

μεζέδες

MEZZETHES


- | | | |
|---|---|---|
| <p>HOMOUS 7.5
chickpeas, tahini, garlic, lemon juice and parsley, served with pita</p> | <p>TZATZIKI + AVOCADO 9
cucumber, onion, garlic, avocado, yogurt and herbs, served with pita</p> | <p>DIPPING VEGETABLES 4</p> <p>DIP TASTER 10</p> |
| <p>TIROSALATA 9
roasted red pepper and feta cheese spread, served with pita</p> | <p>SAGANAKI 14
breaded pan fried mountain sheep cheese, served with pita</p> | <p>FETA + OLIVES 12
served with pita</p> <p>KOLOKITHAKIA CRISPS 10
zucchini crisps served with tzatziki</p> |
| <p>TARAMOSALATA 7.5
tangy caviar spread, served with pita</p> | <p>HALOUMI CAPRESE 16
grilled cyriot cheese, tomato, mint and olive oil, served with pita</p> | |


ψάρι


FISH


- | | |
|---|---|
| <p>OCTOPOTHI 20
grilled octopus, olive oil, lemon caper dressing and crispy potatoes</p> | <p>CALAMARI 14
classic and crispy, served with tzatziki</p> |
| <p>MUSSELS 17
tomato, garlic, cilantro and white wine, served with pita</p> | <p>IANIS PRAWNS 18
sautéed mushroom and prawns in a delicious tomato feta ouzo sauce</p> |

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.

SOUVLAKI PLATTER 32 
4 skewers of your choice served with rice, potatoes and seasonal vegetables:
Chicken
The 'True Greek' Pork (the original choice for all greeks)
Tiger prawns
Wild Salmon
Beef Tenderloin (+\$1.00)


HALF ROAST CHICKEN 28 
lemon, oregano, mustard marinade baked to order and served with our seasonal vegetables, signature potatoes and rice


COUNTRY LAMB 33 
braised, melt off the bone shoulder of lamb served with seasonal vegetables, lemon potatoes and rice

PIDAKIA PLATTER 45 
5 flame grilled lamb chops served with seasonal vegetables, lemon potatoes and rice
additional chops (+\$7.50)

κρέας

MEAT

KEFTEDES 14 
traditional pork and beef meatballs served in tomato sauce

KOTOPITA 2 for 14 
greek chicken pie, stuffed with seasonal veggies, saganaki cheese and chicken

KOUNELI STYFADO 20
braised rabbit with orzo, cherry tomato and zucchini

RABBIT KALAMAKIA (3 popsicles) 18
rabbit loin with lamb sausage, wrapped in bacon

MOUSSAKA 16
layers of eggplant, zucchini, beef, pork, topped with a creamy yogurt bechamel

SOUVLAKI 13
served kalamaki style on a pita with tzatziki "True Greek" pork, chicken, prawn, wild salmon or beef tenderloin (+\$2.00)

PASTITSIO 15
greek lasagna, beef and pork meat sauce, creamy bechamel

PIDAKIA 7.50 / per chop (min 2 chops)
flame grilled lamb chops

DOLMATHES 4 for 12
grape vine leaves stuffed with beef, pork and rice, cooked in avgolemeno broth

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

λαχανικά

VEGETABLES

GREEK SALAD 13 / 17
fresh tomatoes, cucumber, peppers and onions, with feta from Greece, capers and olives

FAVA + MUSHROOMS 15
grilled seasonal mushrooms, lemon, olive oil, over a fava bean puree. Served with pita


KALE SALAD 12 / 14
sliced kale, saganaki cheese, lemon garlic olive oil and pita croutons

SPANAKOPITA 2 for 13
spinach, feta and herbs, wrapped in filo and baked

LENTIL SALAD 16
lentils, arugula, green onion, mint, dill, diced tomato, nutritional yeast, tahini and lemon dressing

VEGAN MOUSSAKA 14
layers of eggplant, zucchini, carrots and potatoes topped with soy mashed potato

SIDES

 Gluten free with some modifications from our kitchen

SEASONAL VEGETABLES 8.5

LEMON POTATOES 6.5

RICE 5.5

BOWL OF AVGOLEMANO 8

OPA! Parties of 8 or more are subject to 18% gratuity
Please inform your server of any food allergies or dietary restrictions



THEGREEKYT



THEGREEKBYANATOLI



/THEGREEKBYANATOLI

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bottles of House Wine 40% off	5oz or 8oz House Wine	5oz or 8oz House Wine \$3 off	Greek Draft \$3 off	Ouzo Shots \$4	Greek Draft & Anatoli Caesars \$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 and celery salt rim, grilled prawn garnish</i>	ROTHAKINO 10 <i>boozy iced tea with crown royal peach and lemon</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 16 <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
LAMBRUSCO MEDICI ERMETE (it)	13	18.5	60
VEUVE CLIQUOT <i>the classic</i> (fr)			150
WHITE WINE	5oz	8oz	B
ANATOLI LEFKO <i>viognier</i> (bc)	9	13	40
RETSINA (gr)	9	13	40
JOYA <i>blend</i> (por)	10	15.5	48
CEDAR CREEK <i>pinot gris</i> (bc)	10.5	16	50
WHITEHAVEN <i>sauvignon blanc</i> (nz)	11	16.5	52
EDNA VALLEY <i>chardonnay</i> (ca)	13	19	58
ROSÉ	5oz	8oz	B
MISSION HILL <i>rose</i> (bc)	10	14.5	45
MARE MAGNUM <i>organic rosato</i> (it)			55
RED WINE	5oz	8oz	B
ANATOLI KOKINO <i>meritage</i> (bc)	9	13	40
BOUTARI NAOUSSA (gr)	10	14.5	45
CEDAR CREEK <i>pinot noir</i> (bc)	13.5	19.5	60
LUCCARELLI <i>primitivo</i> (it)	10.5	16	50
PASCUAL TOSO <i>malbec</i> (ar)	13.5	19.5	60
WILLIAM HILL <i>cabernet sauvignon</i> (ca)	14.5	21	68
CLOS DE LA ROILETTE <i>beaujolais</i> (fr)			70
LA CREMA <i>pinot noir</i> (ca)			85
DUCKHORN DECOY <i>cabernet sauvignon</i> (ca)			95
ORIN ABSTRACT <i>blend</i> (ca)			110
DRAFT	16oz	20oz	BOTTLED
THE GREEK LAGER	6	8	MYTHOS 6.5
THE GREEK PALE ALE	6	8	CORONA 6.75
RUSSELL ROTATING TAP	7	9	GUINNESS 8
PHILLIPS ROTATING TAP	7	9	HOLSTEN N/A 4.5
PARALLEL 49 ROTATING TAP	7	9	KRONENBOURG BLANC 6
SEASONAL	8	10	NO BOATS ON SUNDAY APPLE CIDER 8

WATER

PERRIER *small* 4 **SAN PELLEGRINO** *large* 7.5

OPA! Parties of 8 or more are subject to 18% gratuity



THEGREEKYT



THEGREEKBYANATOLI



/THEGREEKBYANATOLI