

DIPS & CHEESE

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

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

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

DIPPING VEGETABLES \$7 🌱

Fresh cucumber, celery, carrots and cherry tomatoes

SEAFOOD

OCTOPOTHI \$29

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

IANI'S PRAWNS \$24

Sautéed tiger prawns and mushrooms in an ouzo and feta tomato sauce, served with fresh baked pita

CALAMARI \$17

Classic and crispy, served with tzatziki

MUSSELS FRICASSÉE \$26 🍷

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

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

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 🌱

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 🌱

BEYOND SOUVLAKI \$16 🌱

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

VEGAN CALAMARI \$17 🌱

Umami fried crispy Oyster mushrooms, served with tahini soy dip

SPANAKOPITA \$18

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

VEGAN MOUSSAKA \$20 🌱

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

KOLOKITHAKIA CRISPS \$14 🌱

Crispy zucchini, served with tahini soy dip

ROASTED CAULIFLOWER \$18 🌱

Steamed and oven baked cauliflower, served with tahini soy dip

BOWL OF FASOLADA \$10 🌱

Hearty bean and tomato soup, served with fresh baked pita

PLATTERS

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

SOUVLAKI PLATTER FOR 1 OR 2 \$27 / \$42

2 or 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 \$60

5 Flame-grilled lamb chops

BRAISED LAMB SHANK \$30

Five hour braised, melt off the bone shank of lamb

MEAT

GRILLED KEFTEDES \$17 🍷

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

MOUSSAKA \$23

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

PIDAKIA \$10/CHOP

Flame grilled lamb chops - min 2 chops

COUNTRY LAMB \$30 🍷

Our signature five hour braised lamb shoulder

LAMB YOVETSIS \$25

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

DOLMATHES \$18 🍷

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

AVGOLEMONO SOUP \$10

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

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

TAX IS NOT INCLUDED



GLUTEN FREE WITH SOME MODIFICATIONS FROM OUR KITCHEN



VEGAN

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

PLEASE INFORM YOUR SERVER OF ANY FOOD
ALLERGIES OR DIETARY RESTRICTIONS

DRINKS

THE GREEK BY ANATOLI

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