

APPETIZERS

FETA & OLIVES 12

served with pita

HOMOUS 6.5

chickpeas, tahini, garlic, lemon juice and parsley. served with pita

TARAMOSALATA 6.5

tangy caviar spread, served with pita

TZATZIKI 6.5

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

DIP TRIO 9

a trio of homous, taramosalata & tzatziki. served with pita

AVGOLEMENO 7.5

chicken rice soup with egg & lemon. served with pita

FASOLADA 7.5

hearty bean soup. served with pita. vegan

SALMON CHOWDER 7.5

a tomato based chowder - delicious! served with pita

SOUP WITH SALAD & PITA 14

GRILLED HALOUMI CAPRESE 13

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

GREEK SALAD S / L 9 / 13

fresh tomatoes, cucumbers, peppers, onions, feta and olives. served with pita
- add chicken, prawns or pork +7
- substitute goat feta from greece + S / L 4 / 6

ANATOLI SALAD S / L 8 / 12

a crisp romaine salad tossed in a creamy vinaigrette dressing. served with pita
- add chicken, prawns or pork +7

SPANAKOPITA 11

spinach, feta, herbs wrapped in filo and baked

CALAMARI 13

crispy goodness, served with tzatziki

SAGANAKI 13

breaded pan fried mountain sheep cheese. served with pita

DOLMATHES 12

grape vine leaves stuffed with beef & rice. served with pita

GARITHES 14.5

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

ENTREES substitute carbs for extra salad +\$2

ISLAND PLATTER FOR TWO

18 per person - a cup of soup to start, spanakopita, rice, potatoes, Greek salad, homous and tzatziki. followed by choice of:
- braised country lamb
- pork skewers & meatballs
- calamari, salmon & prawns
(no substitutions)

DOLMATHES 16

grape vine leaves stuffed with beef & rice in an egg & lemon sauce. served with Greek salad, pita and tzatziki

COUNTRY LAMB 23

lamb shoulder braised until it melts off the bone, served with rice, potatoes, Greek salad and tzatziki

"THE TRUE GREEK" 15 (add potatoes +1)

pork souvlaki, greece's most popular dish. served with rice, Greek salad, pita and tzatziki

CALAMARI 15

crispy squid, with Greek salad, pita and tzatziki

PIES & SALAD 15

spanakopita with Greek salad and tzatziki

NIKI'S MEATBALLS 16

Greek meatballs, diced potatoes in a zesty tomato sauce, topped with cheese and baked. served with Greek salad, pita and tzatziki

MOUSSAKA 17

layers of eggplant, zucchini & ground beef, topped with a creamy bechamel sauce. served with Greek salad, pita and tzatziki

SOUVLAKI 17 (add potatoes +1)

choice of grilled skewer: chicken, lamb, prawn or salmon. served with rice, Greek salad, pita and tzatziki

HALF ROAST CHICKEN 21

(please allow 20 minutes cooking time)
juicy 1/2 chicken marinated and baked to order. served with potatoes, rice, Greek salad and tzatziki

IANI'S PRAWNS & ORZO 18

5 prawns cooked in a tomato, feta, ouzo, mushroom sauce. served over orzo
(gluten free version available)

ALEXI'S BAKED ORZO 15

homemade meat sauce and Greek pasta, topped with mozzarella and baked
(add salad +2)

RATATOUILLE 13

vegetable casserole topped with cheese. served with Greek salad, pita and tzatziki

PITA PIZZA 13

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

GRILLED KEFTEDES 16

5 flame grilled meatballs served with rice, Greek salad, pita and tzatziki

PIDAKIA 26

3 flame grilled lamb chops served with rice, potatoes, Greek salad and tzatziki

french fries 4.5

extra pita 0.5

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

all cocktails are doubles

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

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

ROTHAKINO 6⁵⁰ / 25⁵⁰
Delicious boozy peach iced tea

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

BUBBLES

MIONETTO	41
<i>treviso prosecco brut (it)</i>	
VEUVE CLIQUOT	120
<i>the classic (fr)</i>	

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

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)

NON ALCOHOLIC

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

PERRIER	3
JUICE	3
POP	3