

Join us for Happy Hour 2pm - 6pm everyday and late night Sunday - Thursday

APPETIZERS

HOMOUS 7.5

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

TZATZIKI 7.5

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

TIROSALATA 9

roasted red pepper and feta cheese spread, served with pita

TARAMASOLATA 7.5

tangy caviar spread, served with pita

CALAMARI 11

crispy goodness, served with tzatziki

SAGANAKI 14

breaded pan fried mountain sheep cheese, served with pita

SPANAKOPITA 13

spinach, feta, herbs wrapped in filo and baked

DIPPING VEGETABLES 4

ENTREES

substitute greek salad +\$2

 Gluten free items available

GREEK SALAD 14

fresh tomatoes, cucumbers, peppers, onions, feta from Greece, capers and olives. Served with pita

- add chicken, prawns or pork skewers

with tzatziki and pita +7

- add gyro meat +4

KALE SALAD 14

sliced kale, saganaki cheese, lemon garlic olive oil and pita croutons

- add chicken, prawns, or pork skewers

with tzatziki and pita +7

- add gyro meat +4

SOUVLAKI 17 (add potatoes +1)

served kalamaki style on a pita with tzatziki

"True Greek" pork, chicken, prawn,

wild salmon or beef tenderloin (+\$2.00)

GYRO 15

chicken, lettuce, onion, tomato, tzatziki.

Served with choice of soup or greek salad.

COUNTRY LAMB 28

lamb shoulder braised until it melts off the bone,

served with rice, potatoes, Greek salad and tzatziki

GRILLED OCTOPUS 21

grilled octopus, olive oil, lemon caper dressing

and crispy potatoes. Served with greek salad and pita

GRILLED KEFTEDES 17

4 grilled pork and beef meatballs topped with tomato sauce, served with rice, Greek salad, pita and tzatziki

MOUSSAKA 18

layers of eggplant, zucchini, beef, pork, topped

with a creamy béchamel sauce. Served with Greek salad, pita and tzatziki

KOTOPITA 16

greek chicken pot pie,

chicken, veggies, saganaki cheese.

Served with Greek salad and tzatziki

LENTIL SALAD 14

lentils, aruglua, green onion, mint, dill, diced tomato, nutritional yeast, tahini and lemon dressing

- add chicken, prawns, or pork skewers

with tzatziki and pita +7

- add gyro meat +4

PIES & SALAD 16

spanakopita with Greek salad and tzatziki

DOLMATHES 17

grape vine leaves stuffed with beef, pork & rice in an egg & lemon sauce. Served with Greek salad, pita and tzatziki

HALF ROAST CHICKEN 20

juicy 1/2 chicken marinated and baked

to order. Served with potatoes, rice,

Greek salad and tzatziki (allow 20 minutes)

IANI'S ORZO 19

5 prawns and mussels cooked in a tomato, feta,

ouzo, mushroom sauce. served over Orzo

VEGAN MOUSSAKA 17

layers of eggplant, zucchini, potato topped with

soy mashed potato. Includes tzatziki, salad and pita

CALAMARI 17

crispy squid, with Greek salad, pita and tzatziki

LAMB YOVETSIS 18

braised lamb shoulder on a bed of orzo pasta

with tomato sauce, topped with saganaki cheese,

served with greek salad, pita and tzatziki

SIDES

extra pita 0.5

lemon potatoes 5

bowl of avgolemano 8

COFFEE

americano 4.5

espresso 4.5

latte 4.5

cappuccino 4.5

tea 4

OPA! Parties of 6 or more are subject to 18% gratuity
Please inform your server of any food allergies or dietary restrictions

 Mealshare will provide one meal to someone in need @MealshareTeam #Buy1Give1

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bottles of House Wine 40% off		5oz or 8oz House Wine \$3 off	Anatoli Draft \$3 off	Ouzo Shots \$4		Anatoli Draft and Caesar \$3 off

SIGNATURE COCKTAILS

all cocktails are doubles

KARPOUZI 12 <i>watermelon basil mojito</i>	ATHENA SPRITZ 12 <i>prosecco, aperol, soda</i>	SANTORINI MULE 11 <i>vodka, cinnamon ginger syrup, lime, soda</i>
ANATOLI CAESAR 13 <i>rosemary infused gin, greek spice rim, horseradish, grilled prawn garnish</i>	ROTHAKINO 10 <i>boozy peach iced tea</i>	APOLLO 11 <i>cilantro and lime leaf infused gin and tonic</i>
HELEN'S SANGRIA 10 <i>easily the best sangria in yaletown</i>	APHRODITE 12 <i>sour cherry, white rum, dash of greek yogurt, honey, cinnamon</i>	ALEXI'S MARG 14 <i>don julio blanco, triple sec, fresh lime juice, raspberry rooibos reduction</i>

BUBBLES	5oz	8oz	B
CUVEE JEAN LOUIS BLANC DE BLANCS BRUT (fr)	8.5		42.5
VEUVE CLIQUOT <i>the classic</i> (fr)			150
DOM PERIGNON <i>the original</i> (fr)			385
WHITE WINE	5oz	8oz	B
ANATOLI LEFKO <i>viognier</i> (bc)	9	13	40
RETSINA (gr)	9	13	40
CEDAR CREEK <i>pinot gris</i> (bc)	10.5	16	50
WHITEHAVEN <i>sauvignon blanc</i> (nz)	11	16.5	52
WILLIAM HILL <i>chardonnay</i> (ca)	12.5	18.5	55
LAURENZ <i>singing gruner veltliner</i> (aut)	13	20	62
ROSÉ	5oz	8oz	B
MARE MAGNUM <i>organic rosato</i> (it)	10	16	50
RED WINE	5oz	8oz	B
ANATOLI KOKINO <i>meritage</i> (bc)	9	13	40
BOUTARI NAOUSSA (gr)	10	14.5	45
LUCCARELLI <i>primitivo</i> (it)	10	16	50
PASCUAL TOSO <i>malbec</i> (ar)	13	18.5	60
CLOS DE LA ROILETTE <i>beaujolais</i> (fr)	13.5	21	68
LA CREMA <i>pinot noir</i> (ca)	17	28	83
DUCKHORN DECOY <i>cabernet sauvignon</i> (ca)	20	30	95
THE PRISONER <i>blend</i> (ca)			110

DRAFT	14oz	18oz	BOTTLED
ANATOLI LAGER	6	8	MYTHOS 6.5
ANATOLI PALE ALE	6	8	CORONA 6.75
RUSSELL SCOTCH ALE	7	9	GUINNESS 8
33 ACRES OF LIFE	7	9	HOLSTEN N/A 4.5
ROTATING PARALLEL 49	7	9	RUSSELL PUNCHBOWL IPA 6
SEASONAL- ASK YOUR SERVER	7	9	KRONENBOURG BLANC 6
			LONE TREE CIDER/GINGER APPLE 7

WATER

PERRIER <i>small</i> 4	SAN PELLEGRINO <i>large</i> 7.5
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