



MEZE

CHICKPEA HUMMUS - 16

BEETROOT HUMMUS - 18

BABAGANOUSH - 18

TRIO - 19

SERVED WITH GRILLED PITA

SAGANAKI (V) - 21

FRIED KEFALOGRAVIERA, LEMON INFUSED HONEY, PITA CHIPS

GREEK SALAD (V/GS) - 19

GRILLED LEMON VINAIGRETTE, FETA, MIZITHRA

CALAMARI - 23

FRIED SQUID, DILL SPICE, TZATSIKI

SPANAKOPITA (V) - 18

SPINACH & FETA, TZATSIKI

SPETZOFAI - 23

LAMB SAUSAGE, MIXED BELL PEPPERS, TOMATO SAUCE

CHICKPEA SALAD (VG/GS) - 20

TAHINI DRESSING, FRISÉE, CRISPY CHICKPEAS

ZUCCHINI STICKS (V) - 18

LEMON YOGHURT SAUCE, BATTERED AND FRIED

PRAWN - 24

'NDUJA, GARLIC, PITA CHIPS, DILL





KYRIA PIATA

48 HOUR BRINED CHICKEN - 38

CHICKEN SUPREME, LEMON GNOCCHI, PICKLED CUCUMBER

LAMB RACK (GS) - 61

GRILLED ZUCCHINI, PILAF, RED WINE JUS

CHICKEN SOUVLAKI (GS) - 46

BONELESS CHICKEN, TZATZIKI

LING COD (GS) - 38

SWEET PEPPER PUREE, WHITE & GREEN BEANS, ROASTED FENNEL

MOUSSAKA (GS) - 44

EGGPLANT, POTATO, LAMB RAGU, KEFALOGRAVIERA MORNAY

TAGLIATELLE (V) - 31

FETA PESTO, TOASTED BREADCRUMBS, MIZITHRA

SUB GF PASTA - \$4

CLAMS - 39

TOMATO BROTH, DILL, HOUSE BREAD

STUFFED BELL PEPPER (V/GS) - 24

PILAF, ROASTED CHICKPEAS, FETA, KEFALOGRAVIERA

10OZ STRIPLOIN (GS) - 69

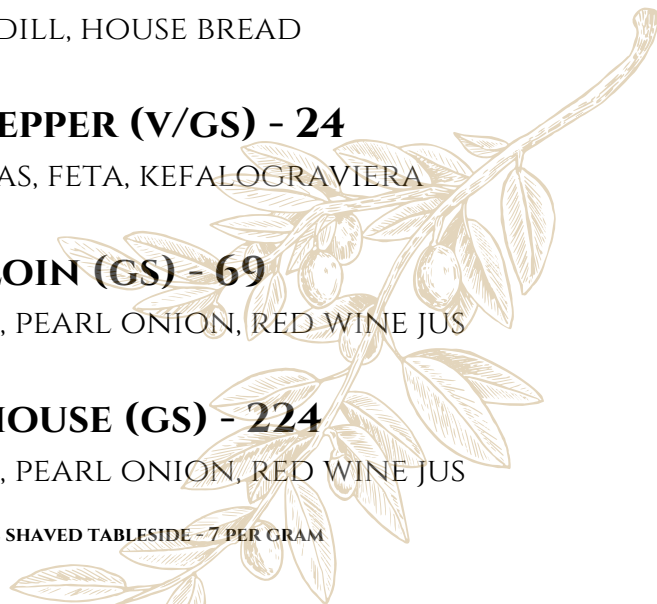
LEMON ROASTED POTATOES, PEARL ONION, RED WINE JUS

32OZ PORTERHOUSE (GS) - 224

LEMON ROASTED POTATOES, PEARL ONION, RED WINE JUS

ADD SEASONAL BLACK TRUFFLE SHAVED TABLESIDE - 7 PER GRAM

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS PRIOR TO ORDER AND WE
WILL DO OUR BEST TO ACCOMMODATE YOU





TASTING MENU

AVAILABLE FROM 4PM - 9:30PM SUNDAY - THURSDAY
4PM - 11PM FRIDAY & SATURDAY

ALLOW US TO TAKE YOU ON A JOURNEY THROUGH OUR MENU WITH A
SELECTION OF OUR FAVOURITE DISHES

CLASSIC JOURNEY - 119

DIP TRIO

GREEK SALAD

CLAMS

CHICKEN (SUB LAMB +20, SUB 10OZ STRIPLOIN +30)

CHOCOLATE BROWNIE

VEGETARIAN JOURNEY - 94

DIP TRIO

GREEK SALAD

TAGLIATELLE

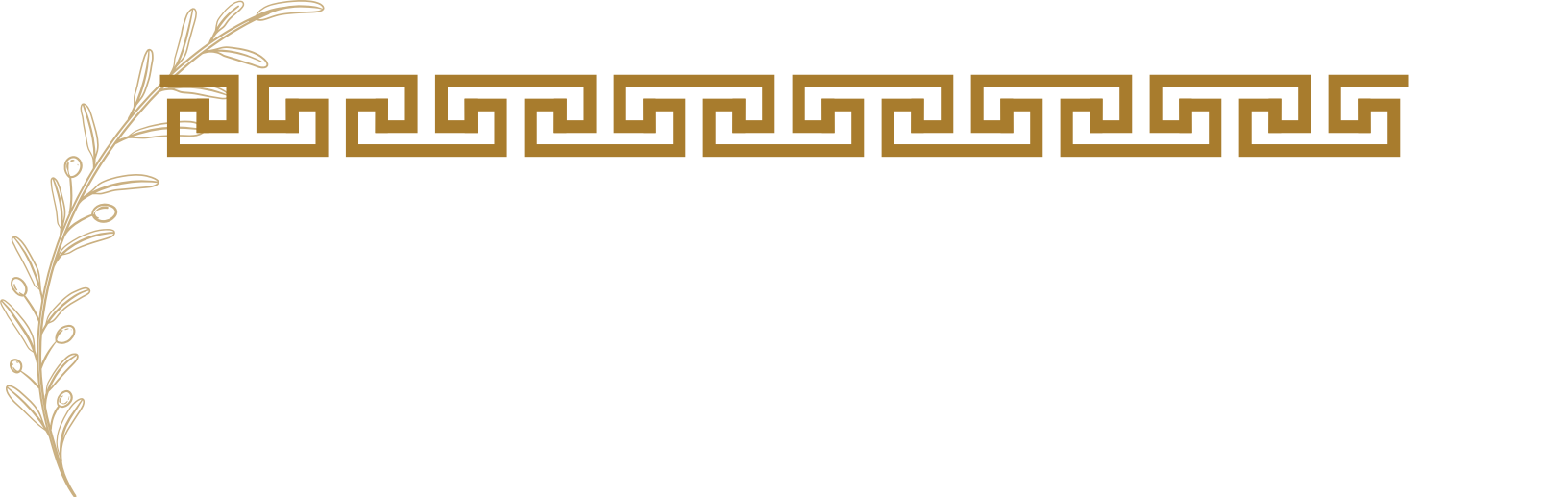
STUFFED PEPPER

CHOCOLATE BROWNIE



WE KINDLY REQUEST THAT THE TASTING JOURNEY MUST BE TAKEN BY THE ENTIRE TABLE
IN ORDER TO ENSURE THE BEST EXPERIENCE.





GLYKA

CHOCOLATE BROWNIE (V/GS) - 16

TOASTED MERINGUE, SALTED ICE CREAM, CRYSTALISED CHOCOLATE

CARROT CAKE BAKLAVA (V) - 19

PHYLLO PASTRY, PISTACHIO, WHITE CHOCOLATE CARAMEL

LEMON TART - 17

CANDIED LEMON PEEL, POPPY SEED STREUSEL

PAGOTO TIS IMERAS - 10

DAILY CHANGING ICE CREAM



PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS PRIOR TO ORDER AND WE WILL DO OUR BEST TO ACCOMMODATE YOU





DAILY SPECIALS

7PM - CLOSE

TUESDAY:

2 FOR 1 MEZE

WEDNESDAY:

50% OFF DESSERT

THURSDAY:

10% OF TASTING MENU

SUNDAY:

15% OFF STEAKS

THURSDAY - SUNDAY:

3PM - 5PM

15% OFF EVERYTHING

EVERY DAY

OPA HOUR 5PM - 7PM

\$14 DIPS

\$10 DESSERTS

\$20 - CALAMARI

\$15 - SPANAKOPITA

\$15 - GREEK SALAD

DRINKS SPECIALS



PARTIES OF 6 OR MORE WILL BE SUBJECT TO A 20% GRATUITY.
ALL PRICES ARE BEFORE TAX.



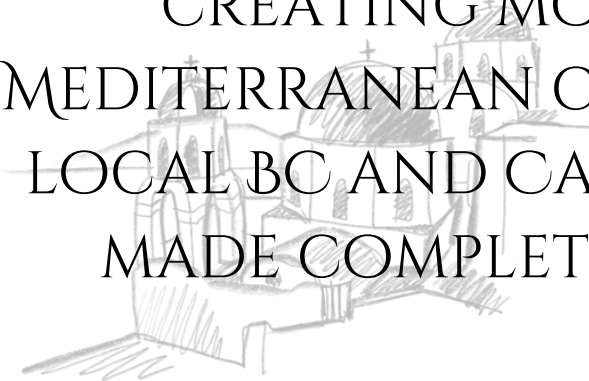


ANDONIS VANCOUVER

ARE YOU INTERESTED IN HOSTING AT
ANDONIS? PLEASE SPEAK TO A
MANAGER TO LEARN ABOUT OUR
SPECIAL EVENTS MENUS AND
BOOKINGS.



AT ANDONIS WE ARE COMMITTED TO
CREATING MODERN GREEK AND
MEDITERRANEAN CUISINE USING AS MUCH
LOCAL BC AND CANADIAN INGREDIENTS
MADE COMPLETELY IN HOUSE DAILY



SOME OF OUR LOCAL SUPPLIERS:

