

APPETIZERS

- TARAMOSALATA 6.5**
tangy caviar spread with pita
- HOMOUS 6.5**
chickpeas, tahini, garlic, parsley and lemon, served with pita
- TZATZIKI 6.5**
cucumber, onion, garlic, yogurt and herbs, served with pita
- FETA & OLIVES 13**
smooth Greek feta & kalamata olives, served with pita
- DIP TASTERS 10**
homous, taramasalata & tzatziki, served with pita
- OCTOPOTHI 20**
grilled octopus, olive oil, marinated red peppers, lemon caper dressing and crispy potatoes
- IANI'S PRAWNS 17**
5 prawns served in a mushroom, tomato, feta and ouzo sauce, served with pita
- KEFTEDES 14**
5 traditional grilled meatballs
- CALAMARI 13**
crispy fried squid
- SAGANAKI 16**
breaded pan fried mountain sheep cheese, served with pita
- HALOUMI CAPRESE 16**
grilled cypriot cheese, tomato, mint, and olive oil, served with pita
- FAVA + MUSHROOMS 15**
grilled seasonal mushrooms, lemon, olive oil, over a fava bean puree, served with pita

- DOLMATHES 14**
grape vine leaves stuffed with meat & rice

- NIKI'S MEATBALLS 15**
4 Greek meatballs and diced potatoes in tomato sauce topped with cheese and baked, served with pita

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

- MANITAROPITA 13**
seasonal mushrooms, artichokes, herbs, wrapped in filo and baked. cup of homous. vegan

SOUPS & SALADS

- AVGOLEMENO 7.5**
chicken rice soup with egg & lemon
- SOUP, SALAD & PITA 14**
your choice of any soup served with Greek salad with cow's feta
- SOUP OF THE DAY 7.5**
ask your server for our Chef's latest creation
- WATERMELON + FETA SALAD 15**
fresh watermelon, seasonal tomatoes, pesto, crumbled feta, and pine nuts
- add skewer of your choice +9
- GREEK SALAD 13 / 17 S / L**
fresh tomatoes, cucumbers, peppers, onions, olives and Dodoni Feta from Greece
- add skewer of your choice +9
- LENTIL SALAD 12 / 16 S / L**
arugula, green onion, mint, dill, diced tomato chickpeas, tahini and lemon dressing
- add skewer of your choice +9
- ANATOLI SALAD 9 / 13 S / L**
crisp romaine, cow's feta, mushrooms, shredded carrots tossed in a creamy vinaigrette
- add skewer of your choice +9

ENTREES

all meals served with rice, potatoes, Greek Salad with cow's feta and tzatziki. Substitute carbs for extra salad +\$2.
Substitue cow's feta for Dondoni Feta from Greece +\$4

- MEZZE PLATTER 33 per person**
(minimum two people)
homous and pita, calamari, spanakopita, keftedes, tzatziki, Greek salad with Dodoni Feta from Greece and choice of:
- braised country lamb and potatoes
- souvlakis and potatoes
- lamb chops and potatoes (+\$8 per person)
- PIDAKIA three chops for 34 or five chops for 40**
flame grilled lamb chops
- COUNTRY LAMB 31**
shoulder of lamb braised until it melts off the bone
- HALF ROAST CHICKEN 25 (allow 25 mins cooking time)**
juicy 1/2 chicken marinated and baked to order
- RABBIT STYFADO 24**
braised rabbit, pearl onion, red wine vinegar, jus and tomatoes, served with fries and a side greek salad
- MOUSSAKA 22**
layers of eggplant, zucchini, potato and ground beef, topped with a creamy bechamel sauce
- VEGGIE MOUSSAKA 22**
layered eggplant, zucchini & a medley of seasonal vegetables topped with a creamy bechamel sauce
- IANI'S PRAWNS & ORZO 21 (served with salad only)**
5 prawns in a tomato, feta and ouzo sauce served with Greek pasta (gluten free version available)
- CALAMARI DINNER 21**
crispy squid, a classic

- LAMB SOUVLAKI 24**
marinated skewer of tender lamb, grilled
- PRAWN SOUVLAKI 24**
marinated skewer of jumbo black tiger prawns, grilled
- SALMON KEBOB 22**
wild salmon kebob served with 2 prawns
- CHICKEN SOUVLAKI 22**
marinated skewer of chicken, grilled
- HALOUMI VEGETABLE KEBOB 22**
marinated skewer of mixed vegetables, haloumi cheese, grilled
- "THE TRUE GREEK" PORK SOUVLAKI 21**
the most popular choice in Greece for good reason!
- PIE DINNER 19**
spinach, feta and herbs wrapped in filo and baked

- MANITAROPITA 18**
seasonal mushrooms, artichokes, herbs, wrapped in filo and baked. cup of homous. served with salad only.
remove feta from salad to make it vegan.

SIDES

- pita 0.5
cup of dip 1
dipping vegetables 4
rice 4
potatoes 4
french fries 4
cup of soup 4
single lamb chop 7
single souvlaki skewer -add \$1 for lamb or prawn 9
country lamb piece 20
moussaka piece 15

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

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

Gluten free

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bottles of House Wine 40% off	5oz or 8oz all wine \$3 off	Sangria \$3 off	House 18oz Draft \$3 off	Ouzo \$4	Rothakino \$2 off	Anatoli Caesars & House 18oz Draft \$3 off

SIGNATURE COCKTAILS
all cocktails 2oz

HELEN'S SANGRIA 10
this is easily the best sangria
in north vancouver

ROTHAKINO 9
delicious boozy peach iced tea

ATHENA SPRITZ 12
prosecco, aperol, soda

GREEK MOJITO 12
metaxa, mint, brown sugar,
fresh lemon, lime juice & soda

ANATOLI CAESAR 12
rosemary infused gin, greek spice rim,
horseradish, grilled prawn garnish

SANTORINI MULE 11
vodka, cinnamon ginger syrup,
lime, soda

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

KARPOUZI 12
fresh watermelon basil mojito

APOLLO 11
cilantro and lime leaf
infused gin and tonic

Anatoli Lefko and Kokino are grown and bottled for us exclusively in Naramata by 3 sisters winery

WHITE WINE

5 oz 8 oz B

ANATOLI LEFKO <i>voignier (bc)</i>	8.5	12.5	40
WHITEHAVEN <i>sauvignon blanc (nz)</i>	10.5	16	52
MISSION HILL ESTATE <i>rosé (bc)</i>	9	14	45
CAVALIERE D'ORO <i>pinot grigio (it)</i>	9	14	45
MISSION HILL ESTATE <i>pinot gris (bc)</i>	10.5	16	50
CEDAR CREEK <i>riesling (bc)</i>	13	18.5	60
BERINGER FOUNDERS ESTATE <i>chardonnay (ca)</i>	13	18.5	60
RETSINA <i>(gr)</i>	9	13	40

RED WINE

5 oz 8 oz B

ANATOLI KOKINO <i>meritage (bc)</i>	8.5	12.5	40
CEDAR CREEK <i>pinot noir (bc)</i>	13.5	20.5	65
CEDAR CREEK <i>merlot (bc)</i>	10	16	50
LUCCARELLI <i>primitivo (it)</i>	10	16	50
VALE DO BONFIM <i>douro (pt)</i>	10	16	50
BOUTARI NAOUSSA <i>xinomavro (gr)</i>	9	14	45
PASCUAL TOSO RESERVE <i>malbec (ar)</i>	13	18.5	60
J. LOHR <i>cabernet sauvignon (ca)</i>	13	18.5	60
LA CREMA <i>pinot noir (ca)</i>			85
3 SISTERS BENCH <i>tempranillo (bc)</i>			60
TRUCHARD <i>cabernet sauvignon (ca)</i>			90

BUBBLES

5 oz B

MIONETTO	8.5	41
<i>treviso prosecco brut (it)</i>		

NON ALCOHOLIC

JUICE		3
POP		3
VIRGIN COCKTAILS		4
WATERMELON BASIL SODA		4
WATERMELON MINT SODA		4
PINEAPPLE GINGER SPARKLER		4
MINT LEMONADE PUNCH		4
NON-ALCOHOLIC BEER		5
SAN PELEGRINO 750 ml		7.5

BOTTLED

KOKANEE	6.5
MYTHOS	6.5
CORONA EXTRA	6.75
KRONENBOURG BLANC	6.75
GUINNESS	8

CIDERS & COOLERS

GROWERS PEACH	6
GROWERS PEAR	6
GROWERS EXTRA DRY APPLE	6
SMIRNOFF ICE	6
NO BOATS ON SUNDAYS	8

DRAFT

ANATOLI LAGER	14oz 6 / 18oz	8
ANATOLI PALE ALE	14oz 6 / 18oz	8
RUSSELL IPA	14oz 7 / 18oz	8.5
PARALLEL 49 ROTATOR	14oz 7 / 18oz	8.5
RED RACER DIRTY BLONDE ALE	14oz 7 / 18oz	8.5
SEASONAL ROTATOR	14oz 7 / 18oz	8.5
BOMBER PILSNER	14oz 7 / 18oz	8.5
STELLA ARTOIS	14oz 8 / 18oz	9.75

We fully support our local craft beer market,
with fresh ingredients and no preservatives.
Anatoli house beers are exclusively brewed by the
Red Truck Beer Company.