



JOIN THE MOB

enter email here



we promise to never spam you

+ Add Friends

## 60% Off Grecian Gyro (Tucker)



YOU SAVE **60%** GET IT FREE

TIME LEFT  
HOURS MINS SECS  
07:50:25

0 PEOPLE GOT IT

THE DEAL IS ON

### Grecian Gyro (Tucker)

TUCKER  
3989 Lawrenceville Hwy.  
Atlanta, GA 30084  
web site | map

THE SKINNY  
Expires: 8/10/2010  
\$15 max discount. Tucker location only. 1 per customer. Cannot combine offers

**The Scoop:** All types from all over make the trek to this legendary, family-owned Greek-eatery. Freshly-made gyros and pita sandwiches complete with the family's super-famous Grecian sauce. Everything here is homemade with Feta cheese, olives and peppers imported straight from the homeland. The Koulouris family has managed to make high-quality, fresh ingredients into a family biz... a family biz that's affordable to those who [aren't related](#) and therefore unable to get their hands on the secret recipes. We're talking \$5 to \$10 a plate, tops. And this month is their original restaurant's 28th anniversary; with that many years of success plus two newer locations including this one in Tucker, the Koulouris clan is well on their way to becoming an Atlanta Greek food dynasty.

**The Backstory:** Nick Koulouris started his Grecian restaurant in 1982; his young sons running between his legs and around the kitchen as he made his famous Greek sauce fresh every morning. That was in Hapeville, near the airport; the area was suspect, but it didn't really matter. People came from all over. Newspapers and local awards credited him as "[The Best Greek in Atlanta](#)" and "Gyro Heaven." Lines wrapped around the doors as both blue collar and white collar kinds came together for authentic, uncompromising Greek cuisine on an easy-to-digest budget. And since then, the legend lives on in Hapeville while Nick's now grown-up boys have taken Dad's successful concept and expanded to two new locations. This one in Tucker opened in 2007. And up next? An entire franchise for the Grecian Gyro brand is in the works.

**Menu Highlights:** The sauce (duh), the gyros, and the pita sandwiches made with steak and Icelandic Cod (for an unheard of \$5). George says his new favorite sandwich is the crispy chicken. And the Spanakopita is "even better than Grandma's," which, you can assume, is his highest praise for a recipe he finally settled on after taste-testing over 30 kinds.

**The Vibe:** This is so not about the ambience, people. It's about the authentic Greek food at ridiculously cheap prices. Which makes it completely worth the drive. So while the actual building is more former fast food chain than it is fine dining, the food will most definitely win you over. In fact, one taste of the famous sauce, one bite of that crumbly, cheesy Spanakopita, and you may start to think the drive may just add a certain something extra to the authentic flavors.

**Price Range:** \$5-10... and that's for some of the best Greek you've ever eaten outside of Athens.

**Scout Notes:** I'll be honest: the drive down Lawrenceville Highway to Tucker isn't quite a scenic one. Passing Pawn Shops, Value Villages and vacant shopping malls, there's really no reason to stop until reaching my Grecian destination. I was greeted by the blue and white sign with a cartooned mustache-man exclaiming "Once a week, Go Greek!" See his happy face and you'll know you've made it. And while I may have had my doubts on the drive over, once I tasted the food, I knew I'd be making that same trip again for more. Sure, I've had good gyros before, but nothing like this. *This* gyro I couldn't eat fast enough. And it really is all about that sauce; Nick and fam's version is fresh and tangy, from a mayonnaise and milk base instead of the usual yogurt. It tastes every bit homemade (probably because it is homemade, every single morning, by the same man that started the restaurant) and I was more upset to see the sauce run out than I was to end my meal. Which is apparently pretty common. The running joke around here is that first-time customers who only take one container always come back for a second helping of sauce. One is simply not enough. They affectionately call it "The Walk of Shame." Luckily for the fans, they sell the goods by the bottle so you can drench your breakfast, lunch, dinner... and maybe bathe in it if you're into that kind of thing.

As for me, I'll stick to soap and water. But after my virgin voyage out to Grecian Gyro in Tucker, I'll never think twice about taking that extra 15-minute drive to get some of the best Greek on this side of the Atlantic.