

Join us for Happy Hour every day 3pm - 6pm and 9pm - close

ANATOLI  
SOUVLAKI

## APPETIZERS

- TARAMASALATA** 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
- KEFALOGRAVIERA POLENTA** 15  
crispy fried polenta, infused with fresh herbs and mountain sheep cheese, served in a light tomato sauce
- DOLMATHES** 14  
grape vine leaves stuffed with meat & rice
- CHICKEN LIVERS** 14  
pan fried to crispy perfection, served with pita
- 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
- KOTOPITA** 14  
Greek chicken pot pie; chicken, veggies, saganaki cheese, bechamel & baked to perfection

## SOUPS & SALADS

- AVGOLEMENO** 7.5  
chicken rice soup with egg & lemon
- SOUP OF THE DAY** 7.5  
ask your server for our Chef's latest creation
- LENTIL SALAD** 12 / 16 S / L  
arugula, green onion, mint, dill, diced tomato nutritional yeast, tahini and lemon dressing - add skewer of your choice +9
- SOUP, SALAD & PITA** 14  
your choice of any soup served with Greek salad with cow's feta
- GREEK SALAD** 13 / 17 S / L  
fresh tomatoes, cucumbers, peppers, onions, olives and Dodoni Feta from Greece - 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
- KOTOPITA** 22  
Greek chicken pot pie; chicken, veggies, saganaki cheese, bechamel & baked to perfection, served with salad only
- 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
- 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

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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	18oz Draft \$3 off	Ouzo \$4	Rothakino \$2 off	Anatoli Caesars & 18oz Draft \$3 off

SIGNATURE COCKTAILS

all cocktails 2oz

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

**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 voignier (bc)	8.5	12.5	40
WHITEHAVEN sauvignon blanc (nz)	10.5	16	52
OGIO pinot grigio (it)	10.5	16	52
CEDAR CREEK pinot gris (bc)	10.5	16	52
WILLIAM HILL oaked chardonnay (ca)	13.5	20	65
RETSINA (gr)	9	13	40

RED WINE

	5 oz	8 oz	B
ANATOLI KOKINO meritage (bc)	8.5	12.5	40
LA CREMA pinot noir (ca)	16	26	79
MT. BOUCHERIE merlot (bc)	10	16	50
LUCCARELLI primitivo (it)	10	16	50
BOUTARI NAOUSSA xinomavro (gr)	9	14	45
PASCUAL TOSO malbec (ar)	13	18.5	60
LUNESSENCE cabernet sauvignon (bc)	11	16.5	52
3 SISTERS BENCH tempranillo (bc)			60
TRUCHARD cabernet sauvignon (ca)			87
PRISONER blend (ca)			110

BUBBLES

	5 oz	B
MIONETTO treviso prosecco brut (it)	8.5	41
VEUVE CLIQUOT the classic (fr)		120

NON ALCOHOLIC

JUICE	3
POP	3
VIRGIN COCKTAILS	4
WATERMELON BASIL SODA	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

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
CENTRAL CITY ROTATOR	14oz 7 / 18oz	8.5
SEASONAL ROTATOR	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. Proudly rotating the best offerings from Central City & Parallel 49 year round. Anatoli house beers are exclusively brewed by the Red Truck Beer Company