

Business Details:

Original Greek (name of the establishment) will be a unique cultural experience. Introducing to this diverse neighborhood the first dine-in Greek restaurant of its kind. As a son of immigrant parents from Greece growing up directly in this neighborhood I've always wanted to share the cultural experiences from my family's native country.

Greece is home to one of the five blue zones on the planet and has been identified where life expectancy is on average 8 years longer than the rest of the world due to diet and lifestyle. Gathering to eat and socialize with loved ones, preparing food mindfully, and staying active throughout life exemplify these principles. This restaurant will represent this.

Authentic dishes including lamb, roasted chicken, and fresh fish will occupy the entrée portion of the menu. Gyros grilled on an upright broiler made with pork as they do in the streets of Athens will offer the neighborhood an authentic taste only to be found here.

Additional items that make the Greek cuisine here unique that will be offered are the following:

Greek yogurt that is double-strained has twice the protein and less sodium than other yogurts and considered the healthiest of yogurts.

Loukoumades, which can be eaten for breakfast and/or had as a dessert is a delicatessen that is best described as savory small donut holes traditionally topped with honey, cinnamon, and walnuts.

Greek coffee that is delicately prepared over heat is known to protect arteries, lower your risk of diabetes, and boost your overall health.

Along with great healthy food, Greeks enjoy in moderation wine and liquors as they gather with family and friends. We will be offering wine and liquors designated from Greece. The opportunity to have a glass of wine or sip Greek liquors such as Ouzo, Metaxa, or Mastiha (which are known apertifs and digestifs) with a healthy meal rounds out the Greek experience here.

of Employees:

Approximately 5 - 10 employees per shift with two to three shifts. Approximately 20-30 total employees. Business will eventually dictate that.

Hours of Operation:

8:00 AM - 11:00 PM Sunday - Thursday.

8:00 AM - 12:00 AM Friday and Saturday.

Business' History:

Original Greek Long Beach by Kafe Neo is the product of lifelong Long Beach resident Pete Sverkos. The co-owner of the local favorite Kafe Neo (2007 – 2017) would like to continue to share with the community the culture that raised him. The concept is based on the favorites from Kafe Neo along with other delicious delicatessens from Greece. The journey continues and let the OG LB take you to the streets of Athens with the authentic gyro in hand or to the beaches of Mykonos sipping ouzo at sunset. Rise and shine to the simplicity of Greek Coffee or finish off your night with the sweet taste of loukoumades.

No other existing restaurants.

Original Greek Menu

Pitas

The American Beef/Lamb Gyro
The Traditional Pork Gyro
The Chicken Breast Pita
Calamari Pita
Loukaniko (Greek Sausage) Pita
Veggie Pita

Burgers/Sandwiches

Lamb Burger
Veggie Burger
Veggie Greek
Grilled Cheese (Greek/American)

Greek Bowls (made with rice and veggies)

Meat Bowl (chicken, gyro)
Veggie Bowl

Pita Pizzas

Traditional
Greek
Veggie

Fries

Feta
Spicy Feta
Zeus
Fries add meat (Gyro, chicken)/toppings

Salads

Greek with lettuce
Village without lettuce
Wild Dandelions (Horta)
Arugula/Beet/Feta
Spinach salad
Crusted chicken

Meats/Seafood Entrees

Lamb Chops
Roasted Half Chicken
Chicken Skewers
Fresh Fish
Veggie Skewers

Meze (Food for the table)

Spanakopita

Loukaniko (Greek Sausage)

Saganaki (Fried Cheese)

Calamari

Dips: Tzatziki, spicy feta, hummus, olive tapenade, skordalia

Olive & Cheese plate

Soups

Avgolemono

Lentil

Dessert

Loukoumades (Greek Beignet)

Baklava

Ice Cream

Greek cookies

All day breakfast

Loukoumades

Greek yogurt (fruit, honey, walnut, granola)

Breakfast pitas

Scrambles (tomato, onion, feta, loukaniko, etc.)

Greek Bread: Andithero

Coffees: Greek (made on the sand), Frappe, Fredo, Espresso, Drip

Teas: Chamomile, Mountain Chai

Smoothies: Greek Yogurt Smoothies.

Cocktails: Traditional Greek Liqueurs: Ouzo, Metaxa, Mastiha, Tsipouro

Beer/Wine: Greek Beers and Wines

Specials

Mousaka

Pastistio

Yemista

Grilled octopus

BLUE ZONE MENU