

TAVERNA GREKA



Welcome! 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

APPETIZERS

GREEK SALAD tomatoes, cucumber, onion, green peppers, feta cheese, oregano & our olive oil vinaigrette dressing	sm \$10 lg \$14
CAESAR SALAD made with our own homemade dressing	sm \$10 lg \$14
KALAMARI bite-sized pieces of squid, fried to tender crispness + tzatziki & pita	\$14.75
SPANAKOPITA fresh spinach & feta wrapped in fillo pastry + tzatziki	\$14
SAGANAKI pan fried kefalotiri cheese served with a squeeze of lemon + pita. Available in GF	\$15
GARLIC BUTTER PRAWNS (6) + pita	\$14
CHICKEN FINGERS breaded chicken fillets + honey mustard dip add fries \$3.00	\$12
TZATZIKI DIP greek yogurt, fresh garlic with cucumber slivers + 2 pita	\$8
HOMOUS DIP puree of chick peas, tahini, olive oil & spices + 2 pita	\$8
TARAMA DIP Red caviar blended with a touch of olive oil and spices + 2 pita	\$8
SUBSTITUTE CARROTS & CUCUMBER *limited quantities	\$3

DINNER ENTREES

ROAST LAMB boneless lamb shoulder slow roasted in the oven	\$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	\$31
ORIGINAL GRILLED CHICKEN two breasts marinated in olive oil	\$24
RIBS & CHICKEN COMBO	\$30
LAMB CHOPS (5) New Zealand tender chops cut from the rack & grilled to your choice	\$35
MOUSSAKA layers of zucchini, eggplant, potato & ground beef, topped with béchamel	\$25
VEGETARIAN MOUSSAKA mixed veggies baked & topped with béchamel	\$25
SPANAKOPITA fresh spinach with feta wrapped in crisp fillo pastry	\$23
SOUVLAKI tender morsels of meat skewered and grilled	chicken \$23 lamb or mixed \$24 beef \$25
LASAGNE meat sauce, served w/ bread	\$17
CHICKEN OR LAMB WRAP flat pita with lettuce, diced tomatoes and tzatziki. Served with home cut fries.	\$17
FAMILY PLATTER beef souvlaki, chicken breast, moussaka & spanakopita	\$85
SOUVLAKI PLATTER beef, lamb, chicken & 2 prawn skewers	\$90

SEAFOOD ENTREES

KALAMARI succulent bite sized pieces of squid, fried to tender crispness	\$25.75
FILLET OF SALMON wild salmon fillet grilled	\$27
PRAWN SOUVLAKI OR GARLIC BUTTER PRAWNS (10)	\$27

add prawn skewer \$10 add chicken breast \$7 add side kalamari \$10

all entrées and platters served with rice, roast potatoes, greek salad, tzatziki & pita bread
*\$3 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 almonds and walnuts. <i>Our signature dessert.</i>	\$8.75
RAVANI Greek angel cake drizzled in honey, with a hint of lemon and orange topped with whipped cream.	\$6

LIQUOR

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 BEER FEATURES

BEER

Canadian, Coors Lite, Kokanee, Budweiser, Miller Genuine Draft

Fix Hellas Greek Lager or Dark Lager, Corona, Guinness, Heineken, Stella, Kronenbourg 1664 Blanc, Gluten Free Lager, IPA

Ciders Okanagan Apple, Pear, Peach, Strongbow, Smirnoff Ice

**Pint
20 oz.
\$7.5**

\$8.5

\$ 6.75

\$8

\$ 6.75

COCKTAIL CLASSICS

Caesar, 1 oz. Vodka, Clamato Juice & Spices

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

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

Raspberry Sparkler, Chambord 1 oz. Sparking wine 5oz.

Strawberry Spritzer, white wine + soda with strawberry puree

Lemon Meringue, 2 oz. vanilla vodka, crème de cacao, pineapple juice +lemon

Watermelon Refresher, 1 oz. watermelon vodka, strawberry puree + soda

Crantini, 2 oz. Vodka, Cranberry Juice & Triple Sec

Chocolate Martini, 2 oz. Vanilla Vodka, Kahlua, Baileys, Crème de Cacao +Milk

Special Coffee, 2 oz. sugar rim+whipped cream Monte Cristo, Spanish ,Baileys, B52, Greek God, Irish, Athenian

\$8.5

\$12

\$10.75

\$13.5

\$9.5

\$12

\$9

\$12

\$12

\$11

WINE

Peller Estate Cabernet Merlot, BC

(1 litre)

\$36

\$21.5

\$10.75

\$7.25

Peller Estates Pinot Grigio, BC

(1 litre)

\$36

\$21.5

\$10.75

\$7.25

Lafazanis Select Red or White, Greece

(1 litre)

\$37

\$22

\$11

\$8

Red Rooster Merlot, Red, BC VQA

\$32

\$24

\$12

\$8.5

Finca Los Primos Malbec, Red, Argentina

\$32

\$24

\$12

\$8.5

Robert Mondavi Cabernet Sauvignon, Red, USA

\$32

\$24

\$12

\$8.5

Robert Mondavi Sauvignon Blanc, White, USA

\$32

\$24

\$12

\$8.5

Hardy's Riesling Gewurztraminer, Sweet White, Australia

\$28

\$19

\$9.5

\$7

Stone Road Vineyards, Rose, BC VQA

\$28

\$19

\$9.5

\$7

Tinhorn Creek, Red, Merlot, BC VQA

\$40

Chianti Checci, Red, Italy

\$36

Kanenas Syrah Mavroudi, Red, Greece

\$37

J.Lohr Seven Oaks, Red, Cabernet Sauvignon, USA

\$50

Rodney Strong, Red, Cabernet Sauvignon, USA

\$55

Retsina, White, Greece

\$26

See Ya Later Ranch Chardonnay, White, BC VQA

\$36

Kim Crawford Sauvignon Blanc, White, New Zealand

\$42

Oyster Bay Sauvignon Blanc, White, New Zealand

\$40

Gray Monk Pinot Gris, White, Canada

\$36

Veuve de Vernay, Sparkling White, France

\$36

House Hi Balls

\$7.5 1 oz. \$10.5 2 oz.

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

**1 oz. \$6
Ouzo,
White & Black
Sambuca**

Top Shelf 1 oz. 2 oz.

Courvoisier \$13 \$19

Glenlivet 12y \$14 \$20

Glenfiddich \$14 \$20

Remy Martin \$16 \$22

Hennessy \$14 \$20

JW Black \$13 \$19

Don Julio BL. \$14 \$20

Btl.

1/2 L.

9 oz.

6 oz.

Red Sangria

Glass \$8 (8oz.)

Pitcher \$24
(28oz.)