

## HOT APPETIZERS

<b>KALAMARI</b> Tender Deep Fried Squid Marinated in wine and herbs served with Tzatziki	14
<b>SPANAKOPITA</b> Spinach Pie in Filo Pastry	10
<b>DOLMATHES</b> Seasoned Ground Beef and Rice in Vine Leaves.	10
<b>GARLIC PRAWNS</b> Sauteed in Butter and Garlic 6 pieces	14
<b>PRAWNS ALA PAN</b> Sauteed with Onions in Tomato Herb Sauce	15
<b>SAGANAKI</b> Fried Cheese, Sizzled with Lemon Juice	12
<b>KEFTETHES</b> Greek Patties served with Tzatziki	11
<b>SIKOTAKIA</b> Chicken Livers in Onion, Tomato, Wine & Herb Sauce	12
<b>PITA BREAD</b> Two Pieces	3
<b>GREEK FRIES</b> Feta, Oregano with Tzatziki	7

## COLD APPETIZERS

	served with Pita Bread
<b>DIPS PLATTER</b> Choice of 3 Dips	14
<b>HOMOUS</b> Chick Peas, Tahini and Garlic	7
<b>MELITZANOSALATA</b> Eggplant Dip	7
<b>TARAMOSALATA</b> Red Caviar Pate	7
<b>TZATZIKI</b> Yogurt, Cucumber, Garlic & Dill	7
<b>FETA AND OLIVES</b>	8
<b>MARINATED OLIVES</b>	7

## SOUP & SALADS

**HORIATIKI (Greek Salad)**  
Tomato, Cucumber, Green Pepper, Onion,  
Feta Cheese & Greek Dressing  
Small .....9 Large ..... 13

**Caesar Salad**  
9

**HOUSE SALAD**  
ask your server for today's special  
13

all Salads with a Choice of  
**Chicken or Beef** +7  
**Lamb** + 8

**SOUP OF THE DAY**  
Cup 5 Bowl 7

All the items on our menu are hand made,  
using the finest ingredients. Fresh local produce & free range  
chicken, New Zealand lamb. We believe the extra effort  
and cost are well worth it in order to give you  
the highest quality, most flavourful dishes possible.

Enjoy your Meal  
Kali Oreksi!

## ENTREES

Served with **RICE, ROAST POTATO, GREEK SALAD, TZATZIKI & PITA BREAD.**

<b>ARNI PSITO</b> Tender Lamb Seasoned and Roasted to Perfection	24
<b>KLEFTICO</b> Rack of Lamb	4 pieces 27 6 pieces 35
<b>GREEK RIBS</b> Succulent Charbroiled Seasoned Pork Ribs)	26
<b>PAYDAKIA</b> (Charbroiled Lamb Chops, Seasoned with Basil, Oregano & Lemon)	27
<b>MOUSAKA</b> (Baked Layers of Eggplant, Zucchini, Potatoes and Ground Beef	21
<b>KEFTETHES</b> (Charbroiled Greek Patties )	18
<b>KOTA SKARAS</b> half of chicken marinated with greek spices	22

## VEGETARIAN

Served with **RICE, ROAST POTATO, GREEK SALAD,  
HOMOUS OR MELITZANO & PITA BREAD**

<b>SPANAKOPITA</b> (Spinach Pie)	18
<b>MOUSAKA</b> Baked layers of vegetable with Bechamel sauce	21
<b>DOLMATES</b> Rice and fresh herbs on vine leaves	20

## SEAFOOD

Served with **RICE, ROAST POTATO, GREEK SALAD, TZATZIKI & PITA BREAD.**

<b>KALAMARI</b> Tender Deep Fried Squid Marinated in wine and herbs	20
<b>GARLIC PRAWNS</b> (Sauteed in Butter & Fresh Garlic	22
<b>PSARI</b> Charbroiled Salmon	23
Charbroiled Halibut	28
<b>PRAWNS ALA PAN</b> Spices, Tomato Sauce, Onion & Garlic	26

## SOUVLAKI

Served with **GREEK SALAD, ROAST POTATO, RICE, TZATZIKI & PITA BREAD**

<b>Lamb</b> Tenderloin	23
<b>Beef</b>	21
<b>Chicken</b> Free Range	21
<b>Mixed</b> Chicken, Beef & Lamb	21
<b>Prawns</b>	23
<b>Prawns &amp; Scallops</b>	26
<b>Veggie Souvlaki</b>	18

## SKEWERS

<b>Skewer of Chicken (12" long)</b>	14
<b>Skewer of Beef (12" long)</b>	14
<b>Skewer of Lamb (12" long)</b>	16

## EXTRAS

<b>Extra Tzatziki</b>	1.50
<b>Substitute your Rice or Potato for Salad</b>	2.50

## HOUSE WINE (Red or White)

	<u>Glass 6oz</u>	<u>1/2 Litre</u>	<u>1 Litre</u>
<b>Tsantali (Greece)White or Red</b>	8	20	30
<b>Retsina (Greece) White</b>	8	20	30
<b>Jackson Triggs (Red or White)</b>	8	20	30

## RED WINE

<b>Greece</b>	Boutari Grand Reserve	45
<b>Chile-Cabernet</b>	Carmenere Syrah Cono Sur Organic	30
<b>Usa-Cabernet</b>	Woodwork	32
<b>Spain</b>	Carinera Reserva Monasterio de las Vinas	32
<b>Argentina- Malbec</b>	Finca los Primos	30
<b>France-Malbec</b>	Pay D'Or- Paul Mas	32
<b>Canada - Melrot</b>	Sangiovese Rubicone- Giacondi	35
<b>italy - Merlot</b>	Sangiovese Rubicone- Giacondi	35
<b>Australia- Shiraz</b>	G. Wyndham Bin 555	35
<b>Australia - Shiraz</b>	Berton Metal Label Black	33
<b>Italy</b>	Chianti Ruffino	45

## WHITE WINE

<b>Greece</b>	Moschofilero Boutari	40
<b>USA - Chardonnay</b>	Woodridge	30
<b>BC - Chardonnay</b>	Inniskillin Okanagan	33
<b>Italy - Pinot Grigio</b>	Ruffino Lumina	33
<b>Italy - Pinot Grigio</b>	Masi Modello	33
<b>New Zealand - Sauvignon Blanc</b>	Kim Crawford	45
<b>Canada - Sauvignon Blanc</b>	Sumac Ridge Prived Reserved	33
<b>Canada - Riesling</b>	Grey Monk	35



## COCKTAILS

Margarita	10
Kostas Caesar	11
Daquiri	10
Wiskey Sour	9
Paloma	11
Mojito (El cubano)	10

## MARTINIS (2oz)

Martini (Gin, Tequila or Vodka)	11
Crantini	11
Kostas Special	12
Pomegranate	11

## BRANDY & LIQUEURS

Metaxa	7	Ouzo	6
Baileys	6	Sambuca	6
Amaretto	6	Grand Marnier	12
Kahlua	6	Drambuie	12
Triple Sec	6	Courvoisier VS	15

## APERITIFS

Dubonnet	6
Cinzano	6

## BEER & CIDERS

DRAUGHT BEER Pint 6 1/2

### Local

Canadian, Coors Light, Kokanee, Budweiser 6 1/2

### Import

Heineken, Corona, Becks, Mythos, Stella 7  
Cider (Peach, Apple, Pear or strong bow) 7

## BEVERAGES

### Pop:

(coke, Diet coke, Crush, Sprite, Root Beer, Canada Dry (Not Refillable, can) 2

### Juice

(Orange, Cranberry, Apple or Pomegranate) 4

Mineral Water S: 3 L: 8

Iced Tea (Not Refillable) 3

Shirley Temple 4

Coffee and Tea 3

Hot Chocolate or Milk 3

## DESSERT

<b>Baklava</b> layers of filo with nuts and honey	7
<b>Bougatsa</b> custard pie with phyllo and cinnamon	8
<b>House Special</b> ask your server	7



# KOSTAS

MEDITERRANEAN CUISINE



604-987-2224

kostasrestaurant.net

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<b>FETA AND OLIVES</b>	8

## SOUP & SALADS

<b>SOUP OF THE DAY</b>	9
<b>HORIATIKI (Greek Salad)</b> Tomato, Cucumber, Green Pepper, Onion, Feta Cheese & Greek Dressing	13

## SOUVLAKI

Served with rice ,roasted potatoes ,Greek salad,  
tzatziki & pita bread

<b>Chicken Souvlaki</b>	13.95
<b>Lamb Souvlaki</b>	14.95
<b>Beef Souvlaki</b>	13.95
<b>Veggie Souvlaki</b>	13.95
<b>Prawns Souvlaki</b>	15.95

## LUNCH SPECIALS

All above served with rice, roasted potato,  
Greek salad, tzatziki & pita bread

<b>Arnipsito</b> Seasoned Roasted Shoulder Lamb	15.95
<b>Keftethes</b> (Greek ground beef patties)	14.95
<b>Mousaka</b> (ask for veggie) Baked Layers of eggplant, zucchini, ground beef topped with Bechamel sauce	14.95
<b>Dolmathes</b> meal with veggie option	14.95
<b>Veggie Platter</b> Pieces of spanakopita	14.95
<b>Kalamari</b> Deep Fried Squid	14.95
<b>Garlic Prawns</b>	16.95

## DESSERT

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<b>Kostas Special</b> ask your server	7

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## BEVERAGES

<b>SOFT DRINKS</b> (can, not refillable)	2	.50
Coke, sprite, ginger ale, diet coke, orange crush, Root beer		
Root beer		
<b>Carbonated water</b>	S: 4	L: 8
<b>Iced Tea</b> (Not Refillable)		3
<b>Shirley Temple</b>		4
<b>Juices</b>		4
<b>Coffee and Tea</b>		3
<b>Hot Chocolate or Milk</b>		3

## BEER & WINE

<b>Tsantali</b> (Red or White)			
<b>Retsina</b> (White)			
<b>Jackson Triggs</b>			
<b>By Glass</b>		½ LT. 8	1LT. ?
<b>Imported Beers:</b>			7
(Heineken, Corona, Mythos , & Stella )			

