



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 available Wednesday-Sunday. DELIVERY available Friday & Saturday.

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

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)

	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 kitchen hours.

The dining room will close approximately 1 hour after kitchen closes.

On behalf of all of us at Taverna Greka, thank you for your support!

We truly appreciate it.

Eleni, Koula & Lena

SPECIALS

TARAMA DIP \$5.75

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

FETA DIP \$7.25

Feta cheese, roasted hot peppers blended with olive oil and herbs.
Served with two pita bread.

BAKED BRIAM \$10

This vegan appetizer has an assortment of vegetables baked in tomato sauce.
Add a few sides and turn it into a meal.

PRAWNS ALA PANNA \$23

10 prawns pan fried in a garlic tomato sauce.
Served w/ rice, potatoes, greek salad, tzatziki and 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.

WATERMELON BREEZE \$10

Watermelon vodka (2 oz.), sweetened lime juice and soda and fresh mint.

STRAWBERRY SPRITZER \$8

White wine, strawberry puree and soda.

MOJITOS \$8

White rum (1 oz.), lime juice, soda, fresh mint muddled.

BAKLAVA \$7

Thin layers of fillo pastry with honey and cinnamon mixed with almonds and walnuts.
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
SAGANAKI pan fried kefalotiri cheese served with a squeeze of lemon + pita		\$12.00
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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RED

WHITE

LIQUOR (take out prices)

Cold Beer

Local Single Bottles

Canadian, Coors Lite, Kokanee, Budweiser, Four Winds IPA, Whistler Forager Gluten Free Lager \$ 3

Import Single Bottles

Corona, Guinness, Miller Genuine Draft, Heineken, Stella, Fix (Greek) Kronenbourg 1664 Blanc \$4

Ciders

Okanagan Apple, Pear, Peach. Strongbow \$ 3

ROYAL CITY ALE (473ml can) Lightly dry hopped this American blonde has a gentle floral aroma and refreshing finish.

DARK LAGER (473ml can) Bread crust, chocolate, almonds with a touch of caramel wrapped up in a light bodied lager. \$4

WINE

Lafazanis or Tsantali Red , Greece (1 litre)	\$18
Finca Los Primos Malbec , Red, Argentina	\$17
Lindemans Shiraz Cabernet , Red, Australia	\$16
Robert Mondavi Cabernet Sauvignon , Red, USA	\$18
Red Rooster Pinot Noir , Red, BC VQA	\$24
Red Rooster Merlot , Red, BC VQA	\$23
Chianti Checci , Red, Italy	\$20
Tsantali , White, Greece (1 litre)	\$18
Retsina , White, Greece (1 litre)	\$18
Oyster Bay Sauvignon Blanc , White, New Zealand	\$24
See Ya Later Ranch Chardonnay , White, BC VQA	\$22
Kim Crawford Sauvignon Blanc , White, New Zealand	\$24
Peller Estates Chardonnay , White, BC	\$14
Robert Mondavi Sauvignon Blanc , White, USA	\$18
Hardy's Riesling Gewurztraminer , White, Australia	\$15
Red Rooster Pinot Blanc , White, BC VQA	\$19
Gray Monk Pinot Gris , White, Canada	\$21

Subject to applicable taxes