

- FOR THE TABLE -

ZUCCHINI CHIPS 7

tzatziki, dill, oregano

DOLMADES 6

grape leaves, rice, tzatziki

SAGANAKI 7

pan-fried kefalotiri cheese

LOUKANIKO (sausage) 9

marinated tomatoes,
kasseri cheese

CALAMARI 9

garlic, tomato, feta

OCTOPUS (charbroiled) 10

pickled vegetables, latholemono

PAITHAKIA STI SKARA 14

Charbroiled lamb chops,
latholemono

KEFTEDES 9

meatballs, kefalotiri cheese, tomato

HOUSE SPANAKOPITA 8

spinach & feta phyllo pie

TIROPITES 8

(stuffed puff pastry)
feta, mint, attiki honey

- SOUPS -

AVGOLEMONO 5

lemon, rice, chicken

FAQUES 5

lentils, tomatoes, celery, carrots

- SALADS -

HORIATIKI 8

feta, cucumbers, tomatoes,
kalamata olives, onion

THREE CHROMO 8

radicchio, frisee, arugula,
kefalotiri cheese, onions, lemon

BUTTER LETTUCE 8

cherry tomatoes, roasted peppers,
feta dressing

BEET 8

figs, manouri cheese,
walnut vinaigrette

100 south harbor blvd. #A

fullerton, california 92832

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Open Daily • 11 a.m.-10 p.m.

KENTRO

g r e e k k i t c h e n

- SPREADS -

with house baked rustic bread

TZATZIKI 6

yogurt, cucumber, garlic

OLIVADA 7

kalamata olives, sun dried tomato,
parsley

MELITZANOSALATA 7

eggplant, feta, garlic, parsley

REVITHOSALATA 7

yellow chick pea, lemon juice

TIROKAFTERI 7

feta, kefalotiri, habanero, oregano

- FLAT BREADS -

MANOURI (imported cheese) 11

arugula, figs, oregano,
attiki honey, EVOO

VEGETABLE 12

seasonal vegetables, manouri, feta

LAMB (braised) 13

oregano potatoes, tzatziki,
kasseri cheese

LOUKANIKO (sausage) 13

marinated tomatoes, feta,
capers, shitaki, manouri

- PITAS -

served with kentro fries

PORK (charbroiled) 11

tzatziki, red onions, tomatoes

CHICKEN (roasted & pulled) 11

red onions, tomatoes, arugula,
dijon aioli

LAMB (braised) 11

frisee, pickled vegetables, feta,
rosemary vinaigrette

LAMB SANDWICH 14

arugula, roasted peppers, kasseri
cheese & lamb au jus, kentro fries

LAMB BURGER 14

(8 oz. ground lamb & beef 75/25)
tirokafteri, pickled vegetables,
arugula, tomato herb aioli,
artisan brioche bun, kentro fries

- ENTRÉES -

PAITHAKIA 19

lamb chops, kentro fries, tzatziki

KOTOPOULO STO FOURNO 15

1/2 chicken, patates lemonates

BRIZOLA 19

rib-eye 8 oz., briami, tzatziki

PSARI TIGANITO 17

pan-fried fish, kalamboki

PSARI STI SKARA 17

char-broiled fish, spanakorizo

SOUVLAKI (pork or chicken) 15

wild rice, tzatziki

YEMISTA 13

stuffed wild rice tomato, kentro fries

MOUSAKA 14

bolognese, eggplant, potatoes,
bechamel

MAKARONIA 14

pasta, bolognese, cheese

- SIDES -

SPANAKORIZO 8

spinach, feta, dill, rice, onion

PATATES LEMONATES 8

roasted lemon potatoes

KENTRO FRIES 5

kefalotiri butter

BRIAMI 8

baked seasonal vegetables, feta

KALAMBOKI 8

roasted corn, kefalotiri butter

WILD RICE 8

feta, raisins, red onions, almonds, dill

- SWEETS -

LOUKOUMADES 7

Greek Beignets

honey, karithi dust,
vanilla bean ice cream

GALAKTOBOURIKO 5

phyllo, semolina custard, honey

BAKLAVA 5

walnuts, phyllo, honey

BAKLAVA ICE CREAM

SANDWICH 7

vanilla bean, chocolate

kentrogreekkitchen.com

We reserve the right to refuse service
Price subject to change without notice due to market conditions.
tabletimeplus.com • 800.326.8741 01-15 ©

KENTRO
HOSPITALITY
GROUP
thekhg.com

KENTRO

greek kitchen

FAQ

WE ARE JUST WAITING ON ONE PERSON TO GET HERE, THEY ARE ALMOST HERE. WHY WON'T YOU SEAT US?

It is our policy that we do not seat incomplete parties. We operate on a first-come first-served basis, therefore only complete parties may order and be seated.

CAN WE HIRE OUT THE WHOLE RESTAURANT WITH ADVANCE NOTICE?

Yes, please email us at hr@thekhg.com for special event information.

I'M ALLERGIC TO NUTS. IS THERE ANY NUTS IN ANYTHING THAT IS NOT OBVIOUS?

Yes, we use 100% peanut oil for frying. All fried and blanched ingredients are exposed to peanut oil. Please ask our Staff for details.

WHY THE DOLLAR CHARGE FOR TZATZIKI?

Our 100% pure Greek strained yogurt Tzatziki is included with certain menu selections. Our dedication to quality in food extends to our Tzatziki. We strain our Greek yogurt for 48 hours in house, and use only pure imported Kalamata Virgin Olive Oil. We are only charging the cost of the yogurt and ingredients. In our effort to keep costs down, we do not include extra sides in our pricing.

DO YOU GIVE DONATIONS?

Yes! Kentro Greek Kitchen is a small organization with limited resources and therefore unfortunately cannot cater to every donation request. Though we do not approve every donation, we do consider those that are submitted to us. Please email your donation requests along with a valid Non-Profit Tax ID Number to hr@thekhg.com with at least 4 weeks advanced notice of your event.

WE'RE CELEBRATING A SPECIAL OCCASION AND HAVE OUR OWN CAKE. CAN WE ENJOY IT FOR DESSERT AT THE RESTAURANT?

We are happy to store and refrigerate your cake while your party dines at Kentro Greek Kitchen. There will be a cake-cutting fee of a dollar for each guest in your party.

WE WANT TO BRING OUR OWN BOTTLE OF WINE TO THE RESTAURANT. HOW CAN WE ENJOY IT WITH OUR MEAL?

We are happy to let guests bring their own bottle of wine in for a \$10 corkage fee for the first (2) 750ml bottles.

DO YOU TAKE RESERVATIONS?

Unfortunately, we do not. It is first come, first served.



- GREEK BEERS -

HILLAS 7
KOMOTINI, GREECE - lager

KEO 7
CYPRUS, GREECE - lager

MYTHOS 7
ATHENS, GREECE - light lager

- IMPORTED BEERS -

SPATEN 7
HOEGAARDEN 7
STELLA ARTOIS 5

- WHITE WINES -

RITINITIS 9/32 GLASS/BOTTLE
AEGIALIA - retsina roditis
bright lemon, orange, tropical fruit notes,
light pine resin

FOLOI 9/32
PELOPONNESE - Roditis/Viognier
bright citrus flavors,
fresh tropical fruits, melon finish

MONEMVASIA 9/32
PELOPONNESE - moschofilero
floral tropical fruit,
honey undertones, light finish

AMETHYSTOS 9/32
DRAMA - sauvignon blanc, semillon,
fruit and vanilla hints, long finish

GAVALAS 9/32
SANTORINI - assyrtiko
high acidity and minerality,
bright citrus notes, long finish

- RED WINES -

HARLAFTIS 9/32 GLASS/BOTTLE
NEMEA - Agiorgitiko
medium bodied, bright cherry
and vanilla hints, bold finish

ST. GEORGE 9/32
PELOPONNESE - Agiorgitiko
summer fruit notes, baking spices,
sweet finish

OENODEA 9/32
DRAMA - Syrah, Cabernet Sauvignon,
rich dark fruit flavors, smooth espresso,
coco, vanilla, long finish

AMETHYSTOS 9/32
DRAMA - Limino, Cab. Sauv., Merlot,
late summer fruit, hints of coco
and truffles, bold finish

CATERING MENU

- SPREADS -

with house baked rustic bread

TZATZIKI - 1 pt. 25

MELIZANOSALATA - 1 pt. 25

OLIVADA or FAVA - 1 pt. 25

TIROKAFTERI - 1 pt. 25

- FOR THE TABLE -

HOUSE SPANAKOPITA - 12 pcs. 35

TIROPITES - 12 pcs. 35

DOLMADES - 20 pcs. 35

KEFTEDES - 20 pcs. 35

LOUKANIKO SAUSAGE - 2 lbs. 40

- SALADS -

for 8-10 people

HORIATIKI 45 • BEET 45

THREE CHROMO 40

BUTTER LETTUCE 45

- SIDES -

for 8-10 people

PATATES LEMONANTES 30

WILD RICE 35 • BRIAMI 35

KALAMBOKI 35

- PITAS -

18 halves each

PORK 60 • CHICKEN 60

LAMB 70

- PROTEINS -

ROASTED CHICKEN - 48 pieces 96

CHICKEN SOUVLAKI - 24 skewers 70

PORK SOUVLAKI - 24 skewers 70

- OVEN BAKED -

for 8-10 people

MOUSAKA 70

MAKARONIA 70 • YEMISTA 50

- SWEETS -

BAKLAVA - 12 pieces 30

GALAKTOBOURIKO - 12 pieces 30

Please allow 48-hour notice on all orders.
Minimum order of \$100.00.
Please visit www.kentrogreekkitchen.com
to download catering order sheet.

- ESPRESSO -

ESPRESSO single 2 double 3

CAPPUCCINO single 3 double 4

LATTE single 3 double 4

- GREEK COFFEE -

ELLINIKO 3 • FRAPPE 4

FREDDO ESPRESSO 4

FREDDO CAPPUCCINO 4