

Wednesday, February 2, 2005

## Favorite Dish: Gyros from Sebastian's

**JULIE FITZGERALD** | CIN WEEKLY CONTRIBUTOR

I live on the "East side." So if I'm going to drive for 30 minutes to get over to the "West side" just for a sandwich, it has to be the best in its category.

And these are. They're the Greek gyros from Sebastian's - a small, family-owned corner eatery in Price Hill.

Sebastian's gyro meat - a spicy blend of beef and lamb - is tender. And its creamy tzatziki sauce complements the meat without drowning out the flavor.

The freshly-shaved gyro meat is wrapped in soft pita bread and then topped with the sauce as well as fresh lettuce and tomato. Combined with fries and a seat at one of the blue vinyl booths near the window, the meal offers one of the best "foodie" experiences in the city for \$3.75. (Well, the fries are an extra \$1.40.)

Alex Sebastian, a former Green Beret, opened the restaurant in 1977. The secret of his gyro success? Good, old fashioned customer service (and homemade Greek baklava for dessert).

"I like what I do and I take care of my customers," he says.



**The creamy tzatziki sauce on Sebastian's gyro complements the meat without drowning out the flavor.** *Leigh Patton/CiN Weekly*

### **JUST THE FACTS**

**WHAT:** Gyro from Sebastian's

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

**WHERE:** 5209 Glenway Ave., Price Hill

**PRICE:** Gyros range from \$2.75-\$3.95

**PARKING:** In back of the restaurant near Blockbuster

**CONTACT:** (513) 471-2100