It’s All Greek in suburban Boca Raton serves up large portions of traditional Greek classics including stuffed grape leaves, gyros and souvlaki.

It’s all really good at Greek restaurant, and affordable

**MENU**

All the Greek classics, from avgolemono soup and stuffed grape leaves to gyros and entrees with beef, fish, pork and, of course, lamb.

**ATMOSPHERE**

A line of tables, all full on a weeknight, the smell of roast lamb and garlic: Close your eyes and you could be in Athens, or maybe New York.

**OUR FAVORITE FOOD/PRICE**

The gyro pita ($8.95) is classic and enormous, a fluffy round of pita full of tender, seasoned lamb and beef slices and overflowing with tzatziki. The Athenian Chicken ($13.95) was a delightful surprise, with chicken wrapped around a succulent filling of spinach, onion, garlic and feta cheese. The pork souvlaki platter ($11.95) combined marinated pork with Greek salad and french fries so good they ought to be called Greek. And even if you can’t pronounce *galaktoboureko* ($3.95), this nutmeg- and cinnamon-dusted delicate egg custard in filo dough will send you straight to Mount Olympus.

**It’s All Greek**

9794 Clint Moore Road, Boca Raton, (561) 883-6337

**Hours:** Daily, 11 a.m.-9 p.m.

**Note:** Post writers will anonymously visit a restaurant in your neighborhood each week in search of the best menu item. They’ll tell you about that item and why they liked it in this spot each week.

**REASON TO GO**

This place is all about the food. Greek food. And plenty of it, for a very reasonable price.

**SERVICE**

Young, pleasant servers, as quick as they could be, with a full restaurant.

**NOISE LEVEL**

Nobody had to shout to have a civilized conversation.

**KID FRIENDLY**

If your children like Greek food, they will be happy.

— LONA O’CONNOR