

THE GREEK BY ANATOLI

OUR MENU, JUST LIKE ANY TAVERNA IN GREECE IS SERVED "MEZZE" STYLE.
A SERIES OF SMALL DISHES SERVED AS THEY ARE READY, DESIGNED TO BE SHARED.

Βουτιές/τυρί

DIPS & CHEESE

HOMOUS 9

CHICKPEAS, TAHINI, GARLIC,
LEMON JUICE AND PARSLEY,
SERVED WITH PITA

TZATZIKI 9

CUCUMBER, ONION, GARLIC,
YOGURT AND HERBS, SERVED
WITH PITA

TAMOSALATA 9

CAVIAR SPREAD,
SERVED WITH PITA

DIP TASTER 11

SMALL SELECTION OF TZATZIKI,
HOMOUS, AND TAMOSALATA

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

DIPPING VEGETABLES 4

RAW CUCUMBER, CELERY,
AND CARROTS

Λαχανικά

VEGETABLES & VEGAN

GREEK SALAD 14 / 18

FRESH TOMATOES, CUCUMBERS, PEPPERS AND ONIONS,
WITH FETA FROM GREECE, CAPERS AND OLIVES

FAVA + MUSHROOMS 17

GRILLED SEASONAL MUSHROOMS, LEMON, OLIVE OIL,
ON A FAVA BEAN PUREE. SERVED WITH PITA

VEGAN GREEK SALAD 15 / 19


FRESH TOMATOES, CUCUMBERS, PEPPERS, AND ONIONS,
WITH COCONUT FETA, CAPERS AND OLIVES

SPANAKOPITA 2 for 15

SPINACH, FETA AND HERBS, WRAPPED IN FILO AND BAKED
UNTIL GOLDEN BROWN

MAROULI SALAD 13 / 17

ROMAINE LETTUCE, FETA, CHERRY TOMATOES, DIL,
GREEN ONION, LEMON JUICE, OLIVE OIL, RED WINE VINEGAR

- SUBSTITUTE FOR VEGAN FETA \$1 

VEGAN MOUSSAKA 16

LAYERS OF EGGPLANT, ZUCCHINI, CARROTS AND
POTATOES TOPPED WITH SOY MASHED POTATO

LENTIL SALAD 14

LENTILS TOSSED WITH CRUMBLERED FETA, DILL,
MINT, OLIVE OIL, AND LEMON

- SUBSTITUTE FOR VEGAN COCONUT FETA \$1 

VEGAN DOLMATHES 4 FOR 14

MUSHROOM BLEND, FRESH HERBS AND RICE, WARPPED IN
GRAPE VINE LEAVES, SIMMERED IN VEGGIE LEMON BROTH

HORTA 15

STEAMED SEASONAL GREENS, TOSSED IN OLIVE OIL,
SALT & LEMON

KOLOKITHAKIA CRISPS 12

CRISPY ZUCCHINI SERVED WITH
A LEMON TAHINI GARLIC SOY DIP

BEYOND SOUVLAKI 14

TWO SPICED BEYOND MEAT SKEWERS, MUSHROOM,
ONIONS AND PEPPERS, SERVED WITH LEMON TAHINI
GARLIC SOY DIP ON A PITA

CRISPY CAULIFLOWER 14

FLASH FRIED AND FINISHED IN THE OVEN, ON A BED OF
ARUGULA, SERVED WITH LEMON TAHINI GARLIC SOY DIP

BOWL OF FASOLADA SOUP 9

HEARTY BEAN TOMATO SOUP

SOUVLAKI PLATTER 35.5

4 SKEWERS OF YOUR CHOICE SERVED WITH CLAY BAKED VEGETABLE BRIAM, LEMON POTATOES AND RICE:

CHICKEN

WILD SALMON

BEYOND MEAT

TIGER PRAWNS

THE 'TRUE GREEK' PORK

BEEF TENDERLOIN (+\$1.00)

(THE ORIGINAL CHOICE FOR ALL GREEKS)

HALF ROAST CHICKEN 33

LEMON, OREGANO, MUSTARD MARINADE BAKED TO ORDER

SERVED WITH CLAY BAKED VEGETABLE BRIAM, LEMON POTATOES AND RICE

COUNTRY LAMB 37

BRAISED, MELT OFF THE BONE SHOULDER OF LAMB

SERVED WITH CLAY BAKED VEGETABLE BRIAM, LEMON POTATOES AND RICE

PIDAKIA PLATTER 50

5 FLAME GRILLED LAMB CHOPS SERVED WITH CLAY BAKED VEGETABLE BRIAM, LEMON POTATOES AND RICE
ADDITIONAL CHOPS (+\$8)

Ψάρι/κρέας

FISH & MEAT

OCTOPOTHI 23

GRILLED OCTOPUS, OLIVE OIL, LEMON
CAPER DRESSING WITH CRISPY POTATOES

IANIS PRAWNS 21

SAUTÉED MUSHROOM AND PRAWNS IN A
DELICIOUS TOMATO FETA OUZO SAUCE

CALAMARI 16

CLASSIC AND CRISPY,
SERVED WITH TZATZIKI

KEFTEDES 15

TRADITIONAL PORK AND BEEF MEATBALLS, SERVED
IN TOMATO SAUCE, TOPPED WITH SHREDDED
SAGANAKI CHEESE

MOUSSAKA 18

LAYERS OF EGGPLANT, ZUCCHINI, BEEF, PORK,
TOPPED WITH A CREAMY YOGURT BECHAMEL

PASTITSIO 16

GREEK LASAGNA, BEEF AND PORK MEAT SAUCE,
CREAMY BECHAMEL

SOUVLAKI 15

SERVED KALAMAKI STYLE ON A PITA WITH TZATZIKI
"TRUE GREEK" PORK, CHICKEN, PRAWN, WILD SALMON OR
BEEF TENDERLOIN (+\$1.00/BEEF TENDERLOIN SKEWER)

PIDAKIA 8.5 / per chop (min 2 chops)

FLAME GRILLED LAMB CHOPS

COUNTRY LAMB 27

A PIECE OF OUR SIGNATURE BRAISED SHOULDER OF LAMB

BOWL OF AVGOLEMONO 9

CHICKEN RICE SOUP WITH EGG & LEMON



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

Συνοδευτικά

SIDES

CLAY BAKED VEGETABLE BRIAM 10

RICE 6

SINGLE SKEWER 8

(+\$1.00/BEEF TENDERLOIN SKEWER)

LEMON POTATOES 7

WARM ASSORTED OLIVES 5

 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



THEGREEKBYANATOLI



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