




LUNCH

THE GREEK BY ANATOLI

 GLUTEN FREE WITH SOME MODIFICATIONS FROM OUR KITCHEN
 VEGAN
 MEALSHARE WILL PROVIDE ONE MEAL TO SOMEONE IN NEED
@MEALSHARETEAM #BUY1GIVE1

APPETIZERS

HOMOUS \$11

Chickpeas, tahini, garlic, lemon juice and parsley, served with fresh baked pita

TZATZIKI \$11

Greek yogurt, cucumber, onion and garlic, served with fresh baked pita

TARAMOSALATA \$11

Tangy caviar spread, served with fresh baked pita

TYROSALATA \$11

Spicy feta dip, served with fresh baked pita

DIP TASTER \$14

Your choice of 3 dips - homous, tzatziki, taramosalata or tyrosalata served with fresh baked pita

ROASTED CAULIFLOWER \$16

Steamed and oven baked, served with lemon tahini garlic soy dip

CALAMARI \$17

Classic and crispy, served with tzatziki

SAGANAKI \$18

Breaded, pan fried, mountain sheep cheese, served with fresh baked pita

SPANAKOPITA \$18

Spinach, feta and herbs wrapped in filo pastry and baked until golden brown

DIPPING VEGETABLES \$7

Fresh cucumber, celery and carrots

ENTREES

GREEK SALAD \$20

Fresh tomatoes, cucumbers, peppers, onions, capers, olives and Greek feta


ORZO SALAD \$20

Orzo pasta, zucchini, peppers, kalamata olives, Greek feta, fresh tomatoes, capers, tahini dressing

WATERMELON SALAD \$18

Fresh watermelon, strawberries, basil, tomatoes, feta, pesto dressing

ADD TO YOUR SALAD

- Two skewers of your choice, tzatziki and fresh baked pita (chicken thigh, traditional pork, wild salmon, tiger prawn or beyond meat) \$8
- Two skewers of beef tenderloin, tzatziki and fresh baked pita \$9
- Gyro meat, tzatziki and fresh baked pita \$7
- Substitute vegan coconut feta \$2 

SOUVLAKI \$23

Your choice of (2) meat skewers: traditional pork, chicken thigh, tiger prawn, wild salmon, beyond meat, or add \$1.00 per beef tenderloin skewer. Served with long grain rice, Greek salad, fresh baked pita and tzatziki

- Add lemon potatoes \$1

GYRO \$20

Slow-roasted chicken, lettuce, tomato, onion and tzatziki on a fresh baked pita, with your choice of soup or Greek salad

GRILLED KEFTEDES \$20

Grilled pork and beef meatballs, housemade tomato sauce, topped with shredded saganaki cheese. Served with long grain rice, Greek salad, fresh baked pita and tzatziki

COUNTRY LAMB \$35

Five hour braised lamb shoulder, served with long grain rice, Greek salad, fresh baked pita and tzatziki

PIES & SALAD \$22

Spanakopita, served with Greek salad and tzatziki

VEGAN DOLMATHES \$22

Mushroom blend, rice and herbs wrapped in grape vine leaves, simmered in vegan lemon broth. Served with Greek salad, fresh baked pita and tzatziki

HALF-ROAST CHICKEN \$30

Mustard-herb marinated chicken baked to order, served with long grain rice, lemon potatoes, Greek salad, fresh baked pita and tzatziki

IANI'S ORZO \$22

Five tiger prawns cooked in a housemade tomato, feta, ouzo, mushroom sauce over orzo. Served with fresh baked pita and tzatziki

VEGAN MOUSSAKA \$20

Layers of eggplant, zucchini and carrots, topped with soy mashed potatoes. Served with Greek salad, fresh baked pita and homous

LAMB YUVETSI \$25

Five hour braised lamb shoulder on a bed of orzo pasta, with homemade tomato sauce, topped with shredded saganaki cheese. Served with Greek salad, fresh baked pita and tzatziki

OCTOPOTHI \$28

Grilled octopus, olive oil, lemon caper dressing and crispy potatoes. Served with fresh baked pita and tzatziki

CALAMARI \$20

Classic and crispy, served with fresh baked pita and tzatziki

MOUSSAKA \$24

Layers of eggplant, zucchini, potato, beef and pork, topped with a creamy bechamel sauce. Served with fresh baked pita and tzatziki

SIDES

ASSORTED WARM OLIVES \$8

EXTRA PITA \$2

LEMON POTATOES \$8

LONG GRAIN RICE \$7.5

FASOLADA SOUP \$10

Hearty bean and tomato

AVGOLEMONO SOUP \$10

Chicken rice soup with egg & lemon

CUP OF DIP \$1.5

**OPA! PARTIES OF 8 OR MORE
ARE SUBJECT TO 18% GRATUITY**

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

 THEGREEKBYANATOLI |  THEGREEKBYANATOLI

DRINKS

THE GREEK BY ANATOLI

SIGNATURE COCKTAILS

20Z

KARPOUZI \$13

Fresh watermelon juice, white rum, St-Germain and basil, topped with soda

ANATOLI CAESAR \$14

Rosemary infused gin, greek spice and celery salt rim, grilled prawn garnish

KOLASI SOUR \$14

St-Germain, Aperol, vodka, fresh lemon and grapefruit juice, aquafaba, angostura bitters

ROTHAKINO \$13

Boozy iced tea with Crown Royal Peach and fresh lemon juice

HELEN'S SANGRIA \$13

Makris family secret recipe (3oz)

DRESS TO EMPRESS \$16

Lavender infused Empress Gin, fresh lemon juice, aquafaba, honey

ALEXI'S MARGARITA \$15

Patron Silver, Cointreau, fresh lime juice, raspberry rooibos reduction

MEZCAL MARGARITA \$15

Sombra Mez, Triple Sec, fresh lime juice and honey
Regular or spicy

ICARUS' WINGS \$15

Bulleit Bourbon, Aperol, Disaronno, fresh lemon juice

ESPRESSO MARTINI \$16

The Classic: Grey Goose, Kahlua, espresso, coffee bitters

DRINK SPECIALS

MONDAY & TUESDAY Bottles of House Wine (40% off)

WEDNESDAY 8oz glass of wine (\$3 off)

THURSDAY 20oz craft beer (\$7)

FRIDAY & SATURDAY Ouzo Shots (\$4), Helen's Sangria (\$7)

SUNDAY 20oz The Greek Beers (ale and lager) (\$5)

WINE

BUBBLES

	5oz	BTL
SEGURA VIUDAS Spain	\$14	\$50
CONCERTO DICORLO Italy		\$60
VEUVE CLIQUOT France		\$150

WHITE WINE

	5oz	8oz	BTL
ANATOLI LEFKO VIOGNIER British Columbia	\$11	\$15	\$45
GROW WILD WHITE BLEND British Columbia	\$11	\$16	\$45
CANTINA PINOT GRIGIO Italy	\$12	\$17	\$50
VOLTES WHITE BLEND Greece	\$12	\$17	\$50
WHITEHAVEN SAUVIGNON BLANC New Zealand	\$13	\$19	\$59
MT BOUCHERIE CHARDONNAY British Columbia	\$13	\$19	\$59
WILLIAM FEVRE CHABLIS France			\$84

ROSÉ

	5oz	8oz	BTL
STONE ROAD ROSÉ British Columbia	\$11	\$15	\$45
GREY MONK ROSÉ British Columbia	\$12.5	\$17.5	\$54

RED WINE

	5oz	8oz	BTL
ANATOLI KOKKINO MERITAGE British Columbia	\$11	\$15	\$45
LONG BARN PINOT NOIR British Columbia	\$12	\$17	\$50
SACHETTO PINOT NERO Italy	\$12.5	\$17.5	\$55
FOXTROT "THE WALTZ" PINOT NOIR Italy			\$150
CHAPOUTIER CÔTE DU RHONE France	\$12.5	\$17.5	\$55
VOLTES RED BLEND Greece	\$12.5	\$17.5	\$52
LOS ALAMOS MALBEC Argentina	\$12	\$17	\$50
GUADO AL TASSO "IL BRUCIATTO" Italy			\$90
MASI AMARONE CLASSICO Italy			\$110
THOUSAND LIVES CABERNET SAUVIGNON Argentina	\$12	\$17	\$52
BONANZA CABERNET SAUVIGNON California	\$16	\$24	\$75

BEER

DRAFT

16oz 20oz

The Greek Lager	\$7	\$9
The Greek Pale Ale	\$7	\$9
Wildeye Brewing Czezh Pilsner	\$8.5	\$10.5
Parallel 49 Trash Panda Hazy IPA	\$8.5	\$10.5
Strange Fellows Talisman West Coast IPA	\$8.5	\$10.5
North Point Brewing Rotating Tap	\$8.5	\$10.5

BOTTLED

BTL

Heineken 0.0 (Non-Alcoholic)	\$5.5
Fix Hellas Lager	\$8
Corona	\$8
Kronenbourg Blanc	\$8
Sake Bomb Seasonal Selection	\$7.5
No Boats on Sunday Seasonal Selection	\$9
Phillips Blue Buck	\$8

WATER

BOTTLE

	250ml	750ml
Souroti Greek Sparkling Water	\$4	\$8