



It's with sincere gratitude, we would like to THANK front line workers, health care workers, first responders, essential workers and all the people whose jobs are critical to our society functioning.
Thank you for your service.

**Taverna Greka's dining room is open with modified hours and offer a reduced menu.
Due to limited seating reservations are recommended.**

PICKUP and DELIVERY available.

Delivery- minimum \$40.00, serving mainland New Westminister,

	Dining Room/Pick up	Delivery
Monday	Closed	x
Tuesday	Closed	x
Wednesday	4:30pm-8:30pm	x
Thursday	4:30pm-8:30pm	x
Friday	4:30pm-9:00pm	5:00pm-8:00pm
Saturday	4:30pm-9:00pm	5:00pm-8:00pm
Sunday	4:30pm-8:30pm	x

****These are our kitchen hours. The dining room will close approximately one hour after the kitchen closes.****

Place your order or make your reservation during business hours at 604-526-6651
Outside of business hours email us at taverna.ca@gmail.com
(Include your phone number, you will get a confirmation call/email once received)

On behalf of all of us at Taverna Greka, thank you for your support!
We truly appreciate it.

Eleni, Koula & Lena

SPECIALS

FAMILY TRAY OF MEAT LASAGNA (FEEDS 4) \$40.00

4 GARLIC BREAD

1 LARGE GREEK SALAD

Served hot or available to take and bake at home.

TARAMA DIP \$5.75

red caviar & bread crumbs blended with a touch of olive oil & spices. Served with two pita.

AVGOLEMONO \$7.00

Orzo & rice in a chicken stock finished with a squeeze of lemon and cream. Served with pita.

SPINACH STUFFED SOLE \$19.75

lightly breaded stuffed with cheese & spinach, topped with a lemon sauce. Served w/ rice, potatoes, greek salad, tzatziki and pita.

SOUTZOUKIA APPETIZER \$11.50, ENTRÉE \$18.50

meat rolls baked in the oven & topped with tomato sauce, onions & feta cheese. Entrée served w/rice, potatoes, greek salad tzatziki and pita.

BOUGATSA \$6

Rich cream with a hint of orange, baked in a fillo pastry, sprinkled with icing sugar and cinnamon. Served warm.

Add one scoop of ice cream \$2.5

APPETIZERS

GREEK SALAD tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing	sm \$7.25 lg \$10.25
CAESAR SALAD made with our homemade dressing	sm \$7.25 lg \$10.25
KALAMARI bite-sized pieces of squid, fried to tender crispness + tzatziki & pita	\$11.25
SPANAKOPITA fresh spinach & feta wrapped in fillo pastry + tzatziki	\$10.50
CHICKEN FINGERS breaded chicken fillets + honey mustard dip add fries \$2.50	\$8.00
TZATZIKI DIP greek yogurt, fresh garlic with cucumber slivers, 2 pita	\$5.75
HOMOUS DIP puree of chick peas, tahini, olive oil & spices, 2 pita	\$5.75

DINNER ENTREES

ROAST LAMB boneless lamb shoulder slow roasted in the oven. This melt in-your mouth dish is a customer favourite	\$19.75
MOUSSAKA layers of zucchini, eggplant, potato & ground beef, topped with béchamel	\$18.75
ORIGINAL GRILLED CHICKEN two breasts marinated in olive oil	\$19.00
VEGETARIAN MOUSSAKA mixed veggies baked & topped with béchamel	\$18.75
LAMB CHOPS grilled to your choice.	\$28.50
SPANAKOPITA fresh spinach with feta wrapped in crisp fillo pastry	\$19.00
SOUVLAKI tender morsels of meat skewered and grilled	chicken \$18.25 lamb, beef or mixed \$19.25
GREEK STYLE PORK RIBS full rack of tender baby back ribs grilled & lightly brushed with olive oil & garlic, finished with a sprinkle of spices	\$28.50
LASAGNE meat sauce, served w/ bread	\$15.00
CHICKEN OR LAMB WRAP flat pita with lettuce, diced tomatoes and tzatziki. Served with home cut fries.	\$15.00

SEAFOOD ENTREES

KALAMARI succulent bite sized pieces of squid, fried to tender crispness	\$20.50
FILLET OF SALMON wild salmon fillet grilled	\$21.25
PRAWN SOUVLAKI (10) lightly seasoned, skewered and grilled	\$23.00

add prawn skewer \$7.00 add chicken breast \$5.00 add side kalamari \$6.00

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

DESSERT

EK MEK a layer of light custard, topped with fresh whipped cream a dash of cinnamon and fresh ground walnuts. <i>Our signature dessert.</i>	\$6.75
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LIQUOR (THESE PRICES ARE FOR TAKE OUT ONLY)

Cold Beer

Local Single Bottles

Canadian, Coors Lite, Kokanee, Budweiser, Four Winds IPA, Whistler Forager Gluten Free Lager \$ 3.75

Import Single Bottles

Corona, Guinness, Miller Genuine Draft, Heineken, Stella, Fix (Greek) Kronenbourg 1664 Blanc \$4.50

Ciders

Okanagan Apple, Pear, Peach. Strongbow \$ 3.75

ROYAL CITY ALE (4x473ml cans) Lightly dry hopped this American blonde has a gentle floral aroma and refreshing finish.

DARK LAGER (4x473ml cans) Bread crust, chocolate, almonds with a touch of caramel wrapped up in a light bodied lager.

\$16.25

WINE

Lafazanis or Tsantali Red, Greece (1 litre) \$22

Finca Los Primos Malbec, Red, Argentina \$18

Lindemans Shiraz Cabernet, Red, Australia \$16

Robert Mondavi Cabernet Sauvignon, Red, USA \$20

Red Rooster Pinot Noir, Red, BC VQA \$22

Red Rooster Merlot, Red, BC VQA \$22

Chianti Checci, Red, Italy \$24

Tsantali, White, Greece (1 litre) \$22

Retsina, White, Greece (1 litre) \$22

Oyster Bay Sauvignon Blanc, White, New Zealand \$26

See Ya Later Ranch Chardonnay, White, BC VQA \$23

Kim Crawford Sauvignon Blanc, White, New Zealand \$26

Peller Estates Chardonnay, White, BC \$16

Robert Mondavi Sauvignon Blanc, White, USA \$22

Hardy's Riesling Gewurztraminer, White, Australia \$17

Red Rooster Pinot Blanc, White, BC VQA \$21

Gray Monk Pinot Gris, White, Canada \$23

\$1.00 from every bottle of wine sold will go towards the Food Bank.

Subject to applicable taxes

**STEEL
& OAK**
BREWING CO.

RED

WHITE