

FEATURES

TARAMA DIP \$6.75

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

FAKI \$7

Lentils & vegetables in a light tomato soup, vegan
Served with pita bread

SOUTZOUKIA APPY \$13 ENTRÉE \$23

Finger length homemade meatballs topped with tomato sauce & feta cheese

MUSHROOMS \$11

Sauteed mushrooms finished in a red wine flambe

VEGGIES ALLA PANA \$12

This vegan appetizer has an assortment of cooked vegetables sauteed in our flavorful
homemade tomato garlic sauce

PRAWNS ALLA PANA APPY \$13.25 ENTRÉE \$26

Prawns sauteed in our flavorful homemade tomato garlic sauce

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 \$7.25

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

RED SANGRIA

8 oz glass \$7.50 28 oz small pitcher \$23

STRAWBERRY SPRITZER \$8.75

White wine, strawberry puree and soda
Served over ice

LEMON MERINGUE MARTINI \$11

Flavours of lemon meringue pie finished with a graham cracker rim

FIX DARK LAGER \$8

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

Or try the traditional lager

STEEL & OAK BLONDE ALE 5%

This Blonde Ale is bright & refreshing with a gentle finish
10 oz glass \$5 20 oz full pint \$7.50

STEEL & OAK RED PILSNER 5%

This full-bodied pilsner has floral aroma accents with notes of lavender & honey
10 oz glass \$5 20 oz full pint \$7.50

FRASER MILLS PARADISE CERVEZA 5.1%

A light refreshing lager
10 oz glass \$5 20 oz pint \$7.50

**Every month we will be featuring a draft beer from
EAST VAN BREWING COMPANY ask your server for more details**

10 oz glass \$5 20 oz full pint \$7.50