





MENU PRICING AVAILABLE ON www.KINGGYROS.COM

UNMATCHED SELECTION IN THE CITY!

ELENI'S DESSERTS & BAKERY

BAKLAVA

• Strawberry Cheesecake	• Gourmet	• Pecan Swirl
• Cappuccino	• Old Fashioned	• Chocolate-Dipped Pecan Swirl
• Dark Gourmet Baklava	• Chocolate-Dipped Old Fashioned	• Baklava Finger
• Gourmet Nutella	• Carmel w/Greek Sea Salt	• Chocolate Baklava Finger

CHEESE CAKES

• Triple Chocolate	• Cherry	• N.Y. Style Strawberry	• Oreo
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OTHER GREEK DESSERTS

• Pistachio Sprinkled Rice Pudding (Rizogalo)	• Greek Carrot Cake	• Greek Honey Nut Cake (Karidopita)
• Tiramisu	• Greek Custard Turnover (Galactobureko)	• Chocolate Cake

Welcome to KING GYROS

FRESH. HANDCRAFTED. FLAVOR.

Since we opened in July 1991, our focus has been to have the freshest, highest quality ingredients combined with our long time Greek family recipes.

Our personal touch, and our regular customers, have given us the opportunity to serve you in this one, unique location for many years. To our new friends, welcome to our family. We know you'll enjoy our authentic Greek recipes, prepared to order, just for you!



KALI OREXI ~ Yianni

KING GYROS PARTY PACKS

All packs include: Meat, Pita bread, our Famous Gyro Sauce, Tomatoes, Onions, Lettuce and Greek Salad with Greek Dressing. (8-people minimum)

ADD GREEK RICE \$.

- 1. OLYMPIAN PARTY PACK**
Greek style gyro meat thinly sliced, char-grilled chicken tenders.
- 2. ODYSSEY PARTY PACK**
Greek style gyro meat thinly sliced, char-grilled chicken tenders, souvlake-marinated filet mignon tips.
- 3. VEGETARIAN DELIGHT**
Falafel balls, Greek village rice and hummus with pita bread.



GREEK BUFFET PARTY PACK

Includes: Your choice of two entrees, Greek Salad, Hummus with pita. (Minimum 8 guests)

- Choice of Entrees:**
- 1. Chicken Kabob** - Grilled chunks of chicken with vegetables and Greek rice.
 - 2. Gyro Kabob** - Spit roasted beef & lamb with vegetables and Greek rice.
 - 3. Shish Kabob** - Marinated grilled beef tips with vegetables and Greek rice.

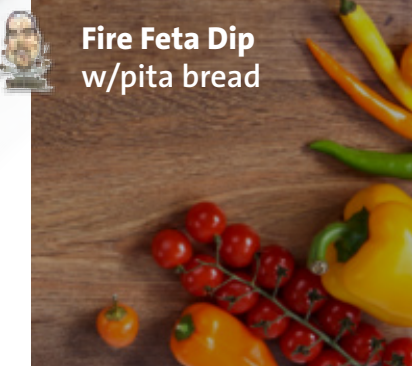
Dessert
Mini Old Fashioned Baklava • Mini Assorted Baklava

GREEK DIPS

15 to 20 people
20 to 30 people
30 to 40 people

CHOICE OF DIPS
Hummus w/pita bread

Fire Feta Dip w/pita bread





KING GYROS

GREEK RESTAURANT

FRESH. HANDCRAFTED. FLAVOR.

EST 1991

MENU

Authentic Greek Food
Our Passion is Great Service!

Dine-In • Take Out • Drive Thru • Catering

614-866-9008

ONLINE ORDERING:
www.KingGyros.com



400 South Hamilton Road
Whitehall, Ohio 43213

HOURS*

Monday to Thursday: 10:30 a.m. – 10:00 p.m.
Fri: 10:30 a.m. – 10 pm • Sat: 11 a.m. – 10 p.m.
Sunday: Closed

* Dining room closes 1/2 hour earlier

BEVERAGES

5 Flavors of Fresh Brewed Iced Tea: Medium 20oz. Bottled Water
Homemade Strawberry Lemonade: Large 32oz.

Soft Drinks:
Imported Greek Beer and Wine for Your Dine-in Experience

BEER	WINE
Mythos Beers (Many to choose from)	Dry, Medium Sweet and Sweet (Red or White)

SIDE ORDERS




Fresh Cut Chili	Feta CheeseSM-MED-LG
Feta-Cheese Fries	Pita Bread
Gyro Meat – 5 oz.	Homemade Greek Dressing
Fresh Cut Fries	PINT and QUART
Large Fresh Cut Fries	
Gyro Sauce.....SM-MED-LG	

If You Like Our Famous Greek Dressing
Take One Home Today!



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APPETIZERS (MEZE)



Yiayia's Dolmades (dol-MA-thez) (Stuffed Grape Leaves)

An Original Family Recipe. Four tender grape leaves, hand rolled stuffed with rice, ground beef, ground lamb, finely chopped vegetables, and Greek herbs topped with a creamy lemon dill sauce and a side of pita bread. A Delight!

Greek Cabbage Rolls

Two cabbage leaves hand rolled and stuffed with rice, lamb, ground beef, finely chopped vegetables and Greek herbs. Topped with our tomato herb sauce, feta, and parmesan.

Calamari (ka-la-MA-ri) (Breaded Squid)

6oz of baby squid, breaded using our own family recipe, cooked until golden brown. Served with our famous Greek dressing.

Falafel (fa-LA-fel) (Vegetarian)

Four pieces of Falafel, chick peas mixed with cilantro and Mediterranean spices cooked until golden brown. Served with pita bread and your choice of hummus or Greek dressing.

Spanakopita (spa-na-KO-pita) (Spinach Pie)

Fresh spinach mixed with Greek spices and chunks of feta cheese, wrapped in fillo dough and baked until golden brown. Served with our famous Greek dressing.

Greek Fries

A hefty portion of our fresh cut fries, topped and mixed with feta cheese, red wine vinegar, banana peppers, black olives, olive oil and Greek herbs.



Spanakopita (Spinach Pie)



Stuffed Grape Leaves



Greek Fries



Famous Hummus

All served with three warm Pita Breads

Famous Hummus (HO-moos) (Chic Pea Dip)

Fresh chick peas, fresh garlic, tahini, Greek spices blended with lemon juice, and topped with olive oil.

Tzatziki (za-ZI-ki) (Cucumber Yogurt Dip)

Fresh yogurt, shredded cucumbers, olive oil, fresh garlic and a touch of mint.

Greek Fire Feta Dip

Greek feta cheese mixed with herbs and spices.

3 Greek Dip Experience

• Hummus • Tzatziki • Fire Feta
Served with 3 dips and four pita breads.

GREEK SALATAS



All served with a warm Pita Bread and our homemade Greek Dressing.

Greek Salad

A mixture of iceberg lettuce, sliced tomatoes, sliced red onions, banana peppers, cucumbers, crumbled feta cheese, and a few kalamata olives.

Large or Small

Chicken Greek Salad

Grilled marinated chicken set on our Greek salad.

Cajun Chicken Greek Salad

Grilled Cajun spiced chicken set on our Greek salad.

Gyro Greek Salad

Seasoned gyro meat set on our Greek salad.

Grilled Steak Greek Salad

Grilled marinated steak tips set on our Greek salad.

Char-Grilled Salmon Greek Salad

8oz Chilean salmon chargrilled to perfection and spiced lightly set on top of our Greek salad.

TRADITIONAL GYROS



Big Fat Gyro (12oz)

(Comes with banana peppers and sliced black olives)

Supreme Gyro (9oz)

(Comes with banana peppers)

King Gyro (6oz)

Mini Gyro (3oz)

All gyros are served with shredded lettuce, diced onion, diced tomato and our famous gyro sauce. Optional cheese choices: American, Feta or Swiss.



Want An Authentic Flavor? Try Our Cucumber-Yogurt Dip (Tzatziki)

SPECIALTY GYROS



Mini	Reg.	Supreme	Big Fat
Chicken Gyro	Cajun Chicken Gyro	Greek BBQ Chicken Gyro	Souvlake (Steak Gyro) Filet Mignon Tips

Pure Lamb Gyro Reg. — Supreme

Marinated lamb tips, grilled with onions, topped with our famous gyro sauce, tomato, and shredded lettuce.

Cajun Fish Gyro Reg.

Breaded whitefish seasoned with Cajun spices and cooked until golden brown. Topped with tomatoes, onions, lettuce and our famous Gyro sauce. Served on a pita bread or kaiser bun.

Salmon & Feta Gyro Reg.

Fresh Salmon prepared in our kitchen, grilled and seasoned then set on our fluffy pita bread and topped with sliced tomato, cucumber, onion, shredded lettuce and crumbled feta cheese.

All gyros are served with shredded lettuce, diced onion, diced tomato and our famous gyro sauce. Optional cheese choices: American, Feta or Swiss.

GREEK BOWLS



Supreme bowl includes banana peppers.

Gyro & Feta Bowl Reg. — Supreme

Our thinly sliced gyro meat piled high, Greek country rice, topped with our famous gyro sauce, feta cheese, diced tomatoes, diced onions and shredded lettuce.

Chicken & Feta Bowl Reg. — Supreme

Our marinated grilled chicken tenders, cut in chunks, Greek country rice topped with our famous gyro sauce, feta cheese, diced tomatoes, diced onions and shredded lettuce.

Souvlake (Steak) & Feta Bowl Reg. — Supreme

Our marinated grilled beef tips with grilled onions, Greek country rice topped with our famous gyro sauce, feta cheese, diced tomatoes, and shredded lettuce.

Falafel Gyro Reg. — Supreme

Chick Peas mixed with cilantro and spices. Served with tomatoes, lettuce, onions and cucumbers and hummus or our famous gyro sauce. (Supreme includes banana peppers.)

Vegetarian Gyro Reg. — Supreme

Fresh sliced tomatoes, red onions, cucumbers, banana peppers, black olives, lettuce, Swiss cheese, American cheese, crumbled feta cheese and gyro sauce.



Chicken Gyro



Gyro & Feta Bowl

Vegetarian Falafel Bowl Reg. — Supreme

Our homemade falafel balls with sliced cucumbers, black olives, red and yellow onions, diced tomatoes, shredded lettuce, crumbled feta cheese, our famous Gyro sauce set on a bed of our Greek rice.

Salmon & Feta Bowl Reg. — Supreme

Fresh Chilean Salmon prepared in our kitchen, set on a bed of our Greek country rice topped with our Gyro sauce, diced tomato, diced onion, shredded lettuce and crumble feta cheese.

Supreme Fish Bowl

Breaded white fish using our family recipe cooked til golden brown then topped with our Greek dressing diced tomato, diced onion, shredded lettuce and crumbled feta cheese and banana peppers.

ORACLES OF GREECE



Specialties are served with a bowl of homemade soup or fresh cut fries and warm pita bread. Or exchange the soup or fresh cut fries for a small Greek salad for 1.00.

Gyro Platter

9oz. of gyro meat, Greek rice, lettuce, tomato, red onion, banana peppers and Kalamata olives served with our famous Greek dressing.

Yiayia's Dolmades (dol-MA-thez) (Stuffed Grape Leaves)

Our original family recipe. Six tender grape leaves, hand rolled and stuffed with rice, ground beef, ground lamb, finely chopped vegetables, and Greek herbs. Topped with a creamy lemon dill sauce.

Greek Cabbage Rolls

Three cabbage leaves hand rolled and stuffed with ground lamb, ground beef, rice finely chopped vegetables and Greek herbs. Topped with our tomato herb sauce, feta and parmesan.

Shiskabob

Tender beef tips marinated with Greek herbs and chargrilled with red peppers, green peppers, and red onions. Set on a bed of Greek country rice with a side of our famous Greek dressing.

Chicken Kabob

A generous portion of chicken, marinated with Greek spices and chargrilled with red peppers, green peppers, and red onions set on a bed of Greek country rice with a side of our famous Greek dressing.

Calamari (ka-la-MA-ri) Breaded Squid

14oz. of squid, breaded using our own family recipe, cooked until golden brown. Served with our famous Greek dressing.

Greek Fried Fish & Chips

12oz. of whitefish breaded using our family recipe breading and cooked till crispy golden brown. Choice of mashed potatoes, Greek rice, roasted vegetables or fresh cut fries. Served with a side of our famous Greek dressing.

Salmon Kabob

8oz. of Chilean salmon chargrilled in chunks, cooked with perfection with green and red peppers, red onions, set on a bed of Greek country rice. Served with a side of Greek dressing.

Yianni's Lamb-Kabob

Marinated lamb pieces grilled with green and red peppers, red onions, set on a bed of Greek country rice. Served with our famous Pappou's Greek dressing on the side.

Pappou's Lamb Chops

9oz. Lamb chops marinated for at least for 48 hours then chargrilled to your liking set on a bed of Greek country rice with a side of fresh roasted vegetables and a side of our lemon dill sauce.



Salmon Kabob



Pappou's Lamb Chops

SOUPS



Regular (12oz) Large (16oz)

All Served with a warm Pita Bread.

Chicken Lemon (Avgolemono)

Vegetable Lentil (Faki)

Chef Yianni's Chili



Vegetable Lentil (Faki)



Chicken Lemon (Avgolemono)

KID'S MENU



Includes fresh cut fries, a 12oz. drink and a choice of brownie, apple sauce or sprinkled baklava finger

Any choice of one:

- Kid's Gyro
- Kid's Chicken Gyro
- Kid's Chicken Dippers
- Kid's Grilled Cheese Pita
- Kid's Steak Tips and Greek Rice



Kids Grilled Cheese Pita with Fresh Cut Fries



Kid's Chicken Dippers with Fresh Cut Fries



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Yianni's Family Recipe



Vegetarian