

APPETIZERS

TSATZIKI
Cool dip of pressed yogurt / cucumber / dill / garlic / With Greek pita. 6.59

KOPANISTI
Spicy dip of feta / red pepper / chili pepper / With Greek pita. 7.59

SKORDOLIA
Garlicky dip of garlic / potato / With Greek pita. 6.59

HUMMUS
Mid-east dip of chickpea / tahini / garlic / lemon / With Greek pita. 6.59

DIP SAMPLER PLATE
All four dips / Greek pita. 12.49

TEASER PLATE
Calamari / loukaniko / feta / Kalamata olives / all four dips / Greek pita. 21.99

VEGGIE TEASER PLATE
Spanakopita / falafel / feta / Kalamata olives / all four dips / Greek pita. 21.99

PEROGIES
Filled with potato / spinach / feta / With sour cream. 7.99

HAND DUSTED CALAMARI
Lightly breaded deep fried baby squid / tsatziki sauce. 9.99

SPANAKOPITA
Two phyllo pastry pies with spinach / feta / herbs / spices. 9.99

SAGANAKI
Traditionally pan-fried breaded Greek cheese with Metaxa brandy. 12.19

LOUKANIKO GREEK SAUSAGE
Homemade traditional Greek sausage flavoured with orange rinds / herbs / spices / wine / With tsatziki. 10.19

DOLMADES
Grapevine leaves stuffed with ground beef / rice / With Avgolemono sauce. 9.99

BAKED SCALLOPS
NS scallops oven baked with garlic butter / mozzarella. 12.99

FALAFEL
Mid-eastern fritters of chickpea / cilantro / parsley / With hummus. 7.99

GRILLED FLATBREADS:
-Pesto / loukaniko / sundried tomato / Kalamata olives / goat's cheese / mixed lettuce / balsamic glaze. 10.49

-Pesto / tomato / roasted red pepper / onion tangles / olives / goat's cheese / feta / mixed lettuce / balsamic glaze. 10.49

5 CHEESE GARLIC BREAD
Feta / goat's / mozzarella / cheddar / parmesan. 7.49



ADD GRILLED CHICKEN TO ANY SALAD 3.99

SALAD
HOUSE GREEK SALAD
Seasonal mixed lettuce / tomato / cucumber / red onion / traditional Greek vinaigrette / oregano / feta / Kalamata olives / Greek pita. 11.49

TRADITIONAL HORIATIKI SALAD
Tomato / cucumber / red onion / traditional Greek vinaigrette / oregano / feta / Kalamata olives / Greek pita. 12.49

CALAMARI SALAD
Horiatiki topped with calamari / tsatziki / Greek pita.
Regular 14.99
Light 11.99

CAESAR SALAD
Romaine lettuce / croutons / bacon / parmesan cheese / Caesar dressing / garlic bread. 11.49
Caesar dressing contains Anchovies
If no bacon, please inform your server upon ordering

SOUPS
DAILY SOUP
Ask your server for today's selection. 4.59

FISH CHOWDER
Available weekends only
Fish broth / diced veg / haddock / cream. 5.59

CHILI
Classic beef / kidney bean chili topped with cheddar cheese. 6.59

Soups served with crackers / bread

A Great Place to
START
YOUR MEAL

GREEK SPECIALTIES

MOUSSAKA
Layered eggplant / zucchini / potato / spiced ground beef / béchamel / House Greek salad / roast potato / rice. 17.49

PASTITSIO
Layered noodles / spiced ground beef / béchamel / House Greek salad / roast potato / rice. 17.49

STUFFED CHICKEN BREAST
Breaded, stuffed with feta / spinach / sun-dried tomato / topped with white wine cream sauce / House Greek salad / roast potato / rice. 18.49

STUFFED GREEN PEPPERS
Spiced ground beef / rice / minced vegetables / House Greek salad / roast potato / rice.
Regular (2) 16.49
Light (1) 13.19

SPANAKOPITA PLATE
Two phyllo pastry pies with spinach / feta / herbs / spices / House Greek salad / roast potato / rice. 16.49

CHICKEN SANTORINI
Tender chicken breast / sautéed onions, mushroom, bell pepper / garlic tomato sauce / ouzo / topped with feta cheese / on rice / House Greek salad. 17.49

SHRIMP & SCALLOP SANTORINI
Shrimp & scallops / sautéed onions, mushroom, bell pepper / garlic tomato sauce / ouzo / topped with feta cheese / on rice / House Greek salad. 19.99

KLEFTIKO LAMB
Classic Greek, foil wrapped lamb / lemon herb sauce / feta / House Greek salad / roast potato / rice. 21.49

OVEN ROASTED LAMB
Tender oven roasted lamb morsels / seasoned lamb gravy / House Greek salad / roast potato / rice. 19.99

LAMB CHOPS
Four loin chops / fire grilled to your liking / House Greek salad / roast potato / rice / tsatziki. 26.49

LAMB BIFTEKIA
Fire grilled / seasoned ground lamb patties / House Greek salad / roast potato / rice / tsatziki. 17.49

DOLMADES PLATE
Grapevine leaves stuffed with ground beef / rice / herbs / Avgolemono sauce / House Greek salad / roast potato / rice. 16.49

BRIAMI
Aromatic medley of oven roasted seasonal vegetables / herbed tomato sauce / feta cheese / House Greek salad / roast potato / rice / Greek pita. 16.49

FALAFEL PLATE
Mid-eastern fritters of chickpea / cilantro / parsley / House Greek salad / roast potato / rice / hummus / Greek pita. 16.49

Our Favourite
GREEK
FLAVOURS

EVERY SATURDAY & SUNDAY 9AM TO 2PM

\$14.99 ALL YOU CAN EAT BREAKFAST BUFFET

ALLERGIES

Nuts, wheat, dairy, sesame, soy, pork, seafood, alcoholic products, amongst many other ingredients are used in our kitchen. The Athens is NOT a gluten free environment. We use wheat products throughout our kitchen and cross contamination may occur. Our gluten friendly options are recommended for those guests that can tolerate trace amounts of gluten. Please inform your server of any food allergies or restrictions, both dietary and/or cultural, PRIOR to placing your order. Please allow for added wait times with all special requests & modified food orders. All prices are subject to applicable taxes.

ALLERGIES