

TAVERNA GREKA

Welcome! We're happy to see you! Taverna Greka strives to provide you with a great meal in a safe and comfortable environment. We have made several changes to our operations in accordance to Fraser Health Authority and WorkSafe BC recommendations. We will continue to monitor and make changes as needed. Thank you for your patience and understanding during this time. Should you have any comments or questions please speak to a manager or email us at taverna.ca@gmail.com

APPETIZERS

GREEK SALAD tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing	sm \$9.00 lg \$12.00
CAESAR SALAD made with our own homemade dressing	sm \$9.00 lg \$12.00
KALAMARI bite-sized pieces of squid, fried to tender crispness + tzatziki & pita	\$13.00
SPANAKOPITA fresh spinach & feta wrapped in fillo pastry + tzatziki	\$12.00
SAGANAKI pan fried kefalotiri cheese served with a squeeze of lemon + pita	\$13.25
CHICKEN FINGERS breaded chicken fillets + honey mustard dip add fries \$3.00	\$9.00
TZATZIKI DIP greek yogurt, fresh garlic with cucumber slivers + 2 pita	\$6.75
HOMOUS DIP puree of chick peas, tahini, olive oil & spices, + 2 pita	\$6.75
SUBSTITUTE VEGGIES OR RICE CRACKERS ADD \$2.00	

DINNER ENTREES

ROAST LAMB boneless lamb shoulder slow roasted in the oven. This melt in-your mouth dish is a customer favourite	\$22.00
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
ORIGINAL GRILLED CHICKEN two breasts marinated in olive oil	\$21.00
LAMB CHOPS five New Zealand tender chops cut from the rack & grilled to your choice	\$31.00
MOUSSAKA layers of zucchini, eggplant, potato & ground beef, topped with béchamel	\$22.00
VEGETARIAN MOUSSAKA mixed veggies baked & topped with béchamel	\$22.00
SPANAKOPITA fresh spinach with feta wrapped in crisp fillo pastry	\$20.75
SOUVLAKI tender morsels of meat skewered and grilled	chicken \$20.25 lamb or mixed \$21.25 beef \$22.25
LASAGNE meat sauce, served w/ bread	\$16.00
CHICKEN OR LAMB WRAP flat pita with lettuce, diced tomatoes and tzatziki. Served with home cut fries.	\$16.00

SEAFOOD ENTREES

KALAMARI succulent bite sized pieces of squid, fried to tender crispness	\$23.00
FILLET OF SALMON wild salmon fillet grilled	\$24.00
PRAWN SOUVLAKI (10) lightly seasoned, skewered and grilled	\$25.00

add prawn skewer \$7.50 add chicken breast \$5.50 add side kalamari \$7.50

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>	\$7.75
RAVANI Greek angel cake drizzled in honey, with a hint of lemon and orange topped with whipped cream.	\$5.75

LIQUOR

LOCAL BEER

Canadian, Coors Lite, Kokanee, Budweiser, IPA \$ 6.75
Whistler Forager Gluten Free Lager

IMPORT BEER

Fix Hellas Greek Lager, Fix Hellas Greek Dark Lager \$8.00

Corona, Guinness, Miller Genuine Draft, Heineken, Stella, Fix (Greek) \$7.75
Kronenbourg 1664 Blanc

STEEL & OAK ROYAL CITY ALE Draft Lightly dry hopped this American blonde has a gentle floral aroma and refreshing finish.

STEEL & OAK RED PILSNER Draft full bodied Pilsner with floral aroma accented with notes of lavender and honey. Finishes clean with a crisp spicy bitterness.

Inquire about our two rotating draft beers

Ciders Okanagan Apple, Pear, Peach, Strongbow. \$ 6.00

COCKTAIL CLASSICS

Caesar, 1 oz. Vodka, Clamato Juice & Spices \$8.00

Old Fashioned, 2 oz. Rye, 3 dashes of bitters 1 sugar cube with a club soda muddle. \$11.50

Long Island Iced Tea or Peach Tea 2 oz. Vodka, Triple Sec, Rum and Gin with a Cola and Lime Juice mix \$10.00

Raspberry Sparkler, Chambord 1 oz. Sparking wine 5oz. \$12.50

Crantini, 2 oz. Vodka, Cranberry Juice & Triple Sec \$11.00

Sour Quay, 2 oz. Blueberry Vodka, Sourpuss Raspberry & Pineapple Juice \$11.00

Strawberry Spritzer white wine + soda with strawberry puree \$8.75

House Hi Balls
\$7 1 oz. \$10 2 oz.

Smirnoff Red Label
Vodka, Bacardi
White and Black
Rum, Captain
Morgan's Spiced
Rum, Gordon's Gin,
Grants Scotch,
d'eaubonne Brandy
Forty Creek Rye-
Whisky

**Full
Pint
20 oz.
\$7.50**

Red Sangria
Glass \$7.5 (8oz.)
Sm. Pitcher \$23 (28oz.)

Special Coffee \$10
2 ounces, sugar rim &
whipped cream
Monte Cristo
Spanish
Baileys
B52
Greek God
Irish
Athenian

WINE

		Btl.	1/2 L.	9 oz.	6 oz.
Peller Estate Cabernet Merlot, BC	(1 litre)	\$36	\$20	\$10	\$7
Peller Estates Pinot Grigio, BC	(1 litre)	\$36	\$20	\$10	\$7
Tsantali Red or White, Greece	(1 litre)	\$36	\$20	\$10	\$7
Kanenas Syrah Mavroudi, Red, Greece		\$36	—	—	—
Finca Los Primos Malbec, Red, Argentina		\$32	\$24	\$12	\$8.5
Robert Mondavi Cabernet Sauvignon, Red, USA		\$32	\$24	\$12	\$8.5
J.Lohr Seven Oaks, Red, Cabernet Sauvignon, USA		\$46	—	—	—
Rodney Strong, Red, Cabernet Sauvignon, USA		\$52	—	—	—
Tinhorn Creek, Red, Merlot, BC VQA		\$46			
Red Rooster Merlot, Red, BC VQA		\$32	\$24	\$12	\$8.5
Chianti Checci, Red, Italy		\$32	—	—	—
Retsina, White, Greece	(1 litre)	\$33	—	—	—
Oyster Bay Sauvignon Blanc, White, New Zealand		\$36	—	—	—
See Ya Later Ranch Chardonnay, White, BC VQA		\$31	—	—	—
Kim Crawford Sauvignon Blanc, White, New Zealand		\$37	—	—	—
Peller Estates Chardonnay, White, BC		\$25	\$20	\$10	\$7
Robert Mondavi Sauvignon Blanc, White, USA		\$32	\$24	\$12	\$8.5
Hardy's Riesling Gewurztraminer, Sweet White, Australia		\$23	\$18	\$9	\$6.5
Red Rooster Pinot Blanc, White, BC VQA		\$30	—	—	—
Gray Monk Pinot Gris, White, Canada		\$36	—	—	—

Subject to applicable taxes