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[FOOD AND DRINK](#)

BY KIRSTEN OTT

Greek Week

I went Greek yesterday in honor of Grecian Gyro, an Atlanta-based, family-owned, Greek hot spot known for its freshly made gyro wraps, turning 28 years old.

For lunch, I had a chicken, tomato and onion gyro made with a tangy secret sauce so good I really wish it were sold in bottles. The house-made pita bread was so soft and heavenly, I couldn't decide whether to eat it or take a nap on it.



The sweet ending to my quick meal was the baklava. Crusty in all the right places, the traditional Greek pastry made with Phyllo dough, honey and nuts was so good, I brought an extra home for my wife.

I'm a sucker for authenticity, so I really love the backstory on this place. Owner Nick Koulouris opened the first Grecian Gyro in Hapeville in 1982 with \$50 in his pocket, a dream in his heart, and his secret sauce recipe locked tightly in his head. Twenty-eight years and three locations later, Nick, with the help of his two sons George and Pano, is as dedicated as ever to serving Atlanta the best gyros and Greek fare reminiscent of what he grew up eating in Greece. Grecian Gyro's meals are made with passed-down family recipes with custom dressings, sauces and spices prepared by hand. All of their vegetables are all bought locally, the traditional gyro meat is carefully selected from trusted sources, and the Koulouris family imports superior ingredients, including olives directly from Nick's hometown of Kalamata, Greece.

[GRECIAN GYRO](#)

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