VEGETARIAN DISHES

Moussaka - Baked eggplant, potato, zucchini topped with our special béchamel sauce.	13.95
Spano Platter - Spinach pie, rice, potatoes, & Greek Salad	13.95
Dolmathes- Grape leaves stuffed with rice & topped with egg lemon sauce.	13.95
Kolokethokeftedes- Zucchini & feta cheese balls	13.95
Melizano Papoutsaki -Eggplant stuffed with onions "A Vegetarian Delight!"	13.95
Greek Wrap- Tomatoes, onions, lettuce, green peppers cucumbers, tzaziki & feta wrapped in pita.	13.95
Greek Falafel - Zucchini patties, lettuce, tomatoes, onions & tahini wrapped in pita.	13.95
Vegetarian Pikilia – An assortment of moussaka, melizano papoutsaki & dolmathes.	15.95

All above entrees served with rice, potatoes & Greek Salad.

VEGETARIAN PLATTER 39.95

Moussaka, spinach pie, melizano papoutsaki, dolmathes, kolokethokeftedes, rice, potatoes, tzaziki, homous & Greek Salad.

DESSERTS

Acropol Cake- Thin wafers with a layer of custard topped		
with whipping cream & almonds. Bougatsa- Baked filo pastry with a custard filling topped	3.95	
with sugar & cinnamon. Baclava- Crushed walnuts in filo pastry with honey.	3.95	
Ter 97	1.50	
Beverages	1.50	

REGULAR DINE IN RESTAURANT HOURS Monday to Saturday 11:30am to 10:30pm Sundays 4:00 pm to 10:00 pm Credit cards accepted. Prices subject to change without notice. ग्राचित्र विकास क्षेत्र स्त्र स् TAVERNA Authentic Greek Cuisine 2942 West Broadway Vancouver, B.C. FREE DELIVERY Minimum \$10.00 per order Monday to Saturday

4pm 11:30 a.m. to 10:30 p.m.

Sundays 4:00 p.m. to 10:00 p.m. 10% off all pick up orders

733-2412

SOUPS

Avgolemeno - Chicken, rice & lemon	4.95
Fasolatha - Tomato, bean & vegetable	4.95
SALADS	
Horiatiki - Greek village style - small 5.95 large	8.95
Green Salad - Lettuce & onions in oil & vinegar dressing	5.25
House Salad - Lettuce, tomatoes, onions & feta cheese	5.95
Caesar Salad - Romaine lettuce & our homemade dressing Add Chicken or Shrimp - 3.00	6.50
COLD APPETIZERS	
Homous- Chick peas, tahini & garlic dip	5.25
Tzaziki- Yogurt, cucumber & garlic dip	5.25
Tarama- Fish roe pate	5.25
Tirosalata - Jalapeno peppers & feta cheese spread	5.25
Melizanosalata - Eggplant dip	5.25
Octapodi- Pickled octopus in lemon, oil & vinegar	8.95
Feta & Greek Olives	6.95

COLD APPETIZER PLATTER 14.95

Homous, tzaziki, tarama, tirosalata, melizanosalata feta, olives & pita bread.

HOT APPETIZERS

Kalamaria - Deep fried baby squid	7.95
Spanakopita - Spinach & feta cheese wrapped in filo	5.95
Dolmathes - Grape leaves stuffed with ground beef & rice	7.95
Sikotakia - Sauteed chicken livers	7.95
Saganaki- Kefalotiri cheese, egg dipped & pan fried	7.95
Garlic Prawns - Prawns pan fried in garlic butter sauce	9.95
Garides Uvetsi - Prawns baked in tomato sauce with feta	9.95
Keftedes- Meatballs done the Greek Way! Nice & spicy.	7.95
Kolokethokeftedes - Zucchini & feta cakes	7.95
Mussels - Done in a spicy tomato sauce	9.95

HOT APPETIZER PLATTER 26.95

Spanakopita, keftedes, kalamaria, dolmathes, tzaziki & pita bread

SOUVLAKIA

Bite size pieces of meat, skewered with onions & green peppers

Lamb	13.95	Prawn	17.95
Chicken	13.95	Prawn & Scallop	17.95
Beef	15.95	Prawn & Chicken	15.95

HOUSE SPECIALS

Exohiko- Lamb shoulder slowly roasted in the oven	15.95
Arni Psito - Leg of lamb roasted in the oven	14.95
Brizoles- Greek style broiled pork chops	13.95
Paithakia- Lamb chops cut from the rack	19.95
Moussaka- Ground beef, eggplant, potatoes topped with	13.95
Béchamel sauce.	
Kotopoulos Stithos - Grilled chicken breast	14.95
Gyros- Shaved pieces of beef & lamb wrapped in pita	13.95
with tomatoes, onions & tzaziki	
Greek Ribs - Pork ribs seasoned with lemon oregano	18.95
The Zorba - Lamb or chicken wrapped in pita with tomatoes onions & tzatziki.	13.95
Pikilia – An assortment of roast lamb, moussaka & melizano papoutsaki	15.95
Above outness served with vice natatoos & Greek Se	lad

Above entrees served with rice, potatoes & Greek Salad.

ACROPOL PLATTER 40.95

Lamb, beef or chicken souvlaki, paithakia, moussaka, spinach pie, dolmathes, tzaziki, homous, rice, potatoes & Greek Salad.

SEAFOOD

Kalamari Dinner- Baby squid fried & served with tzaziki	13.95
Garides Piri Piri- Pan fried prawns with kefalotiri cheese	17.95
in a spicy butter sauce.	
Pestrofa - Trout stuffed with crab, shrimp & almonds	14.95
Halibut Steak- Grilled halibut	15.95

Above entrees served with rice, potatoes & Greek Salad.

Paella - Combination of shrimp, crab legs, prawns, scallops, oysters & chicken served on a bed of rice

POSEIDON PLATTER 45.95

Pestrofa, crab, kalamaria, prawn/scallop souvlaki, tarama, rice, potatoes, Greek Salad.