunch Menu

- A Little of Our Story -

Father and son team, George and Demetri Loizides proprietors, wish to welcome you to "A little piece of Greece in Southern California." Georges experience encompasses 48 years in the deli and market area and son Demetri has spent over 28 years in the restaurant business - A winning combination.

Demetri cooks exactly like his mom, Rodou. He uses no shortcuts, exhibiting the greatest care and experience in preparing fresh, delicious, tender and healthy food for your enjoyment. Only the highest quality products are employed to produce these healthy, traditional, fresh, homemade Greek dishes, which are prepared daily from scratch. Demetri uses top quality Greek products, such as Extra-Virgin Olive Oil, in preparing these traditional Greek Salads, Sandwiches, Specialty Plates, and exquisite Greek Desserts.

You are welcome to taste any of our wines before ordering, and are encouraged to use your fingers whenever possible while dining here. Please feel free to walk through and visit, or invite us to sit with you and have a friendly chat. George's specializes in Banquets & Catering for groups of 20 to 1,000 and is prepared to design a menu to meet your needs. For information visit us online or call our Banquet & Catering Manager at 562-437-2815.



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DIPS *Served with Pita Bread*

COMBO DIP - \$13.50

Generous Portions of Tzantziki, Scordalia, Taramosalata, Humus, and Melintzosalata

DOUBLE DIP - \$8.75

Choose any Two Dips from our Selection below

▶ **TZANTZIKI** - \$4.95

Greek Yogurt, Olive Oil, Fresh Garlic, Dried Mint and Chopped Cucumber

▶ **SCORDALIA** - \$4.95

Mashed Potato, Fresh Garlic, Lemon Juice, and Olive Oil

▶ **TARAMOSALATA** - \$4.95

Red Caviar, Olive Oil, Fresh Garlic, Onion and Mashed Potato

▶ **HUMUS** - \$4.95

Garbanzo Beans, Fresh Garlic, Tahini Sesame Paste, Olive Oil and Lemon Juice

▶ **SPICY FETA** - \$4.95

Feta Cheese, Greek Yogurt, Chipotle Chilies and Spices

▶ **MELINTZANOSALATA** - \$5.50

Baked Eggplant blended with Fresh Garlic and Lemon Juice

▶ **KALAMATA SPREAD** - \$5.50

Kalamata Olives, Fresh Garlic, Onions, Fresh Lemon Juice and Olive Oil

SOUPS *Served with Pita Bread*

TOMATO SOUPA SM \$4.75 LG \$8.50

A Zesty blend of fresh Tomatoes, Cream, Chicken Broth and Spices

AVGOLEMONO SM \$4.75 LG \$8.50

A Delicious blend of Egg and Rice in a Tangy Lemon Chicken Broth

LENTIL SM \$4.75 LG \$8.50

A Traditional Vegetarian blend of Lentils, Fresh Carrots, Celery, Fresh Garlic and Onion in a Tomato Broth

MEZETHES *Appetizers*

COMBO APPETIZER - \$13.95

*A hearty selection of Dolmathes, Keftethes, Spanakopites, Tiropites, and Kalamari,
Served with Tzantziki Sauce*

VEGETARIAN COMBO APPETIZER - \$13.95

A hearty selection of vege Dolmathes, Falafel, spanakopites, Tiropites, Humus, Tzantziki and Pita

HOUSE SPECIALTY APPETIZERS

LAMB CHOPS (4) \$14.95 (6) \$19.95 (8) \$24.95

*A Perfect Sampling of our New Zealand Lamb Cutlets marinated in Fresh Squeezed Lemon
Juice, Extra-Virgin Olive Oil, Oregano, and Spices*

KALAMARI - \$9.50

Breaded and Deep Fried Kalamari served with Tzantziki Sauce

SAGANAKI - \$9.50

*Battered and Fried Greek Kasseri Cheese, Flamed at the Table with Brandy, Finished with
Kalamata Olives and Fresh Squeezed Lemon Juice and served with Pita Bread*

HALLUMI - \$9.50

*Sliced Cyprus Cheese Grilled to Perfection and topped with Sliced Tomato and Served with
Pita Bread*

DOLMATHES (4) - \$5.75

Grape Leaves stuffed with Ground Beef, Rice, Tomato and Spices - Served with Tzantziki Sauce

VEGE DOLMATHES (4) - \$5.75

Grape Leaves stuffed with Rice, Tomato, Lemon Juice and Spices - Served with Tzantziki Sauce

KEFTETHES (4) - \$5.75

*Traditional Deep Fried Greek Meatballs made from Ground Beef, Grated Potato, Minced Onion,
Egg, Bread Crumbs and Spices - Served with Tzantziki Sauce*

FALAFEL (4) - \$5.75

Vegetarian Falafel made daily from Garbanzo Beans and Spices - Served with Tzantziki Sauce

SPANAKOPITES (4) - \$5.75

Baked Mini Filo Triangles Stuffed with Feta Cheese, Spinach and Spices

TIROPITES (4) - \$5.75

Baked Mini Filo Triangles Stuffed with Three Cheeses and Spices

GYRO or CHICKEN GYRO APPETIZER - \$7.95

*Choice of Shaved **Beef/Lamb** or **Chicken** cooked on a spit served with Pita Bread and
Tzantziki*

SALATES *Salads served with Pita Bread*

TRADITIONAL GREEK SALAD

SMALL \$4.95 LARGE \$7.95

Fresh Mixed Greens, Tomato, Red Onion, Kalamata Olives, Cucumber, Feta Cheese, Bell Peppers, tossed in our Homemade Traditional Greek Dressing

HORIATIKI SALAD *Greek Village Salad*

SMALL \$6.25 LARGE \$9.95

*Fresh Hearty Chunks of Tomato, Cucumber, Feta Cheese, Red Onions, Kalamata Olives, and Bell Peppers tossed in our Homemade Traditional Greek dressing
(without Mixed Greens)*

ENHANCE YOUR SALAD

Choose a Traditional Greek Salad or Horiatiki Salad and add any of the following Items

Horiatiki Style Salads are an additional \$1

- ▶ **GRILLED CHICKEN** - \$10.75
- ▶ **GRILLED SHRIMP** - \$12.75
- ▶ **GYRO OR CHICKEN GYRO** - \$10.75
- ▶ **KALAMARI** - \$10.75
- ▶ **GRILLED STEAK** - \$15.75
- ▶ **FRESH GRILLED SALMON** - \$13.95
- ▶ **FRESH GRILLED SWORDFISH** - \$18.95
- ▶ **FALAFEL** - \$10.75
- ▶ **TUNA SALAD** - \$10.75

CREATE YOUR OWN COMBINATION

SOUP & SALAD COMBO

\$8.50 - Add \$1 for Horiatiki Style

Your choice of Soup along side our Small Traditional Greek Salad served with Pita Bread

SOUP & SANDWICH COMBO

Choose any Sandwich and add your choice of soup for an additional \$1.50.

(Soup & Sandwich Combo does not include Rice, Fries, or Salad)

SANDWICHES *Served with your Choice of Fries, Rice, or Salad*

GYRO - \$8.50

Shaved Beef and Lamb Cooked on a Spit, topped with Tzantziki, Fresh Tomatoes, Red Onion, and Cucumbers, wrapped in a Pita

CHICKEN GYRO - \$8.50

Shaved Chicken Cooked on a Spit, topped with Tzantziki, Fresh Tomatoes, Red Onion, and Cucumbers, wrapped in a Pita

LOUKANIKO - \$8.95

Greek Sausage topped with Mayonnaise, Grilled Onions, Fresh Tomato, Cucumber, and Provolone Cheese wrapped in a Pita

FALAFEL (STRICTLY VEGETARIAN) - \$8.50

Vegetarian Falafel made daily from Garbanzo Beans and Spices served with Tzantziki, Fresh Tomato, Red Onion, and Cucumbers, wrapped in a Pita

HOUSE SPECIALTY SANDWICHES

LAMB SOUVLAKI SANDWICH - \$10.95

Kabob Style Lamb served in a Pita with Tzantziki, Tomato, Cucumber and Red Onion

BEEF SOUVLAKI SANDWICH - \$10.95

Kabob Style Beef served in a Pita with Tzantziki, Tomato, Cucumber and Red Onion

CHICKEN SOUVLAKI SANDWICH - \$10.95

Kabob Style Chicken served in a Pita with Tzantziki, Tomato, Cucumber and Red Onion

BURGER - \$8.50

1/3 lb. All Beef Burger, Special Sauce, Lettuce, Tomato, Onion and Pickles

CHEESE BURGER - \$9.50

1/3 lb. All Beef Burger, Cheddar Cheese, Special Sauce, Lettuce, Tomato, Onion and Pickles

PASTRAMI - \$8.95

Lean Pastrami with Deli Mustard and Pickles and served on a Rustic Roll

GREEK SUB - \$8.95

Salami, Ham, Mortadella, Kasseri Cheese, Mayo, Mustard, Lettuce, Tomato and Onion served on a Rustic Roll (sorry no substitutions)

TUNA SALAD PITA - \$8.50

Fresh Tuna Salad mixed with finely minced Red Onion and Mayonnaise and topped with Cheddar Cheese, Cucumber, Tomato, and Red Onion, wrapped in Pita

GREEK CHICKEN SANDWICH - \$9.95

Grilled Boneless Chicken Breast served in a Pita Bread with Kalamata spread, Onion, Tomato, Provolone Cheese and Lettuce

***Rice contains chicken broth**

LUNCH ENTREES *Served with Salad, Pita and Choice of Rice or Fries*

FRESH FISH

GRILLED SALMON - \$13.95

Fresh Salmon Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Fresh Garlic, and Dill

STUFFED SALMON - \$15.50

Generous Filet of Fresh Salmon Stuffed with Spinach, Feta Cheese and Greek Spices

SHRIMP SOUVLAKIA - \$19.95

Skewered Shrimp Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Spices, Grilled to Perfection and served with Tzantziki

GRILLED SWORDFISH - \$18.95

Swordfish Steak Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Fresh Garlic

CHICKEN

CHICKEN GYRO - \$10.95

Shaved Chicken Cooked on a Spit, Sliced and served with Tzantziki

SOUVLAKIA CHICKEN - \$10.95

Skewered Cuts of Boneless Chicken Breast Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Greek Spices, Grilled to Perfection and served with Tzantziki

CHICKEN BREAST - \$11.50

Boneless Chicken Breast Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Spices

CHICKEN SPANACHI - \$13.50

Boneless Chicken Breast Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Spices, and topped with Spinach and Feta Cheese

BEEF

GYRO - \$10.95

Shaved Beef and Lamb Cooked on a Spit, Sliced and served with Tzantziki

SOUVLAKIA BEEF - \$11.75

Skewered Beef Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Greek Spices served with Tzantziki

KEFTETHES - \$9.95

Traditional Deep Fried Greek Meatballs made from Ground Beef, Grated Potato, Minced Onion, Egg, Bread Crumbs and Spices served with Tzantziki

8^{OZ} FLAT IRON STEAK - \$14.95

8 oz Flat Iron Steak Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Spices

12^{OZ} FLAT IRON STEAK - \$19.95

12 oz Flat Iron Steak Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Spices

GRILLED STUFFED STEAK 8^{OZ} \$16.95 12^{OZ} \$21.95

Your choice of an 8oz or 12oz Flat Iron Steak Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Spices, Butterflied and Stuffed with Spinach and Feta Cheese

\$3.00 Split Plate Charge

LUNCH ENTREES *Served with Salad, Pita and Choice of Rice or Fries*

SPECIALTY ENTREES

MOUSAKA - \$13.25

Roasted Eggplant, Potato, Spiced Ground Beef, topped with a Creamy Béchamel Sauce

PASTITSO - \$13.25

Pasta, Spiced Ground Beef, topped with a Creamy Béchamel Sauce

SPANAKOPITA - \$10.75

Baked Filo Triangles Stuffed with Feta Cheese, Spinach, and Spices

TIROPITA - \$10.75

Baked Filo Triangles Stuffed with Three Cheeses and Spices

DOLMATHES - \$10.75

Grape Leaves Stuffed with Ground Beef, Rice, Tomato, and Spices served with Tzantziki and Pita Bread

VEGETARIAN DOLMATHES - \$10.75

Grape Leaves Stuffed with Rice, Tomato, Lemon Juice and Spices served with Tzantziki

FALAFEL PLATE - \$10.75

Vegetarian Falafel made daily from Garbanzo Beans and Spices served with Tzantziki

LAMB

SOUVLAKIA LAMB - \$11.75

Skewered Cuts of Lamb Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil, Greek Spices and Grilled to Perfection served with Tzantziki

LAMB CHOPS

New Zealand Lamb Cutlets Marinated in Lemon Juice, Extra-Virgin Olive Oil, Oregano, and Greek Spices

4 CHOPS \$19.50 6 CHOPS \$25.50 8 CHOPS \$30.50

LAMB CHOPS & SHRIMP - \$22.95

2 Lamb Chops and 6 Large Shrimp Marinated and Grilled to Perfection

\$3.00 Split Plate Charge

FAMILY STYLE LUNCH

Bring back those memories of gathering around the dinner table with family and friends for a relaxed family atmosphere and polite service. Enjoy the most traditional way of Greek Dining with our Family Style Lunch.

**Available for 6 or more guests
Monday-Friday 11am-4pm**

FAMILY STYLE LUNCH - \$13.95 per person

HUMUS & TZANTZIKI DIP

A Generous Selection of Tzantziki and Humus served with Fresh Hot Pita Bread.

SPANAKOPITES

Baked Mini Filo Triangles Stuffed with Feta Cheese, Spinach and Spices

TRADITIONAL GREEK SALAD

Fresh Mixed Greens with Sliced Tomato, Red Onion, Kalamata Olives, Cucumbers, Feta Cheese, Bell Peppers and our Homemade Traditional Greek Dressing

GREEK STYLE RICE

Our Signature Greek Style Vegetable Rice

BEEF/LAMB GYRO

Shredded Beef and Lamb Cooked on a Spit and served with Tzantziki Sauce.

CHICKEN SOUVLAKI

Skewered Chunks of Grilled Boneless Chicken Breast Marinated in Fresh Lemon Juice, Extra-Virgin Olive Oil and Greek Spices

BAKLAVA

Layered Filo Dough stuffed with Crushed Walnuts, Cinnamon, and topped with a Honey Syrup



All Prices Subject to Current Sales Tax and Gratuity