

ANATOLI

S O U V L A K I

HAPPY HOUR

THE GREEK NORTH VAN

2PM-5PM EVERYDAY

KITCHEN

HOMOUS \$9

SPANAKOPITA \$5

spinach, feta and herbs, wrapped in filo and baked

KOLOKITHAKIA CRISPS \$6

vegan, crispy zucchini chips served with lemon, tahini, garlic gluten free soy sauce

KEFTEDES \$6

traditional pan fried meatballs served in tomato sauce topped with shredded saganaki cheese

CALAMARI \$7

classic and crispy, served with tzatziki

DIP TASTER \$7

small selection of tzatziki, homous and taramosalata, served with pita

GYRO MERIDA \$8

chicken, lettuce, tomato, onion and tzatziki, served open face on a pita

CHICKEN OR TRUE GREEK PORK SOUVLAKI \$9

two skewers served kalamaki style on a pita with tzatziki

GREEK SALAD \$10

fresh tomatoes, cucumbers, peppers, onions, feta from Greece, capers and olives - substitute for vegan coconut feta for \$1

LENTIL SALAD \$10

lentils tossed with feta, dill, mint, olive oil, and lemon - substitute for vegan coconut feta \$1

HALF ROAST CHICKEN PLATTER \$25

lemon, oregano, mustard marinade, baked to order, served with briam vegetable casserole, rice and potatoes

BAR

OUZO SHOT \$4

WELL HIGHBALLS \$5

JAMESON SHOT \$5

20oz THE GREEK LAGER \$6

20oz THE GREEK PALE ALE \$6

5oz GLASS OF ANATOLI VIOGNIER \$7

5oz GLASS OF ANATOLI MERITAGE \$7

5oz GLASS OF EDNA VALLEY ROSÉ \$7.5

ROTHAKINO \$8

boozy iced tea with crown royal peach and lemon

APEROL SPRITZ \$8

HELEN'S SANGRIA \$8

ANATOLI CAESAR \$10

rosemary infused gin, grilled prawn garnish

BOTTLE OF ANATOLI VIOGNIER \$28

BOTTLE OF ANATOLI MERITAGE \$28



THEGREEK BYAN ATOLI



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