

STARTERS

AUTHENTIC GYROS

SPECIALTY HOUSE GYROS

- Hummus and Pita.....8 ♡
- Dolma (6PCS).....6 ♡GF
- Olive Tree Fries.....12 (Fries with Feta and Oregano) ♡
- Garlic Fries.....12 ♡
- Fries.....6 ♡
- Falafel (6PCS).....6 ♡
- Baba Ghanouj and Pita.....8 ♡
- Grilled Pita Stuffed with Feta.....8 ♡
- Trio Dip Appetizer.....11 (Hummus, Baba Ghanouj, Tzatziki & Pita) ♡/ ♡ (both options available)
- Veggie Trio Delight.....14 (Dolma, Falafel, Hummus, Pita & Tzatziki) ♡ / ♡ (both options available)

- Gyro on Pita 9 Flame-broiled seasoned gyro meat, lettuce, tomato, onion & Tzatziki
- Chicken Shawarma on Pita 9 Flame-broiled house marinated chicken, lettuce, tomato, onion & Tzatziki
- Chicken Kebab on Pita 9 Charbroiled house marinated chicken breast, lettuce, tomato, onion & Tzatziki
- Falafel on Pita 8 House made falafels, lettuce, cucumbers tomato, onion & Tzatziki



- Vegan Delight 8 Hummus, avocado, roasted red pepper, tomato, onion, cucumber & lettuce ♡
- Olive Tree Vegetarian 8 Basil pesto, hummus, feta, lettuce, cucumber, tomato, onion & roasted red peppers ♡
- Greek Village Gyro 10 Flame-broiled seasoned gyro meat, fries, tomato, onion, feta, cayenne pepper & tzatziki.
- Chicago Style Gyro 9 Flame-broiled gyro meat with tomato, onion, cayenne pepper & tzatziki *(no lettuce)*
- Avocado Chicken Shawarma 10 Flame-broiled house marinated chicken, tomato, onion, avocado, lettuce & tzatziki
- Basil Pesto Chicken Shawarma 10 Flame-broiled house marinated Chicken, basil pesto, tomato, onion, lettuce & tzatziki

GYRO COMBOS



- Combo 1 Gyro or Chicken Shawarma on Pita served with fries & soda 13
- Combo 2 Gyro or Chicken Shawarma on Pita served with Olive Tree fries & soda 14
- Combo 3 Gyro or Chicken Shawarma on Pita served with Garden Salad & soda 14
- Combo 4 Gyro or Chicken Shawarma on Pita served with Greek or Caesar salad & soda 15

SUBSTITUTE WITH ANY SPECIALTY HOUSE GYRO FOR \$2 SALADS



- Greek Salad Sm:8 Lg: 12 ♡GF
- Garden Salad Sm:7 Lg: 11 ♡GF
- Caesar Salad Sm: 7 Lg: 10 ♡
- Tabouli Salad 10 ♡

Add to Salads

Gyro Meat	6	Falafel (4pcs) ♡	4
Chicken Shawarma Meat GF	6	Dolma (4pcs) ♡	4
Chicken Kebab GF	7	Veggie Brochette ♡	6
Lamb Kebab GF	7	Mushroom Kebab ♡	6
Roasted Lamb Shank GF	10	Tomato Kebab ♡	6
Sirloin Kebab (Beef)GF	7	Tzatziki (2oz) ♡	1.50
	8	Pita ♡	1

PLATTERS

ALL PLATTERS INCLUDE BRYANI RICE, GREEK SALAD, HUMMUS, TZATZIKI & PITA BREAD.



Gyro Platter
17



Chicken Shawarma
Platter
17



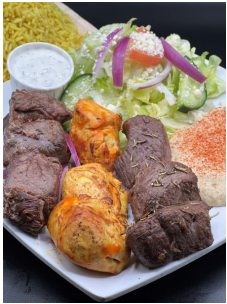
Chicken & Gyro
Platter
18



Chicken Kebab
Platter
18



Beef Kebab
Platter
18



Chicken, Lamb & Beef
Kebab Platter
25



Lamb Shank
Platter
20



Lamb Kebab
Platter
18

VEGETARIAN/VEGAN



Falafel Platter
16



Veggie Brochette
Platter
16



Dolma Platter
15



Dolma & Falafel
Platter
17

Add Extras To Your Platter

Rice.....	3
Salad.....	3
Hummus.....	3
Pita.....	1
Tzatziki (2oz).....	1.50
Garlic paste (2oz)...	2

SIDES

Gyro Meat	6	Rice 	4
Chicken Shawarma Meat 	6	Veggie Bro 'hette 	6
Chicken Kebab Meat 	7	Mushroom Kebab 	6
Lamb Kebab Meat 	7	Tomato Kebab 	6
Sirloin Kebab (Beef)Lamb 	7	Garlic Paste (2oz) (made in house) 	2
Shank 	10	Kalamata Olives	2
Feta	8	Basil Pesto	1
Pita 	2	Avocado Paste 	1
Roasted Red Peppers 	1	Tzatziki (4oz) (made in house) 	3
	1		

SOUP

Nisk 6

Red lentils slowly cooked with onions,
spices and rice for texture.



Fountain Drinks 3

Coca Cola
Diet Coke
Coke Zero
Fanta
Sprite
Unsweetened Iced tea
Lemonade

Desserts

Traditional Baklava 5
Nut Rolls 4

Juices & Others 3

Ginger Beer (Bundaberg)
Sparkling Water

Chicken Shawarma: Chicken thighs marinated in our house spices and roasted on a vertical broiler, then thinly sliced for sandwiches or any other type of dishes.

Gyro Meat: Lamb (20%) and beef (80%) roasted on a vertical broiler, then thinly sliced, used for sandwiches or any other type of dishes.

Baba Ghanouj: This dip is made of charbroiled smoked eggplants, tahini paste, garlic, salt, and mint leaves drizzled with olive oil, best scooped with a piece of pita bread.

Hummus: Made with garbanzo beans, garlic, salt, lemon juice, tahini paste and olive oil, this is a popular Mediterranean Dip made in house, best scooped with a piece of pita bread.