

A photograph of a white building with a blue door and a potted plant on a ledge. The building has a white facade and a blue door. A potted plant is on a ledge to the right. The image is framed by a blue Greek key border at the top and bottom.

JOHN THE GREEK RESTAURANT

16602 San Pedro Ave.
San Antonio Tx. 78232
(210)403-0565
www.johnthegreek.com

Hot Appetizers

GARITHES (Shrimp)

10 large shrimp sauteed in our Greek marinade sauce of garlic, fresh tomatoes, olive oil and oregano and topped with feta cheese \$7.95

MELITZANES

Baked eggplant sauteed with fresh tomatoes, onions, garlic, olive oil and oregano \$5.99

SAGANAKI

Our specialty - mild kaseri cheese flamed in brandy \$6.25

SPANAKOPITA

Spinach with feta cheese and herbs, baked in a phyllo crust \$4.75

KEFTEDAKIA

Pan fried meatballs topped with oregano and our home made tzatziki \$6.25

PAN FRIED ZUCCHINI

With skordalia \$6.25

COMBO APPETIZER WITH HUMMUS

Dolmades, Greek olives, pepperoncini, feta cheese, tzatziki, spanakopitia and keftedakia \$20.00

Cold Appetizers

TIROKAFTERI

Spicy feta cheese spread \$5.75

DOLMADES

Grape vine leaves stuffed with herbal rice \$5.25

OCTAPODI

Tender octopus marinated in vinegar and olive oils, served with two cold dolmades on a salad \$8.95

KALAMATA OLIVES

Served with pepperoncini, oregano and olive oil \$4.25

SKORDALIA

Creamy potato and garlic spread \$5.25

HUMMUS

Garbanzo beans whipped with olive oil, garlic and lemon \$4.95

FETA CHEESE AND KALAMATA OLIVES

Drizzled with olive oil and oregano \$7.00

FAVA

Split green peas whipped and topped with fresh onion and olive oil \$3.50

TZATZIKI

Sour cream with grated cucumbers and garlic \$4.50

KASSERI

Traditional Greek cheese \$5.95

FETA

Feta cheese \$5.00

Soups & Salads

All salads come with **JOHN THE GREEK** salad dressing
(mixture of herbs, garlic and olive oil)

AVGOLEMONO SOUP (our most popular soup)

Chicken, rice, celery, carrots, eggs and lemon sauce \$2.25cup/\$4.25bowl

FAKES (lentil soup)

Lentils, tomatoes, garlic, olive oil and herbs \$2.25cup/\$4.25bowl

FASOLADA (bean soup)

Great northern beans, tomatoes, carrots, celery, olive oil and herbs
\$2.25cup/\$4.25bowl

GREEK SALAD

Iceberg and romaine lettuce, tomatoes, cucumbers, feta cheese,
olives, pepperoncini and anchovies upon request \$4.75sml/\$7.75lrg

VILLAGE SALAD

Tomatoes, cucumbers, feta cheese, olives and pepperoncini,
onions and anchovies upon request \$5.75

ATHENIAN SALAD

Romaine, feta cheese, fresh onions, dill and anchovies upon request \$5.00/\$7.00

DINNER SALAD

Lettuce, tomatoes, cucumbers, feta cheese, olives and pepperoncini
and onions \$2.50

ADD GYRO MEAT

Add meat to your salad for \$1.00, 2.00, 3.00, 4.00

1 Lb GYRO MEAT \$18.00

Lunch & Dinner Plates

ALL DINNER PLATES INCLUDE A GREEK SALAD

SIDES: rice pilaf, green beans, spanakorizo, vegetables of the day,
oven roasted potatoes or french fries, eggplant.

Zimarika Pasta

ARNI ME MAKARONIA

Lamb with spaghetti topped with our marinara sauce \$11.99

MAKARONIA (spaghetti)

With meat sauce \$6.95sml/9.25lrg With marinara sauce \$5.95sml/7.25lrg

MOUSAKA

A delicious blend of eggplant, potatoes, ground beef, parmesan cheese
and bechamel (flour, eggs, milk) sauce topped with our marinara
sauce and one side dish \$10.50

PASTITSIO

Baked macaroni mixed with seasoned ground beef, grated
parmesan cheese topped with bechamel and marinara sauce
and one side dish \$10.50

COMBO PLATE #1 1/2 MOUSAKA 1/2 PASTITSIO

Seasoned ground beef and parmesan cheese topped with bechamel sauce,
spanakopita, gyros and tzatziki \$14.95

SUZZUKAKIA (ground beef patties)

6 patties served over rice pilaf or spaghetti with our marinade sauce
and one side dish \$9.25

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Arni lamb

GYRO PLATE (mixed lamb, beef or chicken)
Spit-roasted slices of mixed lamb and beef or just chicken
served with french fries and one side dish \$10.25

LAMB SOUVLAKI (shishkabob)
Broiled tender leg of lamb served with rice pilaf
and one side dish \$12.95

8oz LAMB CHOPS
Rack tender chops broiled served with rice pilaf
and side dish \$13.95

ARNI PSITO
Roast lamb sliced in our gravy over a bed
of rice pilaf and one side dish \$12.75

ARNI ME AGGINARES
Lamb with artichokes served with our egg-lemon sauce
and one side dish \$13.99

ARNI KOTSI
Braised lamb shank served over a bed of rice pilaf and one side dish \$14.25

RACK OF LAMB
Broiled and served with rice pilaf and side dish \$25.99

Moshari Beef

BROILED SOUVLAKI Filet mignon souvlaki (shishke bob)
marinated, skewered onion, tomatoes, bell peppers,
served with oven potatoes and one side dish \$14.50

DOLMADES
4 grape vine leaves stuffed with rice, ground beef and herbs smothered
with our egg-lemon sauce and one side dish \$9.75

7oz FILET MIGNON
Broiled center cut basted with "John the Greek" herbs and
olive oil, served over a bed of rice pilaf and one side dish \$14.50

BIFTEKIA
3 large ground beef patties seasoned with
herbs served with rice pilaf and one side dish \$10.95

COMBO PLATE #2
(2) 8oz of souvlaki of choice skewered with mixed vegetables
served with rice pilaf and one side dish \$21.50

COMBO PLATE #3
(3) 8oz of souvlaki of choice skewered with mixed vegetables
served with rice pilaf and one side dish \$32.50

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ALL DINNER PLATES INCLUDE A SALAD

Kotopoulo Chicken

KOTA RIGGANATE

Oven roasted chicken basted with lemon, garlic, rosemary, served with potatoes and one side dish \$12.75

KOTA FILETO LEMONATI

Chicken breast sauteed with vegetables, served over a bed of rice pilaf with our lemon sauce \$12.95

KOTA SOUVLAKI (shish kabob)

Broiled fillet skewered with mixed vegetables, served with rice pilaf and one side dish \$11.25

Hereno Pork

BROILED PORK CHOPS

A thick cut pork chop served with rice pilaf and one side dish \$10.95

PORK SOUVLAKI

Tenderloin skewered with mixed vegetables over rice pilaf and one side dish \$11.25

PORK STEAK

A thick cut of tenderloin broiled to perfection, served with rice pilaf and one side dish \$10.95

Thalassina Seafood

PAN FRIED COD FISH

Served with scordalia and one side dish \$9.95

BROILED MAHI MAHI

Served with rice pilaf and one side dish \$11.95

TILAPIA FILLET

Sauteed with our greek wine, garlic, olives and parsley, served with mixed vegetables \$9.95

COD FISH FILLET

Cod sauteed with our marinade sauce served with mixed vegetables and one side dish \$9.95

BROILED OCTOPUS

In fresh lemon and olive oil over rice pilaf and one side dish \$12.95

BROILED SOUVLAKI GARITHES (shrimp shish kabob)

2 shrimp skewers marinated with our Greek herbs served with mixed vegetables and one side dish \$14.95

RED SNAPPER

Served with rice pilaf and one side dish \$14.50

Side Dishes

RICE PILAF	\$2.75
OVEN ROASTED POTATOES	\$2.25
GREEN BEANS	\$1.95
SPANAKORIZO	\$4.00
MIXED VEGETABLES	\$4.25
FRENCH FRIES	\$2.00sml/3.00lrg
EGGPLANT	\$3.25

Kids Meals

SPAGHETTI with pita	\$4.00
KIDS GREEK PIZZA	\$4.00
KIDS GYRO	\$4.00
CHICKEN SOUVLAKI with french fries and pita	\$5.00
KIDS SOFT DRINKS	\$1.00
MILK AND JUICE	\$1.50

Home Made Desserts

BAKLAVA

Layers of honey and walnuts in a light, crisp, sweet phyllo dough \$1.95

GALAKTOMBOURICO

Phyllo filled with vanilla custard and baked in syrup \$2.95

KOURAMBIEDES

Traditional Greek cookie with almonds, covered with powdered sugar \$1.50

KATAIFI

Walnuts stuffed inside shredded phyllo baked and served with syrup \$2.75

GRAPE PIE

White seedless grapes inside our home made dough, served as a pie \$3.00

PASTA FLORA

Cookie glazed with preserves (apricot, strawberry, grape) \$1.50

LOUKOUMADES (5)

Pan fried Greek style doughnut holes topped with honey \$4.00

Dinner Menu

DINNER SPECIALS (AVAILABLE EVERY DAY FROM 3-CLOSE)

SOUP CHOICES

AVGOLEMONO SOUP (our most popular soup)
Chicken, rice, celery, carrots, eggs and lemon sauce

FAKES (lentil soup)
Lentils, tomatoes, garlic, olive oil and herbs

FASOLADA (bean soup)
Great northern beans, tomatoes, carrots, celery,
olive oil and herbs

GYRO PLATTERS

Includes traditional Greek Gyros (marinated strips of lamb and beef) topped with tomatoes, onions and tzatsiki (cucumber garlic sauce) wrapped in pita bread

10A. Traditional gyros, french fries & drink \$7.20

10B. Traditional gyros, choice of soup & drink \$7.20

10C. Two gyros & drink \$9.75

11. Traditional gyros, Greek salad & drink \$7.50

12. Traditional gyros, french fries, choice of soup
& drink \$8.20

12A. Traditional gyros, Greek salad, french fries
& drink \$8.20

12B. Traditional gyros, Greek salad, choice of
soup & drink \$8.20

12C. Traditional gyros, Greek salad, french fries,
choice of soup & drink \$11.25

13A. Chicken gyros, french fries & drink \$7.20

13B. Chicken gyros, choice of soup & drink \$7.20

14. Chicken gyros, Greek salad & drink \$7.50

15. Chicken gyros, french fries, choice of soup
& drink \$8.50

15A. Chicken gyros, french fries, Greek salad & drink
\$8.50

15B. Chicken gyros, choice of soup, Greek salad
& drink \$8.50

16. Traditional gyros - lamb & beef - single \$4.25

17. Chicken gyros - single \$4.50

17B. Chicken strips sandwich, french fries & drink \$8.00

18. Pita souvlaki sandwich (choice of marinated beef,
pork, chicken or lamb on a skewer) \$6.75

18A. Medium french fries \$2.00

18B. Large french fries \$2.75

19. Tzatziki (garlic cucumber sauce) 2 Oz. cup \$0.60

20. Feta (traditional greek goat cheese) 2 Oz. cup \$0.75

Lunch Menu

LUNCH SPECIALS
(AVAILABLE EVERY DAY FROM 11-3)

SOUP CHOICES

AVGOLEMONO SOUP (our most popular soup)
Chicken, rice, celery, carrots, eggs and lemon sauce

FAKES (lentil soup)
Lentils, tomatoes, garlic, olive oil and herbs

FASOLADA (bean soup)
Great northern beans, tomatoes, carrots, celery, olive oil and herbs

GYRO PLATTERS

Includes traditional Greek Gyros (marinated strips of lamb and beef) topped with tomatoes, onions and tzatsiki (cucumber garlic sauce) wrapped in pita bread

10A. Traditional gyros, french fries & drink \$6.45

10B. Traditional gyros, choice of soup & drink \$6.45

10C. Two gyros & drink \$9.00

11. Traditional gyros, Greek salad & drink \$6.75

12. Traditional gyros, french fries, choice of soup & drink \$7.45

12A. Traditional gyros, Greek salad, french fries & drink \$7.45

12B. Traditional gyros, Greek salad, choice of soup & drink \$7.45

12C. Traditional gyros, Greek salad, french fries, choice of soup & drink \$10.50

13A. Chicken gyros, french fries & drink \$6.45

13B. Chicken gyros, choice of soup & drink \$6.45

14. Chicken gyros, Greek salad & drink \$6.75

15. Chicken gyros, french fries, choice of soup & drink \$7.75

15A. Chicken gyros, french fries, Greek salad & drink \$7.75

15B. Chicken gyros, choice of soup, Greek salad & drink \$7.75

16. Traditional gyros - lamb & beef - single \$4.25

17. Chicken gyros - single \$4.50

17B. Chicken strips sandwich, french fries & drink \$7.25

18. Pita souvlaki sandwich (choice of marinated beef, pork, chicken or lamb on a skewer) \$6.00

18A. Medium french fries \$2.00

18B. Large french fries \$2.75

19. Tzatziki (garlic cucumber sauce) 2 Oz. Cup \$0.60

20. Feta (traditional Greek goat cheese) 2 Oz. Cup \$0.75

SOUVLAKI (choice of meat) in a pita & one side dish (onions, tomatoes, tzatziki) \$9.50

MOUSAKA

A delicious blend of eggplant, potatoes, ground beef, parmesan cheese and bechamel. (flour, eggs and milk) Sauce topped with our delicious marinara sauce. \$8.00

PASTITSIO

Baked macaroni mixed with seasoned ground beef and grated parmesan cheese topped with bechamel and marinara sauce \$8.00

SOUP AND SALAD \$6.50

SPANAKOPITA AND SALAD \$8.50

ROASTED CHICKEN BREAST

Served with oven roasted potatoes & one side dish \$7.99