

HAUTE GYROS

MEDITERRANEAN KITCHEN

FRESH INGREDIENTS. BOLD FLAVORS.

Southern California Soul.



PRICING STARTING @
\$31/GUEST
(2 APPETIZERS • 3 MENU SELECTIONS)

GYROS

CLASSIC LAMB & BEEF GYRO

Traditional recipe, perfectly seasoned & sliced.

CHICKEN GYRO

Marinated chicken, grilled and sliced to perfection.

PORK GYRO

Herb-marinated pork shoulder, juicy and flavorful.

SPICY HARISSA CHICKEN GYRO

Harissa marinated chicken, pickled red onions, feta & arugula.

BOWLS

Fresh, wholesome bowls inspired by Mediterranean flavors & SoCal living.

GREEK CHICKEN BOWL

Lemon herb chicken, quinoa, hummus, cucumber, tomato, kalamata olives, feta, pickled onions, tzatziki.

FALAFEL BOWL

Falafel, tabbouleh, hummus, cucumber, shredded cabbage, tahini drizzle, pickled onions.

CALIFORNIA BOWL

Grilled chicken, avocado, roasted red peppers, corn salsa, black beans, feta, greens, lemon tahini dressing.

ADD-ONS

- Hummus
- Avocado
- Extra Pita
- Falafel (3)
- Extra Gyro Meat
- Tzatziki

SMALL PLATES

HUMMUS

Creamy chickpea dip, olive oil, sumac, pita.

BABA GANOUSH

Smoky roasted eggplant dip, olive oil, pita.

DOLMADES

Stuffed grape leaves, lemon, olive oil.

FALAFEL (5)

Crispy falafel, tahini dipping sauce.

SALADS

GREEK SALAD

Romaine, cucumber, tomato, red onion, kalamata olives, feta, pepperoncini, Greek vinaigrette.

KALE CAESAR

Kale, romaine, parmesan, croutons, Caesar dressing.

SANDWICHES & MORE

CHICKEN SOUVLAKI PITA

Grilled chicken, garlic sauce, lettuce, tomato, onions.

CALIFORNIA PITA

Falafel or chicken, avocado, hummus, slaw, pickled onions, tahini.

LOADED FRIES

Fries topped with gyro meat, feta, tzatziki, pickled onions, scallions.

DRINKS



FRESH LEMONADE



ICED TEA



TOPO CHICO



MINT LEMONADE



GREEK COFFEE



BOTTLED WATER



Eat Well. Live Well. Kali órexi!

THANK YOU FOR SUPPORTING LOCAL WE CATER! ASK US ABOUT CATERING & EVENTS