

LUNCH

ANATOLI SOUVLAKI

TAX IS NOT INCLUDED



GLUTEN FREE WITH SOME MODIFICATIONS FROM OUR KITCHEN



VEGAN

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 dips - homous, tzatziki, taramosalata or tyrosalata, served with fresh baked pita

ROASTED CAULIFLOWER \$16

Steamed and oven baked, served with tahini soy dip

CALAMARI \$17

Classic and crispy, served with tahini soy dip

VEGAN CALAMARI \$17

Umami fried crispy Oyster mushrooms, served with tahini soy dip

SAGANAKI \$20

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

SPANAKOPITA \$18

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

DIPPING VEGETABLES \$7

Fresh cucumber, celery, carrots, and cherry tomatoes

ENTREES

GREEK SALAD \$20

Fresh tomatoes, cucumbers, peppers, onions, capers, olives and Greek feta

LENTIL SALAD \$19

Stewed green lentils, arugula, fresh cherry tomatoes, crispy chickpeas, green onion, Greek feta, lemon soy dressing

MAROULI SALAD \$19

Crisp romaine lettuce, fresh cherry tomatoes, green onion, Greek feta, red wine vinaigrette

ADD TO YOUR SALAD

- Two skewers of your choice, tzatziki and fresh baked pita (chicken thigh, traditional pork, wild salmon, tiger prawn or beyond meat) \$8
- Two skewers of lamb or beef tenderloin, tzatziki and fresh baked pita \$9
- Gyro meat, tzatziki and fresh baked pita \$7
- Substitute vegan coconut feta \$2

SOUVLAKI \$23

Your choice of (2) meat skewers: traditional pork, chicken thigh, tiger, prawn, wild salmon, beyond meat, or add \$1.00 per beef tenderloin or lamb skewer. Served with long grain rice, Greek salad, fresh baked pita and tzatziki

- Add lemon potatoes \$1

GYRO \$20

Slow-roasted chicken, lettuce, tomato, onion and tzatziki on a fresh baked pita, with your choice of soup or Greek salad

GRILLED KEFTEDES \$20

Grilled pork and beef meatballs, housemade tomato sauce, topped with shredded saganaki cheese. Served with long grain rice, Greek salad, fresh baked pita and tzatziki

COUNTRY LAMB \$35

Five hour braised lamb shoulder, served with long grain rice, lemon potatoes, Greek salad, fresh baked pita and tzatziki

SPANA & SALAD \$22

Spanakopita, served with Greek salad and tzatziki

DOLMATHES \$22

Grape vine leaves stuffed with beef, pork & rice in an egg lemon sauce. Served with Greek salad, fresh baked pita, and tzatziki

HALF-ROAST CHICKEN \$30

Mustard-herb marinated chicken baked to order, served with long grain rice, lemon potatoes, Greek salad, fresh baked pita and tzatziki

IANI'S ORZO \$22

Five tiger prawns cooked in a housemade tomato, feta, orzo and mushroom sauce over orzo. Served with fresh baked pita and tzatziki

VEGAN MOUSSAKA \$20

Layers of eggplant, zucchini and carrots, topped with soy mashed potatoes. Served with Greek salad, fresh baked pita and homous

LAMB YIOUVETSI \$25

Five hour braised lamb shoulder on a bed of orzo pasta, with homemade tomato sauce, topped with shredded saganaki cheese. Served with Greek salad, fresh baked pita and tzatziki

CALAMARI \$20

Classic and crispy. Served with Greek salad, fresh baked pita and tzatziki

MOUSSAKA \$24

Layers of eggplant, zucchini, potato, beef and pork, topped with creamy bechamel sauce. Served with Greek salad, fresh baked pita and tzatziki

SIDES

ASSORTED WARM OLIVES \$8

EXTRA PITA \$2

LEMON POTATOES \$8

LONG GRAIN RICE \$7.5

CUP OF DIP \$1.5

FASOLADA SOUP \$10

Hearty bean and tomato soup, served with fresh baked pita

AVGOLEMONO SOUP \$10

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

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

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

THEGREEKBYANATOLI | THEGREEKBYANATOLI

DRINKS

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

ANATOLI

SOUVLAKI

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		

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