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## Lunch Bites: Go Greek at Grecian Gyro

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This lunch destination *is* a bit of a destination: a visit to the original location (there are also locations in Forest Park and Tucker) will require about a 15 minute drive from downtown to the town of Hapeville, near the Atlanta airport. But we promise, this mouthwatering Greek food is worth the drive. As the folks at [Grecian Gyro](#) like to say, "Once a Week, Go Greek!"

Grecian Gyro has been around since 1982, and its dinerlike decor definitely shows it. Don't be thrown off by the exterior, though. Service is fast and friendly, and its authentic menu items such as dolmades (stuffed grape leaves) and spanakopita (spinach and feta baked in puff pastry) will make you feel like you've traveled to the Mediterranean.

The gyros here are some of Atlanta's perennial favorites, and for good reason. The pillowy pita bread is the perfect vehicle for the restaurant's juicy and delicious lamb and beef gyro meat.



But what really keeps people coming back is Nick's Grecian Sauce, a well-guarded secret recipe that could probably make anything taste good. Owner Nick Koulouris realized he'd struck gold with his recipe and started bottling the stuff, so you can bring it home to enjoy on anything, any time.

Grecian Gyro serves a number of other Greek specialties such as souvlaki and baklava to satisfy your cravings, but we can never seem to order anything but that fabulous gyro.

Finally, here's a tip: although it's not on the menu, ask for your Grecian potatoes with Grecian sauce. Trust us.

*855 Virginia Ave., Hapeville; 404-762-1627*

*3989 Lawrenceville Hwy., Tucker; 678-691-3988*

*4542 Old Dixie Hwy., #104, Forest Park; 404-363-4000*