

TAVERNA GREKA

Welcome! We're happy to see you! As we transition into a new type of normal we aim to provide you an authentic Greek culinary experience in a relaxed and comfortable setting.

Should you have any comments or questions please speak to a manager or email us at

taverna.ca@gmail.com

Sincerely, Eleni, Koula & Lena

SCAN OUR MENU



APPETIZERS

GREEK SALAD tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing	sm \$9.50 lg \$12.50
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	\$13.75
SPANAKOPITA fresh spinach & feta wrapped in fillo pastry + tzatziki	\$13.00
SAGANAKI pan fried kefalotiri cheese served with a squeeze of lemon + pita	\$14.00
CHICKEN FINGERS breaded chicken fillets + honey mustard dip add fries \$3.00	\$10.00
TZATZIKI DIP greek yogurt, fresh garlic with cucumber slivers + 2 pita	\$7.00
HOMOUS DIP puree of chick peas, tahini, olive oil & spices + 2 pita	\$7.00
TARAMA DIP Red caviar blended with a touch of olive oil and spices + 2 pita	\$7.00
SUBSTITUTE VEGGIES OR GLUTEN FREE 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	\$22.50
GREEK STYLE PORK RIBS full rack of tender baby back ribs grilled & lightly brushed with olive oil & garlic, finished with a sprinkle of spices	\$29.00
ORIGINAL GRILLED CHICKEN two breasts marinated in olive oil	\$22.00
LAMB CHOPS five New Zealand tender chops cut from the rack & grilled to your choice	\$32.00
MOUSSAKA layers of zucchini, eggplant, potato & ground beef, topped with béchamel	\$23.00
VEGETARIAN MOUSSAKA mixed veggies baked & topped with béchamel	\$23.00
SPANAKOPITA fresh spinach with feta wrapped in crisp fillo pastry	\$22.00
SOUVLAKI tender morsels of meat skewered and grilled	chicken \$21.00 lamb or mixed \$22.00 beef \$23.00
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	\$23.75
FILLET OF SALMON wild salmon fillet grilled	\$25.00
PRAWN SOUVLAKI (10) lightly seasoned, skewered and grilled	\$25.00

add prawn skewer \$7.50 add chicken breast \$6.00 add side kalamari \$8.00

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

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

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	\$21	\$10.75	\$7.25
Peller Estates Pinot Grigio, BC	(1 litre) \$36	\$21	\$10.75	\$7.25
Lafazanis Select Red or White, Greece	(1 litre) \$37	\$22	\$11	\$7.75
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	\$26	—	—	—
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	—	—	—
Stone Road Vineyards, Rose, BC VQA	\$24	—	—	—
Robert Mondavi Sauvignon Blanc, White, USA	\$32	\$24	\$12	\$8.5
Hardy's Riesling Gewurztraminer, Sweet White, Australia	\$23	\$18	\$9	\$6.5
Gray Monk Pinot Gris, White, Canada	\$36	—	—	—

Subject to applicable taxes