CHECKLIST

Greek restaurant value checklist

- [ ] Ask whether fish is priced by weight or as a fixed portion before ordering
- [ ] Choose souvlaki or gyros when speed and value matter more than slow-cooked dishes
- [ ] Share one premium item and balance it with simpler plates
- [ ] Check whether dolmades, spanakopita or taramasalata are made fresh
- [ ] Order horiatiki over mixed salads for clearer value
- [ ] Watch which dishes leave the kitchen frequently to gauge turnover
- [ ] Ask whether phyllo pastry is made in-house or bought frozen
- [ ] Consider lunch menus for smaller portions or fixed-price meals