







## Gyro Hub & Mediterranean Grill

#### By Danny Fairchild

I'm just going to cut the crap. If I and/or friends can't decide where to order from, the default answer is going to be Gyro Hub & Mediterranean Grill. They've got something for everybody as well as things you can't get anywhere else in Dubuque. Yes, they have gyros, and their gyros are not to be missed. But there's one thing I'm sure many of you are aching to hear, so here it is: Dubuque has a new place to get Indian food! I repeat! Dubuque has a new place to get Indian food! And that's not all, yo. Every time I look at their one-page menu I snagged from there, I keep saying, "Oh, man! They got that, too?!" Seriously. I just looked again and saw that they have Italian beef. I guess this is a Mediterranean grill, and Italy is on the Mediterranean. But Philadelphia isn't anywhere near the Mediterranean, so how can you explain a Philly Cheesesteak on the menu?

I explain it this way: They downloaded a list of the things I crave the most directly from my brain and made a menu out of it. I mean, they have chicken gizzards listed as a side! Chicken gizzards! I know other people besides me crave chicken gizzards. But I haven't known any other such people since my dad died. And he doesn't even eat chicken gizzards anymore.

But the main point I want everyone to take away from this is that glory be! Dubuque has a new place to get Indian food! The menu is about as multicultural as it gets, what with listing said Indian food under the heading "Pakistani & Indian Food" but that just makes it even better! Dubuque has a new place to get Pakistani and Indian food!

The vibe is as eclectic as the menu. Bright, contrasting colors on opposite walls augmenting the cleanliness of the dining area and prep stations. It looks kind of sports bar-ish. But oh! What's that on the TV behind the counter? Some kind of sporting event? Nope! It's a news feed from Mecca showing thousands of Muslims making the Hajj. Italian beef. Philly Cheesesteak. Gyros and shawarma. Chicken gizzards. Pakistani and Indian food. Live broadcast of the Hajj. As someone nearly three-quarters Scandinavian, I am offended that MY culture didn't make it onto this menu. Every other culture has. I'm kidding. I like lutefisk, but asking others to like it is asking too much.

And I know what you're thinking. You're asking, "But Mr. Fairchild. With all these different dishes from all these different traditions... how can ANY of them be done well?" We can do this because this is America. And in THIS country, we don't discriminate against a culture's cuisine! Just the people! And okay, sure... sometimes we discriminate against their cuisine, too. I mean how much are you willing to pay for a fine dining experience? Oh, I forgot to mention! The fine dining experience is Mexican cuisine. Does that affect your price at all, you bigot? Anyway. We live in a country where this menu is possible. Oh, you want chicken? 2 piece? 12 piece? 20 piece? Oh, you specifically want wings? You can get as many as 35 for \$34.99. That's a buck a wing, partner! What's that? You've been craving some good fried okra just like downhome? Come get some at Gyro Hub! Watch the Hajj while you're there!

Now let's get down to flavor. It's called first and foremost Gyro Hub, so I had to try me a gyro. They give you the makings, and you can construct it however you want. I got all the usual suspects, including tzatziki. In Dubuque that means lettuce, too, but whatevs. What's good is good. It's some of the best tzatziki I've had around these parts. Or any parts, really. It tastes delightfully fresh and bright. And the strips of gyro meat are loooong, oftentimes extending beyond the width of the pita. And you get to see the gyro and shawarma meat rotating and being carved. They use one of those little handheld shavers that looks almost like a tiny iron but it's actually more terrifying. You know those big spinning blades used to slice cold cuts and cheese? Those gyro shavers are like that, but 'cept in handheld form. And that's just terrifying to me. It looks like something my dad would use to shave his back. Ha, ha. Just kidding. My dad doesn't have a hairy back. Not since they cremated him, anyway.

Sorry. Went a bit dark there. But I'm talking looooong, thin strips carved off spinning cones of meat. The thinness is important in gyros and cold cuts because it allows for air pockets that aerate your food as you chew it. I have no scientific evidence to back this up. I just know that thinly sliced sandwich meat tastes better on a sandwich when it's individually loosely folded. And that's why you need special equipment to slice gyro meat so thin instead of hacking off a big chunk of it.

The meat is so flavorful, and watching it being shaved from the cone is such a treat as long as I don't think about the accidents that could happen with that little death slicer. And the pita! Oooooh, yes! I know that it seems counterintuitive to have a flatbread that is yeast-leavened. But that's what pita is. And the pita at Gyro Hub is light and almost fluffy. Definitely fluffy as far as flatbreads go.

From the Pakistani & Indian menu, I ordered butter chicken and the shish kebab.

I ordered butter chicken because it's what I often order, and it's the Indian dish I make the most. So, I felt most qualified to judge it. But if you're looking for your chicken biryani or your chicken tikka, or even your palak paneer. Gyro Hub & Mediterranean Grill has you covered. And if the butter chicken is any indication, then Gyro Hub & Mediterranean Grill has you covered WELL! Theirs is better than mine. But just barely, and mostly because they use coconut milk, and I always forget that I don't have any in my pantry and I should just go ahead and add it to my next grocery list. I make my butter chicken for myself, so it's no coincidence that I like mine so much. So, it says a lot when I say that Gyro Hub's is even better than mine.

The shish kebab. Be warned. You aren't getting cubes of meat and vegetables grilled on a skewer. What you're getting is more like the Pakistani seekh kebab. It's ground meat formed into kind of a cylindrical shape on a skewer, seasoned to deliciousness, and grilled to even more deliciousness. It's like a grilled meatloaf. How's that for a delicious image, eh? Soooo good.

Everything I've tried so far has been delicious. This is the place you suggest to friends when your friends want hamburgers but you want something more worldly. Or when you're craving anything from baklava to jalapeño poppers. It's such an eclectic atmosphere and menu that you'd think everyone would feel out of place. But everybody there seemed to belong. It's a beautiful thing. It's what food SHOULD do.

#### Gyro Hub & Mediterranean Grill 2013 CENTRAL AVE, STE 1 DUBUQUE, IA 563-207-8382

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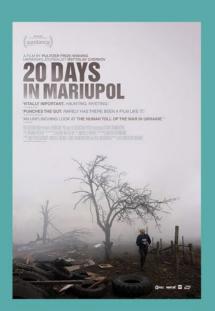




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