

## APPETIZERS

**TARAMOSALATA 6<sup>50</sup>**  
*Greek caviar spread \**

**HOMOUS 6<sup>50</sup>**  
*Chickpeas, tahini, garlic, parsley & lemon juice \**

**TZATZIKI 6<sup>50</sup>**  
*Cucumber, onion, garlic, yogurt & herbs \**

**DIP TASTERS 9**  
*A delicious trio of Greek dips \**

**SPANAKOPITA 9**  
*Spinach, feta, herbs wrapped in filo & baked*

**KEFTEDES 10**  
*Traditional Greek meatballs*

**CALAMARI 11**  
*Deep fried squid*

**FETA & OLIVES 11**  
*Fresh Greek feta & Kalamata Olives \**

**DOLMATHES 11**  
*Vine leaves stuffed with meat & rice*

**SAGANAKI 11**  
*Pan fried mountain sheep cheese \**

**CHICKEN LIVERS 11**  
*Pan fried to crispy perfection \**

**GARITHES 14**  
*Prawns & vegetables fried in white wine \**

**CREATE YOUR OWN APPETIZER PLATTER 35**  
*Choose 4 different items from the selection below*

*4 Grilled Prawns - 4 Dolmathes - 2 Pork Skewers - 2 Lamb Chops - Calamari - KefteDES - Spanakopita  
Ratatouille - Greek Roasted Potatoes - Greek Salad - Taramosalata - Homous - Tzatziki*

*\* served with pita / additional pita \$ 1*

## SOUPS, SALADS & CHILDREN'S MEALS

**AVGOLEMENO 7**  
*Chicken rice soup with egg & lemon*

**FASOLADA 7**  
*Hearty vegetarian bean soup*

**SALMON CHOWDER 7**  
*A tomato based chowder - delicious!*

**GREEK SALAD 8 / 12**  
*(add chicken or prawns 7)  
Fresh tomatoes, cucumbers, peppers, onions,  
feta & olives*

**ANATOLI SALAD 8 / 12**  
*(add chicken or prawns 7)  
A crisp romaine salad tossed in a creamy  
vinaigrette dressing*

**SOUP WITH SALAD & PITA 13**  
*Your choice of any soup & salad*

**KID'S SOUVLAKI 16**  
*Choice of lamb, chicken, pork or salmon*

**PITA PIZZA 8**  
*Ham & vegetables topped with cheese on pita*

## ENTREES

*all meals are served with rice, potatoes, Greek salad & tzatziki  
substitute rice & potatoes with extra salad 2  
add pita 1*

**PLATTERS 26 per person (minimum 2 people)**  
*Homous & pita, dolmathes, calamari, spanakopita, Greek salad,  
potatoes with your choice of chicken, lamb, pork skewers  
or salmon kebabs & prawns*

**"ALEXI'S STEAK" 26 (add prawns 3)**  
*AAA, 9 oz grilled rib eye*

**RACK OF LAMB 31 (additional chops 6 each)**  
*5 delicious flame grilled lamb chops*

**COUNTRY LAMB 23**  
*Shoulder of lamb braised until it melts off the bone*

**ROAST LAMB 23 (please allow 20 minutes cooking time)**  
*Boneless leg of lamb served medium rare*

**SALMON KEBAB 21**  
*Wild salmon kebab served with 2 prawns*

**SEAFOOD DINNER market price**  
*Ask your server about the seafood special*

**PIE DINNER 16**  
*Spinach, feta & herbs wrapped in filo & baked*

**RATATOUILLE 17**  
*Vegetable casserole topped with cheese & baked*

**MOUSSAKA 17**  
*Layers of eggplant, zucchini & ground beef, topped with  
a creamy bechamel sauce*

**CALAMARI DINNER 19**  
*Deep fried squid*

**"THE TRUE GREEK" PORK SOUVLAKI 19**  
*The most popular choice in Greece with good reason!  
Try it & find out why*

**SOUVLAKI DINNER 20**  
*Marinated skewer of lamb, chicken or prawn grilled*

**HALF ROAST CHICKEN 22**  
*1/2 chicken marinated & cooked on rotisserie*

**DAILY DRINK SPECIALS**

<b>MON</b> <i>Mythos</i> <b>4</b>	<b>TUE</b> <i>Pints</i> <b>4</b>	<b>WED</b> <i>Anatoli Caesar</i> <b>7</b>	<b>THU</b> <i>Martinis</i> <b>9<sup>50</sup></b>	<b>FRI</b> <i>Ouzo on Rocks</i> <b>5</b>	<b>SAT</b> <i>Double Highballs</i> <b>9</b>	<b>SUN</b> <i>Sangria Pitchers</i> <b>20</b>
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**WHITE**

<b><i>greek</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
RETSINA	8	22	33
TSANTALI	8	22	33
BOUTARI MOSCHOFILERO	9	25	33
<b><i>bc</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
CALONA <i>Unoaked Chardonnay</i>	8	22	30
RED ROOSTER <i>Pinot Blanc</i>	8 <sup>50</sup>	23	35
RED ROOSTER <i>Gewurtstraminer</i>	9	25	36
PROSPECT WINERY <i>Pinot Grigio</i>	9	25	36
<b><i>other</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
OYSTER BAY <i>Sauvignon Blanc (NZ)</i>	10 <sup>50</sup>	27	42
PFAFFENHEIM <i>Pinot Gris (FR)</i>			40
LIBERTY SCHOOL <i>Chardonnay (CA)</i>			50

**CHAMPAGNE**

DOMAINE CHANDON BLANC DE NOIR (CA)	60
VEUVE CLIQUOT PONSARDIN BRUT (FR)	120
CHAMPANGE DOM PERIGNON (FR)	400

**BEER & CIDER**

**DRAFT BEER** *glass 4<sup>50</sup> pint 5<sup>50</sup> pitcher 18*  
Okanagan Spring 1516 Lager / Okanagan Spring Pale Ale  
Stanley Park 1897 Amber / Stanley Park Noble Pilsner

**BOTTLED BEER** 6  
*Labatts / Molson Canadian / Budweiser / Kokanee / Coors Light*

**PREMIUM BOTTLES** 7  
*Becks / Birra Moretti / Corona Extra / Grolsch / Heineken  
MGD / Moosehead / Mythos / Sleeman Honey Brown  
Stella Artois / Tuborg Gold Label / Warsteiner Premium Verun*

*Guinness Draft Can* 8

**CIDERS & COOLERS** 6  
*Okanagan Peach / Okanagan Pear / Growers Extra Dry Apple  
Mike's Hard Lemonade / Mike's Hard Cranberry  
Smirnoff Ice / Strong Bow*

**RED**

<b><i>greek</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
TSANTALI	8	22	33
BOUTARI NAOUSSA			34
BOUTARI NAOUSSA GRAND RESERVE			44
<b><i>bc</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
CALONA <i>Cab Merlot</i>	8	22	30
SANDHILL <i>Syrah</i>	10	27	44
<b><i>other</i></b> _____	<b>G</b>	<b>1/2</b>	<b>B</b>
CONCHA Y TORO <i>Cab Merlot (CH)</i>	8	22	33
ANGUS THE BULL <i>Cab Sauv (AU)</i>	10	26	42
ROSEMOUNT <i>Shiraz / Cab Sauv (AU)</i>			33
MASI VALPOLICELLA (IT)			39
VELLETRI RISERVA (IT)			45
7 DEADLY ZINS <i>Zinfandel (CA)</i>			50
J. LOHR VINEYARDS <i>Cab Sauv (CA)</i>			50
MASI AMARONE (IT)			85

**SIGNATURE COCKTAILS**

**HELEN'S SANGRIA** *glass 9 pitcher 29*  
*Best Sangria in the city!*

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

**ANATOLI CAESAR** 9<sup>50</sup>  
*A splash of red wine, vodka, clamato, Greek herbs & a grilled prawn*

**THE REST**

**MARTINIS** 10<sup>50</sup>  
*Classic / Cosmo / Crantini / Sour Apple / Peach Fuzz / Purple Haze*

**NON ALCOHOLIC**  
*Warsteiner & Virgin Cocktails 4 Juice & Pop 3  
San Pelegrino (750 ml) 7<sup>50</sup> Perrier 3*