

MEZE

OYSTERS SIX 18 / DOZEN 30

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

BREAD 3 | CRUDITES 4

MARINATED OLIVES 9

Greek olives marinated in citrus, spices, and olive oil

HOUSE PICKLE PLATE 10

seasonal pickle selection

DIPS THREE 15 / ONE 7

TZATZIKI extra-thick Greek yogurt, cucumber, garlic | **MUHAMMARA** (VEGAN) charred peppers, walnut, pomegranate | **TYROKAFTERI** (GF) spicy feta | **OLIVE TAPENADE** (VEGAN) Kalamata olives, almond | **SEASONAL DIPS** as listed

LENTIL SALAD 14

chilled, mixed salad of Puy lentils, sundried olives, egg, avocado, fennel, feta, mint, lemon-garlic vinaigrette

HORIATIKI SALATA 16

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

CHICKEN WINGS 15.75

1LB chicken wings, house-made sauce, toasted sesame, dill-yogurt dip

FETA FRIES 11.50

fried potato rounds, latholemono, alatopipero, feta

CALAMARI 14.50

corn-flour fried squid, tzatziki, lemon

KALAMAKIA 13

marinated pork belly skewers, tzatziki, lemon

CRISPY CAULIFLOWER 14

Ziteli Ajika, house pickled chilies, tahini

SPANAKOPITA 11

spinach, onion, feta pie baked in phyllo pastry, fresh herbs

STEAMED MUSSELS 21

P.E.I. Cult Mussels in a fragrant broth with fennel, garlic, tomato, red onion, ouzo, lemon, EVOO, cilantro

WOOD-FIRED PIZZA

5PM to 11PM

MARGHERITA 16

fresh mozzarella, tomato sauce, fresh basil

PEPPERONI 17

pepperoni, mozzarella, tomato sauce, oregano

SPICY P 18

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

APHRODITE 19

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

FUN GUY 19

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

THE G.O.A.T. 19

Monforte chevre, ricotta, charred green peppers, arugula-sunflower pesto, house-pickled hot jalapenos, honey, everything bagel crust

BACON AND ASPARAGUS 19

grilled asparagus, bacon, roasted fennel, bechamel, Kasseri

DIPS

Garlic Dip +3 | House-fermented Chili Sauce +2.50

SUBS

Za'atar Crust +2 | Buffalo Mozzarella +4

LARGE PLATES



SANAGAN'S DRY AGED BEEF BURGER 18.50

served medium on our house organic olive oil brioche bun with Boston bibb lettuce, fresh tomato, pickled red onions, feta fries

ADD Spicy Feta +2 | SUB Horiatiki +2

MIXED GRILL 23

char-grilled platter of lamb kofta, chicken kalamakia, soutzoukakia (beef meatballs), loukaniko (smoked pork sausage) with pita, marinated, grilled vegetables, garlic yoghurt, caramelized lemon

SEASONAL SPECIALS AS LISTED

GRILLED PITA WITH ZA'ATAR 3

EXTRA PITA 2

TZATZIKI (2OZ) 3

EXTRAS

DESSERT

Our pastry chef's seasonal special — as listed

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.

Everyday between 3 to 6PM
HAPPY HOUR!
BUCK-A-SHUCK AND DRINK SPECIALS 