

Wednesday, June 23, 2004

2 for \$20

Sebastian's Greek Restaurant in Price Hill

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Known for the best gyro (pronounced: year-oh) on the block, Sebastian's has more than just big, fat, Greek sandwiches. This family-run, corner eatery is the perfect spot for swapping stories while savoring a basket of Greek fries dipped in tsadziki sauce. (The sauce is really for the gyros, but I think it also doubles as great dipping sauce for the fries.)

THE MOOD

I was lucky enough to snag a blue vinyl booth near the door with a clear view of the counter. These booths are the best spots for watching three giant spits of slowly rotating gyro meat (a mildly spicy blend of beef and lamb). The meat, shaved from large silver machines directly onto your pita, is as delicious as it is mesmerizing.

Most likely, owner Alex Sebastian or one of his daughters will hand you your order, whether it's dine-in or carry-out. While you wait for your gyro at the counter, make small talk with Alex (it's too formal to call him Mr. Sebastian) about starting his business in the States or his time as a Green Beret in Greece.

THE FOOD

Don't be too shy to ask the Sebastians about their tempting assortment of homemade baked goods beckoning you from the dessert case. We couldn't resist, and even though we ordered a large lunch, we had to try a couple of the Greek cookies and pastries. The traditional baklava, a walnut and honey pastry (\$1.25), and the wedding cookies (two for \$1) dusted with powdered sugar were my



Shannon Visconti of Covedale enjoys a gyro at Sebastian's Greek Restaurant while dining with Nicole Pirouolos of Wilder. (Photo by Leigh Patton/CiN Weekly)

JUST THE FACTS

WHAT: Sebastian's Greek Restaurant

WHEN: Open 10:30 a.m. to 8:30 p.m. Monday-Saturday

WHERE: 5209 Glenway Ave., Price Hill

PRICE: Sandwiches range from \$2.75-\$3.95

PARKING: In back of the restaurant near Blockbuster video

CONTACT: (513) 471-2100

favorites.

Popular with kids, they're a sweet treat that could be shared with your little one, following a Greek grilled cheese (\$2.75) made with a slice of gyro meat. Because my companion was over the age of 12, we skipped the grilled cheese and ordered two large gyros (\$3.75 each, for one regular and one vegetarian). Topped with the yogurt-based tsadziki sauce, it was the best gyro I've had since I moved to Cincinnati six years ago. (Hey, they make a mean gyro in Milwaukee.)

2 FOR \$20'S MISSION

Send two people out to eat with a budget of \$20. If you know a restaurant that would be a good candidate for 2 for \$20, e-mail Katie Kelley at kkelley@cincinnati.com.

We spent the rest of our \$20 bill on Greek fries (\$1.40) and a large Greek salad (\$5.25) with feta chunks, olives, peppers, tomatoes and onions.

THE DRINKS

In my opinion, the best way to wash down a big meal is with a Mountain Dew. (It gives your body a little extra kick to help digest all that food.) Served in a plastic red cup with a straw (\$1.10), it was just the right amount of sugar to balance the spices of the gyro sandwich.

THE DAMAGE: \$17.50

With tax and tip we spent \$21, but from the salad to the cookies it was an incredibly filling, very delicious meal for the price.