

Appetizers ~ Μεζεδες

Pikilia - To Share

A highly recommended hot platter featuring a succulent selection of hot and cold Greek appetizers including: spanakopita, kalamari, keftedes, tzatziki and dolmathes. 29

Saganaki

Kefalograviera cheese sautéed and flambéed at your table with brandy. A visit to the Balkan would not be complete without a saganaki. Opa! 13

Greek Lamb Lollipops

Grilled rack of lamb lollipops seasoned with lemon and oregano. A house speciality. 11

Prawns Ouzaki

Pan-fried jumbo garlic prawns flambéed with Ouzo at your table. 11

Keftedes

Garlic and mint meatballs served with tzatziki sauce. 10

Kalamari

Bountiful, tender and lightly fried. Served with tzatziki sauce. The best in Banff! 11.5

Baked Feta

Feta cheese on a bed of tomatoes, onions and green peppers baked with olive oil and oregano. 12

Spanakopita

Spinach, herbs and feta cheese wrapped in filo pastry. 9

Greek Bruschetta

Pita bread brushed with extra virgin olive oil and topped with tomatoes, onions, green peppers, olives and feta cheese. 10

Jumbo Prawns Souvlaki

Broiled jumbo tiger prawns brushed with a touch of our special olive oil, herb and lemon sauce. 12

Souvlaki on a Stick

Traditional Greek souvlaki skewer served with tzatziki sauce. A house favorite.

Pork 5 Beef 5 Chicken 5.5 Lamb 6

Dolmathes

Homemade grapevine leaves stuffed with a mixture of ground beef, rice and herbs topped with avgolemeno reduction. 10

Olive and Greek Artesian Cheese Platter

Kalamata olives feta, manouri and kefalotyri. 16

World Famous Dips ~ Ορεκτικα

All dips are served with warm pita bread

Hummus

A delicious purée of chickpeas, tahini, garlic and olive oil. 7.5

Melitzana

Roasted eggplant, garlic and extra virgin olive oil. 8

Kopanisti

Feta cheese blended with hot pepper, extra virgin olive oil and lemon. 8

Tzatziki

Yoghurt, grated cucumber, garlic and extra virgin olive oil. 7.5

Combination Dips

Choose any three of our famous homemade dips. Served with two pitas. 16

Extra Pita Bread 2

Rocky Mountain Greek Platter

Βουνο των Ελληνικων Πιατων

Is it all Greek to you? Let us take care of your gastronomical desires by offering you our most popular items. We start you off with kopanisti and melitzana dips with the horiatiki salad. For your main course we are delighted to offer you beef souvlaki, pork souvlaki, lamb lollipops, mousaka, spanakopita, baked tomato with feta cheese, tzatziki, rice and Greek roasted potatoes. An amazing Greek feast. Kalli Orexi!

For Two 64 Add a Third 33

Salads ~ Σαλατες

Do it Greek Style - add chicken or garlic prawns to any salad for \$5

Horiatiki

The Greek village salad. Tomatoes, onions, cucumbers, green peppers, feta and olives.

Regular 11 Large 14

Athenian

Lettuce, tomatoes, feta cheese and Kalamata olives served with our house dressing 9

Kalamari Caesar

Our famous Kalamari on our amazing Caesar. A new taste sensation. 15

Caesar

Crispy romaine lettuce tossed with our delicious Caesar dressing.

Regular 8 Large 10.5

Mediterranean

Lettuce, cucumbers, tomatoes, green peppers, chickpeas, artichoke hearts, Kalamata olives and feta cheese tossed with our house vinaigrette dressing. 15

Balkan Spinach Salad

Spinach, red onion, mushrooms, sun dried tomatoes, figs, bacon and oranges with a raspberry vinaigrette. 14

Soups ~ Σουπες

Avgolemeno me kota

Chicken broth and rice finished gently with whipped egg and lemon.

Regular 5 Large 7

Sides ~ Επιπλεον

Warm Pita Bread (2 pieces) 4

Rice 3.5

Greek Lemon Roasted Potatoes 4.5

Large Tzatziki Sauce 5.5

Small Tzatziki Sauce 2

Feta Cheese 6

Kalamata Olives 5

"I at last realized that eating was a spiritual function and that meat, bread and wine were the raw materials from which the mind is made."

- Zorba the Greek

Customary 15% gratuity will be added to groups of 6 or more

Baked Dishes ~ Απο το Φουρνο

All oven baked dishes are accompanied with Greek roasted potatoes, rice and mixed vegetables.

Add Athenian Salad for \$2. Add Caesar or Horiatiki Salad for \$3.

Mousaka

Alternate layers of potatoes, eggplant, zucchini and specially seasoned ground beef. Topped with bechamel. 19

Arni Psito (Roasted Lamb)

Our house specialty. "Fall off the bone" tender Alberta lamb infused with traditional Greek spices and slow roasted for 12 hours to mouth watering perfection. 25

Arni Kleftiko (The Stolen Lamb)

Slow roasted Alberta lamb topped with peas, carrots, potatoes and feta cheese. A favorite of Greek revolutionaries. 27

Lagos Stifado

Greek style rabbit and onions simmered in a delicious red wine and tomato stew dashed with a touch of aromatic spices. 25

Vegetarian Mousaka

Alternate layers of potatoes, eggplant, zucchini and seasoned ground vegetables. Topped with bechamel. 18

Pastichio

Real Greek comfort food. Greek macaroni layered with seasoned ground beef and topped with bechamel. 18

Athenian Chicken

Baked chicken breast stuffed with spinach, feta cheese and seasoned with traditional herbs. Finished with a zesty tomato sauce. 24

Greek Style Lemon ½ Chicken

A succulent and tender half chicken roasted with olive oil, herbs and lemon. A favorite of all Greeks. 20

Baked Brizola Hirini

Succulent broiled pork chop topped with spinach, onion, tomato and kefalotyri cheese. Served on an avgolemeno reduction. 24

Gemista

Green peppers stuffed with a delicious combination of lean ground beef, rice, fresh herbs and spices. Baked to perfection. 18

Spanakopita Dinner

Spinach, herbs and feta cheese wrapped in filo pastry. 15

Seafood ~ θαλασσινά

All seafood dishes are accompanied with Greek roasted potatoes, rice and mixed vegetables.

Add Athenian Salad for \$2. Add Caesar or Horiatiki Salad for \$3.

Seafood Platter

A mouth watering medley of kalamari, pan fried halibut and prawn souvlaki. 27

Prawns Souvlaki

Broiled jumbo tiger prawns brushed with an extra virgin olive oil, lemon and herb sauce. 23

Halibut Spetses

Halibut baked in a fresh tomato, olive oil, parsley and garlic sauce. A taste from the Greek islands. 28

Kalamari Dinner

A popular item. Tender battered fried squid served with tzatziki sauce, onion and fresh lemon. 18

From the Grill ~ Απο το Σχαρα

All grilled dishes are accompanied with Greek roasted potatoes, rice and mixed vegetables.

Add Athenian Salad for \$2. Add Caesar or Horiatiki Salad for \$3.

Donair (gyros)

A seasoned medley of sliced lean ground beef and lamb served on pita bread topped with tzatziki, onions and tomatoes. 14

Souvlaki on Pita

Your choice of meat (pork, chicken or beef) served on pita with tzatziki sauce, tomatoes and onions. 19
Lamb Souvlaki 21

Souvlaki (2 Skewers)

Tender chunks of meat specially marinated and char-broiled to perfection. Your choice of chicken, beef or pork. 21

Lamb Souvlaki 23

Hercules Grill

Your choice of any three of the following types of souvlaki: chicken, beef, pork or lamb. A Herculean meal for the worthy. 24

Add an extra souvlaki 4.5

Greek Ribs

Baby back pork ribs specially marinated, charbroiled and brushed with olive oil, lemon and oregano. 28

Greek Lamb Lollipops

Four grilled rack of lamb lollipops seasoned with lemon and oregano. 29

Chicken Donair (gyros)

Spicy ground chicken stacked on pita bread with tzatziki sauce, onions and tomatoes. 15

Pasta ~ Ζυμαρικά

Do it Greek Style - add extra chicken, garlic shrimp or Italian sausage for \$3. Add extra feta for \$2

Spaghetti Al Greco

Our famous Greek style meat sauce on spaghetti topped with myzythra cheese (Greek Parmesan). 13

Linguini Mediterranean

Sun dried tomatoes, green peppers, olives, onions, tomato sauce and a hint of garlic. Topped with feta cheese. 13

Linguini Santorini

Shrimp in a zesty tomato and garlic sauce. Topped with feta cheese. 16

Penne Arabiata

Spicy homemade Italian sausage and penne noodles tossed in a zesty tomato sauce. 14

Papou's Spaghetti

Slow cooked chicken in a white wine sauce. Topped with figs, mushrooms and myzythra cheese. 16

Southern Cajun Linguini

Tender chicken sauteed in our Louisiana hot sauce. Paul's favorite. 15

Spaghetti Lemonata

Artichoke hearts, chickpeas, spinach, onions, tomatoes with a lemon zest. Topped with myzythra cheese 14