

Ορεκτικά

APPETIZERS

- TARAMOSALATA 9**
CAVIAR SPREAD WITH PITA
- HOMOUS 9**
CHICKPEAS, TAHINI, GARLIC, PARSLEY AND LEMON, SERVED WITH PITA
- TZATZIKI 9**
CUCUMBER, ONION, GARLIC, YOGURT AND HERBS, SERVED WITH PITA
- DIP TASTERS 11**
SMALL SELECTION OF TZATZIKI, HOMOUS AND TARAMOSALATA
- DIPPING VEGETABLES 5**
RAW CUCUMBER, CELERY AND CARROTS
- SAGANAKI 18**
BREADED PAN FRIED MOUNTAIN SHEEP CHEESE, SERVED WITH PITA
- HALOUMI CAPRESE 18**
GRILLED CYPRIOT CHEESE, TOMATO, MINT, AND OLIVE OIL, SERVED WITH PITA
- BAKED FETA & TOMATOES 15**
BAKED GREEK FETA & ROASTED TOMATOES, SERVED WITH PITA
- KEFTEDES 15**
TRADITIONAL PORK AND BEEF MEATBALLS, SERVED IN TOMATO SAUCE AND TOPPED WITH SHREDDED SAGANAKI CHEESE
- SPANAKOPITA 15**
SPINACH, FETA AND HERBS, WRAPPED IN FILO AND BAKED UNTIL GOLDEN BROWN
- KOLOKITHAKIA CRISPS 12**
CRISPY ZUCCHINI SERVED WITH A LEMON TAHINI GARLIC SOY DIP
- CRISPY CAULIFLOWER 14**
STEAMED AND OVEN BAKED SERVED WITH LEMON TAHINI GARLIC SOY DIP
- VEGAN DOLMATHES 14**
MUSHROOM BLEND, FRESH HERBS AND RICE, WRAPPED IN GRAPE VINE LEAVES, SIMMERED IN VEGGIE LEMON BROTH
- CALAMARI 16**
CLASSIC AND CRISPY, SERVED WITH TZATZIKI
- IANI'S PRAWNS 21**
5 PRAWNS SERVED IN A MUSHROOM, TOMATO, FETA AND OUZO SAUCE, SERVED WITH PITA
- OCTOPOTHI 23**
GRILLED OCTOPUS, OLIVE OIL, MARINATED RED PEPPERS, LEMON CAPER DRESSING AND CRISPY POTATOES

Σούπες και σαλάτες

SOUPS & SALADS

- GREEK SALAD 14/18 S/L**
FRESH TOMATOES, CUCUMBERS, PEPPERS, ONIONS, OLIVES AND GREEK FETA
- VEGAN GREEK SALAD 15/19 S/L**
FRESH TOMATOES, CUCUMBERS, PEPPERS AND ONIONS, WITH COCONUT FETA, CAPERS AND OLIVES
- MAROULI SALAD 13/17 S/L**
ROMAINE LETTUCE, FETA, CHERRY TOMATOES, DILL, GREEN ONION, LEMON JUICE, OLIVE OIL, RED WINE VINEGAR
- SUBSTITUTE FOR VEGAN FETA \$1
- BOWL OF AVGOLEMONO 9**
CHICKEN RICE SOUP WITH EGG & LEMON
- BOWL OF FASOLADA 9**
HEARTY BEAN TOMATO SOUP

Κυρίως πιάτα

MAINS


ALL MEALS ARE SERVED WITH RICE, POTATOES, GREEK SALAD AND TZATZIKI. SUBSTITUTE CARDS FOR EXTRA SALAD +\$5. SUBSTITUTE COW'S FETA FOR GREEK FETA +\$4

- MEZZE PLATTER 85** FOR TWO PEOPLE OR **127** FOR 3 PEOPLE
(MINIMUM TWO PEOPLE / RICE NOT INCLUDED)
HOMOUS AND PITA, CALAMARI, SPANAKOPITA, KEFTEDES, TZATZIKI, GREEK SALAD WITH 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 **38** OR FIVE CHOPS FOR **56**
FLAME GRILLED LAMB CHOPS
- COUNTRY LAMB 38**
SHOULDER OF LAMB BRAISED UNTIL IT MELTS OFF THE BONE
- HALF ROAST CHICKEN 32**
JUICY 1/2 CHICKEN MARINATED AND BAKED TO ORDER
- SOUVLAKI DINNER 25**
TWO GRILLED SKEWERS OF YOUR CHOICE
- CHICKEN
- THE "TRUE GREEK" PORK
- WILD SALMON
- TIGER PRAWN
- LAMB (+\$1.00 EACH)
- BEEF TENDERLOIN (+\$1.00 EACH)
- CALAMARI DINNER 24**
CRISPY SQUID, A CLASSIC
- MOUSSAKA 28**
LAYERS OF EGGPLANT, ZUCCHINI, POTATO AND GROUND PORK & BEEF, TOPPED WITH A CREAMY BECHAMEL SAUCE
- LAMB YOVETSIS 25** (SERVED WITH SALAD ONLY)
BRAISED LAMB SHOULDER ON A BED OF ORZO PASTA WITH TOMATO SAUCE, TOPPED WITH SAGANAKI CHEESE
- PASTITSIO 25** (SERVED WITH SALAD ONLY)
GREEK LASAGNA, BEEF AND PORK MEAT SAUCE, CREAMY BECHAMEL
- VEGAN PLATTER 80** FOR TWO PEOPLE OR **120** FOR 3 PEOPLE
(MINIMUM TWO PEOPLE)
HOMOUS AND PITA, BRIAM, CRISPY CAULIFLOWER, DOLMATHES, VEGAN GREEK SALAD TO SHARE AND TWO BEYOND MEAT SKEWERS PER PERSON
- VEGAN SOUVLAKI DINNER 26**
TWO GRILLED BEYOND MEAT SKEWERS SERVED WITH BRIAM, VEGAN GREEK SALAD AND HOMOUS
- VEGAN MOUSSAKA 22**
LAYERS OF EGGPLANT, ZUCCHINI, CARROTS AND POTATOES TOPPED WITH SOY MASHED POTATO SERVED WITH BRIAM AND VEGAN GREEK SALAD
- SPANAKOPITA DINNER 24**
SPINACH, FETA AND HERBS, WRAPPED IN FILO AND BAKED UNTIL GOLDEN BROWN

Συνοδευτικά

SIDES

PITA	0.5
CUP OF DIP	1.5
RICE	4
LEMON POTATOES	4
BRIAM	5
FRENCH FRIES	5
CUP OF SOUP	5
SINGLE SOUVLAKI SKEWER	8
- ADD \$1 FOR LAMB OR BEEF TENDERLOIN OR BEYOND MEAT	
SINGLE LAMB CHOP	8.5
COUNTRY LAMB PIECE	27
MOUSSAKA PIECE	18
VEGAN MOUSSAKA PIECE	16
WARM ASSORTED OLIVES	5

 MEALSHARE WILL PROVIDE ONE MEAL TO SOMEONE IN NEED @MEALSHARETEAM #BUY1GIVE1

 GLUTEN FREE WITH SOME MODIFICATIONS FROM OUR KITCHEN

 VEGAN

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		8OZ GLASS WINE	20OZ CRAFT BEER	OUZO SHOTS		MYTHOS BOTTLES
40% OFF		\$4 OFF	\$7	\$4		\$5

SIGNATURE COCKTAILS

KARPOUZI 13 FRESH SQUEEZED WATERMELON JUICE, WHITE RUM, ST-GERMAIN, BASIL, TOPPED WITH SODA, 2OZ	ANATOLI CAESAR 14 ROSEMARY INFUSED GIN, GREEK SPICE AND CELERY SALT RIM, GRILLED PRAWN GARNISH, 2OZ	KOLASI SOUR 14 ST-GERMAIN, APEROL, VODKA, LEMON JUICE, GRAPEFRUIT JUICE, EGG WHITES, ANGOSTURA BITTERS, 2OZ
ROTHAKINO 13 BOOZY ICED TEA WITH CROWN ROYAL PEACH AND LEMON, 2OZ	HELEN'S SANGRIA 13 EASILY THE BEST SANGRIA IN NORTH VANCOUVER, 3OZ	PARADEISOS TONIC 15 EMPRESS GIN, HONEY SYRUP, LEMON JUICE, TONIC, 2OZ
ALEXI'S MARGARITA 15 PATRON SILVER, COINTREAU, FRESH LIME JUICE, RASPBERRY ROOIBOS REDUCTION, 2OZ	ATHENS MULE 14 FAMOUS GREEK BRANDY METAXA7*, WITH FRESH LIME JUICE, HONEY SYRUP, MINT LEAVES, TOPPED WITH GINGER BEER, 2OZ	MEDUSA'S MARTINI 13 OUR GREEK TWIST ON A CLASSIC COSMO, FAMOUS GREEK BRANDY METAXA7*, TRIPLE SEC, FRESH LIME AND CRANBERRY JUICE, 2OZ

BUBBLES

BONOVAL CAVA (SP)	5oz	8oz	B
	9		45
CONCERTO DICORLO LAMBRUSCO GRASPAROSSA (IT) 2019			60

WHITE WINE

ANATOLI LEFKO VIOGNIER (BC) 2019	5oz	8oz	B
	9	14	45
RETSINA (GR) 2019	9	13	40
TINHORN CREEK CHARDONNAY (BC) 2018	9	14	45
CANTINA ZACCAGNINI PINOT GRIGIO (IT) 2019	10.5	16	50
WHITEHAVEN SAUVIGNON BLANC (NZ) 2020	11	16.5	52

RED WINE

ANATOLI KOKKINO MERITAGE (BC) 2018	5oz	8oz	B
	9	14	45
ALAMOS MENDOZA MALBEC (AR) 2017	9	14	45
BOUTARI GRANDE RESERVE XINOMAVRO (GR) 2018	10.5	16	50
SACHETTO PINOT NERO (IT) 2018	10.5	16	50
J. LOHR CABERNET SAUVIGNON (CA) 2018	13	18.5	60
RUFFINO MODUS SANGIOVESE, MERLOT & CAB SAUV (IT) 2017			70

DRAFT

	16oz	20oz
THE GREEK LAGER	6.5	8.5
THE GREEK PALE ALE	6.5	8.5
BRIDGE BREWING SEASONAL TAP	7.5	9.5
STRAWBERRY BLONDE ALE - NORTH POINT	7.5	9.5
TRASH PANDA HAZY IPA - PARALLEL 49	7.5	9.5
CZECH PILSNER - WILD EYE BREWING	7.5	9.5
SEASONAL ROTATOR	7.5	9.5
LA CERVECERIA ASTILLEROS ROTATOR	7.5	9.5

BOTTLED

MYTHOS 7
CORONA 7
KRONENBOURG BLANC 7
DARK MATTER - HOYNE BREWING 10
NO BOATS ON SUNDAY CIDER
- APPLE 8.5
- PEACH 8.5

NON-ALCOHOLIC

JUICE 4	SPARKLING MINT LEMONADE 4
POP 4	NON-ALCOHOLIC BEER 5.5
VIRGIN COCKTAILS 4	SOUROTI - GREEK SPARKLING WATER
WATERMELON BASIL SODA 4	- 250 ml 4
WATERMELON MINT SODA 4	- 750 ml 8

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