

APPETIZERS

BAKED FETA & TOMATOES 12
baked Greek feta & roasted tomatoes,
served with pita

HOMOUS 6.5
chickpeas, tahini, garlic, lemon juice and
parsley, served with pita

TARAMOSALATA 6.5
tangy caviar spread, served with pita

TZATZIKI 6.5
cucumber, onion, garlic, yogurt
and herbs, served with pita

DIP TASTERS 10
a trio of homous, taramosalata & tzatziki,
served with pita

CALAMARI 13
crispy goodness, served with tzatziki

SOUP WITH SALAD & PITA 14

GREEK SALAD S / L 13 / 17
fresh tomatoes, cucumbers, peppers, onions,
Dodoni feta from Greece and olives, served with pita
- add skewer of your choice +6.5

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 +6.5

SPANAKOPITA 13
spinach, feta, herbs wrapped in filo and baked

SAGANAKI 16
breaded pan fried mountain sheep cheese,
served with pita

AVGOLEMENO 7.5
chicken rice soup with egg & lemon,
served with pita

FASOLADA 7.5
hearty bean soup, vegan

DOLMATHES 14
grape vine leaves stuffed with beef, pork & rice
served with pita

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

ISLAND PLATTER FOR TWO
38 for two people & 57 for 3 people
a cup of soup to start, spanakopita,
rice, potatoes, Greek salad, with
Dodoni feta from Greece, homous and tzatziki
followed by choice of:
- braised country lamb
- pork skewers & meatballs
- calamari, salmon & prawns
(no substitutions)

DOLMATHES 18
grape vine leaves stuffed with beef & rice in an
egg & lemon sauce, served with Greek salad, pita
and tzatziki

COUNTRY LAMB 27
lamb shoulder braised until it melts
off the bone, served with rice, potatoes,
Greek salad and tzatziki

CALAMARI 16
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 19
layers of eggplant, zucchini, potato & ground
pork & beef, topped with a creamy bechamel sauce,
served with Greek salad, pita and tzatziki

SOUVLAKI LUNCH 18
two grilled skewers of your choice served with rice,
Greek salad, pita and tzatziki
- Chicken
- The "True Greek" Pork
- Wild Salmon
- Haloumi & Vegetables
- Tiger Prawn (+\$1.00 each)
- Lamb (+\$1.00 each)

HALF ROAST CHICKEN 22
(please allow 25 minutes cooking time)
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 16
5 flame grilled meatballs served with
rice, Greek salad, pita and tzatziki

PIDAKIA 32
3 flame grilled lamb chops served with rice,
potatoes, Greek salad and tzatziki

NIKI'S MEATBALLS 17
Greek meatballs, diced potatoes in a zesty tomato
sauce, topped with cheese and baked, served with
Greek salad, pita and tzatziki

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

HELEN'S SANGRIA 12 <i>this is easily the best sangria in north vancouver - 3oz</i>	ROTHAKINO 12 <i>delicious boozy iced tea with crown royal peach and lemon</i>	PARADEISOS TONIC 14 <i>empress gin, honey syrup, lemon juice, tonic</i>
GREEK MOJITO 12 <i>metaxa, mint, brown sugar, fresh lemon, lime juice & soda</i>	ANATOLI CAESAR 12 <i>rosemary infused gin, greek spice rim, grilled prawn garnish</i>	APOLLO 12 <i>cilantro, lime leaf infused gin, St-Germain, topped with soda</i>
ALEXI'S MARGARITA 14 <i>cenote blanco, triple sec, fresh lime juice, raspberry rooibos reduction</i>	KARPOUZI 12 <i>fresh squeezed watermelon juice, white rum, St-Germain, basil, topped with soda</i>	KOLASI SOUR 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			
CEDAR CREEK <i>pinot gris (bc)</i>	10.5	16	50			
SACCHETTO <i>pinot grigio (it)</i>	9	14	45			
KENDALL JACKSON VINTNER'S RESERVE <i>chardonnay (ca)</i>	13.5	19.5	60			
RETSINA <i>(gr)</i>	9	13	40			
				NON ALCOHOLIC		
RED WINE	5 oz	8 oz	B	JUICE		3
ANATOLI KOKINO <i>meritage (bc)</i>	8.5	12.5	40	POP		3
CARMEL ROAD <i>pinot noir (ca)</i>	13.5	20.5	65	VIRGIN COCKTAILS		4
CEDAR CREEK <i>merlot (bc)</i>	10	16	50	WATERMELON BASIL SODA		4
BOUTARI NAOUSSA <i>xinomavro (gr)</i>	9	14	45	WATERMELON MINT SODA		4
PASCUAL TOSO RESERVE <i>malbec (ar)</i>	13	18.5	60	MINT LEMONADE PUNCH		4
J. LOHR <i>cabernet sauvignon (ca)</i>	13	18.5	60	NON-ALCOHOLIC BEER		5
CLOS DU SOLEIL <i>syrah (bc)</i>			80	DICKIE'S GINGER BEER		7
LA CREMA <i>pinot noir (ca)</i>			85	SOUROTI - Greek Sparkling Water		
BLACK STALLION <i>cabernet sauvignon (ca)</i>			90		250 ml	4
NICOLIS <i>amarone (it)</i>			110		750 ml	8

BOTTLED

KOKANEE	6.5
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.