

SOUPS & SALADS

GREEK SALAD \$16/\$20 

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

LENTIL SALAD \$19

Stewed green lentils, arugula, fresh cherry tomatoes, crispy chickpeas, green onion, Greek feta, lemon soy dressing
Substitute vegan coconut feta \$2 

MAROULI SALAD \$19 

Crisp romaine lettuce, fresh cherry tomatoes, green onion, Greek feta, red wine vinaigrette
Substitute vegan coconut feta \$2 

AVGOLEMONO SOUP \$10 

Chicken, rice, egg and lemon soup, served with fresh baked pita

BOWL OF FASOLADA \$10  

Hearty bean and tomato, served with fresh baked pita

SIDES

PITA \$2

CUP OF DIP \$1.5

LEMON POTATOES \$8

LONG GRAIN RICE \$7.5

SEASONAL VEGETABLES \$10

FRENCH FRIES \$6.5

CUP OF SOUP \$6

SINGLE SOUVLAKI SKEWER \$9

Add \$1 for lamb or beef tenderloin or beyond meat

SINGLE LAMB CHOP \$10

COUNTRY LAMB PIECE \$30

MOUSSAKA PIECE \$20

VEGAN MOUSSAKA PIECE \$18

ASSORTED WARM OLIVES \$8

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 smothered in honey

APPETIZERS

HOMOUS \$11  

Chickpeas, 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 \$12

Spicy feta dip, served with fresh baked pita

DIP TASTER \$15

Your choice of 3 signature dips - homous, tzatziki, taramosalata or tyrosalata, served with fresh baked pita

DIPPING VEGETABLES \$7  

Fresh cucumber, celery, carrots and cherry tomatoes

SAGANAKI \$20

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

BAKED FETA & TOMATOES \$16

reamy baked feta and cherry tomatoes, finished with extra virgin olive oil, served with fresh baked pita

GRILLED KEFTEDES \$17 

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

SPANAKOPITA \$18

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

KOLOKITHAKIA CRISPS \$14 

Crispy zucchini, served with tahini soy dip

ROASTED CAULIFLOWER \$18  

Steamed and oven baked cauliflower, served with tahini soy dip

VEGAN CALAMARI \$17 

Umami fried crispy Oyster mushrooms, served with tahini soy dip

DOLMATHES \$18 

Grape vine leaves stuffed with beef, pork, and rice, simmered in an egg lemon sauce

CALAMARI \$17

Classic and crispy, served with tzatziki

IANI'S PRAWNS \$24 

Sauteed tiger prawns and mushrooms in an ouzo feta tomato sauce

OCTOPOTHI \$33

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

MUSSELS FRICASSÉE \$26

Premium coastal mussels, sauteed with avgolemono broth, sweet tomatoes and artichokes, served with fresh baked pita

MAINS

All non-vegan meals are served with long grain rice, lemon potatoes, Greek salad and tzatziki, unless otherwise specified
Substitute long grain rice and lemon potatoes for extra salad +\$5
Substitute Cow's Feta for Greek Feta +\$4

MEZZE PLATTER

\$90 FOR TWO PEOPLE OR \$130 FOR 3 PEOPLE

Minimum two people / rice not included
Homous and pita, calamari, spanakopita, keftedes, tzatziki, Greek salad with feta from Greece and choice of:

- Five hour braised country lamb
- Souvlaki skewers
- Flame grilled lamb chops (+\$5/person)

PIDAKIA \$45 / \$60

Flame grilled lamb chops
Options of three or five chops

COUNTRY LAMB \$40 

Our signature five hour braised shoulder of lamb

HALF ROAST CHICKEN PLATTER \$36 

Mustard-herb marinated chicken baked to order

SOUVLAKI DINNER \$27 

Two grilled skewers of your choice

- Chicken thigh
- Traditional Greek pork
- Tiger prawn
- Wild salmon
- Lamb (+\$1 each)
- Beef tenderloin (+\$1 each)

CALAMARI DINNER \$26

Classic and crispy

MOUSSAKA \$30

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

LAMB YOVETSIS \$27

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

SPANAKOPITA DINNER \$26

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

BRAISED LAMB SHANK \$30

Five hour braised lamb shank

VEGAN PLATTER  

\$75 FOR TWO PEOPLE OR \$110 FOR 3 PEOPLE

Minimum two people
Homous, pita, roasted cauliflower, vegan moussaka, vegan Greek salad to share and two beyond meat skewers per person

VEGAN SOUVLAKI DINNER \$28  

Two grilled beyond meat skewers served with seasonal vegetables, vegan Greek salad and homous

VEGAN MOUSSAKA \$26  

Layers of eggplant, zucchini and carrots, topped with soy mashed potatoes, served with vegan Greek salad, seasonal vegetables and homous

TAX IS NOT INCLUDED



GLUTEN FREE WITH SOME MODIFICATIONS



VEGAN

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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

DRINKS

ANATOLI SOUVLAKI

SIGNATURE COCKTAILS

20Z

KARPOUZI \$13

Fresh, bright and crushable: Squeezed watermelon juice, Bacardi white rum, St Germain and basil, topped with soda

ANATOLI CAESAR \$14

A Greek play on the Canadian classic: Vodka, Greek spice rim, fried prawn garnish

KOLASI SOUR \$14

Tangy, sweet and delicious: St Germain, Aperol, Vodka, fresh lemon and grapefruit juice, aquafaba, angostura bitters

ESPRESSO MARTINI \$14

An easy drinking pick me up: Cloudhouse Espresso infused Rum, vodka, espresso

HELEN'S SANGRIA \$13

Makris family secret recipe (3oz)

DRESS TO EMPRESS \$16

Smooth drinking, divine and balanced: Aromatic lavender, Empress Gin, lemon juice, aquafaba

KALOKAÍRI MARGARITA \$15

Your new favourite margarita: Casamigos Blanco, Triple Sec, Aperol, lime and fresh charged pineapple juice, tajin rim

MEZCAL MARGARITA \$15

Hand crafted, balanced, easy drinking. Espina Negra Mezcal, fresh lime juice. Regular or Spicy

TROPIKOS MAI TAI \$14

Sweet and punchy, Appleton Estate Rum, Triple Sec, fresh lime juice, orgeat, demerara

SAMPOÚKOS COLLINS \$14

Crisp and refreshing - Empress Victoria & Rose Elderflower Gin, St Germain, fresh grapefruit juice, topped with soda

KARYDA OLD FASHIONED \$16

A tropical take on the classic, Coconut Cartel Rum, charged fresh pineapple syrup and orgeat, pineapple star anise bitters

BEER

DRAFT

16oz 20oz

The Greek Lager	\$7	\$9
The Greek Pale Ale	\$7	\$9
Slow Hand Pilsner	\$8.5	\$10.5
Parallel 49 Trash Panda Hazy IPA	\$8.5	\$10.5
Strange Fellows Talisman West Coast Pale Ale	\$8.5	\$10.5
Phillips Stone Fruit Dino Sour	\$8.5	\$10.5
Birra Peroni Nastro Azzuro Lager	\$10	\$12.5

BOTTLED

BTL

Seasonal Greek Lager	\$8
Corona	\$8
Kronenbourg Blanc	\$8
Sake Bomb Seasonal Selection	\$7.5
No Boats on Sunday Seasonal Selection	\$9
Phillips Blue Buck	\$8

DRINK SPECIALS

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

WEDNESDAY 8oz glasses of wine (\$3 off)

THURSDAY 20oz Parallel 49 Trash Panda IPA (\$7),
20oz Phillips Stone Fruit Dino Sour (\$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	\$11.5	\$16	\$47
DUNAVAR PINOT GRIGIO Hungary	\$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
CRUDO ROSATO Italy	\$12.5	\$17.5	\$54
CALAFURIA ROSE Italy (1.5L)			\$135

RED WINE

5oz

8oz

BTL

ANATOLI KOKKINO MERITAGE British Columbia	\$11	\$15	\$45
LONG BARN PINOT NOIR California	\$12	\$17	\$50
FOXTROT "THE WALTZ" PINOT NOIR British Columbia			\$150
CHAPOUTIER CÔTE DU RHONE France	\$12.5	\$17.5	\$55
VOLTES RED BLEND Greece	\$12.5	\$17.5	\$52
PASCUAL TOSO RESERVA MALBEC Argentina	\$16	\$24	\$75
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
RED SCHOONER SHIRAZ Australia			\$150

NON-ALCOHOLIC

BOTTLE

250ml

750

Souroti Greek Sparkling Water		\$4	\$8
Watermelon Basil Soda	\$6		
Watermelon Mint Soda	\$6		
Mint Lemonade	\$6		
Peroni 0.0	\$7.5		
Nonny 0.5 Pale Ale	\$7.5		

TAX IS NOT INCLUDED