

MEZE

COLD

OYSTERS SIX 18 / DOZEN 30

Malpeque, PEI (fresh in half-shell), lemon, mignonette, horseradish

THREE DIPS TO SHARE 18

our house made dips, warm sourdough Greek pita

ONE DIP AND GRILLED PITA 9

seasonal selection, please see our list posted

MARINATED OLIVES 8

Greek olives marinated in citrus, spices, and olive oil

HORIATIKI SALATA 16

sharing sized salad of tomato, cucumber, green pepper, red onion, kalamata olives, whipped feta, oregano

HOT

CHICKEN WINGS 15.50

1 lb Sanagan's chicken wings, house-made sauce, toasted sesame, dill-yogurt dip

FETA FRIES 10

fried potato rounds, latholemono, alatopipero, feta

CALAMARI 13

corn-flour fried squid, tzatziki, lemon

KALAMAKIA 13

marinated pork belly skewers, tzatziki, lemon

SPANAKOPITA 11

spinach, onion, feta pie baked in phyllo pastry

SIDES

GRILLED PITA WITH ZA'ATAR 3

EXTRA PITA 2

TZATZIKI 3

GRILLED BREAD AND OLIVE OIL 10

with house-made pickles

Please alert us of any allergies prior to your order.

Many of our dishes are, or can be made vegan, vegetarian or wheat-free, please inquire with your server for details.

All whole olives have pits.

We are proud to support local and organic food suppliers: 100km Foods, Diana's Seafood, Monforte Dairy, Sanagan's Meat Market, Sharon Creek Farm, Thompson Potato Farm.

WOOD-FIRED PIZZA

5-10 PM

CHEESE

14.00

fresh mozzarella, tomato sauce, oregano

MARGHERITA

16.00

fresh mozzarella, tomato sauce, fresh basil

PEPPERONI

17.00

pepperoni, mozzarella, tomato sauce, oregano

SPICY P

18.00

pepperoni, mozzarella, tomato sauce, pickled Pietro chilies, house-fermented chili sauce

NINJA TURTLE

18.00

marinated white anchovies, roasted Florina peppers, sundried olives, mozzarella, tomato sauce, pickled Pietro chilies, fresh basil

APHRODITE

19.00

lamb sausage, Kasseri, fig mostarda, caramelized onion, bechamel, oregano

FUN GUY

19.00

cremini and portobello mushrooms, confit garlic, Kasseri, bechamel, Za'atar crust

DIPS Garlic Dip +3 | House Fermented Chili Sauce +2.50
SUBS Za'atar Crust +2 | Buffalo Mozzarella +4

LARGE PLATES



LAMB KOFTA 19

grilled, spiced, minced lamb, seasonal accompaniments

BURGER 17.50

dry-aged beef burger served medium on toasted onion bun with feta fries

ADD Spicy Feta +2 | SUB Horiatiki +2

CHEF'S VEGETARIAN SPECIAL MP

please inquire or see chalkboard

*DESSERT

Please inquire or see the chalkboard for our seasonal selections.

