

THE GREEK BY ANATOLI

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
-  **TZATZIKI + AVOCADO 9**
CUCUMBER, ONION, GARLIC,
AVOCADO, YOGURT AND HERBS,
SERVED WITH PITA
- TARAMOSALATA 9**
TANGY CAVIAR SPREAD,
SERVED WITH PITA
- DIP TASTER 11**
SMALL SELECTION OF TZATZIKI,
HOMOUS, AND TARAMOSALATA
- SAGANAKI 17**
BREADED PAN FRIED MOUNTAIN
SHEEP CHEESE, 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
-  **FAVA + MUSHROOMS 16**
GRILLED SEASONAL MUSHROOMS, LEMON, OLIVE OIL,
OVER AFAVA BEAN PUREE. SERVED WITH PITA
-  **VEGAN GREEK SALAD 15 / 19**
FRESH TOMATOES, CUCUMBERS, PEPPERS, AND ONIONS,
WITH TANGY COCONUT FETA, CAPERS AND OLIVES
- SPANAKOPITA 2 for 14**
SPINACH, FETA AND HERBS, WRAPPED IN FILO AND BAKED
-  **BRIAM 14**
VEGETABLE CASSEROLE, EGGPLANT, POTATO, TOMATO
AND PEPPERS, ROASTED IN HOMEMADE TOMATO SAUCE
WITH FRESH BASIL
-  **VEGAN MOUSSAKA 16**
LAYERS OF EGGPLANT, ZUCCHINI, CARROTS AND
POTATOES TOPPED WITH SOY MASHED POTATO
-  **VEGAN DOLMATHES 4 FOR 14**
MUSHROOM BLEND, FRESH HERBS AND RICE, WRAPPED IN
GRAPE VINE LEAVES, SIMMERED IN VEGGIE LEMON BROTH
- LENTIL SALAD 14**
LENTILS TOSSED WITH CRUMBLERED FETA, DILL,
MINT, OLIVE OIL, AND LEMON
- SUBSTITUTE FOR VEGAN COCONUT FETA \$1
-  **BEYOND SOUVLAKI 14**
TWO SPICED BEYOND MEAT SKEWERS, MUSHROOM,
ONIONS AND PEPPERS, SERVED WITH LEMON TAHINI
GARLIC SOY DIP ON A PITA
-  **KOLOKITHAKIA CRISPS 12**
CRISPY ZUCCHINI SERVED WITH
A LEMON TAHINI GARLIC SOY DIP
-  **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
-  **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)

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
OR BEEF TENDERLOIN (+\$2.00)
-  **PIDAKIA 8 / per chop (min 2 chops)**
FLAME GRILLED LAMB CHOPS
-  **BOWL OF AVGOLEMANO 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**

 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