

## μεζέδες

MEZZETHES

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|---|---|--|
| <p><b>HOMOUS</b> 8<br/>chickpeas, tahini, garlic, lemon juice and parsley, served with pita</p> | <p><b>TZATZIKI + AVOCADO</b> 9<br/>cucumber, onion, garlic, avocado, yogurt and herbs, served with pita</p> | <p><b>DIPPING VEGETABLES</b> 4</p> <p><b>DIP TASTER</b> 10.5</p>                                     |
| <p><b>TIROSALATA</b> 9<br/>roasted red pepper and feta cheese spread, served with pita</p>      | <p><b>SAGANAKI</b> 16<br/>breaded pan fried mountain sheep cheese, served with pita</p>                     | <p><b>KOLOKITHAKIA CRISPS</b> 10.50<br/>zucchini crisps served with tzatziki</p>                     |
| <p><b>TARAMOSALATA</b> 8<br/>tangy caviar spread, served with pita</p>                          | <p><b>HALOUMI CAPRESE</b> 16<br/>grilled cypriot cheese, tomato, mint and olive oil, served with pita</p>   | <p><b>BAKED FETA + TOMATOES</b> 13<br/>baked Greek feta &amp; roasted tomatoes, served with pita</p> |

## ψάρι

FISH

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|---|---|
| <p><b>OCTOPOTHI</b> 22<br/>grilled octopus, olive oil, lemon caper dressing and crispy potatoes</p> | <p><b>IANIS PRAWNS</b> 19<br/>sautéed mushroom and prawns in a delicious tomato feta ouzo sauce</p> |
| <p><b>CALAMARI</b> 14<br/>classic and crispy, served with tzatziki</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** 33   
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** 29   
lemon, oregano, mustard marinade baked to order and served with our seasonal vegetables, signature potatoes and rice

- COUNTRY LAMB** 34   
braised, melt off the bone shoulder of lamb served with seasonal vegetables, lemon potatoes and rice

- PIDAKIA PLATTER** 46   
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** 21  
braised rabbit with orzo, cherry tomato and zucchini

- SOUVLAKI** 13.5  
served kalamaki style on a pita with tzatziki "True Greek" pork, chicken, prawn, wild salmon or beef tenderloin (+\$2.00)

- MOUSSAKA** 17  
layers of eggplant, zucchini, beef, pork, topped with a creamy yogurt bechamel

- PIDAKIA** 7.75 / per chop (min 2 chops)  
flame grilled lamb chops

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

- DOLMATHES** 4 for 13  
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

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|---|--|
| <p><b>GREEK SALAD</b> 13 / 17<br/>fresh tomatoes, cucumber, peppers and onions, with feta from Greece, capers and olives</p>            | <p><b>FAVA + MUSHROOMS</b> 15<br/>grilled seasonal mushrooms, lemon, olive oil, over a fava bean puree. Served with pita</p> |
| <p><b>KALE SALAD</b> 12 / 14<br/>sliced kale, saganaki cheese, lemon garlic olive oil and pita croutons</p>                             | <p><b>SPANAKOPITA</b> 2 for 13<br/>spinach, feta and herbs, wrapped in filo and baked</p>                                    |
| <p><b>LENTIL SALAD</b> 16<br/>lentils, aruglua, green onion, mint, dill, diced tomato, nutritional yeast, tahini and lemon dressing</p> | <p><b>VEGAN MOUSSAKA</b> 15<br/>layers of eggplant, zucchini, carrots and potatoes topped with soy mashed potato</p>         |

### SIDES

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| <p><b>SEASONAL VEGETABLES</b> 8.5</p> <p><b>LEMON POTATOES</b> 6.5</p> <p><b>RICE</b> 5.5</p> <p><b>BOWL OF AVGOLEMANO</b> 8</p> <p><b>ASSORTED OLIVES</b> 5</p> | <p><b>Gluten free with some modifications from our kitchen</b></p> |
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**OPA! Parties of 8 or more are subject to 18% gratuity**  
Please inform your server of any food allergies or dietary restrictions

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<i>Bottles of House Wine</i>	<i>40% off</i>	<i>8oz Glass Wine</i>	<i>Mythos Bottles</i>	<i>Ouzo Shots</i>	<i>Anatoli Caesars</i>	
		<i>\$4 off</i>	<i>\$5</i>	<i>\$4</i>	<i>\$4 off</i>	

SIGNATURE COCKTAILS

<b>KARPOUZI 12</b> <i>fresh squeezed watermelon juice, white rum, St-Germain, basil, topped with soda, 2oz</i>	<b>PARADEISOS TONIC 14</b> <i>empress gin, honey syrup, lemon juice, tonic, 2oz</i>	<b>KOLASI SOUR 12</b> <i>St-Germain, aperol, vodka, lemon juice, grapefruit juice, egg whites, angostura bitters, 2oz</i>
<b>ANATOLI CAESAR 13</b> <i>rosemary infused gin, greek spice and celery salt rim, grilled prawn garnish, 2oz</i>	<b>ROTHAKINO 12</b> <i>boozy iced tea with crown royal peach and lemon, 2oz</i>	<b>VATÓMOURO MULE 14</b> <i>cenote blanco, fresh squeezed watermelon juice, raspberry syrup, lemon juice, topped with ginger beer, 2oz</i>
<b>ALEXI'S MARGARITA 14</b> <i>cenote blanco, triple sec, fresh lime juice, raspberry rooibos reduction, 2oz</i>	<b>APOLLO 12</b> <i>cilantro, lime leaf infused gin, St-Germain, topped with soda, 2oz</i>	<b>HELEN'S SANGRIA 12</b> <i>easily the best sangria in yaletown, 3oz</i>

<b>BUBBLES</b>	<b>5oz</b>	<b>8oz</b>	<b>B</b>
<b>BONOVAL CAVA</b> <i>(sp)</i>	<b>9</b>		<b>45</b>
<b>VILLA DICORLO</b> <i>lambrusco grasparossa (it)</i>	<b>13</b>	<b>18.5</b>	<b>60</b>
<b>VEUVE CLIQUOT</b> <i>the classic (fr)</i>			<b>150</b>
<b>WHITE WINE</b>	<b>5oz</b>	<b>8oz</b>	<b>B</b>
<b>ANATOLI LEFKO</b> <i>viognier (bc)</i>	<b>9</b>	<b>13</b>	<b>40</b>
<b>RETSINA</b> <i>(gr)</i>	<b>9</b>	<b>13</b>	<b>40</b>
<b>CEDAR CREEK</b> <i>pinot gris (bc)</i>	<b>10.5</b>	<b>16</b>	<b>50</b>
<b>WHITEHAVEN</b> <i>sauvignon blanc (nz)</i>	<b>11</b>	<b>16.5</b>	<b>52</b>
<b>TIBERIO</b> <i>trebbiano d'abruzzo (it)</i>	<b>11</b>	<b>16.5</b>	<b>52</b>
<b>KENDALL JACKSON VINTNER'S RESERVE</b> <i>chardonnay (ca)</i>	<b>13.5</b>	<b>19.5</b>	<b>60</b>
<b>ROSÉ</b>	<b>5oz</b>	<b>8oz</b>	<b>B</b>
<b>MISSION HILL</b> <i>rosé (bc)</i>	<b>10</b>	<b>14.5</b>	<b>45</b>
<b>MARE MAGNUM</b> <i>organic rosato (it)</i>			<b>55</b>
<b>RED WINE</b>	<b>5oz</b>	<b>8oz</b>	<b>B</b>
<b>ANATOLI KOKINO</b> <i>meritage (bc)</i>	<b>9</b>	<b>13</b>	<b>40</b>
<b>BOUTARI GRANDE RESERVE</b> <i>xinomavro (gr)</i>	<b>10.5</b>	<b>16</b>	<b>50</b>
<b>WHITEHAVEN</b> <i>pinot noir (nz)</i>	<b>13.5</b>	<b>19.5</b>	<b>60</b>
<b>LUCCARELLI</b> <i>primitivo (it)</i>	<b>10.5</b>	<b>16</b>	<b>50</b>
<b>PASCUAL TOSO RESERVE</b> <i>malbec (ar)</i>	<b>13.5</b>	<b>19.5</b>	<b>60</b>
<b>WILLIAM HILL</b> <i>cabernet sauvignon (ca)</i>	<b>14.5</b>	<b>21</b>	<b>68</b>
<b>LA CREMA</b> <i>pinot noir (ca)</i>			<b>85</b>
<b>DUCKHORN DECOY</b> <i>cabernet sauvignon (ca)</i>			<b>95</b>
<b>ORIN ABSTRACT</b> <i>blend (ca)</i>			<b>110</b>

<b>DRAFT</b>	<b>16oz</b>	<b>20oz</b>	<b>BOTTLED</b>
<b>THE GREEK LAGER</b>	<b>6</b>	<b>8</b>	<b>MYTHOS 7</b>
<b>THE GREEK PALE ALE</b>	<b>6</b>	<b>8</b>	<b>CORONA 7</b>
<b>RUSSELL ROTATING TAP</b>	<b>7</b>	<b>9</b>	<b>GUINNESS 8.5</b>
<b>PHILLIPS ROTATING TAP</b>	<b>7</b>	<b>9</b>	<b>KRONENBOURG BLANC 7</b>
<b>PARALLEL 49 ROTATING TAP</b>	<b>7</b>	<b>9</b>	<b>HOLSTEN NON-ALCOHOLIC 5</b>
<b>SEASONAL</b>	<b>8</b>	<b>10</b>	<b>NO BOATS ON SUNDAY CIDER</b>
			- apple 8
			- cranberry rosé 8

WATER

**SOUROTI - Greek Sparkling Water** 250 ml 4 / 750 ml 8

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