

APPETIZERS

Cold

FETA PATÉ - Feta, Roasted Red Pepper, Olive Oil, Herbs	7.95
HUMMUS - Puréed Chickpeas, Tahini, Garlic.....	7.25
TZATZIKI - Yogurt, Cucumber, Garlic.....	7.25
TARAMA - Pink Carp Caviar & Bread Crumb Dip.....	7.25
MELITZANOSALATA - Eggplant & Red Pepper Dip	8.25
FETA CHEESE & OLIVES	10.50
OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini	16.00

All Dips are made in-house and served with two slices of Pita

DIP SAMPLER

HUMMUS, TZATZIKI, TARAMA, MELITZANOSALATA,
TWO SLICES OF PITA 16.95

Hot

PITA BREAD - 2 Slices.....	2.95
SAGANAKI - Pan-Fried Greek Cheese.....	12.95
SPANAKOPITA - Spinach and Feta in Filo Dough	12.95
KEFTETHES - Chargrilled Beef and Lamb Patties.....	12.95
DOLMATHES - Rice & Ground Beef Stuffed Grape Vine Leaves.....	12.95
LOUKANIKO - House-Crafted Pork Sausage	14.00
☉ PRAWNS - Sautéed in Butter, Garlic, Lemon.....	15.95
CHARGRILLED OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini	19.00
CALAMARI - Deep-Fried Squid	12.50
GRILLED CALAMARI - Chargrilled Squid.....	12.50
STUFFED GRILLED CALAMARI - Fresh Crab Meat, Red Peppers, Cream Cheese	16.95

All Hot Appetizers can be served with Roast Potatoes & Greek Salad
or Roast Potatoes, Rice & Cooked Mixed Vegetables 9.00

APPETIZER SAMPLER

PITA, HUMMUS, TZATZIKI, CALAMARI (Deep-Fried), KEFTETHES,
DOLMATHES, SPANAKOPITA, FETA CHEESE

Small 34.95 Large 53.95

Soup

AVGOLEMONO - Chicken Broth, Rice, Egg Whites, Lemon	10.00
FASOLADA - Beans, Vegetables, Tomatoes	10.00

Salads

Add Shrimp or Chicken Breast 6.00

GREEK SALAD - Small	10.50	Large	13.50
HOUSE SALAD - Tomato, Red Onion, Feta, Olives, House Dressing	13.50		
HORIATIKI SALAD - Fresh Garden Salad, Feta, Olives, House Dressing	11.50		
CAESAR SALAD	13.50		

ASK US ABOUT MAKING YOUR MEAL VEGAN OR GLUTEN FREE

ALL PRICES ARE SUBJECT TO MARKET CHANGE & SALES TAX



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DINNER

Mains

All Mains, Vegetarian and Seafood served with Roast Potatoes & Greek Salad
or Roast Potatoes, Rice & Cooked Mixed Vegetables

ROAST LAMB - House Specialty, Braised Lamb Shoulder	27.50
LAMB CHOPS - Lemon, Olive Oil, Oregano Marinade	34.95
LAMB CASSEROLE - Spinach, Chickpeas, Feta, Tomato Sauce	23.95
ROASTED HALF CHICKEN - Oven-Baked in Light Tomato Sauce	23.50
MOUSSAKA - Layered Potato Slices, Zucchini, Eggplant, Ground Beef, Béchamel Cream ...	24.50
TAVAS - Sautéed Vegetables, Feta, Tomato and Red Wine Sauce with your choice of Lamb, Chicken or Beef	22.50

Souvlaki

LAMB	23.95	LAMB, CHICKEN	25.50
CHICKEN	22.95	☉ PRAWNS, SCALLOPS	26.95
BEEF	27.95	☉ CHICKEN, PRAWNS, SCALLOPS	26.95
☉ PRAWNS	27.95	☉ BEEF, PRAWNS, SCALLOPS	28.95

Vegetarian

MOUSSAKA - Layered Potato Slices, Vegetables, Béchamel Cream	24.50
BRIAM - Stuffed Eggplant with Mixed Vegetables, Feta, Tomato Sauce	21.95
SPINACH CHICKPEA CASSEROLE - Vegetables, Feta, Tomato Sauce ...	21.95
SPANAKOPITA DINNER - Spinach and Feta in Filo Dough	21.95
VEGETABLE PLATTER - Seasonal Marinated Cooked Vegetables served with Roast Potatoes, Rice and Greek Salad	19.95

Seafood

☉ PRAWNS - Sautéed in Butter, Lemon, Garlic	26.95
SEAFOOD STUFFED EGGPLANT - Fresh Crab Meat, Red Peppers, Cream Cheese ...	28.95
☉ WILD SALMON FILET - Lemon, Olive Oil, Oregano Marinade	27.50
☉ HALIBUT FILET - Lemon, Olive Oil, Oregano Marinade	34.00
CALAMARI DINNER - Deep-Fried Squid	22.00

Pasta

PENNE OR LINGUINE - Cream, Tomato or Rosé Sauce	17.50
add Chicken or Shrimp	6.50
add Mixed Vegetables	3.50
SEAFOOD LINGUINE - Mixed Seafood, Rosé Sauce	23.95

Mythos Combinations for Two

Each Combination served with Pita & Tzatziki plus your choice of Roast Potatoes
& Greek Salad or Roast Potatoes, Rice & Cooked Mixed Vegetables

1	2
Moussaka, Lamb Souvlaki, Calamari (Deep-Fried), Dolmathes, Spanakopita ...	Lamb Chops, Chicken Souvlaki, Prawns, Scallops ...
70.00	77.00
3	
Roast Lamb, Roast Half Chicken, Calamari (Deep-Fried), Kefthetes, Dolmathes ...	
72.00	

The Symposium

Three courses served to parties of two or more at 38.00 per person

First - Pita, Hummus, Tzatziki, Saganaki

Second - Kefthetes, Calamari (Deep-Fried), Spanakopita

Third - Greek Salad, Roast Lamb, Roast Potatoes

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WINE

White

	Glass 6oz	Glass 9oz	Bottle 750ml
BRITISH COLUMBIA-VQA			
Vanessa – <i>Viognier</i>	10	15	43
Peller Estates – <i>Chardonnay</i>	9	12	35
Red Rooster – <i>Gewurztraminer</i>	10	14	40
Gray Monk – <i>Riesling</i>	10	14	42
Sandhill – <i>Pinot Gris</i>	10	15	42
Road 13 – <i>Honest John's White Blend</i>	10	15	40
Poplar Grove – <i>Chardonnay</i>			54
Calliope – <i>Sauvignon Blanc</i>			40
Quail's Gate – <i>Chenin Blanc</i>			56
ITALY			
Santa Margherita – <i>Pinot Grigio</i>			47
B.io – <i>Pinot Grigio – Organic/Vegan</i>			
NEW ZEALAND			
Whitehaven – <i>Sauvignon Blanc</i>	12	16	44
	Glass 6oz	½ Litre	Bottle 750mL/1L
GREECE			
Lafazanis – <i>House White – 1L</i>	9	25	42
Retsina – <i>House White – 1L</i>	9	25	42
Retsina – <i>House White – 1L</i>			40

Red

	Glass 6oz	Glass 9oz	Bottle 750ml
BRITISH COLUMBIA-VQA			
Sandhill – <i>Cabernet Merlot</i>	10	14	40
Peller Estates Proprietor's Reserve – <i>Merlot</i>	9	12	35
Vanessa – <i>Syrah</i>			69
Rust Wine Co. – <i>Gamay</i>			45
CHILE			
Cono Sur Bicicleta – <i>Pinot Noir</i>	9	12	35
ITALY			
Masi Bonacosta – <i>Valpolicella</i>			48
B.io – <i>Sangiovese – Organic/Vegan</i>			42
Masi Campofiorin – <i>Red Blend</i>			57
USA			
Carnivor – <i>Cabernet Sauvignon</i>	11	15	43
Apothic – <i>Red Blend</i>	10	14	39
Carnivor – <i>Zinfandel</i>	11	15	43
Hess – <i>Cabernet Sauvignon</i>			61
J Lohr – <i>Cabernet Sauvignon</i>			56
ARGENTINA			
Pascal Toso Estate – <i>Malbec</i>	12	15	43
Alamos – <i>Malbec</i>	12	15	43
	Glass 6oz	½ Litre	Bottle 750mL/1L
GREECE			
Lafazanis – <i>House Red – 1L</i>	9	25	42
Mountain Fish – <i>Agiorgitiko – 750mL</i>	10	15	43
Naoussa – <i>Xinomavro – 750mL</i>			55

Sparkling & Rosé

	Glass 6oz	Glass 9oz	Bottle 750ml
BRITISH COLUMBIA -VQA			
Mt. Boucherie – <i>Rosé</i>	10	12	40
Vanessa – <i>Rosé</i>			53
FRANCE			
AIX – <i>Rosé</i>	12	14	45
Veuve Clicquot Ponsardin – <i>Champagne</i>			145
		Bottle 187ml	Bottle 750ml
ITALY			
La Marca – <i>Prosecco</i>		15	44

BEER

DOMESTIC

Bud Light
Budweiser
Kokanee

6.00

Molson Canadian

Alexander Keith's India Pale Ale

IMPORT

Mythos
Corona
Stella Artois
Heineken

7.25

Guinness

Shock Top Wheat Ale