



# MENU



**Authentic Greek Food**

*Our Passion is Great Service!*



**Dine-In • Take Out • Drive Thru • Catering**

**61 4-866-9008**

**ONLINE ORDERING:**

**[www.KingGyros.com](http://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*

## 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



Famous Hummus

Greek Fries

## DIPS



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.



### Mount Olympus Dip

Cilantro, parsley, fresh chick peas, fresh garlic, tahini, Greek spices, blended with lemon juice, topped crumbled feta cheese and olive oil.



### Roasted Eggplant Dip

Fresh eggplant, roasted garlic, extra virgin olive oil, tahini, and Greek herbs topped with crumbled feta cheese.



### 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 Dips

Your choice of any three dips. Served with 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.



MENU PRICING AVAILABLE ON  
[www.KINGGYROS.COM](http://www.KINGGYROS.COM)



## TRADITIONAL GYROS



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

### 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)



Want An Authentic Flavor?

Try Our Cucumber-Yogurt Dip (Tzatziki)

## SPECIALTY GYROS



Mini	Reg.	Supreme	Big Fat
Chicken Gyro		Greek BBQ Chicken Gyro	
Cajun 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.

### 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. (Supreme includes banana peppers.)



### Chicken Gyro

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

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.

Reg. — Supreme

### Chicken & Feta Bowl

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.

Reg. — Supreme

### Souvlake (Steak) & Feta Bowl

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

Reg. — Supreme

### Vegetarian Falafel Bowl

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.

Reg. — Supreme



Gyro & Feta Bowl



Vegetable Lentil (Faki)



Chicken & Feta Bowl



Chicken Lemon (Avgolemono)

## SOUPS



Regular (12oz) Large (16oz) All Served with a warm Pita Bread.



### Chicken Lemon (Avgolemono)

### Chef Yianni's Chili



### Vegetable Lentil (Faki)

Clam Chowder (Fri & Sat only)

## 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

12oz. of gyro meat, lettuce, tomato, red onion, banana peppers, and Kalamata olives served with our famous Greek dressing.



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

12oz. of squid, breaded using our own family recipe, cooked until golden brown. 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 Fried Fish Meal

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.

### Char-grilled Lemon Salmon

8oz. of chilean salmon chargrilled to perfection, lightly spiced and set on a bed of Greek country rice with side of fresh roasted vegetables and a side of our lemon dill sauce.

### Yianni's Lamb-Kabob

Marinated lamb pieces grilled with green and red peppers, red onions, set on a bed 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 Greek country rice with a side of fresh roasted vegetables and a side of our lemon dill sauce.

### Greek Vegetarian Feast

Two vegetarian grape leaves, two pieces of falafel, cooked crispy, served with hummus. Arranged with tomatoes, cucumbers and other vegetables and a side of pita bread. A delight to eat!

### 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 filet mignon 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.



Salmon "Wild -Caught"



Pappou's Lamb Chops

## SPECIALTY BURGER AND FISH



### Roma Burger (1/2 lb.)

Two quarter pound ground beef patties topped with melted Swiss cheese, grilled salami, lettuce, onion, tomato, mayo and horiatiki dressing. Served on a kaiser bun.

### Cajun Fish

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



Cajun Fish

## KID'S MENU



*Includes fresh cut fries, a 14oz. 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 Hamburger
- Kid's Cheeseburger
- 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



Yianni's Family Recipe



Vegetarian



## UNMATCHED SELECTION IN THE CITY!

### ELENI'S DESSERTS & BAKERY



#### BAKLAVA

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



#### CHEESE CAKES

- Cherry
- Triple Chocolate
- N.Y. Style Strawberry
- Oreo



#### OTHER DESSERTS

- Apple Turnover
- Cherry Turnover
- Rice Pudding (Rizogalo)
- Tiramisu
- Greek Carrot Cake
- Greek Custard Turnover (Galactobureko)
- Greek Honey Nut Cake (Karidopita)
- Chocolate Cake
- Strawberry Short Cake

## BEVERAGES



5 Flavors of Fresh Brewed Iced Tea:

Medium 20oz.

Bottled Water

Homemade Strawberry Lemonade:

Large 32oz.

Powerade

Soft Drinks:

Imported Greek Beer and Wine for Your Dine-in Experience

#### BEER

Mythos, Fix and European Beers (*Many to choose from*)

#### WINE

Dry, Medium Sweet and Sweet (*Red or White*)

## SIDE ORDERS



Fresh Cut Chili  
Feta-Cheese Fries

Gyro Meat – 5 oz.

Fresh Cut Fries

Large Fresh Cut Fries

Gyro Sauce .... SM–MED–LG

Feta Cheese... SM–MED–LG  
Onion Rings  
Pita Bread  
Homemade Greek Dressing  
PINT and QUART



MENU PRICING AVAILABLE ON  
[www.KINGGYROS.com](http://www.KINGGYROS.com)

## GREEK GYRO PARTY PACKS



**All packs include:** Meat, Pita bread, our Famous Gyro Sauce, Tomatoes, Onions, Lettuce and Greek Salad with Greek Dressing.

**ADD GREEK RICE \$.**

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

## GREEK DIPS



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

#### CHOICE OF DIPS

Hummus w/pita bread

Roasted Eggplant and Feta Dip w/pita bread



Take Home a Jar Today!

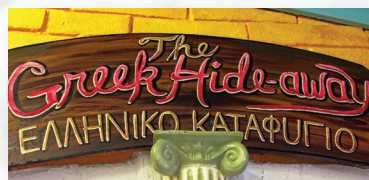


# Welcome to KING GYROS

## 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*



Yianni was born in Rodos Island, Greece. He came from a big family. There were four brothers in the immediate family and he was the oldest. As an eight years old, he helped his father in their spice business, where he worked after school. The family came to America and immigrated to Cleveland in 1976. "When we arrived here, we thought all the buildings would look like New York, big and tall.

That's how we envisioned America. We worked in restaurants not for pay but to gain experience. Our father thought that living the good life was learning to work honest and hard, and that would get you a long way. So that's what we did, even from grade school, junior high and high school."

In 1983 Yianni moved to Columbus, with the family and worked at the Fisherman's Wharf for a couple years, which his Uncle Niki owned. In 1985, his father and uncles opened Niki's Deli on Morse Road. This was the beginning of his learning the Greek and Mediterranean Cuisine. His father and mother had decided to open a Greek family restaurant with some of the experience and knowledge. Vaso's Greek Restaurant on East Broad Street was opened in 1987 in order to keep the whole family working and the dream alive.

In 1991, King Gyros Greek Restaurant was opened with the family in order to give people in Whitehall and the east side a fast casual dining experience. In 1992 Yianni's parents retired and are overseas. He now owns King Gyros and has grown the business, expanded the menu, made improvements yearly to the business and has continued to make the best food with the old family recipes. In 2011-2012, King Gyros went through a complete renovation and addition of a brand new dining room and patio. It was a long, but badly needed process, to bring King Gyros up to date with many upgrades. King Gyros did not close one day for this renovation, and the additions are great!

Yianni still lives in Columbus with his wife Theope and daughter Eleni. "I will instill in my daughter all the great things my parents instilled in me to live a very happy life. I love what I do and I tell my employees that the KING is each one of our customers which makes our restaurant thrive."



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