

ANATOLI

SOUVLAKI

OUR MENU, JUST LIKE ANY TAVERNA IN GREECE IS SERVED "MEZZE" STYLE.
MEZZE IS THE EQUIVALENT TO THE SPANISH WORD "TAPAS" OR THE JAPANESE WORD "IZAKAYA".
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

DIP TASTER 11

SMALL SELECTION OF TZATZIKI,
HOMOUS, AND TARAMOSALATA

TZATZIKI + AVOCADO 9

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

SAGANAKI 17

BREADED PAN FRIED MOUNTAIN
SHEEP CHEESE, SERVED WITH PITA

TARAMOSALATA 9

TANGY CAVIAR SPREAD,
SERVED WITH PITA

HALOUMI CAPRESE 17

GRILLED CYPRIOT CHEESE,
TOMATO, MINT AND OLIVE OIL,
SERVED WITH PITA

BAKED FETA + TOMATOES 14

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

VEGAN GREEK SALAD 15 / 19

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

BRIAM 14

VEGETABLE CASSEROLE, EGGPLANT, POTATO, TOMATO
AND PEPPERS, ROASTED IN HOMEMADE TOMATO SAUCE
WITH FRESH BASIL

VEGAN DOLMATHES 4 FOR 14

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

BEYOND SOUVLAKI 14

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

MAROULI SALATA 13 / 17

ROMAINE LETTUCE, FETA, CHERRY TOMATOES, DILL,
GREEN ONION, LEMON JUICE, OLIVE OIL, RED WINE VINEGAR
- SUBSTITUTE FOR VEGAN COCONUT FETA \$1

FAVA + MUSHROOMS 16

GRILLED SEASONAL MUSHROOMS, LEMON, OLIVE OIL,
OVER AFAVA BEAN PUREE. SERVED WITH PITA

SPANAKOPITA 2 for 14

SPINACH, FETA AND HERBS, WRAPPED IN FILO AND BAKED

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

KOLOKITHAKIA CRISPS 12

CRISPY ZUCCHINI SERVED WITH
A LEMON TAHINI GARLIC SOY DIP

CRISPY CAULIFLOWER 14

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

SOUVLAKI PLATTER 34.5

4 SKEWERS OF YOUR CHOICE SERVED WITH RICE, POTATOES AND BRIAM VEGETABLE CASSEROLE:

CHICKEN

THE 'TRUE GREEK' PORK (THE ORIGINAL CHOICE FOR ALL GREEKS)

TIGER PRAWNS

WILD SALMON

BEYOND MEAT

BEEF TENDERLOIN (+\$1.00)

LAMB (+1.00)

HALF ROAST CHICKEN 31.5

LEMON, OREGANO, MUSTARD MARINADE BAKED TO ORDER AND SERVED WITH
OUR BRIAM VEGETABLE CASSEROLE, SIGNATURE POTATOES AND RICE

COUNTRY LAMB 35.5

BRAISED, MELT OFF THE BONE SHOULDER OF LAMB SERVED WITH BRIAM VEGETABLE CASSEROLE,
LEMON POTATOES AND RICE

PIDAKIA PLATTER 47.5

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

ψάρι/κρέας

FISH & MEAT

OCTOPOTHI 23

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

IANIS PRAWNS 21

SAUTÉED MUSHROOM AND PRAWNS IN A
DELICIOUS TOMATO FETA OUZO SAUCE

CALAMARI 14

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 14.5

SERVED KALAMAKI STYLE ON A PITA WITH TZATZIKI"
TRUE GREEK" PORK, CHICKEN, PRAWN, WILD SALMON,
LAMB (+\$2.00) OR BEEF TENDERLOIN (+\$2.00)

PIDAKIA 8 / per chop (min 2 chops)

FLAME GRILLED LAMB CHOPS

BOWL OF SOUP 9

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

SIDES

BRIAM VEGETABLE CASSEROLE 10

RICE 6

ASSORTED OLIVES 5

LEMON POTATOES 7

SINGLE SKEWER 7.5

 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