

SOUPS & SALADS

GREEK SALAD \$16/\$20

Fresh tomatoes, cucumbers, peppers, onions, capers, olives and feta
Substitute vegan coconut feta \$2

ORZO SALAD \$20

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

WATERMELON SALAD \$18

Watermelon, strawberries, basil, tomatoes, feta, pesto dressing
Substitute vegan coconut feta \$2

AVGOLEMONO SOUP \$10

Chicken rice soup with egg & lemon

BOWL OF FASOLADA \$10

Hearty bean, tomato soup

SIDES

PITA \$2

CUP OF DIP \$1.5

LEMON POTATOES \$8

LONG GRAIN RICE \$7.5

SEASONAL VEGETABLES \$10

FRENCH FRIES \$6.5

CUP OF SOUP \$6

SINGLE SOUVLAKI SKEWER \$9

Add \$1 for lamb or beef tenderloin or beyond meat

SINGLE LAMB CHOP (MP)

COUNTRY LAMB PIECE \$30

MOUSSAKA PIECE \$20

VEGAN MOUSSAKA PIECE \$18

ASSORTED WARM OLIVES \$8

DESSERT

EKMEK \$13

Vanilla custard, shredded kataifi crust, whipped cream and pistachio crumble

BAKLAVA \$13

Layers of filo, nuts and spices served with housemade ice cream

CHOCOLATE MOUSSE \$13

With housemade caramel sauce and pistachio crumble

LOUKOUMADES \$14

Greek style donuts tossed in cinnamon sugar and smothered in honey

APPETIZERS

HOMOUS \$11

Chickpea, 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 signature dips - homous, tzatziki, taramosalata or tyrosalata

DIPPING VEGETABLES \$7

Fresh cucumber, celery and carrots

SAGANAKI \$18

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

HALOUMI CAPRESE \$19

Grilled Cypriot Cheese, tomato, mint & olive oil, served with fresh baked pita

GREEK HONEY & BAKED FETA \$16

Filo pastry, Greek honey, Greek feta, sesame

GRILLED KEFTEDES \$17

Traditional pork and beef meatballs, homemade tomato sauce, topped with shredded saganaki cheese

SPANAKOPITA \$18

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

KOLOKITHAKIA CRISPS \$14

Crispy zucchini, served with tahini soy dip

ROASTED CAULIFLOWER \$14

Steamed and oven baked cauliflower, served with tahini soy dip

VEGAN DOLMATHES \$22

Mushroom blend, fresh herbs and rice, wrapped in grapevine leaves simmered in vegetable lemon broth

CALAMARI \$17

Classic and crispy, served with tzatziki

IANI'S PRAWNS \$24

Sauteed tiger prawns and mushrooms in an ouzo feta tomato sauce

OCTOPOTHI \$25

Grilled octopus, olive oil, lemon caper dressing with crispy potatoes

MAINS

All meals are served with long grain rice, lemon potatoes, Greek salad and tzatziki
Substitute long grain rice and lemon potatoes for extra salad +\$5
Substitute Cow's Feta for Greek Feta +\$4

MEZZE PLATTER

\$90 FOR TWO PEOPLE OR \$130 FOR 3 PEOPLE

Minimum two people / rice not included

Homous and pita, calamari, spanakopita, keftedes, tzatziki, Greek salad with feta from Greece and choice of:

- Five hour braised country lamb
- Souvlaki skewers
- Flame grilled lamb chops (MP per person)

PIDAKIA (MP)

Flame grilled lamb chops

Options of three or five chops

COUNTRY LAMB \$40

Our signature five hour braised shoulder of lamb

HALF ROAST CHICKEN PLATTER \$36

Mustard-herb marinated chicken baked to order

SOUVLAKI DINNER \$27

Two grilled skewers of your choice

- Chicken thigh
- Traditional Greek pork
- Tiger prawn
- Wild salmon
- Lamb (+\$1 each)
- Beef tenderloin (+\$1 each)

CALAMARI DINNER \$26

Classic and crispy, served with tzatziki

MOUSSAKA \$30

Layers of eggplant, zucchini, potato, beef and pork, topped with a creamy bechamel sauce

LAMB YOVUETSI \$27

Five hour braised lamb shoulder on a bed of orzo pasta, with homemade tomato sauce, topped with shredded saganaki cheese, served with salad only

SPANAKOPITA DINNER \$26

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

BRAISED LAMB SHANK (MP)

Five hour braised lamb shank, served with potatoes and rice and your choice of Greek salad or seasonal vegetables

VEGAN PLATTER

\$85 FOR TWO PEOPLE OR \$130 FOR 3 PEOPLE

Minimum two people

Homous and pita, seasonal vegetables, roasted cauliflower, dolmathes, vegan Greek salad to share and two beyond meat skewers per person

VEGAN SOUVLAKI DINNER \$28

Two grilled beyond meat skewers served with seasonal vegetables, vegan Greek salad and homous

VEGAN MOUSSAKA \$20

Layers of eggplant, zucchini and carrots, topped with soy mashed potatoes

 GLUTEN FREE WITH SOME MODIFICATIONS

 VEGAN

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

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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

DRINKS

ANATOLI

SOUVLAKI

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

Mezcal Fandango, 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
SAVIAN 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

Holsten 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