

Pitta Souvli

1940 S Alma School Rd Suite 5 85286-7079 · +14802437654 · Updated: Jan 14, 2026

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SOUPS AND SALADS 12

Avgolemono Soup

A traditional chicken, lemon, and rice soup.

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

Lentil Soup

Non dairy, creamy lentil soup.

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

Greek Salad

Fresh mixed greens, tomatoes, cucumbers, kalamata olives, bell peppers, onions, crumbled feta cheese tossed with our house vinaigrette.

\$10.50

Village Horiatiki Salad

Tomatoes, cucumbers, bell peppers, olives, onions, chunks of feta and our house vinaigrette.

\$12.00

Caprese Salad

Sliced tomatoes, fresh mozzarella, and basil, drizzled with olive oil and our balsamic reduction.

\$10.50

Greek Chef Salad-with Gyro Meat or Chicken Breast

Fresh mixed greens, house vinaigrette, bell peppers, olives, tomatoes, cucumbers, onions & a hard boiled egg; finished with parmesan, feta cheese.

\$16.00

Grilled Chicken Salad

Fresh spinach, tomatoes, cucumbers, onions, & our balsamic vinaigrette, topped with grilled chicken breast, shaved parmesan cheese & homemade candied walnuts.

\$17.50

Tuna Salad

A mix of white albacore tuna, olives, onions, capers, olive oil, lemon, and herbs (no mayo), topped with tomatoes, onions and chilled-seasoned potatoes, all on a bed of house dressed mixed greens.

\$14.50

Lentil Salad

House made lentils spiced & slow cooked to perfection, basmati rice topped with feta cheese, tomatoes & onions, served on a bed of house dressed mixed greens.

\$14.50

Cyprus Salad

Mixed greens dressed in our house vinaigrette topped with herbed couscous, grilled halloumi cheese, mushrooms, olives, and onions, fresh tomatoes & feta cheese.

\$16.00

Nutty Chicken Salad

Fresh spinach, house dressing, tomatoes, onions, bell peppers, roasted corn, herbed couscous, & grilled chicken breast topped with homemade candied walnuts & feta cheese.

\$16.00

Garlic Shrimp Salad

\$17.00

Succulent shrimp sauteed in olive oil with fresh garlic, olives, and tomatoes. Served over a bed of spinach tossed in our own honey citrus vinaigrette with onions, cucumbers, and red bell peppers. Topped with feta cheese.

PASTA 4

Red Angel Pasta

\$13.50

Spaghetti tossed with zesty marinara sauce, topped with parmesan.

Pesto Rotini Pasta

\$16.00

Rotini pasta tossed with our house made pesto, sun-dried tomatoes, basil and parmesan.

Mediterranean Shrimp Pasta

\$19.00

Succulent shrimp sauteed in olive oil, fresh garlic, tomatoes, kalamata olives, tossed with spaghetti, topped with our Greek cheese blend.

Veggie Pasta

\$16.00

Spaghetti with our house made marinara, sauted fresh vegetables, topped with shaved parmesan.

FLATBREADS 15

Ham Over Pesto Flatbread

\$15.00

Pesto, black forest ham, sun dried tomatoes, and mozzarella cheese.

Chicken Pesto Flatbread

\$15.00

House ground chicken breast, pesto, tomatoes, onions, garlic, mozzarella, feta.

Pesto Veggie Flatbread

\$15.00

Pesto, tomatoes, grilled onions, red bell peppers, spinach, corn, mozzarella and feta cheese.

Gyro Flatbread

\$15.00

Diced gyro meat, pesto, tomatoes, grilled onions, mozzarella and feta cheese.

Gyro Platter

\$15.00

Ground beef & lamb seasoned with herbs & spices, slow cooked on a vertical rotisserie. Served with tzatziki.

Chicken Shawarma Platter

\$16.00

Thin sliced chicken breast marinated in olive oil & fresh herbs cooked on the griddle & finished with lemon juice & our secret shawarma sauce.

Chicken Breast Souvlaki Platter

\$16.00

Skewered chicken breast marinated with fresh herbs, garlic, olive oil. Served with tzatziki.

Angus Beef Souvlaki Platter

\$18.00

Skewered beef top sirloin marinated with fresh herbs, garlic, olive oil, & grilled to your liking. Served with tzatziki.

Lamb Souvlaki Platter

AVAILABLE OPTIONS

Skewered New Zealand leg of lamb marinated with fresh herbs, garlic, olive oil then flame grilled. Served with tzatziki.

\$19.00

Add Pesto: \$1.00

Shrimp Platter

\$18.50

Grilled shrimp dressed with fresh lemon juice, olive oil & herbs.

Grilled Seasonal Vegetables Platter	\$15.50
Seasonal vegetables flame grilled & dressed with our lemon olive oil vinaigrette.	
Grilled Halloumi & Mushroom Platter	\$17.00
Fresh halloumi, sheep's milk cheese indigenous to island of Cyprus, grilled & served with grilled mushrooms. Unique & Absolutely Delicious!	
Falafel Platter	\$14.50
Spiced chickpea croquettes topped with tahini sauce.	
Grilled Pesto Salmon	\$20.00
6oz Wild Norwegian Salmon filet topped with our house made pesto & flame grilled. Served with a Greek salad, herbed couscous & olive oil brushed garlic bread.	
Grilled Lamb Chops	\$24.50
(3) Large, grass fed pasture raised New Zealand lamb chops (12-16 oz, 2 bones each) served with housemade pesto, basmati rice, greek salad.	

HOUSE SPECIALTIES 11

Gyro Platter	\$15.00
Ground beef & lamb seasoned with herbs & spices, slow cooked on a vertical rotisserie. served with tzatziki.	
Chicken Shawarma Platter	\$16.00
Thin sliced chicken breast marinated in yogurt, olive oil, fresh garlic, Mediterranean seasoning and cooked to perfection.	
Chicken Breast Souvlaki Platter Skewered	\$16.00
Chicken breast marinated with fresh herbs, garlic, olive oil. Served with tzatziki.	
Angus Beef Souvlaki Platter	\$18.00
Skewered beef top 18 sirloin marinated with fresh herbs, garlic, olive oil, & grilled to your liking. Served with tzatziki.	
Lamb Souvlaki Platter	\$19.00
Skewered Australian leg of lamb marinated with fresh herbs, garlic, olive oil then flame grilled. Served with tzatziki.	
Shrimp Platter Grilled	\$18.50
shrimp dressed with fresh lemon juice, olive oil & herbs.	
Grilled Seasonal Vegetable Platter	\$15.50
Seasonal vegetables flame grilled & dressed with our lemon olive oil vinaigrette.	
Grilled Haloumi & Mushroom Platter	\$17.00
Fresh halloumi, sheep's milk cheese indigenous to island of Cyprus, grilled & served with grilled mushrooms. Unique & Absolutely Delicious!.	
Falafel Platter	\$14.50
Spiced chickpea croquettes topped with tahini sauce.	
Grilled Pesto Salmon	\$20.00
6oz Wild Norwegian Salmon fillet topped with our house made pesto & flame grilled. Served with a Greek salad, herbed couscous & olive oil brushed garlic bread.	

Grilled Lamb Chops

\$24.50

(3) Large, grass fed pasture raised New Zealand lamb chops (12-16 oz, 2 bones each) served with housemade pesto, basmati rice, greek salad.

PITTA SANDWICHES 9

Gyro (Year Oh) Pitta	\$9.00
Chicken Shawarma	\$9.00
Chicken Souvlaki	\$9.50
Beef Souvlaki	\$10.00
Lamb Souvlaki	\$11.00
Grilled Shrimp	\$10.50
Grilled Halloumi & Mushroom	\$10.00
Grilled Veggies	\$9.50
Falafel	\$9.00

BURGERS & SANDWICHES 8

The Pitta Souvli Lam Burger

AVAILABLE OPTIONS

Australian lamb leg seasoned & charbroiled to perfection. Topped with grilled onions, feta cheese, & served with lettuce & tomatoes.

\$15.00

Add Pesto: \$1.00

Grilled Greek Wrap

\$15.00

A tortilla wrap filled with tzatziki, lettuce, tomato, cucumber, feta & your choice of gyro / chicken shawarma / grilled veggie.

Angus Beef Burger

\$14.00

Angus beef charbroiled to perfection, served with lettuce, tomato, & onion.

Greek Burger

\$14.50

Angus beef charbroiled to order, topped with feta, tzatziki, lettuce, tomato, & onion.

Pesto Caprese Burger

\$15.50

Angus beef charbroiled to order, topped with tomatoes, our house made pesto, fresh mozzarella, & drizzled with our balsamic reduction.

Chicken Sandwich

\$13.50

Grilled chicken breast, topped with swiss cheese, pesto aioli, lettuce, tomato, & onion.

Tuna Pitta Sandwich

\$12.50

A mix of white albacore tuna, olives, onions, capers, olive oil, lemon, & herbs, Swiss cheese, lettuce, tomato, onion & our pesto aioli served in our pitta.

Pitta Club Sandwich

\$19.00

Black Forrest ham, shawarma chicken, gyro meat, Swiss cheese, lettuce, tomato, & pesto aioli, layered in a three pitta tower - BIG enough to share.

SIDES 6

Yes, Tzatziki Costs Extra!

\$1.00

Pitta Bread

\$1.50

Cucumber / Tomato Slices

\$1.50

Greek Salad

\$5.00

Steak Fries

AVAILABLE OPTIONS

S: \$5.00

L: \$7.00

Greek Steak Fries

\$6.50

DESSERTS 2

Baklava

\$7.00

Layers of phyllo dough filled with walnuts, sugar and spice & sweetened with honey.

Pourekia

\$7.00

Phyllo dough filled with Mediterranean sweet cheeses, crisped, rolled in sugar, topped with clover honey & dusted with cinnamon and powdered sugar. Simply Irresistible!

BEVERAGES 6

Coke

\$3.00

Coke Zero

\$3.00

Sprite

\$3.00

Lemonade

\$3.00

Dr. Pepper Hot Tea / Coffee

\$3.00

Shangri la Iced Tea

\$3.25

Natural Black, Tropical Passion, Blackberry Green.

HAPPY HOUR DAILY 7

\$2 Off All Appetizers

Draft Beer

\$5.50

\$1 Off Dips

1/2 Off Bottle of Wine

Domestic Bottle Beer **\$4.00**

Import Bottle Beer **\$5.00**

\$2 Off Glass of Wine

BURGER MADNESS MONDAY ¹

Burger Madness Monday **\$8.00**

All of our Angus Beef Burgers with fries or a salad

TWO FOR TUESDAY ¹

Gyro or Chicken Shawarma Pittas

AVAILABLE OPTIONS

\$10.00

Add Fries or a Side Salad For: \$2.50

LAMB WEDNESDAY ³

\$1 Off Lamb Pita

\$2 Off Our House Ground and Special Lamburger

\$3 Off Lamb Souvlaki Platter

WINE DOWN THURSDAY ¹

1/2 Bottles of Wine All Day

MAIN ⁶

Pasta **\$5.00**

Buttered or Red Sauce Rotini Noodles

Pitta Pizza

AVAILABLE OPTIONS

with Red Sauce, Mozzarella

\$5.00

Add Gyro or Chicken For: \$2.00

Kids Chicken Nuggets **\$5.00**

Breaded and Fried or Grilled

Gyro Pitta with Side **\$6.00**

Grilled American Cheese **\$6.00**

On Whole Wheat with Side

Sliders **\$7.00**

Angus Beef, American Cheese with Side

WHITE WINE 6

Chardonnay - Alias California

Golden color, green apple, zesty citrus

AVAILABLE OPTIONS

\$6.00

\$25.00

Riesling - Max Mann Germany

Notes of lime zest with beautiful minerality, crisp and refreshing, exactly what a riesling should be

AVAILABLE OPTIONS

\$9.00

\$36.00

Pinot Grigio - Rapido - Trentino Italy

Lemon zest, stone fruits, limestone, dry

AVAILABLE OPTIONS

\$9.00

\$36.00

Sauvignon Blanc - Mohua - Marlborough NZ

Pink grapefruit, gooseberry, jalapeño skin, beautiful acidity

AVAILABLE OPTIONS

\$9.00

\$36.00

Moscato - Strev Italy

This delightfully sweet and smooth wine has aromas of orange blossom, apricot and fig

AVAILABLE OPTIONS

\$9.00

\$36.00

Greek Blend - Zoe - Peloponnese Greece

Melon, white cherry, crisp acidity, floral

AVAILABLE OPTIONS

\$9.00

\$36.00

RED WINE 7

Cabernet Sauvignon - Alias California

Cherry, chocolate, delicate spice, smooth

AVAILABLE OPTIONS

\$6.00

\$25.00

Cabernet Sauvignon - True Myth CA

This rich, full bodied wine from the Paso Robles has aromas of cherry and vanilla. Flavors of red fruits, black pepper, and mocha with hints of oak

AVAILABLE OPTIONS

\$11.00

\$40.00

Malbec - Zolo - Mendoza AR

Deep purple, black fruits, violets, smooth

AVAILABLE OPTIONS

\$8.00

\$32.00

Pinot Noir - Simple Life - California

Fruity nose with ripe cherry, cranberry and rose petals. Subtle vanilla with bright balanced flavors

AVAILABLE OPTIONS

\$9.00

\$36.00

Merlot - Cannonball California

Aromas of Amaretto, ripe fig and candied violet with tastes of cherries, dark chocolate and spiced cake

AVAILABLE OPTIONS

\$10.00

\$40.00

Old Vine Zinfandel - Klinker Brick - Lodi CA

Berries and spice on the nose, dark sweet fruit fills the palate with just a hint of black pepper

AVAILABLE OPTIONS

\$12.00

\$44.00

Greek Blend - Zoe - Peloponnese Greece

Blackberries, black cherries, dried herbs, smooth tannins

AVAILABLE OPTIONS

\$9.00

\$36.00

DRAFT 5

Shock Top \$6.00

Kona Longboard Lager \$6.00

Odells IPA \$6.00

Four Peaks Kiltlifter \$6.00

Seasonal \$6.00

ask your server

BOTTLE 4

Bud Light \$4.00

Michelob Ultra \$4.00

Stella Artois \$6.00

Sierra Nevada Pale Ale \$6.00