

APPETIZERS

- FETA & OLIVES** 12  
*served with pita*
- HOMOUS** 6.5  
*chickpeas, tahini, garlic, lemon juice and parsley, served with pita*
- TARAMOSALATA** 6.5  
*tangy caviar spread, served with pita*
- TZATZIKI** 6.5  
*cucumber, onion, garlic, yogurt and herbs, served with pita*
- DIP TASTERS** 10  
*a trio of homous, taramasalata & tzatziki, served with pita*
- AVGOLEMENO** 7.5  
*chicken rice soup with egg & lemon, served with pita*
- SOUP OF THE DAY** 7.5  
*ask your server for our Chef's latest creation*
- SOUP WITH SALAD & PITA** 14
- CALAMARI** 13  
*crispy goodness, served with tzatziki*
- FAVA + MUSHROOMS** 15  
*grilled seasonal mushrooms, lemon, olive oil, over a fava bean puree, served with pita*

- GREEK SALAD** S / L 13 / 17  
*fresh tomatoes, cucumbers, peppers, onions, Dodoni feta from Greece and olives, served with pita - add skewer of your choice +8*
- ANATOLI SALAD** S / L 9 / 13  
*a crisp romaine salad, mushroom, carrots and feta tossed in a creamy vinaigrette dressing, served with pita - add skewer of your choice +8*
- LENTIL SALAD** S / L 11 / 15  
*arugula, green onion, mint, dill, diced tomato, chickpeas, tahini, and lemon dressing - add skewer of your choice +8*
- MANITAROPITA** 12  
*seasonal mushrooms, artichokes, herbs, wrapped in filo and baked. cup of homous. vegan*
- SPANAKOPITA** 13  
*spinach, feta, herbs wrapped in filo and baked*
- SAGANAKI** 16  
*breaded pan fried mountain sheep cheese, served with pita*
- DOLMATHES** 14  
*grape vine leaves stuffed with beef & rice, served with pita*

ENTREES *substitute carbs for extra salad +\$2*

**ISLAND PLATTER FOR TWO**  
19 per person - a cup of soup to start, spanakopita, rice, potatoes, Greek salad, with Dodoni feta from Greece, homous and tzatziki followed by choice of:  
- braised country lamb  
- pork skewers & meatballs  
- calamari, salmon & prawns  
(no substitutions)

- DOLMATHES** 18  
*grape vine leaves stuffed with beef & rice in an egg & lemon sauce, served with Greek salad, pita and tzatziki*
- COUNTRY LAMB** 27  
*lamb shoulder braised until it melts off the bone, served with rice, potatoes, Greek salad and tzatziki*

**"THE TRUE GREEK PORK SOUVLAKI"** 16  
*pork souvlaki, Greece's most popular dish, served with rice, Greek salad, pita and tzatziki*

**CALAMARI** 16  
*crispy squid, with Greek salad, pita and tzatziki*

**PIES & SALAD** 17  
*spanakopita with Greek salad and tzatziki*

**VEGGIE MOUSSAKA** 19  
*layered eggplant, zucchini & a medley of seasonal vegetables topped with a creamy bechamel sauce, served with Greek salad, pita and tzatziki*

**MOUSSAKA** 19  
*layers of eggplant, zucchini, potato & ground beef, topped with a creamy bechamel sauce, served with Greek salad, pita and tzatziki*

**MANITAROPITA** 16  
*seasonal mushrooms, artichokes, herbs, wrapped in filo and baked. cup of homous. remove feta from salad to make it vegan*

- HALOUMI VEGETABLE KEBOB** 17  
*grilled skewer of mixed vegetables, haloumi cheese, served with rice, Greek salad, pita and tzatziki*
- CHICKEN SOUVLAKI** 18  
*grilled skewer of marinated chicken, served with rice, Greek salad, pita and tzatziki*
- SALMON SOUVLAKI** 18  
*grilled skewer of salmon, served with rice, Greek salad, pita and tzatziki*
- LAMB SOUVLAKI** 20  
*grilled skewer of lamb, served with rice, Greek salad, pita and tzatziki*
- PRAWN SOUVLAKI** 20  
*grilled skewer of jumbo black tiger prawns, served with rice, Greek salad, pita and tzatziki*
- HALF ROAST CHICKEN** 22  
*(please allow 25 minutes cooking time) juicy 1/2 chicken marinated and baked to order, served with potatoes, rice, Greek salad and tzatziki*
- IANI'S PRAWNS & ORZO** 19  
*5 prawns cooked in a tomato, feta, ouzo, mushroom sauce, served over orzo (gluten free version available)*

**GRILLED KEFTEDES** 16  
*5 flame grilled meatballs served with rice, Greek salad, pita and tzatziki*

**PIDAKIA** 32  
*3 flame grilled lamb chops served with rice, potatoes, Greek salad and tzatziki*

**NIKI'S MEATBALLS** 17  
*Greek meatballs, diced potatoes in a zesty tomato sauce, topped with cheese and baked, served with Greek salad, pita and tzatziki*

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

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

<b>HELEN'S SANGRIA</b> 10 <i>this is easily the best sangria in north vancouver</i>	<b>ROTHAKINO</b> 9 <i>delicious boozy peach iced tea</i>	<b>ATHENA SPRITZ</b> 12 <i>prosecco, aperol, soda</i>
<b>GREEK MOJITO</b> 12 <i>metaxa, mint, brown sugar, fresh lemon, lime juice &amp; soda</i>	<b>ANATOLI CAESAR</b> 12 <i>rosemary infused gin, greek spice rim, horseradish, grilled prawn garnish</i>	<b>SANTORINI MULE</b> 11 <i>vodka, cinnamon ginger syrup, lime, soda</i>
<b>ALEXI'S MARGARITA</b> 14 <i>don julio blanco, triple sec, fresh lime juice, raspberry rooibos reduction</i>	<b>KARPOUZI</b> 12 <i>fresh watermelon basil mojito</i>	<b>APOLLO</b> 11 <i>cilantro and lime leaf infused gin and tonic</i>

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

WHITE WINE	5 oz	8 oz	B	BUBBLES	5 oz	B
<b>ANATOLI LEFKO</b> <i>voignier (bc)</i>	8.5	12.5	40	<b>MIONETTO</b>	8.5	41
<b>WHITEHAVEN</b> <i>sauvignon blanc (nz)</i>	10.5	16	52	<i>treviso prosecco brut (it)</i>		
<b>MISSION HILL ESTATE</b> <i>rosé (bc)</i>	9	14	45			
<b>CAVALIERE D'ORO</b> <i>pinot grigio (it)</i>	9	14	45			
<b>MISSION HILL ESTATE</b> <i>pinot gris (bc)</i>	10.5	16	50			
<b>CEDAR CREEK</b> <i>riesling (bc)</i>	13	18.5	60			
<b>BERINGER FOUNDERS ESTATE</b> <i>chardonnay (ca)</i>	13	18.5	60			
<b>RETSINA</b> <i>(gr)</i>	9	13	40			
RED WINE	5 oz	8 oz	B	NON ALCOHOLIC		
<b>ANATOLI KOKINO</b> <i>meritage (bc)</i>	8.5	12.5	40	<b>JUICE</b>		3
<b>CEDAR CREEK</b> <i>pinot noir (bc)</i>	13.5	20.5	65	<b>POP</b>		3
<b>CEDAR CREEK</b> <i>merlot (bc)</i>	10	16	50	<b>VIRGIN COCKTAILS</b>		4
<b>LUCCARELLI</b> <i>primitivo (it)</i>	10	16	50	<b>WATERMELON BASIL SODA</b>		4
<b>VALE DO BONFIM</b> <i>douro (pt)</i>	10	16	50	<b>WATERMELON MINT SODA</b>		4
<b>BOUTARI NAOUSSA</b> <i>xinomavro (gr)</i>	9	14	45	<b>PINEAPPLE GINGER SPARKLER</b>		4
<b>PASCUAL TOSO RESERVE</b> <i>malbec (ar)</i>	13	18.5	60	<b>MINT LEMONADE PUNCH</b>		4
<b>J. LOHR</b> <i>cabernet sauvignon (ca)</i>	13	18.5	60	<b>NON-ALCOHOLIC BEER</b>		5
<b>LA CREMA</b> <i>pinot noir (ca)</i>			85	<b>SAN PELEGRINO 750 ml</b>		7.5
<b>3 SISTERS BENCH</b> <i>tempranillo (bc)</i>			60			
<b>TRUCHARD</b> <i>cabernet sauvignon (ca)</i>			90			

BOTTLED

<b>KOKANEE</b>	6.5
<b>MYTHOS</b>	6.5
<b>CORONA EXTRA</b>	6.75
<b>KRONENBOURG BLANC</b>	6.75
<b>GUINNESS</b>	8

CIDERS & COOLERS

<b>GROWERS PEACH</b>	6
<b>GROWERS PEAR</b>	6
<b>GROWERS EXTRA DRY APPLE</b>	6
<b>SMIRNOFF ICE</b>	6
<b>NO BOATS ON SUNDAYS</b>	8

DRAFT

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