

28464 Old Town Front Street  
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**Hours**

Monday - Thursday & Sunday

11 a.m. - 8 p.m.

Friday & Saturday

11 a.m. - 10 p.m.

[www.sorosgrill.com](http://www.sorosgrill.com)



DINNER MENU

## STARTERS

<b>Hommus</b> Served with fresh Pita Bread.	7.95
<b>Hommus Fiesta</b> Traditional, Cilantro Jalapeno, Roasted Pepper, and Baba Ghanoush.	10.95
<b>Baba Ghanoush</b> (Smokey eggplant dip) Served with fresh pita bread.	8.95
<b>Tzatziki</b> – Served with fresh Greek bread.	7.95
<b>Greek Nachos</b> Pita chips, melted mozzarella cheese, Greek gyro meat, feta cheese, onions, green peppers, pepperoncinis, kalamata olives, tomatoes, parsley, and topped with our signature Tzatziki sauce.	10.95
<b>Cali Fries</b> French fries, tender pieces of beef, melted Spanish cheese, designed with cilantro and Tzatziki sauce, and topped with fresh parsley.	9.95
<b>Shrimp Cocktail</b>	10.95
<b>Soro's Civeche</b> Shrimp, cucumbers, tomatoes, green peppers, onions, lemon juice, olive oil, and spices. Served with our homemade cilantro jalapeno pita chips.	11.95
<b>South of the Border Eggrolls</b> Eggrolls stuffed with chicken breast, beans, corn, and fresh vegetables. Served with our yogurt chili sauce.	11.95
<b>Saganaki</b> Imported Greek feta cheese, marinated and flambéed tableside, with Greek pita. Make sure to remember to WHOPA!!	9.95
<b>SALADS</b>	
<b>Tabouli</b> - Parsley, cracked wheat, tomatoes, onions, Vinaigrette dressing, and spices.	8.95
<b>Fattoush Salad</b> Romaine lettuce, cucumbers, tomatoes, radishes, green peppers, red onions, parsley, tossed in our vinaigrette dressing and pita chips.	8.95
<b>Greek Salad</b> Romaine lettuce, cucumbers, tomatoes, red onions, green peppers, kalamata olives, pepperoncinis, feta cheese, topped with parsley. Served with our yogurt vinaigrette dressing.	10.95
<b>Caesar Salad</b>	9.95
<b>Anti-mezza salad</b> Mixed field greens drizzled with a red wine vinaigrette, assembled with imported salami, artichoke hearts, whole kalamata olives, pepperoncinis, roma tomatoes, cured feta cheese, and colby jack and pepper jack.	12.95
<b>SOUPS</b>	
<b>Chicken Lemon Rice Soup</b>	5.95
<b>Curried Lentil Soup</b>	5.95
<b>Soros Clam Chowder</b> (Available Friday only)	7.95

## PITA BRUSCHETTA

<b>Pesto Bruschetta</b> Homemade basil pesto, sundried tomatoes, sliced kalamata olives, mozzarella and parmesan cheese. (Add Chicken: 3.00 Add Shrimp: 4.00)	8.95
<b>Greek Bruschetta</b> Sliced kalamata olives, green bell pepper, red onion, gyro meat, mozzarella and feta cheese.	9.95
<b>Santa Fe Chicken Bruschetta</b> Santa Fe sauce, sweet corn, diced red bell pepper, seedless jalapeno, grilled chicken, fresh cilantro, and mozzarella cheese.	11.95

## KABOBS

<b>Shish Tawook (Chicken Kabob)</b> Marinated chicken breast, sautéed in lemon & hommus sauce. Served over rice, with salad, hommus, and fresh pita bread.	14.95
<b>Shish Kabob (Laham Mishwi)</b> Chunks of filet mignon charbroiled, served with rice, salad, hommus, and fresh pita bread.	14.95
<b>Shish Kafta</b> Charbroiled ground beef and lamb, mixed with parsley and onion, seasoned with special spices.	14.95
<b>Mixed Grill</b> Beef Kabob, Kafta Kabob, and Chicken Kabob. Served over rice, with salad, hummus and fresh pita bread.	17.95

## PASTA DISHES

<b>Chicken &amp; Shrimp Alfredo</b> Fresh chicken breast and shrimp sautéed in our own Alfredo sauce and tossed in Fettuccine.	17.95
<b>Soro's Trio Pasta</b> Calamari, scallops, and shrimp sautéed in shallots, fresh garlic and a Marsala tomato basil cream sauce. Tossed in linguine pasta.	\$21.95
<b>Chicken Penne Arrabbiata</b> Penne pasta with chicken, sautéed with sliced kalamata olives, capers, fresh basil, crushed red pepper, and mozzarella. Topped with parmesan cheese.	15.95
<b>Chicken Piccata</b> Pan seared chicken filets, sautéed with fresh garlic, onions and capers, served over a bed of linguini pasta with a lemon butter sauce.	15.95
<b>Chicken Marsala</b> Pan seared chicken filets, sautéed with fresh garlic, onion, and mushrooms, served over a bed of linguini pasta with a Marsala wine sauce.	15.95
<b>Blackened Salmon Linguini</b> Blackened salmon served over a bed of linguini pasta sautéed in a beurre blanc sauce with fresh basil, roma tomatoes, and whole roasted garlic.	17.95
<b>Florentine Chicken</b> Fettuccine pasta with sautéed grilled chicken, fresh spinach, mushroom, sliced kalamata olives, in a gorgonzola cream sauce.	15.95
<b>Shrimp Scampi Linguini</b> Shrimp sautéed with artichokes, mushrooms, onions, and our zesty lemon wine sauce. Tossed in Linguine.	17.95

## VEGETARIAN ENTREES

<b>Falafel Plate</b> Garbanzo beans, Fava beans, parsley, cilantro, onions, garlic, and spices, mixed and fried. Served over a bed of lettuce, tomatoes, and onions, with rice, hommus, Sesame sauce, and pita bread.	13.95
<b>Dolma Plate (Grape Leaves)</b> Grape leaves stuffed with rice, tomatoes, onions, parsley, garbanzo beans, salt, and spices, steamed in lemon and olive oil sauce. Served with Tzatziki sauce, salad, hommus, & pita bread.	14.95
<b>Majadra</b> Steamed lentils and rice mixed with caramelized onions and mushrooms, seasoned with our special spices. Served with homemade yogurt and salad.	13.95
<b>Spanikopita "Spinach Pie"</b> Sautéed spinach and onions mixed with feta and ricotta cheese, layered and topped with filo dough, baked to perfection. Served with salad and hommus.	13.95
<b>Tepsi (Lentil Pie)</b> Baked lentils, rice, fresh tomato, eggplant, potatoes, and onions, placed over rice and topped with a green bean tomato sauce. Served with salad.	13.95
<b>Meatless Kafta</b> Lentils, rice, cracked wheat, onions, green and red peppers, and pita chip crumbs in a vegetable oil, served over rice. Topped with a green bean red sauce. Served with salad.	13.95
<b>Vegetarian Plate</b> Falafel, topped with garbanzo beans, vegetables, and our Signature Curry Sauce. Served over rice, with salad, hommus, and pita bread.	13.95

## SEAFOOD ENTREES

<b>Fish &amp; Chips</b> Beer battered cod, with French fries, and salad	15.95
<b>Catfish</b> Fresh catfish sautéed in shallots, fresh garlic, and vegetables. Topped with a Curried Cream Sauce. Served over rice, with salad, hommus, and Fresh pita bread.	16.95
<b>Shrimp Scampi</b> Shrimp sautéed with artichokes, mushrooms, onions, and our zesty lemon wine sauce. Served over rice, salad, hommus, and fresh pita bread.	17.95
<b>Shrimp Curry</b> Shrimp sautéed with fresh veggies and our Signature Curry Sauce. Served over rice, with salad, hommus, and fresh pita bread.	17.95
<b>Grilled Norwegian Salmon</b> Norwegian salmon marinated in olive oil, fresh basil, and spices. Served over rice, with salad, hommus, and fresh pita bread.	18.95
<b>Halibut</b> Wild Halibut sautéed in shallots and fresh garlic. Topped with a white wine scallion cream sauce, served over rice, with salad, hommus, and fresh pita bread.	21.95

## CHICKEN ENTREES

<b>Soro's Saucy Chicken</b> Chicken Breast, sautéed in lemon & Hommus sauce. Served over rice, with salad, hommus, and fresh pita bread.	14.95
<b>Chicken Curry</b> Chicken Breast, sautéed with fresh veggies and our Signature Curry Sauce. Served over rice, with salad, hommus, and fresh pita bread.	15.95
<b>Chicken Teriyaki</b> Chicken Breast sautéed with broccoli, mushrooms, Onions, in our style Teriyaki sauce served over rice, with salad, hommus, and fresh pita bread.	15.95
<b>Chicken Scampi</b> Chicken Breast sautéed in butter, with artichokes, onions, and mushrooms in a lemon white wine sauce. Served over rice, with salad, hommus and fresh pita bread.	15.95

## BEEF ENTREES

<b>Soro's Favorite Beef</b> Beef Tenderloin sautéed with Mushrooms, Onions, in a Brown Burgundy Red Wine Sauce. Served over Rice, with Salad, Hommus, and Fresh Pita Bread.	17.95
<b>Beef Curry</b> Beef Tenderloin sautéed with fresh veggies and our signature Curry Sauce, served over rice, with salad, hommus, and fresh pita bread.	16.95
<b>Beef Teriyaki</b> Beef Tenderloin sautéed with broccoli, mushrooms, onions, in our style Teriyaki sauce served over rice, with salad, hommus, and fresh pita bread.	16.95

## LAMB ENTREES

<b>Greek Gyro Plate</b> Greek Gyro meat, marinated beef and lamb thinly sliced served over rice, salad, hommus, Tzatziki and fresh Greek pita bread.	14.95
<b>Lamb Shank</b> Steamed and then baked in tomato sauce, with potatoes, carrots, oregano, rosemary, fresh garlic, and spices. Served over rice, with salad, hommus, and fresh pita bread.	19.95
<b>New Zealand Lamb Chops</b> Marinated Grecian style in lemon juice, garlic, oregano, rosemary, and olive oil. Grilled to perfection. Served over rice, with salad, hommus, and fresh pita bread. Served with a side of Soro's favorite brown mushroom sauce.	21.95

