

## SPREADS *served with two pita*

**TZATZIKI** greek yogurt, fresh garlic with cucumber slivers \$5.75

**HOMOUS** puree of chick peas, tahini, olive oil & spices \$5.75

**TARAMA** red caviar & bread crumbs, blended with a touch of olive oil & spices \$5.75

## SALADS

**GREEK SALAD** tomatoes, cucumbers, onions, green peppers, sm \$6.25 lg \$9.25  
feta cheese, oregano & our olive oil vinaigrette dressing

**CAESAR SALAD** made with our own homemade dressing sm \$6.25 lg \$9.25

add a chicken breast \$4.50 add prawn skewer \$7.00 fillet of wild salmon \$10.00

add olives(15) \$2 add feta \$1.00 add pita \$1.25

## APPETIZERS

**KALAMARI** succulent bite-sized pieces of squid, fried to tender crispness \$10.25

**SAGANAKI** pan fried kefalotiri cheese served with a squeeze of lemon \$10.50

ask your server about our cornstarch gluten free alternative

**SPANAKOPITA** fresh spinach & feta wrapped in fillo pastry \$9.50\*

**DOLMADES(4)** spiced ground meat & rice rolled in grape leaves & topped with our house lemon sauce and onions \$9.50

**GARLIC BUTTER PRAWNS(6)** pan fried prawns in garlic butter \$10.75

**CHICKEN FINGERS** breaded chicken fillets add fries \$2.00 \$8.00\*

all appetizers served with pita bread except \* Items

## APPETIZER PLATTER

**GREKA APPY PLATTER** kalamari (fried squid), spanakopita (spinach & cheese wrapped in fillo), dolmades (ground meat & rice rolled in grape leaves), \$28.00  
soutzoukia (meat balls), saganaki (greek cheese), tzatziki, homous & pita bread



## DINNER ENTREES

<b>ROAST LAMB</b> boneless lamb shoulder, slow roasted in the oven. This melt in-your mouth dish is a customer favourite	\$18.25
<b>LAMB CHOPS</b> (5) tender chops cut from the rack & grilled to your choice	\$28.00
<b>GREEK STYLE PORK RIBS</b> full rack of tender baby back ribs grilled & lightly brushed with olive oil & garlic, finished with a sprinkle of spices	\$26.50
<b>ORIGINAL GRILLED CHICKEN</b> two full breasts marinated in olive oil, garlic & lemon, grilled & lightly spiced	\$18.00
<b>MOUSSAKA</b> layers of zucchini, eggplant, potato & ground beef, topped with béchamel	\$17.75
<b>VEGETARIAN MOUSSAKA</b> mixed veggies baked & topped with béchamel	\$17.75
<b>SPANAKOPITA</b> fresh spinach with feta wrapped in crisp fillo pastry	\$17.25
<b>BAKED BRIAM</b> eggplant, zucchini, mushrooms, potatoes, peppers, celery, onions baked in a tomato sauce & topped with feta	\$16.50
<b>SOUVLAKI</b> tender morsels of meat skewered and grilled	chicken \$16.75 lamb \$18.25 beef \$18.25 mixed \$18.25 prawn \$21.75

add prawn skewer \$7.00 add side kalamari \$5.00

## SEAFOOD ENTREES

<b>KALAMARI</b> succulent bite sized pieces of squid, fried to tender crispness	\$18.25
<b>FILLET OF SALMON</b> wild salmon fillet grilled to perfection	\$19.75
<b>SPINACH STUFFED SOLE</b> lightly breaded, stuffed with cheese & spinach and topped with a lemon sauce	\$17.75

**all entrées served with rice, roast potatoes, greek salad, tzatziki & pita bread**  
**\$1.95 charge for extra salad \*our rice is not gluten free**

## KID'S MENU served w/ pita bread

**SOUVLAKI** — CHICKEN, LAMB, BEEF, served with one side — fries, rice, roast potatoes, greek or caesar salad \$10.00

**CHICKEN FINGERS** + one side \$10.00

**FETTUCCHINE MEAT SAUCE OR ALFREDO** \$9.00

## SIDES

RICE	\$3.50	SIDE of GREEK SALAD	\$3.00
ROAST POTATOES	\$3.50	FETA CHEESE	\$1.00
PITA or GARLIC BREAD	\$1.25	KALAMATA OLIVES (15)	\$2.00
DIPS (TZATZIKI, HOMOUS, TARAMA, SPICED FETA)	(sm) \$1.25 (med) \$2.50	FRIES	\$5.00
		SIDE of MUSHROOMS FLAMBE	\$8.00

## DESSERTS

**BAKLAVA** thin layers of fillo pastry with honey and cinnamon, mixed with almonds and walnuts. \$7.00

*Add one scoop of ice cream* \$2.50

**EK—MEK** A layer of light custard, topped with fresh whipped cream, a dash of cinnamon and fresh ground walnuts. *Our signature dessert.* \$6.00

**RAVANI** greek angel cake drizzled with honey, a hint of lemon and orange topped with a chocolate drizzle and whipped cream. \$5.00

*Add one scoop of ice cream* \$2.50

**ICE CREAM** two scoops of creamy vanilla ice cream. \$5.00

## DRINKS

POP (ONE REFILL)	\$2.50	ESPRESSO	\$3.00
COFFEE or TEA	\$2.50	CAPPUCCINO or LATTE	\$4.00
ICE TEA or JUICE (ONE REFILL)	\$3.00	GREEK COFFEE (lg)	\$4.50
MILK	\$2.00	HOT CHOCOLATE	\$3.25
CHOCOLATE MILK	\$3.00	KIDS POP, JUICE or MILK	\$1.50



At Taverna Greka, we have made it our objective to create a gourmet menu with the best of quality and freshness, at affordable prices.

So relax, enjoy your meal and thank you for dining with us.

~ Eleni, Koula & Lena