



the greek after hours



sun-thurs 9-close | fri-sat 10-close

to eat

κουζίνα

spanakopita 8

spinach, feta & herbs, wrapped in filo, baked until golden brown, served with tzatziki

keftedes 8

two succulent lamb & beef meatballs served in our housemade ouzo tomato sauce, topped with shredded saganaki cheese - *gf*

homous 9

chickpeas, tahini, garlic, lemon juice and parsley, served with fresh grilled pita - *v*

dip taster 11

a trio of our signature dips, served with fresh grilled pita

anatoli poutine 13

house cut fries, lamb gravy, cheese curds
• add pulled lamb **\$8**

grilled souvlaki 13

your choice of chicken or prawns served kalamaki style on a fresh grilled pita with tzatziki

greek salad 13

fresh tomatoes, cucumbers, peppers, onions, capers, olives, & feta - *gf*
• sub vegan coconut feta \$1 - *v*

calamari 14

classic and crispy, served with tzatziki

bar

μπαρ

1oz ouzo shot 4.5

liquorice greek liqueur

1oz well highballs 5

well spirit and soda

1oz jameson shot 6

irish whiskey

20oz house beers 7

parallel 49 lager or pale ale

5oz helen's sangria 8

makris family recipe

5oz aperol spritz 9

aperol, bubbles, soda, orange

2oz rothakino 9

peach crown royal, iced tea, lemon

5oz house wine 9

anatoli viongier, stone road rosé, anatoli meritage

bottle house wine 38

anatoli viongier, stone road rosé, anatoli meritage

TAX NOT INCLUDED

OPA! PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY