

Mezes APPETIZERS

OUR SIGNATURE DIPS

served with garlic pita* 7

TZATZIKI traditionally homemade *gf + v*

MELITZANOSALATA baked eggplant *gf*

TARAMOSALATA creamy red caviar

HOMOUS chickpea and tahini *gf + ve*

TIROKAFTERI mildly spiced feta *gf + v*

TAPPENADE kalamata olives *gf + ve*

SKORDALIA potato garlic *gf + ve*

ELIOFETA oregano infused feta and olives *gf + v*

GARLIC PITA 2

SLICED CUCUMBER 2

GARLIC BREAD 4

GARLIC CHEESE BREAD 6

ASSORTED GREEK OLIVES 9

DIP PLATTERS

served with garlic pita*

SMALL KRIA POIKILIA 9

our most popular dips: tzatziki, taramosalata homous and melitzanosalata

LARGE KRIA POIKILIA 17

tzatziki, taramosalata, homous melitzanosalata and your choice of: octapodi toursi, fasolakia lemonata or gigantes

*FOR GLUTEN FREE PATRONS SUBSTITUTE SLICED CUCUMBER FOR PITA

MAKE ANY MEZES INTO A DINNER

add elliniki salad, rice and roasted potatoes +7

*some restrictions apply

VEGETARIAN MEZES

SAGANAKI 13

kefalograviera cheese flambéed with brandy at your table, OPA!

FETA (From Greece) 8

the very best feta and EVOO served with olives *gf*

FETA FOURNOU 10

a triplex of toasted bread, feta and tomatoes baked until golden

(spice it up) 2

FASOLAKIA LEMONATA 10

fresh green bean salad with peppers olive oil and lemon *gf + ve*

GIGANTES 10

giant lima beans in tomato sauce with garden vegetables *gf + ve*

PATATES GEMISTES 10

stuffed potatoes with spinach, parmesan feta and kefalograviera *gf*

PANTZARIA 10

beets, infused with red wine vinegar garlic and EVOO *gf + ve*

GEMISTA 13

one of each zucchini, tomato and green pepper stuffed with rice *gf + ve*

MELITZANA STA KARVOUNA 10

grilled eggplant topped with feta cheese green onion, fresh garlic and EVOO *gf*

SPANAKOPITA 10

spinach pie with feta cheese

TIROKAFTEROPITA 10

cheese pie with feta cheese and touch hot peppers

PANTZAROPITA 10

beet pie with leeks and skordalia *ve*

ASSORTED PITES 10

sample all of our pites: one spanakopita one tirokafteropita and one pantzaropita

KOLOKITHAKIA TIGANITA 10

fried zucchini baked with kefalograviera and parmesan cheese

MELITZANES TIGANITES 10

fried eggplant baked with kefalograviera and parmesan cheese

GRILLED VEGETABLES 12

marinated eggplant, zucchini mushrooms and seasonal peppers *gf + ve*

PIPERIES KAFTES GEMISTES 10

hot peppers stuffed with feta cheese and tomatoes *gf*

v = vegetarian gf = gluten free ve = vegan EVOO = extra virgin olive oil
allergies? Let us know!

Although every attempt is made we are not 100% Gluten Free

Mezes APPETIZERS

KREATIKA MEZES MEATS

*MEZES Meat Facts: we always serve
Grain-Fed fresh Ontario chicken (NEVER frozen)
90% lean Ontario pork
The finest cut of New Zealand lamb - 100% Halal*

LAMB CHOPS BY THE PIECE	5
grilled to your preference <i>gf</i>	
PORK SOUVLAKI ON A STICK <i>gf</i>	4
CHICKEN SOUVLAKI ON A STICK <i>gf</i>	5
ORTIKIA	14
grilled quails <i>gf</i>	
LOUKANIKO	8
grilled Greek sausage with a hint of orange	
KEFTEDES	11
meatballs, a secret family recipe made from ground beef and served with tomato dipping sauce	
DOLMADES	11
hand rolled grape-vine leaves with lean ground beef, rice and fresh herbs drizzled with lemon sauce <i>gf without lemon sauce</i>	

SALATES SALADS

ELLINIKI	11
our classic Greek salad <i>gf + v</i>	
HORIATIKI	13
village salad of vine grown tomatoes cucumbers, onions, peppers, olives and feta dodonis with EVOO <i>v + gf</i>	
MARoulosALATA	10
finely chopped romaine lettuce green onions, EVOO, lemon and dill <i>ve + gf</i>	(add feta) 2
RODOS	11
mixed greens with house balsamic vinaigrette topped with goat's cheese, figs and honey toasted walnuts <i>v + gf</i>	
HORTA SALAD	10
boiled endives drizzled with EVOO <i>gf + ve</i>	
TOP ANY SALAD WITH GRILLED CHICKEN BREAST	+7
BROILED SHRIMPS (3 pieces)	+8
GRILLED KALAMARI (2 pieces)	+8

SOUPES SOUPS

AVGOLEMONO	8
hearty chunks of chicken and rice finished gently with whipped egg and lemon <i>gf</i>	
FAKKES	8
lentil soup with vegetables, fresh herbs and EVOO <i>gf + ve</i>	

THALASSINA MEZES SEAFOOD

GARIDES LEMONATES	15
tiger shrimps in lemon-wine sauce with garden vegetables <i>gf</i>	
GARIDES SKARAS	14
broiled tiger shrimps with parmesan and white wine <i>gf</i>	
GARIDES RODOU	15
tiger shrimps baked in tomato sauce with feta and wine <i>gf</i>	
OCTAPODI TOURSI	14
pickled octopus <i>gf</i>	
OCTAPODI SKARAS	19
grilled octopus with EVOO <i>gf</i>	
KALAMARI	18
our famous lightly battered fried kalamari	
KALAMARI GEMISTO	17
stuffed kalamari with feta and tomato sauce	
GRILLED KALAMARI	16
dressed with balsamic vinaigrette and green onion <i>gf</i>	
BAKALIARO SKORDALIA	14
pan fried salted codfish with skordalia	

POIKILIA PLATTERS

served with tzatziki
serves 2 – 4 guests

MEZES OF RODOS	55
a platter of garides skaras, garides rodou kalamari and octapodi skaras	
POIKILIA MEZES	48
a platter of lamb chops, chicken breasts loukaniko and quails	

(no substitutions in poikilia platters)

FLOWN FROM GREECE

ATHERINA*	14
white bait delicately floured and fried with sea salt, pepper and fresh lemon	
MARIDES*	14
pan fried sea smelts, floured with sea salt, pepper and fresh lemon	
GAVROS*	14
pan fried anchovies, floured with sea salt, pepper and fresh lemon	

*subject to availability

GEVMATA ENTREES

DINNERS ARE SERVED WITH ELLINIKI SALAD RICE & ROASTED POTATOES AND TZATZIKI

substitute grilled vegetables for rice or potatoes 4
upgrade your salad to a horiatiki 4

PORK SOUVLAKI DINNER *gf* 21

CHICKEN SOUVLAKI DINNER *gf* 24

LAMB SOUVLAKI DINNER *gf* 25

BEEF SOUVLAKI DINNER 25

AAA beef with seasonal peppers *gf*

CHICKEN BREAST 24

two fresh grilled chicken breasts *gf*

KOTOPOULO HORIATIKO 21

half chicken prepared the Greek way
slow-roasted and delicately seasoned *gf*

ARNI PSITO 22

roasted boneless leg of lamb seasoned
with our own blend of spices and topped
with a homemade sauce

KLEFTIKO 22

your choice: roast lamb or chicken breast
baked in filo and layered with onions
tomatoes, spinach and cheese

PAIDAKIA 26

four succulent grilled lamb chops *gf*

POIKILIA SKARAS 27

a mix of our grilled lamb chops
chicken breast and loukaniko

PORK SOUVLAKI on a BUN or PITA 10

add salad or french fries +3

add salad and french fries +5

CHICKEN SOUVLAKI on a BUN or PITA 12

add salad or french fries +3

add salad and french fries +5

ORTIKIA DINNER 21

two quails grilled to perfection *gf*

KALAMARI DINNER 22

our famous fried kalamari

GRILLED KALAMARI DINNER 22

grilled kalamari dressed with our house
balsamic vinaigrette and topped with
green onions *gf*

MOUSAKA 21

alternate layers of eggplant, potatoes
zucchini and spiced lean ground beef
topped with béchamel sauce

VEGETARIAN MOUSAKA 21

alternate layers of eggplant, potatoes
zucchini and a medley of vegetables
topped with béchamel sauce *v*

VEGETARIAN PLATTER 19

a souvlaki of marinated vegetables
delectably grilled *gf + ve*

BIFTEKI OLYMPOU 21

baked lean ground beef filled with
kefalograviera cheese, sautéed vegetables
and topped with sliced tomatoes
served with french fries and elliniki salad

ZINNIS RICE SPECIAL 21

a sizzling skillet of rice topped with
a sauté of kalamari, pork, chicken
fresh tomatoes, green peppers
onions and herbs *gf*

AEGEAN FARE SPECIAL 21

tender pieces of beef and chicken cooked
in wine with mushrooms, onions, green
peppers, and tomatoes, flambéed with
brandy and served with roast potatoes *gf*

THALASSINA WHOLE FISH

served with your choice of horta salad, elliniki salad
or roast potatoes and rice

TSIPOURA market price

traditionally served whole porgy
broiled with EVOO, garlic, fresh lemon and spices *gf*

LITHRINI market price

traditionally served whole red snapper
broiled with EVOO, garlic, fresh lemon and spices *gf*

SIDES

ROAST POTATOES 5

RICE 5

FRENCH FRIES 5

GREEK FRIES 7
(with feta)

SIDE FETA 2

SIDE TZATZIKI 2

**GRILLED SEASONAL
VEGETABLES** 5

17% gratuity will be added to
parties of 8 guests or more