



## HOT APPETIZERS



|   |        |  |         |
|---|--------|--|---------|
| <b>KALAMARI</b>   | \$8.75 | <b>PITA BRUSCHETTA</b>   | \$6.50  |
| Tender squid, marinated, lightly breaded and deep fried. Served with tzatziki.  |        | Fresh tomatoes, garlic and onions marinated in olive oil, balsamic vinegar and fresh herbs, on toasted pita and topped with melted cheese.           |         |
| <b>KALAMARI SKARAS</b>  | \$9.75 | <b>GARITHEDES</b>  | \$9.95  |
| Tender squid, marinated and charbroiled. Served with tzatziki.  |        | Black tiger prawns sautéed with white wine, tomato, onions, garlic and herbs, topped with feta cheese and baked in the oven. Served with pita bread. |         |
| <b>DOLMATHES</b>  | \$8.75 | <b>GARLIC PRAWNS</b>   | \$9.00  |
| Grapes leaves stuffed with lean ground beef, rice and herbs and topped with a lemon dill sauce. Served with pita bread. |        | Black tiger prawns sautéed in white wine, butter, lemon, garlic and oregano. Served with pita bread.   |         |
| <b>SPANAKOPITA</b> (Spinach Pie)  | \$5.50 | <b>PRAWNS 'ALEKOS'</b>   | \$9.95  |
| Spinach and feta cheese wrapped in filo pastry.   |        | Black tiger prawns sautéed with onions, tomatoes, green peppers and mushrooms, finished in white wine. Served with pita bread.                       |         |
| <b>SIKOTAKIA</b>  | \$8.00 | <b>SCALLOPS</b>  | \$9.95  |
| Chicken livers sautéed with onions, green peppers, garlic and herbs. Served with tzatziki and pita bread.               |        | Atlantic scallops seared and sautéed with mushrooms, onions and garlic in a light Sambuca tomato sauce. Served with pita bread.                      |         |
| <b>SAGANAKI</b>   | \$9.95 | <b>SCALLOPS &amp; BACON</b> (Greek Style)  | \$9.95  |
| Pan-fried kefalograveria cheese served with pita bread.   |        | Atlantic scallops wrapped in Canadian bacon, served with our homemade cocktail sauce.  |         |
| <b>KEFTETHES</b>  | \$7.75 | <b>GREEK HOT APPETIZER PLATE</b>   | \$28.00 |
| Moist lean ground beef meatballs, charbroiled and topped with red onion. Served with tzatziki.                          |        | Our favourites! Kalamari, Dolmathes, Spanakopita, Keftethes. Served with tzatziki and pita bread   |         |
| <b>ZUCCHINI STICKS</b>  | \$7.25 | <b>THALASINA PLATTER</b> (Seafood)   | \$27.00 |
| Breaded zucchini sticks served with tzatziki.   |        | Breaded fantail prawns, scallops and oysters with deep fried kalamari. Served with tzatziki and cocktail sauce.                                      |         |
| <b>CHICKEN FINGERS</b>  | \$7.25 |  |         |
| Deep fried chicken strips served with honey mustard sauce.  |        |  |         |
| <b>PITA BREAD</b>   | \$2.25 |  |         |
| Add two pieces of bread to your meal.   |        |  |         |

## COLD APPETIZERS



|   |        |  |        |
|---|--------|--|--------|
| <b>HOMOUS</b>   | \$5.00 | <b>TARAMA</b>  | \$5.00 |
| Chick pea, tahini and garlic dip, served with pita bread.                     |        | Fish roe pate. A creamy dip of fish roe, herring, oil, potato, sact and peppon served with pita bread. |        |
| <b>TZATZIKI</b>   | \$5.00 | <b>FETA AND KALAMATA OLIVES</b>  | \$7.50 |
| A creamy dip of yogurt, cucumber and garlic, served with pita bread.          |        | Topped with oregano and drizzled with olive oil, served with pita bread.                               |        |
| <b>MELITZANOSALATA</b>  | \$5.00 | <b>COLD APPETIZER PLATE</b>  | \$7.00 |
| Blended eggplant, cucumber, green peppers and onions, served with pita bread. |        | A sampler of tzatziki, homous, melitzano and tarama served with pita bread.                            |        |

Parties of 8 or more - 15% gratuity will be added to total  
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## SOUPS & SALADS



|  |        |   |                        |
|--|--------|---|------------------------|
| <b>AVGOLEMEMNO</b>   | \$5.00 | <b>GREEK SALAD</b>  | sm. \$6.95 lg. \$10.25 |
| Chicken, egg, lemon and orzo soup.   |        | Tomatoes, onions, green peppers, cucumbers, olive oil and feta cheese.  |                        |
| <b>FASOLADA</b>  | \$5.00 | <b>CAESAR SALAD</b>   | sm. \$6.95 lg. \$10.25 |
| Vegetable bean soup.   |        | Romaine lettuce and homemade croutons tossed together in our own Caesar dressing and topped with parmesan cheese. |                        |
| <b>HOUSE SALAD</b>   | \$7.95 | <b>CHICKEN CAESAR</b>   | \$13.25                |
| An assortment of romaine, tomato, onion, green peppers, olives, cucumbers and served with our homemade dressing. |        | Our own Caesar salad topped off with seasoned, diced chicken breast. Served with pita bread.                      |                        |
| <b>SPINACH SALAD</b>   | \$8.95 | <b>SEAFOOD CAESAR</b>   | \$15.75                |
| Spinach, mushrooms, croutons, tomato and cucumber with a choice of creamy cucumber or house dressing.            |        | Our own Caesar salad topped off with Garlic tiger prawns and scallops. Served with pita bread.                    |                        |
| ADD A SINGLE GRILLED CHICKEN BREAST  | \$3.00 |   |                        |

## VEGETARIAN ENTREES



|  |         |  |         |
|--|---------|--|---------|
| <b>SPANAKOPITA ENTRÉE</b> (Spinach Pie)  | \$15.00 | <b>VEGETARIAN BAKED LASAGNA</b>  | \$15.00 |
| Spinach and feta cheese wrapped in filo pastry.  |         | Lasagna noodles tossed in a home-made tomato sauce, baked with mozzarella cheese. Served with garlic toast and greek salad.    |         |
| <b>VEGETARIAN MOUSSAKA</b>   | \$15.25 | <b>VEGETARIAN BAKED SPAGHETTI</b>  | \$15.00 |
| Layers of potato, eggplant, zucchini and tomatoes, topped with béchamel crème.   |         | Spaghetti noodles tossed in home-made tomato sauce and baked with mozzarella cheese. Served with garlic toast and greek salad. |         |
| <b>VEGETARIAN DOLMATHES</b>  | \$15.25 |  |         |
| Rice and herbs wrapped in grape vine leaves.   |         |  |         |
| <b>VEGETARIAN PASTA</b>  | \$14.25 |  |         |
| Sautéed green peppers, onions, mushrooms, sundried tomatoes and fresh herbs on a bed of penne noodles. Served with greek salad and garlic toast. |         |  |         |

Vegetarian entrees served with roast potatoes, greek salad, tzatziki and pita bread, except Vegetarian Pasta, Baked Lasagna and Baked Spaghetti.

~ Substitute extra greek salad for potatoes \$2.50 ~

## PASTA



|   |         |  |         |
|---|---------|--|---------|
| <b>LASAGNA</b>  | \$15.50 | <b>CANNELONI</b>   | \$16.50 |
| Traditional baked lasagna with meat sauce topped with mozzarella cheese.          |         | Pasta tubes stuffed with spinach, lean ground beef and vegetables, covered with meat sauce then baked to perfection. |         |
| <b>SPAGHETTI</b>  | \$15.50 |  |         |
| Spaghetti noodles in a tomato meat sauce topped with mozzarella cheese and baked. |         |  |         |

Pastas are served with Greek salad and garlic toast.

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## ENTREES



|  |         |   |         |
|--|---------|---|---------|
| <b>ARNI PSITO</b>  | \$18.95 | <b>SPANAKOPITA</b> (Spinach Pie)  | \$15.00 |
| Tender, lean, slow roasted lamb, seasoned with fine herbs and topped with a lamb and brandy demiglaze.               |         | Spinach and feta cheese wrapped in filo pastry.   |         |
| <b>PAIDAKIA</b>  | \$18.75 | <b>MOUSSAKA</b>   | \$16.00 |
| Lean, marinated lamb chops, seasoned and charbroiled to perfection.  |         | Layers of eggplant, zucchini and ground beef, topped with a béchamel crème.                 |         |
| <b>RACK OF LAMB</b> (Greek Style)  | \$24.95 | <b>DOLMATHES</b>  | \$16.50 |
| 5-Bone New Zealand lamb rack marinated in fresh herbs and spices, cooked to perfection.                              |         | Grape leaves stuffed with lean beef, rice, herbs and topped with a lemon dill sauce.        |         |
| <b>LAMB SHANK</b> (Kleftiko)   | \$19.95 | <b>KEFTETHES</b>  | \$15.50 |
| Slow roasted New Zealand lamb shank, topped off with our homemade peppercorn brandy sauce.                           |         | Moist lean ground beef meatballs, charbroiled and topped with red onion.                    |         |
| <b>SPARERIBS</b>   | \$24.95 | <b>THE ATHENIAN</b>   | \$19.50 |
| Light seasoned, tender and lean charbroiled baby back ribs. Your choice - Greek style or BBQ.                        |         | A great selection of Greek entrees: Moussaka, Dolmathes and Lamb Souvlaki.                  |         |
| <b>KOTAS SKARAS</b>  | \$18.00 | <b>VIA YIA'S FAVOURITES</b>   | \$18.95 |
| Half chicken marinated in lemon and special Greek herbs charbroiled to perfection. Your choice - Greek style or BBQ. |         | A selection of two lamb chops, kalamari and a tender marinated chicken breast.              |         |
| <b>MYKONOS CHICKEN</b>   | \$17.95 | <b>KOSTAS BARBECUE PLATE</b>  | \$22.95 |
| Sliced chicken breast sautéed with tomatoes, onions, green pepper and mushrooms, served in a white wine sauce.       |         | 1/2 Baby back ribs, 1/4 chicken and 1 keftethe baked with our spicy homemade BBQ sauce.     |         |
| <b>TOP SIRLOIN STEAK</b>   | \$19.95 | <b>KORFU SPECIAL</b>  | \$26.95 |
| 8 oz. cut of 100% Certified Angus Beef.  |         | Charbroiled Greek spareribs and baked spaghetti served with a Greek salad and garlic toast. |         |

Entrees served with rice, roast potato, greek salad, tzatziki and pita bread, except Korfu Special.

~ Substitute extra greek salad for rice and potatoes \$2.50 ~

## ADD-ON ITEMS



|  |         |  |        |
|--|---------|--|--------|
| <b>A SKEWER OF FOUR GARLIC PRAWNS</b>          | \$6.50  | <b>SIDE OF TZATZIKI OR HOMOUS</b>      | \$1.25 |
| <b>1/4 LB ALASKAN KING CRAB</b>                | \$12.95 | <b>SIDE OF MELITZANO</b>               | \$1.25 |
| <b>SOUVLAKI SKEWER</b> - Chicken, beef or lamb | \$8.95  | <b>SIDE OF PEPPERCORN OR BBQ SAUCE</b> | \$1.00 |
| <b>SAUTÉED MUSHROOMS</b>                       | \$3.95  | <b>EXTRA GREEK SALAD</b>               | \$2.50 |

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## SEAFOOD ENTREES



|  |         |   |         |
|--|---------|---|---------|
| <b>KALAMARI</b><br>Tender squid, marinated, lightly breaded and deep fried.                            | \$16.50 | <b>SCALLOP SOUVLAKI</b><br>Marinated East Coast scallops, charbroiled.  | \$20.50 |
| <b>PSARI SOLOMO</b><br>Wild west coast salmon broiled and topped with fresh sautéed garden vegetables. | \$17.00 | <b>PRAWNS 'ALEKOS'</b><br>Black tiger prawns sautéed with onions, tomatoes, green peppers and mushrooms, finished in white wine.      | \$20.50 |
| <b>PRAWNS SOUVLAKI</b><br>Marinated garlic tiger prawns, charbroiled.                                  | \$19.50 | <b>ALASKAN KING CRAB</b><br>1/2lb cracked Alaskan King Crab broiled in white wine, oregano and fresh garlic. Served with herb butter. | \$29.95 |

Seafood entrees served with rice, roast potato, greek salad, tzatziki and pita bread.

~ Substitute extra greek salad for rice and potatoes \$2.50 ~

## SOUVLAKI



|  |         |  |         |
|--|---------|--|---------|
| <b>BEEF SOUVLAKI</b><br>Marinated top sirloin cubes, charbroiled.          | \$15.50 | <b>MIXED SOUVLAKI</b><br>Lamb, chicken and beef.                       | \$16.00 |
| <b>CHICKEN SOUVLAKI</b><br>Marinated cubes of chicken breast, charbroiled. | \$15.50 | <b>PRAWNS SOUVLAKI</b><br>Marinated garlic tiger prawns, charbroiled.  | \$19.50 |
| <b>LAMB SOUVLAKI</b><br>Marinated cubes of lamb leg, charbroiled.          | \$15.50 | <b>SCALLOP SOUVLAKI</b><br>Marinated East Coast scallops, charbroiled. | \$20.50 |

Souvlakis served with rice, roast potato, greek salad, tzatziki and pita bread.

~ Substitute extra greek salad for rice and potatoes \$2.50 ~

## PLATTERS



|  |         |  |         |
|--|---------|--|---------|
| <b>ALEKO'S PLATTER</b><br>The house specialties. Moussaka, Lamb Souvlaki, Kalamari, Dolmathes and Spinach Pie.   | \$46.95 | <b>PETRO'S PLATTER</b><br>Charbroiled baby back ribs, 1/2 charbroiled chicken, four lamb chops, three Kefthetes and your choice of beef, lamb or chicken Souvlaki. | \$63.95 |
| <b>ONASIS'S PLATTER</b><br>A seafood lovers favourite: Kalamari Skaras, Broiled Salmon, Scallop Souvlaki, 1/2 lb Alaskan King Crab and Prawn Souvlaki. | \$56.95 |  |         |

Platters served with rice, roast potato, greek salad, tzatziki and pita bread.

~ Substitute extra greek salad for rice and potatoes \$2.50 ~

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