

μεζέδες

MEZZETHES

TARAMOSALATA 7.5
tangy caviar spread, served with pita

TZATZIKI 7.5
cucumber, onion, garlic, yogurt and herbs, served with pita

DIPPING VEGETABLES 4

DIP TASTER 10

HOMOUS 7.5
chickpeas, tahini, garlic, lemon juice and parsley, served with pita

SAGANAKI 14
breaded pan fried mountain sheep cheese, served with pita

FETA + OLIVES 12
served with pita

HALOUMI CAPRESE 15
grilled cypriot cheese, tomato, mint and olive oil, served with pita

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FISH

OCTOPOTHI 17.5
grilled octopus, olive oil, lemon caper dressing and crispy potatoes

CALAMARI 14
classic and crispy, served with tzatziki

MUSSELS 16.5
tomato, garlic, cilantro and white wine, served with pita

IANIS PRAWNS 18
sautéed mushroom and prawns in a delicious tomato feta ouzo sauce

MARKET FISH 29
breaded pan fried market white fish served with scordalia

Our menu, just like any taverna in Greece is served "Mezze" style. Mezze is the equivalent to the Spanish word "Tapas" or the Japanese word "Izakaya". A series of small dishes served as they are ready, designed to be shared.

SOUVLAKI PLATTER 31
4 skewers of your choice served with rice, potatoes and seasonal vegetables:
Chicken Souvlaki (medication free/breast meat)
The 'True Greek' Pork (the original choice for all greeks)
Tiger prawns
Swordfish (+\$2 per skewer)

HALF ROAST CHICKEN 26.5
lemon, oregano, mustard marinade baked to order and served with our seasonal vegetables, signature potatoes and rice

COUNTRY LAMB 31
braised, melt off the bone shoulder of lamb served with seasonal vegetables, lemon potatoes and rice

PIDAKIA PLATTER 45
5 flame grilled lamb chops served with seasonal vegetables, lemon potatoes and rice additional chops (+\$7)

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MEAT

KOUNELI STYFADO 19
braised rabbit with orzo, cherry tomato and zucchini

RABBIT KALAMAKIA (3 popsicles) 18
rabbit loin with lamb sausage, wrapped in bacon

DOLMATHES 4 for 10
grape vine leaves stuffed with beef and rice, cooked in avgolemeno broth

KREATOPITA 14
"skopelos" meat pie filled with minced meat, saganaki cheese, topped with sesame seeds - baked to perfection

KEFTEDES 14
traditional pan fried meatballs served in tomato sauce

SOUVLAKI 13
served kalamaki style on a pita with tzatziki the "True Greek Pork", Chicken, Prawn or Swordfish (+\$2 per skewer)

MOUSSAKA 18
layers of eggplant, zucchini and minced meat, topped with a creamy yogurt bechamel

LAMB BELLY 19
gigante beans, cipollini onions and lamb jus

PIDAKIA 7 / per chop (min 2 chops)
flame grilled lamb chops

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

λαχανικά

VEGETABLES

GREEK SALAD 12 / 16
fresh tomatoes, cucumber, peppers and onions, with goat feta from Greece, capers and olives

GEMISTA 2 for 16.5
one pepper and one tomato stuffed with rice and fresh herbs, topped with a creamy bechamel sauce (vegetarian)

LENTIL SALAD 16
lentils, kale, red peppers, cilantro, pickled onion served with mint greek yogurt

VEGAN MOUSSAKA 15.5
layers of eggplant, zucchini and potato, topped with soy mashed potato

GREEK CAESAR 12 / 14
kale, romaine lettuce, lemon yogurt caesar dressing and pita croutons

SEASONAL VEGETABLES 8.5

GRILLED SEASONAL MUSHROOMS 13.5
olive oil, lemon and garlic

LEMON POTATOES 6.5

SPANAKOPITA 2 for 13
spinach, feta and herbs, wrapped in filo and baked

RICE 5.5

 Gluten free

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



THEGREEKYT



THEGREEKBYANATOLI



/THEGREEKBYANATOLI

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 vancouver 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</i> (fr)			150
DOM PERIGNON <i>the original</i> (fr)			385
WHITE WINE	G	LG	B
ANATOLI LEFKO <i>riesling</i> (bc)	8.5	12.5	40
CEDAR CREEK <i>pinot gris</i> (bc)	10	15.5	50
RETSINA (gr)	8.5	12.5	40
BOUTARI <i>moschofilero</i> (gr)	9	14.5	47
THE NED <i>sauvignon blanc</i> (nz)	9	14.5	47
LIBERTY SCHOOL <i>unoaked chardonnay</i> (ca)	12	18	57
RED WINE	G	LG	B
ANATOLI KOKINO <i>meritage</i> (bc)	8.5	12.5	40
BOUTARI NAOUSSA (gr)	9.5	14	45
BEN MARCO <i>malbec</i> (ar)	12.5	18.5	60
GRAN PASSIONE ROSSO <i>blend</i> (it)	11	17	55
ACROBAT <i>pinot noir</i> (or)	14	23.5	75
DUCKHORN DECOY <i>Cabernet Sauvignon</i> (ca)	19.5	30	95

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- ASK YOUR SERVER

BOTTLED

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

WATER

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