

Mediterranean and Greek food comes to BNA

[Pyramids Cafe](#) has been serving authentic Mediterranean and Greek food for nearly 30 years in Nashville. Today, the venue marked the opening of its first location in an airport - and fifth in Tennessee - at [Nashville International Airport \(BNA\)](#).

"The new concessions program at BNA is starting to unfold, and Pyramids Cafe represents the essence of our new direction," said Doug Kreulen, president and CEO of Nashville International Airport. "George Hanna does an outstanding job leading his popular, locally owned business enterprise and we look forward to working together. The restaurant offers terrific food and a commitment to our community, and we're excited to welcome them into the terminal for our travelers to experience."

There are house-made specialties like gyros, tabouli, hummus and pita bread, stuffed grape leaves, falafel, and a variety of sandwiches, sides, and salads - prepared daily all with produce from local farmers. The menu also brings a taste of Nashville with Hot Nash Chicken, Bar-B-Que chicken and beef, and seasoned curly fries.

The 818 square-foot cafe in the Concourse C Triangle joins several popular Nashville dining spots now serving travelers at the [Fraport Group](#) airport.

"With Pyramids Cafe, we're bringing more of the region's vibrant food scene to our program in Nashville," says Matt Jennings, vice president of Fraport Tennessee. "In the last few months, we have welcomed staples like 400 Degrees, 8th & Roast, Barista Parlor, Tennessee Brew Works, Tootsies, and soon The Urban Juicer. Pyramids Cafe offers more exciting fresh food options when you are on the go."

"With our fifth restaurant at BNA, fliers can enjoy a little slice of the Mediterranean and authentic Greek dishes right at the airport," says George Hanna, proprietor of Pyramids Café in today's announcement. "It's a wonderful alternative to usual grab-and-go fare; our food is cooked fresh and served quickly - just what hungry fliers are craving."