



Questions that customers may have:

1. Do you put fried potatoes in your gyros?

The simple answer is YES, because that is the traditional GREEK way to make a gyro wrap.



None the less, I have seen a VERY limited number of negative comments (compared to the hundreds of positive ones) in regard to this issue. Here are a few:

“ They put French fries in their Gyros and Suvalki - not Greek but good for profit”

“I am not a fan of having french fries in my gyro ”

“Fries in the Gyros? Seriously?”



Some have even gone as so far as to accuse me of using fried potatoes a “filler” thus adding less meat to the wrap. Please allow me to put this question to rest.

- We use **8 ounces*** of gyro meat in EVERY gyro, regardless if the customer wants the freshly cut fried potato in it or not. That’s a **half a pound*** of Gyro meat in every wrap! That’s 2-quarter pounder hamburgers worth of meat in every wrap.



- The freshly made hand cut potato used both inside the gyro wraps and in our Fry Bar are all locally grown Grade A “Round White” from the Szawlowski Potato Farms- a primus GFS Certified, Massachusetts Grown...and Fresher –*Member*, Blue Book – *Member*, New England Produce Council – *Member*, Idaho Potato Commission –*Member*. This exceptional potato is hand washed, hand cut, blanched at a low heat then hand dried to remove the additional starch prior to being fried in 100% vegetable free oil that is designated to be used for only gluten free items. This product is expensive and very time consuming to prepare.
- **IF I WAS TO USE FRIED POTATOE AS “FILLER”, I CERTAINLY WOULDN’T GO TO ALL THIS TROUBLE AND ADDED COST.** There I said it.

Some have commented that having potatoes in Gyro wraps is not even Greek. Adding fried potato to gyro wraps is as traditionally Greek as red colored eggs on Easter. But just to further verify, here is what Wikipedia says about the subject:

- [Doner kebab - Wikipedia, the free encyclopedia](#) “The most common form of gyros is prepared with pork, due to its broad Kebabs are usually served with **french fries**, often stuffed into the bread itself.”
[Gyro \(food\) - Wikipedia, the free encyclopedia](#) “Gyros sandwiches in Greece, with meat, onions, tomato, **french fries**, and [tzatziki](#) sauce rolled into a [pita](#).”

Then I thought it would be fun to search restaurants that served “French fries in Gyro’s-Greece” within **Trip Advisor**. Even though not all customers appreciated the fried potato in gyro experience, it clearly proves that fried potato is most definitely a common practice when eating gyros in Greece:

"Middle rate prices. Good food. "Restaurant Review–Maiandros– Athens, Greece
by [Dóra J](#) July 08, 2015

*Finally a gyros without **French fries**!!! Service personal are friendly. Good choose for lunch. Typical tourist place. ... these people put greasy French fries on everything ... how Grease puts Greasy **French fries** on everything (even inside Gyro...*

"fast food style but good" Restaurant Review–O Gyros Pou Gyrevis– Athens, Greece
by [MtlFam](#) July 05, 2015

*Gyros sandwiches. They are served with **french fries** in them. This may be common elsewhere but I had never seen it.*

"It is a great quick meal!" Restaurant Review–Ithaki– Athens, Greece
by [Bill_B4Fun](#) October 10, 2013

*... great lunch. A fresh made **gyro w/fries** and a ... and fine linens. Grab a **gyro** or a simple menu item and you won't be dissappointed....*

"Great cheap eats!" Restaurant Review–Quick Pitta– Athens, Greece
by [michelle h](#) May 21, 2015

*... a late night chicken or **gyro** pita stuffed to the brim with meat, veggies, tzitziki and **FRENCH FRIES**!! Fast, great prices and great...*

"Good quick lunch" Restaurant Review–Taverna Ambrosia– Olympia, Greece
by [Fred S](#) April 07, 2015

*... quick. I had the pork **gyro** which was layered on top of a toasted pita and **French fries**. Everything comes with **fries** here it seems. You...*

Finally I would like to share with you an excerpt from a **chowhound.com**

post:[devilham](#) | | [Jul 26, 2013 08:24 AM](#) *“I know that they add **fries** to gyros in Greece, and I just saw a post on Serious Eats that had a falafal roll up with fries in it (from NYC), and I think it would be great with the tjajici sauce (spelling?). If anyone's seen this locally I would love to get out and try it.”*

In the end, it is my hope that you enjoy this great tasting wrap, made as traditionally as I know how and based on what I can only say was what I experienced every day while growing up in Greece. –Konstantine

2. Do I have to get fried potatoes in my wrap?

Of course not. You can request the wrap be made without potatoes. We do it all the time. In fact we even offer a small side order of traditional style fried potatoes for \$3.50 for those who want to try a smaller version of the traditional style fried potato with sea salt and oregano. Very popular.

3. How do we keep our chicken so moist and not dry?

Next to the number one selling Gyro meat, chicken is a close #2. Here are a few facts about our chicken:

- We use ONLY thigh meat in our chicken skewers when making the chicken wraps. Thigh meat we believe is a healthier, better choice when cooking chicken skewers. Here is an excerpt from: <http://www.shape.com/healthy-eating/diet-tips/when-more-calories-better/slide/3>

"Come to the dark side! For a measly 34 additional calories, 3 ounces of dark meat will give you more anemia-preventing iron and immunity-boosting zinc than 3 ounces of chicken breast. And don't worry about the saturated fat—there's only one more gram in dark meat than white, and that's a good thing. A little sat fat can be more satisfying and prevent hunger later."

- All of our chicken is certified Halal. Look for the verifying certificate when you first enter. We feel Halal certified chicken tastes better even though it is more expensive to use.



- The amount of chicken we put on a single wrap is significant. We use one full chicken skewer per wrap that is cooked to order. No dried out chicken waiting to be re-heated.
- One chicken skewer is 12" long (1 FOOT!) and weighs 6 ounces! * *denotes weight prior to cooking.



- A small salad has one full chicken skewer- 6 ounces and a large salad has two for a total of twelve ounces.*
- Fully cooked chicken skewers can be sold individually and in large quantities for catering functions.

*denotes weight prior to cooking.

4. Do we cater?



FULL TRAY-



HALF TRAY-

Yes, we offer a full catering menu that you can visit on this website. We can have the food ready for you pick up, which we will help you load into your vehicle, or we can offer the catering order to be delivered to your function. Unfortunately, we do not have the means to set up and serve.

5. Has the economic crisis in Greece had any affect in obtaining product from Greece?

The unfortunate answer is yes since most of our imported products come directly from Greece through New York. Greece has recently instituted a capital control on exports freeze and the supply of Greek products in the US has dwindled while prices have surged to almost double or triple for the same items purchased just a few months ago. The items most affected are necessary items like Feta, Greek olive oil, Kalamata olives, giant lima beans, phillo dough, Misko brand pasta, orzo, grape leaves, etc. Even the average consumer who was purchasing imported FAGE brand Greek Yogurt in Stop and Shop saw an increase from \$2.75 a container to nearly \$8.00 for the same item.



Having said this, I have made a conscience decision to only purchase the best quality Greek products I can find on the market regardless of price in order to stay as authentic as I possibly can. I will not substitute the quality of my food. The Yogurt will remain FAGE, the olive oil will remain Cretan and the olives will only be sold if they are from Kalamata. Subsequently some of the items on my menu have had a modest increased in price to reflect this shortage of necessary and essential products that are imported from Greece. I truly hope my customers understand this unavoidable situation and I apologize for the increase.

My thoughts and prayers are also for the people of Greece that rely on the exporting of all the great products we have grown to love here in the US. I know times there are very difficult right now and I will do my best to keep purchasing Greek Only products to help those unfortunate hard working people back in the old country get back on their feet again.

6. I don't see some items on the menu that were there before, did the menu change?

Yes, the menu has not only changed, it has evolved. The basis of all Greek food is to be able to provide for the customer the freshest produce on the market, the ripest tomatoes you can find and as much locally grown seasonal vegetables your area can grow. Living in New England has created a challenge to procure many products that, if we were in Greece, they would simply be growing within an arm's reach, like lemons for example. But here, we have access to sensational cabbage, amazing zucchini squash, and unbeatable root vegetables like potatoes and carrots. So our menu will reflect what we can access locally to meet our high standards.



Here are some of our NEW menu items:



NEW← Greek Baked Vegetables: (*Tourlou-Tourlou Briam*)

Tourlou-tourlou, which literally means all mixed up, also goes by the name Briam from the Turkish version which is very similar to the traditional French dish ratatouille. This vegetarian Greek version is a dish of vegetables—potatoes, zucchini, eggplant, peppers, tomatoes—baked in the oven with onions, parsley and Greek virgin olive oil.



NEW← Greek Stuffed Cabbage Rolls in lemon sauce:

(*Lahanodolmathes*)

Stuffed cabbage with ground beef and rice are covered with a traditional egg and lemon (avgolemono) sauce. My personal favorite.



**NEW← Greek Lamb Braised with Tomatoes
(Arni Kokkinisto)**

Lamb shank made Kokkinisto means ‘reddened’ and describes this traditional dish that has been slowly cooked in a red wine and tomato sauce over Rice Pilaf or Spaghetti



NEW← Greek bruschetta: (*The Famous Cretan Dakos*)

This famous Cretan appetizer is made simply of whole grain dried bread, which is super hard and super healthy and includes virgin olive oil, crushed tomato, crumbled feta cheese topped with a Kalamata Olive Tapenade and a few small capers.

