

APPETIZERS

TARAMOSALATA 6.5
tangy caviar spread with pita

HOMOUS 6.5
chickpeas, tahini, garlic, parsley and lemon. served with pita

TZATZIKI 6.5
cucumber, onion, garlic, yogurt and herbs. served with pita

FETA & OLIVES 12
smooth Greek feta & kalamata olives. served with pita

DIP TASTERS 9
homous, taramosalata & tzatziki. served with pita

SPANAKOPITA 11
spinach, feta, herbs wrapped in filo and baked

KEFTEDES 11
5 traditional grilled meatballs

CALAMARI 13
crispy fried squid

SAGANAKI 13.5
breaded pan fried mountain sheep cheese. served with pita

HALOUMI CAPRESE 13
grilled cypriot cheese, tomato, mint, and olive oil. served with pita

DOLMATHES 12
grape vine leaves stuffed with meat & rice

CHICKEN LIVERS 14
pan fried to crispy perfection. served with pita

NIKI'S MEATBALLS 14
4 Greek meatballs and diced potatoes in tomato sauce topped with cheese and baked. served with pita

GARITHES 14.5
5 prawns sauteed with veggies in a garlic white wine sauce. served with pita

IANI'S PRAWNS 17
5 prawns served in a mushroom, tomato, feta and ouzo sauce. served with pita

SOUPS, SALADS & CHILDREN'S MEALS

AVGOLEMENO 7.5
chicken rice soup with egg & lemon

FASOLADA 7.5
heartly bean soup. vegan

SALMON CHOWDER 7.5
a tomato based chowder - delicious!

SOUP, SALAD & PITA 13
your choice of any soup served with Greek salad

GREEK SALAD 9 / 13 S / L
fresh tomatoes, cucumbers, peppers, onions, feta and olives.
- add chicken, prawns or pork +7
- substitute goat feta from greece + 4/6 S/L

ANATOLI SALAD 8/12 S / L
a crisp romaine salad tossed in a creamy vinaigrette dressing
- add chicken, prawns or pork +7

PITA PIZZA 13
ham & vegetables topped with cheese and baked on a thin crust pita

KID'S ORZO 13
homemade meat sauce served over Greek pasta, topped with mozzarella and baked

MEATBALLS & FRIES 13
4 grilled meatballs and home cut fries

ENTREES

all meals served with rice, potatoes, Greek salad, tzatziki. substitute carbs for extra salad +\$2

MEZZE PLATTER 30 per person
(minimum two people)
humous and pita, calamari, dolmathes, spanakopita, keftedes, tzatziki, Greek salad and choice of:
- braised country lamb and potatoes
- souvlakis and potatoes
- lamb chops and potatoes (+\$5 per person)

ALEXI'S BAKED ORZO 17 (served with salad only)
homemade meat sauce served over Greek pasta, topped with mozzarella and baked

PIDAKIA three chops for \$27 or five chops for \$33
flame grilled lamb chops

"THE TRUE GREEK" PORK SOUVLAKI 19
the most popular choice in greece with good reason!

SALMON KEBAB 21
wild salmon kebab served with 2 prawns

PIE DINNER 18
spinach, feta and herbs wrapped in filo and baked

RATATOUILLE 17
vegetable casserole topped with cheese and baked

IANI'S PRAWN & ORZO 20 (served with salad only)
5 prawns in a tomato, feta and ouzo sauce served with Greek pasta (gluten free version available)

MOUSSAKA 20
layers of eggplant, zucchini and ground beef, topped with a creamy bechamel sauce

CALAMARI DINNER 20
crispy goodness, served with tzatziki

SOUVLAKI DINNER 21.5
marinated skewer of lamb, chicken or prawn grilled

HALF ROAST CHICKEN 24 (allow 20 mins cooking time)
juicy 1/2 chicken marinated and baked to order

ROAST LAMB 25 (allow 20 minutes cooking time)
boneless leg of lamb served medium. not to be confused with country lamb (When served over medium rare meat will become tough)

COUNTRY LAMB 27
shoulder of lamb braised until it melts off the bone

SIDES

pita	0.5
cup of dip	0.99
dipping vegetables	4
rice	3.5
potatoes	4
french fries	4.5
side salad	6.5
cup of soup	3.5
single lamb chop	5.5
single souvlaki skewer	8 (6oz) / 10 (8oz)
country lamb piece	17
moussaka piece	14

OPA! - Parties of 8 or more are subject to 18% gratuity

DRINK SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bottles of House Wine 40% off	Mythos 4.5	Sangria 6 / 25	Sleeve Draft 4	Ouzo 4	Rothakino 5 / 21	Anatoli Caesars 6

SIGNATURE COCKTAILS

HELEN'S SANGRIA 9 / 29
*this is easily the best sangria
in north vancouver*

ROTHAKINO 6⁵⁰ / 25⁵⁰
Delicious boozy peach iced tea

ANATOLI CAESAR 9⁵⁰
*Double shot of vodka, clamato,
Greek herbs and a grilled prawn*

GREEK MOJITO 9
*Metaxa, mint, brown sugar,
fresh lemon, lime juice & soda*

PAPOU 11
*White Negroni with
a Campari dust rim.*

VILLAGE DONKEY 9
*Gin & Cucumber:
fizzy refreshing goodness*

WHITE WINE	G	1/2	B
ANATOLI LEFKO <i>viognier (bc)</i>	8.5	25.5	40
RETSINA <i>1l (gr)</i>	7	21	40
TSANTALI			40
BOUTARI <i>moschofilero</i>	9	27	45
WHITEHAVEN <i>sauvignon blanc (nz)</i>	10	30	50
J VINEYARDS <i>pinot gris 2014 (ca)</i>	9	27	45
OGIO <i>pinot grigio (it)</i>	8.5	25.5	40
KUNDE <i>chardonnay (ca)</i>	10.5	31.5	52
RED WINE	G	1/2	B
ANATOLI KOKINO <i>meritage</i>	8.5	25.5	40
TSANTALI	8	24	42
BOUTARI NAOUSSA <i>grand reserve</i>			44
7 DEADLY ZINS <i>zinfandel (ca)</i>			50
DONA PAULA LOS CARDOS <i>malbec (ar)</i>	8	24	40
GHOST PINES <i>blend (ca)</i>	10.5	31	50
RODNEY STRONG SONOMA <i>cabernet sauvignon (ca)</i>	12	36	60

BUBBLES

MIONETTO 41
treviso prosecco brut (it)

VEUVE CLIQUOT 120
the classic (fr)

NON ALCOHOLIC

NON-ALCOHOLIC BEER 4
VIRGIN COCKTAILS 4
SAN PELEGRINO (1l) 7.5

PERRIER 3
JUICE 3
POP 3

BOTTLED 6.5

BECKS
NEGRA MODELO
BUDWEISER
COORS LIGHT
CORONA EXTRA
GRANVILLE ISLAND BROCKTON IPA
GROLSCH
HEINEKEN
KOKANEE
LABATTS
MGD
MOLSON CANADIAN
MYTHOS
SLEEMAN HONEY BROWN
TUBORG GOLD LABEL
ST AMBROISE APRICOT ALE
FRULI (STRAWBERRY BEER)
WARSTEINER PREMIUM VERUN
CZECHVAR (8)

DRAFT 5 / 6.5

OKANAGAN SPRING 1516 LAGER
OKANAGAN SPRING PALE ALE
PARALLEL 49 GYPSY TEARS
DRIFTWOOD FAT TUG IPA
PARALLEL 49 JERKFACE 9000
CENTRAL CITY HOPPING MAD CIDER
STELLA ARTOIS
SEASONAL (ASK YOUR SERVER)

CIDERS & COOLERS 6

GROWERS PEACH
GROWERS PEAR
GROWERS EXTRA DRY APPLE
MIKE'S HARD LEMONADE
MIKE'S HARD CRANBERRY
SMIRNOFF ICE
STRONG BOW
MAGNERS (8)