

μεζέδες

MEZZETHES

- ☐ **HOMOUS** 7.5
chickpeas, tahini, garlic, lemon juice and parsley, served with pita
- ☐ **TZATZIKI + AVOCADO** 9
cucumber, onion, garlic, avocado, yogurt and herbs, served with pita
- ☐ **DIPPING VEGETABLES** 4
- ☐ **DIP TASTER** 10
- ☐ **TIROSALATA** 9
roasted red pepper and feta cheese spread, served with pita
- ☐ **SAGANAKI** 14
breaded pan fried mountain sheep cheese, served with pita
- ☐ **FETA + OLIVES** 12
served with pita
- ☐ **TARAMASOLATA** 7.5
tangy caviar spread, served with pita
- ☐ **HALOUMI CAPRESE** 16
grilled cypriot cheese, tomato, mint and olive oil, served with pita
- ☐ **KOLOKITHAKIA CRISPS** 10
crispy zucchini crisps served with tzatziki

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FISH

- ☐ **OCTOPOTHI** 20
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
The 'True Greek' Pork (the original choice for all greeks)
Tiger prawns
Wild Salmon
Beef Tenderloin (+\$1.00)

- ☐ **HALF ROAST CHICKEN** 27 ☐
lemon, oregano, mustard marinade baked to order and served with our seasonal vegetables, signature potatoes and rice

- ☐ **COUNTRY LAMB** 32 ☐
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)

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MEAT

- ☐ **KEFTEDES** 14 ☐
traditional pork and beef meatballs served in tomato sauce

- ☐ **KOTOPITA** 2 for 14 ☐
greek chicken pot pie, chicken, veggies, saganaki cheese

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

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

- ☐ **MOUSSAKA** 18
layers of eggplant, zucchini, beef, pork, topped with a creamy yogurt bechamel

- ☐ **SOUVLAKI** 13
served kalamaki style on a pita with tzatziki "True Greek" pork, chicken, prawn, wild salmon or beef tenderloin (+\$2.00)

- ☐ **PASTITSIO** 17
greek lasagna, beef and pork meat sauce, creamy bechamel

- ☐ **PIDAKIA** 7.50 / per chop (min 2 chops)
flame grilled lamb chops

- ☐ **DOLMATHES** 4 for 12
grape vine leaves stuffed with beef, pork and rice, cooked in avgolemeno broth

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

λαχανικά

VEGETABLES

- ☐ **GREEK SALAD** 13 / 17
fresh tomatoes, cucumber, peppers and onions, with feta from Greece, capers and olives

- ☐ **FAVA + MUSHROOMS** 15
grilled seasonal mushrooms. lemon, olive oil, over a fava bean puree. Served with pita

- ☐ **KALE SALAD** 12 / 14
sliced kale, saganaki cheese, lemon garlic olive oil and pita croutons

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

- ☐ **LENTIL SALAD** 16
lentils, aruglua, green onion, mint, dill, diced tomato, nutritional yeast, tahini and lemon dressing

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

SIDES

- ☐ *Gluten free*

- ☐ **SEASONAL VEGETABLES** 8.5

- ☐ **LEMON POTATOES** 6.5

- ☐ **RICE** 5.5

- ☐ **BOWL OF AVGOLEMANO** 8

OPA! Parties of 8 or more are subject to 18% gratuity
Please inform your server of any food allergies or dietary restrictions

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bottles of House Wine 40% off		5oz or 8oz House Wine \$3 off	Anatoli Draft \$3 off	Ouzo Shots \$4		Anatoli Draft and Caesars \$3 off

SIGNATURE COCKTAILS
all cocktails are doubles

KARPOUZI 12 watermelon basil mojito	ATHENA SPRITZ 12 prosecco, aperol, soda	SANTORINI MULE 11 vodka, cinnamon ginger syrup, lime, soda
ANATOLI CAESAR 13 rosemary infused gin, greek spice rim, horseradish, grilled prawn garnish	ROTHAKINO 10 boozy peach iced tea	APOLLO 11 cilantro and lime leaf infused gin and tonic
HELEN'S SANGRIA 10 easily the best sangria in 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	5oz	8oz	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	5oz	8oz	B
ANATOLI LEFKO viognier (bc)	9	13	40
RETSINA (gr)	9	13	40
CEDAR CREEK pinot gris (bc)	10.5	16	50
WHITEHAVEN sauvignon blanc (nz)	11	16.5	52
WILLIAM HILL chardonnay (ca)	12.5	18.5	55
LAURENZ singing gruner veltliner (aut)	13	20	62
ROSÉ	5oz	8oz	B
MARE MAGNUM organic rosato (it)	10	16	50
RED WINE	5oz	8oz	B
ANATOLI KOKINO meritage (bc)	9	13	40
BOUTARI NAOUSSA (gr)	10	14.5	45
LUCCARELLI primitivo (it)	10	16	50
PASCUAL TOSO malbec (ar)	13	18.5	60
CLOS DE LA ROILETTE beaujolais (fr)	13.5	21	68
LA CREMA pinot noir (ca)	17	28	83
DUCKHORN DECOY cabernet sauvignon (ca)	20	30	95
THE PRISONER blend (ca)			110

DRAFT	14oz	18oz	BOTTLED
ANATOLI LAGER	6	8	MYTHOS 6.5
ANATOLI PALE ALE	6	8	CORONA 6.75
RUSSELL SCOTCH ALE	7	9	GUINNESS 8
33 ACRES OF LIFE	7	9	HOLSTEN N/A 4.5
ROTATING PARALLEL 49	7	9	RUSSELL PUNCHBOWL IPA 6
SEASONAL- ASK YOUR SERVER	7	9	KRONENBOURG BLANC 6
			LONE TREE CIDER/GINGER APPLE 7

WATER

PERRIER small 4 **SAN PELLEGRINO** large 7.5

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