

APPETIZERS

TARAMOSALATA 7.5

tangy caviar spread, served with pita

HOMOUS 7.5

chickpeas, tahini, garlic, lemon juice and parsley, served with pita

TZATZIKI 7.5

cucumber, onion, garlic, yogurt and herbs, served with pita

CALAMARI 11

crispy goodness, served with tzatziki

SAGANAKI 14

breaded pan fried mountain sheep cheese, served with pita

SPANAKOPITA 13

spinach, feta, herbs wrapped in filo and baked

DIPPING VEGETABLES 4

ENTREES

substitute carbs for extra salad +\$2  Gluten free items available, let us know you dont want pita.

GREEK SALAD 14

fresh tomatoes, cucumbers, peppers, onions, feta from Greece, capers and olives. Served with pita
- add chicken, prawns or pork skewers
with tzatziki and pita +7

GREEK CAESAR 14

kale, romaine lettuce, lemon yogurt caesar dressing and pita croutons
- add chicken, prawns or pork skewers
with tzatziki and pita +7

SOUVLAKI 17 (add potatoes +1)

choice of grilled skewer: Chicken, Prawn, Pork or Swordfish (+\$3). Served with rice, Greek salad, pita and tzatziki

COUNTRY LAMB 27

lamb shoulder braised until it melts off the bone, served with rice, potatoes, Greek salad and tzatziki

GRILLED KEFTEDES 17

4 grilled meatballs topped with tomato sauce served with rice, Greek salad, pita and tzatziki

MOUSSAKA 18

layers of eggplant, zucchini & minced meat, topped with a creamy béchamel sauce. Served with Greek salad, pita and tzatziki

KREATOPITA 16

“skopelos” meat pie filled with minced meat, saganaki cheese, topped with sesame seeds and baked to perfection. Served with Greek salad, and tzatziki

PIES & SALAD 16

spanakopita with Greek salad and tzatziki

GEMISTA 17

a tomato and pepper stuffed with rice, fresh herbs, tomatoes, onions and topped with a béchamel sauce. Served with Greek salad, pita and tzatziki

DOLMATHES 17

grape vine leaves stuffed with beef & rice in an egg & lemon sauce. Served with Greek salad, pita and tzatziki

HALF ROAST CHICKEN 20

juicy 1/2 chicken marinated and baked to order. Served with potatoes, rice, Greek salad and tzatziki (allow 20 minutes)

IANI'S ORZO 19

5 prawns and mussels cooked in a tomato, feta, ouzo, mushroom sauce. served over Orzo

VEGAN MOUSSAKA 17

layers of eggplant, zucchini, potato topped with soy béchamel. Includes tzatziki, salad and pita

CALAMARI 17

crispy squid, with Greek salad, pita and tzatziki

SIDES

*extra pita 0.5
lemon potatoes 5*

COFFEE

*americano 4.5
espresso 4.5
latte 4.5
cappuccino 4.5
tea 4*

OPA! Parties of 8 or more are subject to 18% gratuity

 Mealshare will provide one meal to someone in need @MealshareTeam #Buy1Give1

DRINK SPECIALS

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|----------------------------------|---------------|--------------------------|-----------------------|-----------|--------------------|----------------------|
| Bottles of House Wine 40% off | Mythos 4.5 | Glass of House Wine 6 | Draft Beer \$2 off | Ouzo 4 | Sangria \$1 off | Anatoli Caesars 9 |

SIGNATURE COCKTAILS

all cocktails are doubles

| | | |
|---|---|---|
| KARPOUZI 12 <i>watermelon basil mojito</i> | ATHENA SPRITZ 12 <i>prosecco, aperol, soda.</i> | PAPOU 12 <i>white negroni, campari dust rim</i> |
| ANATOLI CAESAR 11 <i>double shot of vodka, horseradish and grilled prawn garnish</i> | ROTHAKINO 10 <i>boozy peach iced tea</i> | APOLLO 11 <i>cilantro and lime leaf infused gin and tonic</i> |
| HELEN'S SANGRIA 10 <i>this is easily the best sangria in north vanouver yaletown</i> | APHRODITE 12 <i>sour cherry, white rum, dash of greek yogurt, honey, cinnamon</i> | SYKO 12 <i>vanilla, cardamom, fig martini finished with a chilli pepper</i> |

BUBBLES

| | G | LG | B |
|--|-----|----|------|
| CUVEE JEAN LOUIS BLANC DE BLANCS BRUT (fr) | 8.5 | | 42.5 |
| VEUVE CLIQUOT <i>the classic (fr)</i> | | | 150 |
| DOM PERIGNON <i>the original (fr)</i> | | | 385 |

WHITE WINE

| | | | |
|--|-----|------|----|
| ANANTOLI 'LEFKO' VIOGNIER <i>riesling (bc)</i> | 8.5 | 12.5 | 40 |
| CEDAR CREEK <i>pinot gris (bc)</i> | 10 | 15.5 | 50 |
| RETSINA (gr) | 8.5 | 12.5 | 40 |
| BOUTARI <i>moschofilero (gr)</i> | 9 | 14.5 | 47 |
| THE NED <i>sauvignon blanc (nz)</i> | 9 | 14.5 | 47 |
| LIBERTY SCHOOL <i>unoaked chardonnay (ca)</i> | 12 | 18 | 57 |

RED WINE

| | | | |
|---|------|------|----|
| ANATOLI KOKINO <i>meritage (bc)</i> | 8.5 | 12.5 | 40 |
| BOUTARI NAOUSSA (gr) | 9.5 | 14 | 45 |
| BEN MARCO <i>malbec (ar)</i> | 12.5 | 18.5 | 60 |
| GRAN PASSIONE ROSSO <i>blend (it)</i> | 11 | 17 | 55 |
| ACROBAT <i>pinot noir (or)</i> | 14 | 23.5 | 75 |
| DUCKHORN DECOY <i>cabernet sauvignon (ca)</i> | 19.5 | 30 | 95 |

BOTTLED

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|---------------------|
| MYTHOS 6.5 |
| CORONA 6.75 |
| GUINNESS 8 |
| HOLSTEN N/A 4.5 |
| KOKANEE 6 |
| KRONENBOURG BLANC 6 |
| STRONGBOW 8.5 |

DRAFT

| |
|----------------------------------|
| FAT TUG IPA 6/8 |
| POSTMARK MANDARINA WHEAT 8/9 |
| OKANAGAN SPRING 1516 LAGER 6/8 |
| RED TRUCK RED PILSNER 6/8 |
| PHILLIPS BLUE BUCK 6/8 |
| SEASONAL- <i>ask your server</i> |

WATER

| | |
|------------------------|---------------------------------|
| PERRIER <i>small</i> 4 | SAN PELLEGRINO <i>large</i> 7.5 |
|------------------------|---------------------------------|