

## DIPS & CHEESE

### HOMOUS \$11

Chickpea, tahini, garlic, lemon juice and parsley, served with fresh baked pita

### TZATZIKI \$11

Greek yogurt, cucumber, onion and garlic, served with fresh baked pita

### TARAMOSALATA \$11

Tangy caviar spread, served with fresh baked pita

### TYROSALATA \$11

Spicy feta dip served with fresh baked pita

### DIP TASTER \$14

Your choice of 3 signature dips - homous, tzatziki, taramosalata or tyrosalata

### SAGANAKI \$18

Breaded, pan fried, mountain sheep cheese, served with fresh baked pita

### HALOUMI CAPRESE \$19

Grilled Cypriot Cheese, tomato, mint & olive oil, served with fresh baked pita

### GREEK HONEY & BAKED FETA \$16

Filo pastry, Greek honey, Greek feta, sesame

### DIPPING VEGETABLES \$7

Fresh cucumber, celery and carrots

# DINNER

THE GREEK  
BY  
ANATOLI

## VEGETABLES & VEGAN

### GREEK SALAD \$16/\$20

Fresh tomatoes, cucumbers, peppers, onions, capers, olives and feta  
Substitute vegan coconut feta \$2

### ORZO SALAD \$20

Orzo pasta, zucchini, peppers, kalamata olives, Greek feta, fresh tomatoes, capers, tahini dressing

### WATERMELON SALAD \$18

Watermelon, strawberries, basil, tomatoes, feta, pesto dressing  
Substitute vegan coconut feta \$2

### BEYOND SOUVLAKI \$16

Two skewers of beyond meat, mushrooms, onions and peppers, served with tahini soy dip

### BOWL OF FASOLADA \$10

Hearty bean, tomato soup

### FAVA & MUSHROOMS \$18

Grilled seasonal mushrooms, lemon, olive oil on a fava bean puree, served with fresh baked pita

### SPANAKOPITA \$18

Spinach, feta and herbs, wrapped in filo, baked until golden brown

### VEGAN MOUSSAKA \$20

Layers of eggplant, zucchini and carrots, topped with soy mashed potatoes

### VEGAN DOLMATHES \$22

Mushroom blend, fresh herbs and rice, wrapped in grapevine leaves simmered in vegetable lemon broth

### KOLOKITHAKIA CRISPS \$14

Crispy zucchini, served with tahini soy dip

### ROASTED CAULIFLOWER \$16

Steamed and oven baked cauliflower, served with tahini soy dip

## PLATTERS

*All platters served with long grain rice, lemon potatoes and seasonal vegetables*

### SOUVLAKI PLATTER \$40

4 skewers of your choice

- Grilled Chicken thigh
- Traditional Greek pork
- Tiger prawn
- Wild salmon
- Beyond souvlaki
- Beef tenderloin (+\$1/skewer)

### HALF ROAST CHICKEN PLATTER \$36

Mustard-herb marinated chicken baked to order

### COUNTRY LAMB PLATTER \$42

Five hour braised, melt off the bone shoulder of lamb

### PIDAKIA PLATTER (MP)

5 Flame grilled lamb chops

## FISH & MEAT

### OCTOPOTHI \$25

Grilled octopus, olive oil, lemon caper dressing with crispy potatoes

### IANI'S PRAWNS \$24

Sauteed tiger prawns and mushrooms in an ouzo feta tomato sauce

### CALAMARI \$17

Classic and crispy, served with tzatziki

### GRILLED KEFTEDES \$17

Traditional pork and beef meatballs, homemade tomato sauce, topped with shredded saganaki cheese

### SOUVLAKI \$16.5

Served kalamaki style on a pita with tzatziki. Choice of: grilled chicken thigh, traditional Greek pork, tiger prawn, wild salmon, beyond souvlaki, beef tenderloin (+\$1/skewer)

### MOUSSAKA \$23

Layers of eggplant, zucchini, potato, beef and pork, topped with a creamy bechamel sauce

### PIDAKIA (MP)

Flame grilled lamb chops - min 2 chops

### COUNTRY LAMB \$30

Our signature five hour braised lamb shoulder

### LAMB YOVETSI \$25

Five hour braised lamb shoulder on a bed of orzo pasta, with homemade tomato sauce, topped with shredded saganaki cheese

### BRAISED LAMB SHANK (MP)

Five hour braised lamb shank, served with potatoes and rice and your choice of Greek salad or seasonal vegetables

### AVGOLEMONO SOUP \$10

Chicken rice soup with egg & lemon

## SIDES

### ASSORTED WARM OLIVES \$8

### EXTRA PITA \$2

### LEMON POTATOES \$8

### RICE \$7.5

### SEASONAL VEGETABLES \$10

### SINGLE SKEWER \$9

+\$1/beef tenderloin skewer

### EXTRA CUP OF DIP \$1.5

## DESSERT

### EKMEK \$13

Vanilla custard, shredded kataifi crust, whipped cream and pistachio crumble

### BAKLAVA \$13

Layers of filo, nuts and spices served with housemade ice cream

### CHOCOLATE MOUSSE \$13

With housemade caramel sauce and pistachio crumble

### LOUKOUMADES \$14

Greek style donuts tossed in cinnamon sugar and smothered in honey



GLUTEN FREE WITH SOME MODIFICATIONS FROM OUR KITCHEN



VEGAN



MEALSHARE WILL PROVIDE ONE MEAL TO SOMEONE IN NEED  
@MEALSHARETEAM #BUY1GIVE1

OPA! PARTIES OF 8 OR MORE ARE  
SUBJECT TO 18% GRATUITY

PLEASE INFORM YOUR SERVER OF ANY FOOD  
ALLERGIES OR DIETARY RESTRICTIONS

# DRINKS

# THE GREEK BY ANATOLI

## SIGNATURE COCKTAILS

20Z

### KARPOUZI \$13

Fresh watermelon juice, white rum, St-Germain and basil, topped with soda

### ANATOLI CAESAR \$14

Rosemary infused gin, greek spice and celery salt rim, grilled prawn garnish

### KOLASI SOUR \$14

St-Germain, Aperol, vodka, fresh lemon and grapefruit juice, aquafaba, angostura bitters

### ROTHAKINO \$13

Boozy iced tea with Crown Royal Peach and fresh lemon juice

### HELEN'S SANGRIA \$13

Makris family secret recipe (3oz)

### DRESS TO EMPRESS \$16

Lavender infused Empress Gin, fresh lemon juice, aquafaba, honey

### ALEXI'S MARGARITA \$15

Patron Silver, Cointreau, fresh lime juice, raspberry rooibos reduction

### MEZCAL MARGARITA \$15

Mezcal Fandango, Triple Sec, fresh lime juice and honey  
Regular or spicy

### ICARUS' WINGS \$15

Bulleit Bourbon, Aperol, Disaronno, fresh lemon juice

### ESPRESSO MARTINI \$16

The Classic: Grey Goose, Kahlua, espresso, coffee bitters

## DRINK SPECIALS

**MONDAY & TUESDAY** Bottles of House Wine (40% off)

**WEDNESDAY** 8oz glass of wine (\$3 off)

**THURSDAY** 20oz craft beer (\$7)

**FRIDAY & SATURDAY** Ouzo Shots (\$4), Helen's Sangria (\$7)

**SUNDAY** 20oz The Greek Beers (ale and lager) (\$5)

## WINE

BUBBLES	5oz	BTL
SEGURA VIUDAS Spain	\$14	\$50
CONCERTO DICORLO Italy		\$60
VEUVE CLIQUOT France		\$150

WHITE WINE	5oz	8oz	BTL
ANATOLI LEFKO VIOGNIER British Columbia	\$11	\$15	\$45
GROW WILD WHITE BLEND British Columbia	\$11	\$16	\$45
SAVIAN PINOT GRIGIO Italy	\$12	\$17	\$50
VOLTES WHITE BLEND Greece	\$12	\$17	\$50
WHITEHAVEN SAUVIGNON BLANC New Zealand	\$13	\$19	\$59
MT BOUCHERIE CHARDONNAY British Columbia	\$13	\$19	\$59
WILLIAM FEVRE CHABLIS France			\$84

ROSÉ	5oz	8oz	BTL
STONE ROAD ROSÉ British Columbia	\$11	\$15	\$45
GREY MONK ROSÉ British Columbia	\$12.5	\$17.5	\$54

RED WINE	5oz	8oz	BTL
ANATOLI KOKKINO MERITAGE British Columbia	\$11	\$15	\$45
LONG BARN PINOT NOIR British Columbia	\$12	\$17	\$50
SACHETTO PINOT NERO Italy	\$12.5	\$17.5	\$55
FOXTROT "THE WALTZ" PINOT NOIR Italy			\$150
CHAPOUTIER CÔTE DU RHONE France	\$12.5	\$17.5	\$55
VOLTES RED BLEND Greece	\$12.5	\$17.5	\$52
LOS ALAMOS MALBEC Argentina	\$12	\$17	\$50
GUADO AL TASSO "IL BRUCIATTO" Italy			\$90
MASI AMARONE CLASSICO Italy			\$110
THOUSAND LIVES CABERNET SAUVIGNON Argentina	\$12	\$17	\$52
BONANZA CABERNET SAUVIGNON California	\$16	\$24	\$75

## BEER

DRAFT	16oz	20oz
The Greek Lager	\$7	\$9
The Greek Pale Ale	\$7	\$9
Wildeye Brewing Czezh Pilsner	\$8.5	\$10.5
Parallel 49 Trash Panda Hazy IPA	\$8.5	\$10.5
Strange Fellows Talisman West Coast IPA	\$8.5	\$10.5
North Point Brewing Rotating Tap	\$8.5	\$10.5

BOTTLED	BTL
Holsten Non-Alcoholic	\$5.5
Fix Hellas Lager	\$8
Corona	\$8
Kronenbourg Blanc	\$8
Sake Bomb Seasonal Selection	\$7.5
No Boats on Sunday Seasonal Selection	\$9
Phillips Blue Buck	\$8

## WATER

BOTTLE	250ml	750ml
Souroti Greek Sparkling Water	\$4	\$8