

# PETRA

## STARTERS

### SPANAKOPITA STARTER

9.5

Two handmade organic spinach pie rolls with a side of tzatziki

### MEDITERRANEAN DIP PLATE

13

A trio of our homemade dips—hummus, baba ganoush, and red pepper muhammara—served with olives, sprouts, and two flatbreads

### MEZE PLATE

14

Our house made organic hummus, local olives, arugula, cucumber and a flatbread with one spanakopita roll and yogurt-dill tzatiki

## CUSTOM BOWL OR WRAP

### BUILD-YOUR-OWN

22

Your choice of up to two bases plus greens, two mains, four toppings, dressing, and crunch

### KIDS / SENIOR BOWL

13

Your choice of up to one base plus greens, one main, two toppings, dressing, and crunch

## CHEF-CRAFTED MEALS

22

### GREEK BOWL OR WRAP

Brown rice and spinach topped with grass-fed Greek meatballs, cucumber, baba ganoush, kalamata olives, pickled red onions, tzatziki, and pita chips

### VEGAN BOWL OR WRAP pb, gf

Quinoa and spring mix with braised tofu, roasted local mushrooms, hummus, beets, carrots, sprouts, green goddess dressing, and sliced almonds

### PETRA BOWL OR WRAP df

Brown rice and spring mix topped with Greek lemon chicken, hummus, pickled red onion, cucumber, carrots, creamy tahini dressing, and pita chips

### CRETAN BOWL OR WRAP df, gf, paleo

Arugula and spring mix topped with Greek lemon chicken, kalamata olives, shredded cabbage, carrots, cucumber, lemon vinaigrette, and sliced almonds

### GAIA BOWL OR WRAP pb, df

Quinoa and arugula with seasonal veggies, mushrooms, baba ghanoush, beets, green olives, pesto zucchini, balsamic date dressing, and sesame seeds

# GYROS

## CALI GYROS

18

Two flatbreads topped with hummus, cabbage, local mushrooms or lemon chicken, pickled red onions, sprouts, and red pepper harissa dressing

## MEDITERRANEAN GYROS

18

Two flatbreads topped with hummus, spring mix, local mushrooms or Greek lemon chicken, pickled red onions, sprouts, and a tzatziki drizzle

## BIG GYRO

22

A large flatbread with choice of main, cucumber, spring mix, pickled onion, roasted red pepper and Calabrian chili dip, Greek feta, and tzatziki

# SIGNATURE SALADS

22

## SUPER GREEN SALAD gf, paleo

Arugula and spinach with Greek lemon chicken, pesto zucchini, cucumber, green olives, sprouts, green goddess dressing, and sliced almonds

## SUNSET SALAD pb

Spring mix topped with roasted seasonal veggies, pesto zucchini, spiralized beets, radishes, sprouts, red pepper harissa dressing, and pita chips

## CALI SALAD vegetarian

Spring mix with sliced cucumber, hummus, shredded carrots, avocado, chevre goat cheese, sprouts, green goddess, and pita chips

## EXTRAS

ADD TO BOWL, WRAP OR GYRO

Extra Main	3.5/4.5
Extra Topping	2
Add Avo/Feta/Chevre	3
Add Spanakopita Roll	4.5
Extra Dressing	2
Flatbread	2.5

## DRINKS

Iced Black Tea	4.5
Iced Hibiscus Tea	4.5
Agave Lemonade	5.5
Arnold Palmer	5
Pink Palmer	5
Iced Coffee	4.5
Hot Tea	3.5
Hot Coffee	4.2

## DESSERTS

Baklava	8
Tahini Chocolate Cookie	4
Seasonal Dessert	7
Coconut Date Bites	3
Vegan Pudding Cup	4.5

pb = plant based  
df = dairy free  
gf = gluten free



Explore our network of farms, learn more about our philosophy, or order your next meal online at [www.petranevadacity.com](http://www.petranevadacity.com)