

## STUFFED PITAS

*Our organic Greek sourdough pita, brushed with extra virgin olive oil, grilled, stuffed and wrapped*

**ZA'ATAR CAULIFLOWER AND MUSHROOM 12**  
*roasted cauliflower, marinated cremini and portobello mushrooms, Prasani fava, pickles, caramelized onions, mission fig vinaigrette, pickled Pietro chilies, mint*

**SOUTZOUKAKIA 13**

*traditional 'Smyrna' cumin-scented beef meatballs, tomato sauce, charred florina peppers and red onion, dill-yogurt, cabbage salad, parsley*

**PULLED PORK GYRO 11**

*gyro-spice, slow roasted pork shoulder, tomatoes, pickled red onions, cabbage salad, fried potatoes, toum*

## TABBOULEH BOWLS

**ZA'ATAR CAULIFLOWER AND MUSHROOM GF 16.50**  
*roasted cauliflower and marinated mushrooms, quinoa tabbouleh, arugula, cabbage salad, prasani fava, pickles, fig vinaigrette*

**SOUTZOUKAKIA 17.30**  
*traditional 'Smyrna' cumin-scented beef meatballs, tomato sauce, quinoa tabbouleh, arugula, cabbage salad, charred florina peppers and red onion, tahini dressing*

**PULLED PORK GYRO GF 16**  
*slow roasted pork shoulder, quinoa tabbouleh, arugula, cabbage salad, tomatoes, pickles, toum*

## LUNCH

**HORIATIKI SALATA 16**  
*sharing sized salad of tomato, cucumber, green pepper, red onion, Kalamata olives, whipped feta, oregano*

**ADD Kalamakia (1 pork belly skewer) +4.50**

**LENTIL SALAD 14**  
*chilled, mixed salad of Puy lentils, sundried olives, egg, avocado, fennel, feta, mint, lemon-garlic vinaigrette*

**GREEN GODDESS WRAP 13.50**  
*Harissa-marinated Halloumi, Green Goddess dressing, microgreens, pickled red onions, fig mostarda, mint, in a warm tortilla*

**NEON BURGER AND FETA FRIES 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**

## MEZE

**CHICKEN WINGS 15.75**  
*1LB chicken wings, house-made sauce, toasted sesame, dill-yogurt dip*

**SPANAKOPITA 11**  
*spinach, onion, feta pie baked in phyllo pastry, fresh herbs*

**CALAMARI 14.50**  
*corn-flour fried squid, tzatziki, lemon*

## SIDES

**QUINOA TABBOULEH 5.75**  
**VILLAGE GREEK SALAD 6.25**  
**FETA FRIES 6**

## EXTRAS

**TZATZIKI (2OZ) 3**  
**CABBAGE SALAD (4OZ) 3**  
**HOUSE PICKLES (4OZ) 3**

## 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