

VEGETARIAN DISHES

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

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.	4.25
Bougatsa- Baked filopastry with a custard filling topped with sugar & cinnamon.	3.95
Baclava- Crushed walnuts in filopastry with honey.	3.95
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.

oo.@]

~
~
~I
~
~
~
~
~
~
~

I'ACROPOL i TAVERNA

I Authentic Greek Cuisine

~ 2942 West Broadway

; Vancouver, B.C.

I FREE DEUVE~

1 Minimum \$10.00 per order

1 Monday to Saturday

~ 41" ~. to 10:30p.m.

~ Sundays 4:00p.m. to 10:00p.m.

110% 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 homemadedressing	6.50		

Add Chicken or Shrimp - 3.00

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 cheeses 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
Kolokethokftedes - 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
Bed	15.95	Prawn & Chicken	15.95

- HOT ~C) ESPECIALS

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 Bechamel sauce.	13.95
Kotopoulos Stithos - Grilled chicken breast	14.95
Gyros- Shaved pieces of beef & lamb wrapped in pita with tomatoes, onions & tzaziki	13.95
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 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- Panfried prawns with kefalotiri cheese in a spicy butter sauce.	17.95
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	19.95
--	-------

POSEIDON PLATTER 45.95

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