

μεζέδες

MEZZETHES


- TARAMOSALATA 7.5**
tangy caviar spread, served with pita
- HOMOUS 7.5**
chickpeas, tahini, garlic, lemon juice and parsley, served with pita
- TIROSALATA 7.5**
roasted red pepper and feta cheese spread, served with pita
- TZATZIKI 7.5**
cucumber, onion, garlic, yogurt and herbs, served with pita
- SAGANAKI 14**
breaded pan fried mountain sheep cheese, served with pita
- HALOUMI CAPRESE 15**
grilled cypriot cheese, tomato, mint and olive oil, served with pita
- DIPPING VEGETABLES 4**
- DIP TASTER 10**
- FETA + OLIVES 12**
served with pita


ψάρι


FISH


- OCTOPOTHI 19.5**
grilled octopus, olive oil, lemon caper dressing and crispy potatoes
- MUSSELS 16.5**
tomato, garlic, cilantro and white wine, served with pita
- CALAMARI 14**
classic and crispy, served with tzatziki
- IANIS PRAWNS 18**
sautéed mushroom and prawns in a delicious tomato feta ouzo sauce

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 (+\$7.50)

κρέας

MEAT

- KOUNELI STYFADO 19**
braised rabbit with orzo, cherry tomato and zucchini
- DOLMATHES 4 for 10**
grape vine leaves stuffed with beef and rice, cooked in avgolemeno broth
- KEFTEDES 14** 
traditional pan fried meatballs served in tomato sauce
- MOUSSAKA 18**
layers of eggplant, zucchini and minced meat, topped with a creamy yogurt bechamel
- GEMISTA 2 for 18.5**
one pepper and one tomato stuffed with meat sauce, rice and fresh herbs, topped with creamy bechamel sauce
- RABBIT KALAMAKIA (3 popsicles) 18**
rabbit loin with lamb sausage, wrapped in bacon
- KREATOPITA 14** 
"skopelos" meat pie filled with minced meat, saganaki cheese, topped with sesame seeds - baked to perfection
- SOUVLAKI 13**
served kalamaki style on a pita with tzatziki the "True Greek Pork", Chicken, Prawn or Swordfish (+\$2 per skewer)
- LAMB BELLY 19**
gigante beans, cipollini onions and lamb jus
- PIDAKIA 7.50 / 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
- GREEK CAESAR 12 / 14**
kale, romaine lettuce, lemon yogurt caesar dressing and pita croutons
- MAROULI SALAD 12 / 16**
romaine lettuce, green onion, dill, sundried tomato, feta cheese, fresh lemon and olive oil dressing
- LENTIL SALAD 16**
lentils, kale, red peppers, cilantro, pickled onion served with mint greek yogurt
- GRILLED SEASONAL MUSHROOMS 13.5**
olive oil, lemon and garlic
- SPANAKOPITA 2 for 13**
spinach, feta and herbs, wrapped in filo and baked
- VEGAN MOUSSAKA 15.5**
layers of eggplant, zucchini and potato, topped with soy mashed potato
- SEASONAL VEGETABLES 8.5**
- LEMON POTATOES 6.5**
- RICE 5.5**

 Gluten free

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



THEGREEKYT



THEGREEKBYANATOLI



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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
watermelon basil mojito

ATHENA SPRITZ 12
prosecco, aperol, soda

PAPOU 12
white negroni, campari dust rim

ANATOLI CAESAR 11
*double shot of vodka, horseradish
and grilled prawn garnish*

ROTHAKINO 10
boozy peach iced tea

APOLLO 11
cilantro and lime leaf infused gin and tonic

HELEN'S SANGRIA 10
*this is easily the best sangria in
~~north vanouver~~ yaletown*

APHRODITE 12
*sour cherry, white rum, dash of greek
yogurt, honey, cinnamon*

BUBBLES	G	LG	B
CUVEE JEAN LOUIS BLANC DE BLANCS BRUT (fr)	8.5		42.5
VEUVE CLIQUOT the classic (fr)			150
DOM PERIGNON the original (fr)			385
WHITE WINE	G	LG	B
ANATOLI LEFKO viognier (bc)	8.5	12.5	40
CEDAR CREEK pinot gris (bc)	10	15.5	50
RETSINA (gr)	8.5	12.5	40
BOUTARI moschofilero (gr)	9	14.5	47
WHITEHAVEN sauvignon blanc (nz)	10.5	16	52
WILLIAM HILL oaked chardonnay (ca)	12	18	55
ROSÉ	G	LG	B
MISSION HILL rosé (bc)	9.5	15	45
RED WINE	G	LG	B
ANATOLI KOKINO meritage (bc)	8.5	12.5	40
BOUTARI NAOUSSA (gr)	9.5	14	45
BEN MARCO malbec (ar)	12.5	18.5	60
GRAN PASSIONE ROSSO blend (it)	11	17	55
ACROBAT pinot noir (or)	14	23.5	75
DUCKHORN DECOY cabernet sauvignon (ca)	19.5	30	95
MOLLYDOOKER BLUE EYED BOY shiraz (aus)			130
DRAFT	BOTTLED		
FAT TUG IPA 6/8	MYTHOS 6.5		
POSTMARK MANDARINA WHEAT 8/9	CORONA 6.75		
OKANAGAN SPRING 1516 LAGER 6/8	GUINNESS 8		
PHILLIPS BLUE BUCK 6/8	HOLSTEN N/A 4.5		
RED TRUCK- ROTATING TAP 6/8	KOKANEE 6		
SEASONAL- ASK YOUR SERVER	KRONENBOURG BLANC 6		
	STRONGBOW 8.5		
WATER			
PERRIER small 4	SAN PELLEGRINO large 7.5		

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