DIPS

HOMOUS (Chick peas with garlic, tahini and spices)	Small 3	Large 5⁵
TZATZIKI (Yogurt, cucumbers, garlic, oil and spices)	Small 3	Large 5⁵
TARAMA (Red caviar with oil, lemon and spices)	Small 3	Large 5⁵
**** All Three Dips *****	Small 8	Large 15
ΣΑΛΑΤΕΣ - SALADS (Add chicken for an extra \$5.00)		
GREEK SALAD (Cukes, tomatoes, peppers, onions and feta cheese)	Small 5	Large 9
CRISTOS (A blend of Greek salad with lettuce -no feta cheese)	Small 5	Large 9
CEASAR SALAD (The usual suspect!)	Small 4	Large 7
ΣΟΥΠΕΣ - SOUPS		Bowl 650
AVGOLEMONO (Chicken and egg/lemon stirred soup)		
SOUP OF THE DAY (Please ask the server)		
MEZEDEΣ - STARTERS (Served with pita)		
SIKOTAKIA (Pan fried chicken livers - Served with tzatziki)		10
FETA CHEESE, OLIVES AND ARTICHOKES		10
SPANAKOPITA (Spinach pie, feta cheese, herbs and greens in phyllo)	One 5 ⁹⁹	Two 1099
KEFTEDES (Three large seasoned meatballs grilled - Served with tzatziki)		1099
DOLMADES (Four grape leaves stuffed with ground beef - Served with	lemon sauce)	1099
CALAMARI (Breaded deep fried squid - Served with tzatziki)		1199
CALAMARI SKARAS (Grilled squid - Served with pita and tzatziki)		1199
SAGANAKI (Flame fried goat cheese)		1199
GARITHES (Five pan fried prawns with garlic and lemon)		13%
OCTAPOTHI (Marinated octopus on lettuce with cukes, tomatoes & on	ions)	1499
KIDS MENU (12 and under) (Served with steak cut fries, and a soft dri	nk of choice)	899

All food is prepared in-house! We buy locally! https://cristos.ca
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KEFTEDES ---- CHICKEN STRIPS ---- SOUVLAKI → CHICKEN OR LAMB

ΠΟΙΚΙΛΙΕΣ – COMB	O PLATTERS (With	pita and tzatziki)	
THREE APPIES (Calamari, spanakopita (2), keftedes (3))			30
THIAFORA (Calamari, spanakopita (2), keftedes (3), dolmades (4) and homous)		40	
CRISTOS (Roast lamb, ch	icken souvlaki, calamari,	dolmades, Greek salad, potatoes and rice)	55
MEAT (Mousaka, beef sour	vlaki, lamb chops, keftede	es, spanakopita, Greek salad, potatoes and ric	e) 60
SEAFOOD (Tiger prawns,	salmon, halibut, calamari	, Greek salad, potatoes and rice)	65
SOUVLAKI (Ske	•	wers (8 Oz) \$10 *** Fish skewers dd a side of roasted potatoes \$4.00	\$14
	served with rice pilaf, ro	pasted lemon potatoes, Greek salad, tzatzik	i & pita) 20
		SOUVLAKI ENTREES	24
PRAWN OR PR	AWN AND SCALLOP	SOUVLARI ENTREES	24
CALAMARI (Deep Fried	i)	CALAMARI SKARAS (Grilled)	20
KOTA SKARAS (Two cha	arbroiled marinated chicke	en breasts)	20
SPANAKOPITA (Two spin	nach pies)	KEFTEDES (Three beef patties)	20
DOLMADES (Four vine leaves stuffed with ground beef and served with lemon sauce)		20	
VEGETABLES – BRIAM	(Various vegetables saut	téed in our house red sauce)	20
LAMB SHANK (Lean lam	b shin cooked over many	hours in red sauce)	22
CHICKEN ATHENIAN - BRIAM (Vegetables with chicken sautéed in our house red sauce)		22	
MOUSAKA (Eggplant, zucchini, potato and ground beef topped with béchamel sauce)		22	
GREEK STYLE RIBS (A rack of seasoned baby back ribs)		22	
ARNI PSITO (Meaty lamb	shoulder cooked over ma	any hours in herb sauce)	24
PAIDAKIA (Four lamb cho	ops)	BRIZOLA (6 Oz New York steak)	24
GARITHES (Prawns)		OCTAPOTHI (Octopus)	24
KLEFTIKO (A whole five r	rack of lamb cooked with I	herbs in the oven and finished on the grill)	26
KLEFTIKO CHOPS (Five	chops of rack of lamb inc	dividually cut; marinated; grilled to your liking)	26
SALMON (6 Oz wild salmo	on steak baked in herbs a	nd butter – when available)	26
BRIZOLA & PRAWNS (N	New York steak & four ske	ewered tiger prawns)	28
HALIBUT (6 Oz halibut steak baked in herbs and butter – when available)			28