CHECKLIST

Greek restaurant ordering checklist: avoid disappointment

- [ ] Ask which dishes are made to order before deciding
- [ ] Look for items that appear on multiple tables around you
- [ ] Avoid hummus and falafel; choose Greek spreads instead
- [ ] Skip reheated moussaka if the server cannot confirm it is fresh
- [ ] Choose souvlaki or grilled meat over gyros in sit-down settings
- [ ] Check baklava for crispness; soft phyllo means it is stale
- [ ] Note vague answers about preparation as a warning sign