

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

TIROSALATA 9

roasted red pepper and feta cheese spread, 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 greek salad +\$2

 Gluten free items available

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
- add gyro meat +4

KALE SALAD 14

sliced kale, saganaki cheese, lemon garlic olive oil and pita croutons
- add chicken, prawns, or pork skewers with tzatziki and pita +7
- add gyro meat +4

SOUVLAKI 17 (add potatoes +1)

choice of grilled skewer: Chicken, Prawn, Pork, Wild Salmon, Beef Tenderloin (+\$2.00).
Served with rice, Greek salad, pita and tzatziki

GYRO 15

chicken, lettuce, onion, tomato, tzatziki.
Served with choice of soup or greek salad.

COUNTRY LAMB 28

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

GRILLED OCTOPUS 21

grilled octopus, olive oil, lemon caper dressing and crispy potatoes. Served with greek salad and pita

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

LENTIL SALAD 14

lentils, aruglua, green onion, mint, dill, diced tomato, nutritional yeast, tahini and lemon dressing
- add chicken, prawns, or pork skewers with tzatziki and pita +7
- add gyro meat +4

PIES & SALAD 16

spanakopita with Greek salad and tzatziki

DOLMATHES 17

grape vine leaves stuffed with beef, pork & 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 mashed potato. Includes tzatziki, salad and pita

CALAMARI 17

crispy squid, with Greek salad, pita and tzatziki

LAMB YOVETSIS 18

braised lamb shoulder on a bed of orzo pasta with tomato sauce, topped with saganaki cheese, served with greek salad, pita and tzatziki

SIDES

extra pita 0.5
lemon potatoes 5
bowl of avgolemano 8

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
Please inform your server of any food allergies or dietary restrictions

 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 \$2 off

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 13
*Octavia 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 vancouver~~ yaletown*

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

ALEXI'S MARG 14
*don julio blanco, triple sec, fresh lime juice,
raspberry rooibos reduction*

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	G	LG	B
ANATOLI LEFKO <i>viognier (bc)</i>	9	13	40
CEDAR CREEK <i>pinot gris (bc)</i>	10.5	16	50
RETSINA <i>(gr)</i>	9	13	40
WHITEHAVEN <i>sauvignon blanc (nz)</i>	11	16.5	52
WILLIAM HILL <i>oaked chardonnay (ca)</i>	12.5	18.5	55
LAURENZ <i>singing gruner veltliner (aut)</i>	13	20	62
ROSÉ	G	LG	B
MARE MAGNUM <i>organic rosato (it)</i>	10	16	50
RED WINE	G	LG	B
ANATOLI KOKINO <i>meritage (bc)</i>	9	13	40
BOUTARI NAOUSSA <i>(gr)</i>	10	14.5	45
LUCCARELLI <i>primitivo (it)</i>	10	16	50
PASCUAL TOSO <i>malbec (ar)</i>	13	18.5	60
CLOS DE LA ROILETTE <i>gamay (fr)</i>	13.5	21	68
LA CREMA <i>pinot noir (ca)</i>	17	28	83
DUCKHORN DECOY <i>cabernet sauvignon (ca)</i>	20	30	95
THE PRISONER <i>blend (ca)</i>			110

DRAFT

FAT TUG IPA 6/8
33 ACRES OF SUNSHINE 7/9
OKANAGAN SPRING 1516 LAGER 6/8
MAIN ST PALE ALE 6/8
RED TRUCK- ROTATING TAP 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
LONE TREE CIDER/GINGER APPLE 7

WATER

PERRIER *small* 4 SAN PELLEGRINO *large* 7.5