

Gyro vs Shawarma (vsdiff.com)

Aspect	Gyro	Shawarma
Origin	Modern Greece (20th c., derived from <i>döner</i>)	Levant / Ottoman regions (19th–20th c., Ottoman spit-roast traditions)
Typical meats	Usually <i>pork</i> , chicken, or lamb	Often <i>lamb</i> , chicken, or beef (regional variance)
Seasoning / Marinade	Simple herbs, oregano , lemon, sometimes tzatziki served	Complex spice blends (cumin, cardamom, allspice), garlic sauces or tahini
Cooking method	Vertical rotisserie, thin shaved slices	Vertical rotisserie, often slower-roasted and more heavily spiced
Bread	Thick pita or flatbread (Greek style)	Thin or pocket-style pita, lavash, or saj
Typical garnishes	Tomato, onion, lettuce , tzatziki	Pickles, tomato, onion , tahini or garlic sauce
Serving context	Street food and tavernas (Greece, diaspora)	Street food across Middle East, global fast-food outlets
Taste profile	Bright, herb-forward, tangy	Warm, spice-forward, savory
Calories (approx)	~400–800 kcal per sandwich (portion & condiments vary)	~450–900 kcal per sandwich (portion & condiments vary)

Source: <https://vsdiff.com/gyro-vs-shawarma/>