

### APPETIZERS

#### BAKED FETA & TOMATOES 12

baked Greek feta & roasted tomatoes, served with pita

#### HOMOUS 8

chickpeas, tahini, garlic, lemon juice and parsley, served with pita

#### TARAMOSALATA 8

tangy caviar spread, served with pita

#### TZATZIKI 8

cucumber, onion, garlic, yogurt and herbs, served with pita

#### TIROSALATA 9

roasted red pepper and feta cheese spread, served with pita

#### DIP TASTERS 10

a trio of homous, taramosalata & tzatziki, served with pita

#### CALAMARI 14

crispy goodness, served with tzatziki

#### SPANAKOPITA 13

spinach, feta, herbs wrapped in filo and baked

#### SAGANAKI 16

breaded pan fried mountain sheep cheese, served with pita



#### DOLMATHES 16

grape vine leaves stuffed with beef, pork & rice served with pita

### SOUPS & SALADS

#### GREEK SALAD S / L 13 / 17

fresh tomatoes, cucumbers, peppers, onions, olives and Greek Feta

- add skewer of your choice +5

#### 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 +5

#### SOUP, SALAD & PITA 14

your choice of any soup served with Greek salad with cow's feta

#### AVGOLEMENO 8

chicken rice soup with egg & lemon

#### FASOLADA 8

hearty bean soup, vegan

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

#### ISLAND PLATTER FOR TWO

41 for two people & 63 for 3 people

a cup of soup to start, spanakopita, rice, potatoes, Greek salad, with feta from Greece, homous and tzatziki followed by choice of:

- braised country lamb
  - pork skewers & meatballs
  - calamari, salmon & prawns
- (no substitutions)

#### DOLMATHES 19

grape vine leaves stuffed with beef & rice in an egg & lemon sauce, served with Greek salad, pita and tzatziki

#### COUNTRY LAMB 29

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

#### CALAMARI 17

crispy squid, with Greek salad, pita and tzatziki

#### PIES & SALAD 17

spanakopita with Greek salad and tzatziki



#### VEGAN MOUSSAKA 19

layers of eggplant, zucchini, carrots and potatoes topped with soy mashed potato

#### MOUSSAKA 21

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

#### SOUVLAKI LUNCH 19

two grilled skewers of your choice served with rice, Greek salad, pita and tzatziki

- Chicken
- The "True Greek" Pork
- Wild Salmon

- Veggie Skewer with Grilled Haloumi

- Tiger Prawn

- Lamb (+\$1.00 each)

- Beef Tenderloin (+\$1.00 each)

#### HALF ROAST CHICKEN 24

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 18

4 flame grilled meatballs served with rice, Greek salad, pita and tzatziki

#### PIDAKIA 34

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

#### NIKI'S MEATBALLS 19

Greek meatballs, diced potatoes in a zesty tomato sauce, topped with cheese and baked, served with Greek salad, pita and tzatziki

#### LAMB YOVETSIS 21 (served with salad only)

braised lamb shoulder on a bed of orzo pasta with tomato sauce, topped with saganaki cheese

 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	8oz glass of wine \$3 off	Sangria \$4 off	20oz Draft \$3 off	Ouzo \$4	Rothakino \$4 off	Anatoli Caesars \$4 off

### SIGNATURE COCKTAILS

all cocktails 2oz

<b>HELEN'S SANGRIA</b> 12 <i>this is easily the best sangria in north vancouver - 3oz</i>	<b>ROTHAKINO</b> 12 <i>delicious boozy iced tea with crown royal peach and lemon</i>	<b>PARADEISOS TONIC</b> 14 <i>empress gin, honey syrup, lemon juice, tonic</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, grilled prawn garnish</i>	<b>VASILIKÓS SMASH</b> 12 <i>muddled basil, gin, lemon and grapefruit juice</i>
<b>ALEXI'S MARGARITA</b> 14 <i>cenote blanco, triple sec, fresh lime juice, raspberry rooibos reduction</i>	<b>KARPOUZI</b> 12 <i>fresh squeezed watermelon juice, white rum, St-Germain, basil, topped with soda</i>	<b>KOLASI SOUR</b> 12 <i>St-Germain, aperol, vodka, lemon juice, grapefruit juice, egg whites, angostura bitters</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
ANATOLI LEFKO <i>voignier (bc)</i>	8.5	12.5	40	BONOVAL <i>cava (sp)</i>	9	45
WHITEHAVEN <i>sauvignon blanc (nz)</i>	10.5	16	52	VILLA DICORLO <i>lambrusco grasparossa (it)</i>		60
MISSION HILL ESTATE <i>rosé (bc)</i>	9	14	45	NON ALCOHOLIC		
CANTINA ZACCAGNINI <i>pinot grigio (it)</i>	9	14	45	JUICE		3
TINHORN CREEK <i>chardonnay (ca)</i>	19	14	45	POP		3
RETSINA ( <i>gr</i> )	9	13	40	VIRGIN COCKTAILS		4
RED WINE	5 oz	8 oz	B	WATERMELON BASIL SODA		4
ANATOLI KOKINO <i>meritage (bc)</i>	8.5	12.5	40	WATERMELON MINT SODA		4
MEIOMI <i>pinot noir (ca)</i>	14	21.5	68	SPARKLING MINT LEMONADE		4
CEDAR CREEK <i>merlot (bc)</i>	10	16	50	NON-ALCOHOLIC BEER		5
BOUTARI NAOUSSA <i>xinomavro (gr)</i>	9	14	45	GREEK SPARKLING POPS		3
ALAMOS MENDOZA <i>malbec (ar)</i>	19	14	45	- Orange or lemon		
J. LOHR <i>cabernet sauvignon (ca)</i>	13	18.5	60	SOUROTI - Greek Sparkling Water		
				250 ml		4
				750 ml		8

### BOTTLED

MYTHOS	6.5
CORONA EXTRA	6.75
KRONENBOURG BLANC	6.75
GUINNESS	8

### CIDERS

### NO BOATS ON SUNDAY

apple	8
cranberry rosé	8

### DRAFT

ANATOLI - Lager	16oz 6 / 20oz	8
ANATOLI - Pale Ale	16oz 6 / 20oz	8
BRIDGE - Blood Orange Wheat Ale	16oz 7 / 20oz	9
BEERE - Pinky Sour	16oz 7 / 20oz	9
NORTH POINT - Blonde Ale	16oz 7 / 20oz	9
PARALLEL 49 - Trash Panda Hazy IPA	16oz 7 / 20oz	9
WILDEYE - Dark Lager	16oz 7 / 20oz	9
STELLA ARTOIS	16oz 8 / 20oz	10

We fully support our local craft beer market on the North Shore, featuring taps from Beere, Bridge, North Point and Wildeye Brewing. All local craft beer offerings are free of preservatives and made with fresh ingredients. Anatoli house beers are exclusively brewed by the Red Truck Beer Company.