

SOUPS | ΣΟΥΠΕΣ

TODAY'S SOUP

7

Our chef creates hearty, delicious and fresh soups every day. Ask your server about today's soup.

MEZEDES | ΜΕΖΕΔΕΣ

KOLOKYTHOKEFTEDES

12

Grated zucchini, green onions, leeks, dill, parsley, mint, egg yolk and feta. Served over a Greek yogurt lemon dill spread.

SAGANAKI

14

Pan seared Kefalograviera cheese flambéed at your table.

OCTAPODI SKARAS

16

Tender marinated octopus fire-grilled and drizzled with EVOO; served with a fresh, juicy grilled lemon.

MARIA'S DOLMADES

12

Grape leaves stuffed with lean ground beef, rice and herbs topped with a savoury lemon egg sauce.

SOUVLAKI STICKS

6

Two grilled pork or chicken souvlaki sticks with tzatziki and toasted garlic Vienna bread.

GARLIC SHRIMP PAROS

14

Plump shrimp sautéed with garlic, fresh tomato, red and green peppers, herbs, white wine and lemon butter.

FLOGA POUTINE

12

Fresh cut fries, covered with our signature Kokkinisto sauce and topped with Kefalograviera, feta and halloumi cheeses.



MEZZE PLATTER Serves 2

60

Paidakia (Lamb Chops), Loukanika, Classic Pork Skewer, Classic Chicken Skewer, Kontosouvli. Served with tzatziki.

MEDITERRANEAN SPINACH & CHEESE DIP

12

Warm spinach, grilled artichokes, caramelized onions, roasted red pepper, cheddar, cream and Romano cheeses.

LOUKANIKA ME PIPIRIES

12

Wine sausages grilled and topped with red onions, green and red pepper relish.

FRIED KALAMARI

14

Dusted in seasoned flour and lightly fried.

GRILLED KALAMARI

14

Generously drizzled with EVOO, red onions, green and red pepper relish.

GOLDEN FRIED HALLOUMI

14

Golden fried halloumi cheese, drizzled with Greek honey. Served with tirokafteri dip.

HORTA

7

Steamed wild greens, drizzled with EVOO and freshly squeezed lemon.

FASOLAKIA (GREEN BEANS)

7

Baked in fresh tomato with EVOO and fresh herbs.

COOL DIPS

One for 7 | Two for 10 | Four for 20

Choice of:

Melitzanosalata  | Tzatziki  | Tirokafteri  | Taramosalata

SALADS | ΣΑΛΑΤΕΣ

VILLAGE SALAD

12

Vine-ripened hot house tomato, cucumber, green pepper, red onion, aged barrel feta, Kalamata olives, EVOO, fresh oregano and parsley.

CRETAN DAKOS SALAD

12

Cherry tomatoes, red onion, crumbled barrel feta, Kalamata olives, fresh and dry oregano, EVOO and whole wheat Cretan dakos rusks.

SIGNATURE GREEK SALAD

10

Iceberg, romaine, red cabbage, carrots, red onion, Mr. Greek® dressing with Kalamata olives, cucumber tomato, fresh oregano and feta.

SOUVLAKI | ΣΟΥΒΛΑΚΙ

Served with our Signature Greek salad, choice of two sides, tzatziki and garlic bread.

CLASSIC SOUVLAKI | Chicken 20 | Pork 20 | Lamb 22

Tender souvlaki chunks of chicken, pork or lamb. Marinated and fire grilled.

PETITE TENDER BEEF SOUVLAKI

22

Hand-cut premium petite tender beef with red onion, green & red peppers. Grilled to your liking.

FROM OUR GRILL | ΣΧΑΡΑΣ

Served with fresh cut fries and roasted seasonal vegetables. Topped with a dapple of garlic butter.

PAIDAKIA | LAMB CHOPS

30

Four grilled fresh Ontario lamb chops seasoned with oregano, thyme and drizzled with EVOO and freshly drizzled lemon. Cooked to your liking.

STRIPLOIN 10oz

32

Fine marbling gives this lean cut an explosive flavour and unmatched juiciness.

FILET MIGNON 6oz

28

Aged to perfection and grilled over high heat with our in-house seasoning, resulting in a juicy and flavourful steak.

RIB STEAK 14oz

36

Juicy and flavourful. Cut fresh from the rib loin.



ROTISSERIE | ΨΗΣΤΑΡΙΑ

KONTOSOUVLI

Marinated spit-roasted pork shoulder, herbed lemon olive oil and finely sliced red onion.

MEZE 15

PLATE 22

Served with your choice of two sides.

GREEK SPECIALTIES

ΠΑΡΑΔΟΣΙΑΚΗ ΚΟΥΖΙΝΑ

LAMB 'ARNAKI' FOURNOU

22

A tender fresh lamb shank slow roasted with herbs and vegetables. Served with potatoes and roasted seasonal vegetables.

YIAYIA'S MOUSSAKA

Upon availability | 18

Layers of baked eggplant, zucchini, potatoes, fresh herbs, lean ground beef and creamy béchamel sauce.

KOKKINISTO

19

Braised beef slowly cooked in herb tomato sauce. Served over Misko® orzo with grated mizithra cheese and toasted garlic Vienna bread.

MELITZANES IMAM

17

Seasoned grilled eggplant layered with sautéed onions in EVOO, tomatoes, fresh herbs, feta cheese and oven baked. Served with your choice of one side.

PASTAS | ΖΥΜΑΡΙΚΑ

Proudly serving Misko® pasta.

SEAFOOD MEDLEY

20

PEI mussels, scallops, plump shrimp, salmon and kalamari with garlic, herbs and capers sautéed in our fresh homemade zesty tomato sauce with your choice of linguine or orzo.

SHRIMP LINGUINE

19

Plump shrimp with fresh garlic, herbs and capers sautéed in our fresh homemade zesty tomato sauce.

CHICKEN PENNE

18

Marinated fire-grilled chicken filet, roasted red pepper, fresh basil. Choose your favourite sauce: a garlic cream, a rosé or our fresh homemade, zesty tomato sauce.



Our fish market selection changes daily in order to bring you the freshest seafood available. You are welcome to select your choice from our display or your server would be pleased to assist you.

MP
Upon availability

SEAFOOD PLATTER Serves 2

79

Red snapper, grilled shrimp, octapodi skaras and grilled kalamari.

MEDITERRANEAN SEA BREAM | ΤΣΙΠΟΥΡΑ

RED SNAPPER | ΛΥΘΡΙΝΙ

SEA BASS | ΛΑΒΡΑΚΙ

GRILLED SALMON

22

Boneless fresh salmon filet, seasoned with our signature spices. Served with potatoes and roasted seasonal vegetables.

CHOICE OF SIDES

FASOLAKIA (GREEN BEANS) 
HORTA 
ROASTED SEASONAL VEGETABLES 

MR. GREEK® POTATOES
MR. GREEK® RICE
SEASONED FRESH CUT FRIES 



Exclusive to Floga by Mr. Greek®



Vegetarian