

Check for Our Daily Specials

Kid's Menu

(10 & Under w/ Adult Meal Please)
with fries and choice of fountain drinks \$10,
add \$2.00 if over 10 yrs
Jr Gyros or Souvlaki Jr Burger
Grilled Cheese Pita
Chicken Strips
Marinated & lightly breaded

Simply Grill Burger Meal Kit \$65

Six (6) Hand Made Half Pound Patties
Lightly Seasoned & Individually Wrapped
Half Pan of Greek Salad
Six Brioche Buns from Orlando Baking
Six Brioche Buns from Orlando Baking
Twelve Slices of Middlefield Cheese
Homemade Coleslaw
Fresh Toppings

a Side of Grilled Mushrooms or Onions: \$8

FRESH Matters... We Don't even Own a Microwave!

The Greek Festival Packs

Perfect Fun Food For Any Party or Meeting!

Build Your Own Gyros! Perfect for HEAT & SERVE!

Hand cut French Fries, mixed greens, tomato, red onions, pita, tzaziki & foil wrappers

NOTE: utensils available upon request, catering plates available at 40¢ each.

8 person 4 lbs of meat \$96

16 person 8 lbs of meat \$176

24 person 12 lbs of meat \$240

Chicken Souvlaki! Make Your Pack Half Souvlaki for \$1 extra per Person

Ask About Custom Catering for ANY Event, Weddings, Meeting, Reunions, Receptions & Graduations

Swap Fries for Rice Pilaf for \$2 extra per person

Greek Salads

Served by the pan

Mixed greens, red onions, tomato, cucumber,

Kalamata olives & Feta!

Greek dressing on side

Side dressing options:

Greek, Ranch, Honey Mustard

8 person - \$32

16 person - \$58

24 person - \$80

Call ahead 30 minutes please

Catering - Office Parties, Lunches, Dinners, etc.

Don't see it? We can customize any menu for your event!

Catering orders due prior to 11:30am incur a 25% surcharge.

We offer Fountain products with FREE REFILLS

and an assortment of imported sodas.

"Be Sure To Try Our Homemade Baklava and Rice Pudding!"

This menu and prices are subject to change anytime.

3.5% Surcharge on Credit Card payments

Some Proteins may have a \$1 surcharge at checkout.

Plates are not included. Complimentary utensils available upon request.

Consuming Raw or Under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness.

More Catering Options Online!

So FRESH, We Don't Even Own a Microwave!

Simply GREEK



TOP 50 1st Place WINNER! Places to Eat in Cleveland



EST. 7000 B.C.

Authentic Greek Cuisine and More . . . Served Fresh and Healthy
Great Food Cooked to Order!
Dine-In ♦ Carry Out ♦ Catering

33700 Aurora Rd (Rt 43)

Solon, OH 44139

(Just west of SOM - Rt 91)

Tuesday thru Saturday 11-8

Closed most Holidays

OPEN KITCHEN

simplygreekfood.com

440-498-GYRO (4976)

Like Us On



Franchise Opportunities Available

THE ORIGINAL MEDITERRANEAN CUISINE

Share-Ables Opa-Tizers LA = Limited Availability

Hand Cut Fries add melted cheddar 1 or real chopped bacon 2 5
Trojan Fries — Enough to Share! 12
 A plate full of Hand-Cut Fries, covered in Melted Cheddar chopped Gyros meat and topped with grated Romano
Add Applewood Smoked Bacon, Chicken Souvlaki or Feta 2 ea
Pulled Pork 5

Onion Rings Beer Battered and Delicious 8
Greek Fries Hand-Cut Fries, Crumbled Feta, Oregano, Infused Olive Oil & Lemon Wedge 12

Chicken Strips Always Fresh, marinated & lightly breaded, 3 pcs, 9 Oz Avg total weight. Choice of sauce (ranch, bbq or honey mustard) 11

Kalamari Tender pieces of Domestic, Wild Caught East Coast, Kalamari tossed in lightly seasoned flour & fried served with Grilled Tapenade and lemon & lime wedge. 15

Saganaki Pan seared, lightly Floured Kaseri Kefalograviera “The Best” imported from Greece then flambéed. Served with Pita 15

Grilled Octopus Wild Caught from Portugal. Tender Pieces perfectly LA Marinated and Grilled, Served with our Cucumber, Sweet Red Pepper Dill Slaw made with REAL Greek Yogurt and Grilled Pita. 16

You Feta - Believe It! 12
 Crumbled Feta, Greek Olive Oil, Oregano, Kalamata Olives & Lemon Wedge and Made-to-Order Pita Chips



Fresh Hand Cut Fries



Large Greek Salad with Gyro Meat

REAL Greek Yogurt (made with Goats milk), topped with granola & honey 7

Spanakopita Spinach and Feta, Filo wrapped Pie 15

Smelts -Wild caught marinated & tossed in lightly Seasoned Flour & deep fried 11

Dolmathes “Stuffed Grape Leaves” Homemade with Seasoned Premium Black Angus and Rice, topped with Lemon Sauce & crumbled Feta 15

Salads

Greek Locally Grown Living Greens Mediterranean Mix, red onions, tomato, cucumber. Kalamata olives & Feta, Add Gyro, Chicken 4, Shrimp 5, Bacon 2 or Faroe Salmon 9 14/9

Village like the Greek Salad, no mixed greens, more of everything else 12 served with Grilled Pita. Add Gyro, Chicken 4, Shrimp 5, Bacon 2 or Faroe Salmon 9

Wraps on a tortilla

Substitute for Pita 1

Greek Grilled Chicken or Gyro with red onion, mixed greens, tomato, 13 cucumber, Kalamata olives & Feta with Greek dressing, Tzaziki,

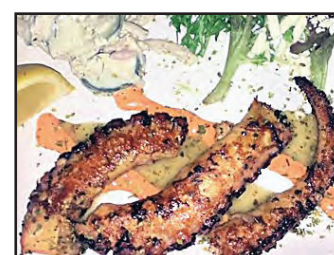
Mykonos Grilled Marinated Wild Caught Shrimp drizzled with lime, 14 red onion, mixed greens, tomato, cucumber Kalamata olives, Feta, & Greek dressing, Tzaziki



Hot HOMEMADE Soups Daily! LA



Gyro



Grilled Octopus

Pita

Ask Us About Custom Catering!

Gyros (yee-ros) Classic 13 The “Titan” 50% more meat! 18

Our specialty seasoned beef & lamb blend is cooked on a special rotisserie. Sliced thin with great flavor and texture. *Enjoy!* Topped with mixed greens, tomato, red onion & tzaziki—Add Bacon 2, Add Feta 2

Seared Berkshire Pork Gyro or BBQ Pulled Pork Sandwich LA 14

Both with Applewood Smoked Bacon. The Gyro version is Built like our Classic. The BBQ is Built on a Hearty Brioche Bun, with Sliced Cheddar, Grilled Onions, our Homemade BBQ Sauce and topped with Onion Rings Add Feta to Gyro 2.

Spartan Gyros, Grilled chicken, Applewood Smoked Bacon, Feta, American cheese, Mixed greens, Red onion & Tzaziki on two pitas - HUGE! 16

Vegetarian “Gyro” A great meatless option! Fresh vegetables, includes 12 Living Greens, Feta, Mushrooms, Kalamata Olives, Cucumbers, Grilled Red Onions and Grilled Imported Red Roasted Peppers served with Tzaziki on a grilled Pita (Vegan Option)

Chicken Souvlaki Marinated chicken breast in pita served with mixed greens, tomato, red onion & tzaziki—Add Bacon 2 Add Feta 2 13

The Grilled Aegean Marinated Wild Caught Domestic Southern Gulf Shrimp, Provolone cheese, Tzaziki, Cucumber, Kalamata Olives, Greek Dressing. Greek roasted red peppers, Feta, Red Onions, Mixed Greens & Romano on Pita. 16

LA Leg Of Lamb Gyro. Slow Roasted Free Range Leg of Lamb, hand carved and finished on the Grill with Cabernet Grilled Onions, Crumbled Feta and built on a Grilled Pita and topped with Tomatoes and Living Greens with our Tzaziki 20



Salmon Dinner



Grilled Lamb Chops with Tzaziki

Salmon Dinner “Famous Faroe “Sushi Grade” Island Salmon” 27
 Nicely seasoned 8 ounce avg. filet & perfectly seared with Olive Oil, Rice Pilaf, light Greek seasoning & Fresh Lemon served with side Greek Salad & Pita

Shrimp Saganaki Our Marinated Wild Caught Shrimp, sautéed with Red Onions, Diced Tomatoes, Crumbled Feta and White Wine over our Famous Saganaki Cheese and served with Grilled Pita. 24

Jumbo FULL Chicken WINGS! 6 for 17, 12 for 30 and 24 for 57
 Always Fresh (NOT Frozen) and served with our own HOMEMADE Sauces!
 Choose from: Buffalo, BBQ, Honey Mustard, Greek, Garlic Parmesan Spicy Garlic BBQ, Peppered Dry Rub or HOT BBQ!

Tzaziki

Real Tzaziki is a Yogurt based cucumber sauce. As the cost of real Yogurt increased, most restaurants quietly switched to a sour cream based Tzaziki and still called it by the same name. Under pressure, the restaurants were forced to call it "Cucumber Sauce". Our Tzaziki is the real thing. We use 100% real Yogurt and are confident that you'll appreciate the difference.

Shrimp Dinner Marinated Wild Caught & Domestic Shrimp with a splash of Bourbon, Served with Greek Salad, Side of Hand-Cut Fries & Tzaziki 22

Grilled Lamb Chops Dinner LA 36
 Domestic and Farm Raised, Perfectly Seasoned and Grilled Served with a Small Greek Salad Pita, Rice Pilaf and Tzaziki.

Leg of Lamb Dinner LA Domestic and Farm Raised 29
 Slices of tender Leg of Lamb slow roasted and perfectly seasoned, served with Rice Pilaf, small Greek salad, Tzaziki and Grilled Pita

Chicken Dinner LA 18
 Marinated & Grilled Fresh Chicken Breast served with Greek Salad, Rice Pilaf, Grilled Pita and Tzaziki

Fish Dinner: Large piece of Haddock Filet (no filler) in a Yuengling Beer batter, served with side of Fries, Homemade Slaw & Tartar 18

Gyro or Souvlaki Meat Platter Generous Portion of either meat Served with Greek Salad, Hand-Cut Fries & Tzaziki. 20



Premium Black Angus Burger with The Works



Burgers

Grilled Chicken Breast Sandwich with Provolone and Applewood Smoked, Thick Cut Bacon

1/2 pound of Real, Certified & Tested PREMIUM Black Angus! 11
 American, Cheddar, Provolone, Pepperjack or Swiss 1:
 Grilled Mushrooms or Grilled Onions 2
 Make it a One Pounder! Add another Half Pound Pattie for 6
add Applewood Smoked Bacon 2

Corn Fed (Only Vegetarian Diet), USDA Certified, NO Growth Hormones, NO Drug NO Antibiotics, NO Artificial Ingredients, Humane Treatment and Source Verified to the Ranch From Birth... Some of the BEST Natural Beef available! Served on a Grilled, Fresh & Hearty Brioche Bun.

Blue Cheese or Feta Burger Hand Infused INTO the Pattie and ON the Pattie 14

Brie Burger Cabernet Drizzled Grilled Onions and Mushrooms, Applewood Smoked Bacon & Creamy Brie 15

Grilled Chicken Sandwich 11
 marinated real breast of chicken, drizzled with lime juice, grilled on Hearty Brioche Bun with choice of cheese. Add Bacon, Grilled Onions or Grilled Mushrooms 2

Desserts, Etc.

Yia Yia’s Baklava or Pappou’s Rice Pudding 5

Deep Fried Baklava Rocklava 9
 Wrapped in Applewood Smoked Bacon, drizzled with Honey and Sprinkled with Brown Sugar Cinnamon & served with a tasting of Rice Pudding .



Homemade Yia Yia’s Baklava



Pappou’s Rice Pudding

“Be Sure To Try Our Homemade Baklava and Rice Pudding!”