

SPECIALS

TARAMA DIP \$6.75

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

CHICKEN LIVERS \$13

Lightly floured tender livers, pan fried & finished with red wine
Served with pita bread

AVGOLEMONO \$7

Orzo & rice in a chicken stock finished with a squeeze of lemon and cream Served with 1
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

DOLMADES APPY (4) \$12 ENTRÉE \$22

Spiced ground beef, pork & rice rolled in grape leaves
topped with our house lemon sauce and onions

SPINACH STUFFED SOLE \$21.00

Lightly breaded, stuffed with cheese & spinach, topped with a lemon sauce
Served with rice, potatoes, greek salad tzatziki and pita

BOUGATSA \$7

Rich cream with a hint of orange, baked in a fillo pastry
Served warm with a sprinkle of icing sugar & cinnamon
Add one scoop of ice cream \$3.0

RED SANGRIA

8 oz glass \$6.75 28 oz 1/2 pitcher \$21 40 oz pitcher \$30

STRAWBERRY SPRITZER \$8

5 oz White wine, strawberry puree and soda

FIX DARK LAGER \$8

This Greek beer has a balanced flavour of caramel & a touch of fruit 5.2%

STEEL & OAK BLONDE ALE 5%

This Blonde Ale is bright & refreshing with a gentle finish

10 oz glass \$4 20 oz pint \$6 46 oz pitcher \$20.00

STEEL & OAK RED PILSNER 5%

This full bodied pilsner has floral aroma accents with notes of lavender & honey

10 oz glass \$4 20 oz pint \$6 46 oz pitcher \$20.00

FRASER MILLS PARADISE CERVEZA 5.1%

A light refreshing lager

10 oz glass \$4 20 oz pint \$6 46 oz pitcher \$20.00

Every month we will be featuring a draft beer from

EAST VAN BREWING COMPANY ask your server for more details

10 oz glass \$4 20 oz pint \$6 46 oz pitcher \$20.00