



LUNCH MENU – 11:30 AM TO 2:30 PM: Monday to Friday

We open for private events Saturday and Sunday mornings. Our food is made from scratch with organic products and fresh herbs when appropriate.

Added Gratuity: Parties of 6-10 people → 15% Added Gratuity: Parties larger than 10 people → 17%

POCKET PITA Beef – Chicken – Lamb – Greek Burger 12

(Two half pitas filled with choice of meat, tzatziki and vegies –served with steak cut fries)

MAKE YOUR OWN PLATE – THINK A LA CARTE

10 inch skewers Chicken or Lamb or Beef \$10

Five Large Prawns Skewer \$12⁵⁰

*SIDE ORDERS: Rice + \$4.00; Roasted potatoes + \$4.00; Pita + \$1.00; Steak cut fries + \$4.00
Feta Cheese Sticks +\$4.00; Olives + \$4.00; Side Small Dips +\$3.00; Small Greek Salad + \$5.00
Small Ceasar Salad + \$4.00*

LUNCH ENTREES

Served with: Rice pilaf, lemon potatoe, Greek salad, and complimentary pita; extra pita is \$1.00

SOUVLAKI	→	CHICKEN	LAMB	BEEF	13⁹⁹
CALAMARI		(Deep fried baby squid)			13⁹⁹
CALAMARI SKARAS		(Five whole grilled squid)			13⁹⁹
KEFTETHES		(Two (2) large beef patties)			13⁹⁹
SPANAKOPITA		(One (1) Spinach Pie)			13⁹⁹
MOUSAKA		(Eggplant, zucchini, potato, ground beef, béchamel sauce)			14.99
PRAWN SOUVLAKI		(Four Large Prawns)			14.99
PAIDAKIA		(Three (3) Lamb chops)			14.99
ROAST LAMB		(Lamb shoulder)			15.99
LAMB SHANK		(Lamb shin)			15.99
PULLED LAMB LEG					15.99

AVAILABLE ALL THE TIME

DIPS - Large dips include one (1) pita. Extra Pita \$1.00

Small 3

Large 5⁵⁰

HUMUS (Chick peas, garlic, tahini)

TZATZIKI (Yogurt, cucumbers, garlic, oil)

TARAMA (Red caviar, oil, lemon)

ΣΑΛΑΤΕΣ - SALADS

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 - Includes one (1) pita. Extra Pita \$1.00

Bowl 6⁹⁹

AVGOLEMONO (Chicken and egg/lemon stirred soup)

* **SOUP OF THE DAY** (Please ask the server)

MEZETHEΣ - STARTERS/APPETIZERS (Complimentary pita - Extra pita \$1.00)

SIKOTAKIA (Pan fried chicken livers + tzatziki)

11⁹⁹

BRIAM (Sautéed veggies in our house red sauce)

11⁹⁹

SPANAKOPITA (Two spinach pies - feta cheese, herbs and greens in phyllo, + tzatziki)

11⁹⁹

KEFTETHES (Three large seasoned beef patties grilled + tzatziki)

11⁹⁹

DOLMATHES (Four grape leaves stuffed with ground beef + lemon sauce)

11⁹⁹

CALAMARI (Breaded deep fried squid + tzatziki)

12⁹⁹

CALAMARI SKARAS (Grilled squid + tzatziki)

12⁹⁹

SAGANAKI (Flamed fried goat cheese)

12⁹⁹

GARITHES (Pan fried prawns with garlic and lemon)

13⁹⁹

OCTAPOTHI (Marinated octopus on lettuce + veggies)

15⁹⁹

KIDS (U-10) MENU (Served with steak cut fries, and a soft drink of choice)

9⁹⁹

CHICKEN STRIPS

SOUVLAKI →

CHICKEN OR LAMB

DESSERTS

5⁹⁹

BAKLAVA (Walnuts in filo pastry)

EK MEK (Custard on top of biscotti)

BOUGATSA (Baked semolina in filo pastry)

KARAMELA (Custard in caramelized sugar)

MILOPITA (Apple Cake the Greek way)

DESSERT OF THE DAY (Please ask)

COFFEE

TEA

GREEK TEA (organic)

ICED TEA

POP

\$3.00

PELLEGRINO (250ml)

PERRIER JUICE

\$3.50

OTHER COFFEES:

GREEK COFFEE (4) FRAPPE (COLD) (3) ESPRESSO (3)

CAPUCCINO (4⁵⁰) AMERICANO (4⁵⁰) CAFÉ LATTE (4⁵⁰)

CRISTOS GREEK TAVERNA DINNER MENU - SERVED AT ALL TIMES

ΠΟΙΚΙΛΙΕΣ – COMBO PLATTERS (Served with two pita and tzatziki)

CRISTOS (Roast lamb, chicken souvlaki, calamari, dolmathes, Greek salad, potatoes, rice)	60
MEAT (Mousaka, beef skewer, lamb chops (3), keftethes (3), Greek salad, potatoes, rice)	60
SEAFOOD (Prawn skewer (6), salmon (Two filets), calamari, Greek salad, potatoes, rice)	65

MAKE YOUR OWN PLATE – THINK A LA CARTE:

CERTAIN MENU ITEMS -----> A La Carte Price = Regular \$\$ - \$10

10 inch skewers Chicken or Lamb or Beef \$10

Five Large Prawns Skewer \$14

SIDE ORDERS: Rice + \$4.00; Roasted potatoes + \$4.00; Pita + \$1.00; Steak cut fries + \$4.00

Feta Cheese Sticks +\$4.00; Olives + \$4.00; Side Small Dips +\$3.00; Small Greek Salad + \$5.00

Small Ceasar Salad + \$4.00

DINNER ENTREES

Served with: Rice pilaf, lemon potatoes, Greek salad, tzatziki and complimentary pita; extra pita is \$1.00

BRIAM (Sautéed veggies in our house red sauce)	21^{.99}
CHICKEN OR LAMB OR BEEF SOUVLAKI (10 inch long meat skewers)	21^{.99}
CALAMARI (Deep Fried) OR CALAMARI SKARAS (Grilled)	21^{.99}
KEFTETHES (Three large beef patties) OR SPANAKOPITA (Two spinach pies)	21^{.99}
DOLMATHES (Vine leaves stuffed with ground beef and served with lemon sauce)	21^{.99}
KOTA SKARAS (Grilled chicken breast)	21^{.99}
CHICKEN ATHENIAN - BRIAM (Vegetables with chicken sautéed in our house red sauce)	24^{.99}
PULLED LAMB LEG	24^{.99}
MOUSAKA (Eggplant, zucchini, potato and marinated ground beef topped with béchamel sauce)	24^{.99}
LAMB SHANK (Lean lamb shin cooked over many hours in red sauce)	24^{.99}
ARNI PSITO (A hefty meaty lamb shoulder cooked over many hours in herb sauce)	24^{.99}
GREEK STYLE RIBS (A sizeable rack of seasoned pork baby back ribs)	24^{.99}
PRAWN SOUVLAKI (Five large prawns skewer)	24^{.99}
PAIDAKIA (Four fatty and marinated lamb chops grilled to your liking)	24^{.99}
BRIZOLA (Beef steak cooked the Greek way)	24^{.99}
SALMON (A salmon steak baked in herbs and butter)	25^{.99}
KLEFTIKO (A whole 4-rack of lean marinated lamb cooked in the oven and finished on the grill)	25^{.99}

CRISTOS GREEK TAVERNA BEVERAGES

WINE LIST - WHITE

	GLASS 6 OZ	½ LITRE	BOTTLE
TSANTALI, GREECE (HOUSE)	8	22	36 1LT
RETSINA, GREECE (HOUSE)	8	22	36 1LT
MALAGOUZIA, GREECE (WINE SPECTATOR TOP 100) ***	8	22	36 750 ML
JACKSON TRIGGS, ROSE, BC	7	20	26
JACKSON TRIGGS CHARD, BC (HOUSE)	7	20	26 >>
FOLONARI, PINOT GRIGIO, ITALY	8	21	30 >>
RED ROOSTER, PINOT BLANC, BC	8	21	30 >>
SUMAC RIDGE, GEWURZTRAMINER, BC	9	24	34 >>
STONELEIGH, SAUV BLANC, NZ	9	24	34 >>

WINE LIST - RED

	GLASS 6 OZ	½ LITRE	BOTTLE
TSANTALI, GREECE (HOUSE)	8	22	36 1LT
BOUTARI NAOUSA, GREECE (HOUSE)	9	24	34 750 ML
XINOMAVRO, GREECE (ROBERT PARKER 92 POINTS) ***	12	32	50 >>
SANGRIA-SANGRIA	8	20	Pitcher 28
JACKSON TRIGGS, MERLOT, BC (HOUSE)	7	20	26 >>
YELLOW TAIL, SHIRAZ, AUSTRALIA	8	22	30 >>
INTO, ZIFANDEL, CALIFORNIA	8	22	30 >>
FOLONARI VALPOLICELLA, ITALY	8	22	30 >>
SUMAC RIDGE VQA, CAB MERLOT, BC	9	24	34 >>
WOLF BLASS YELLOW LABEL, CAB SAUV, AUSTRALIA	9	24	34 >>
J LOHR 7 OAKS, CAB SAUV, CALIFORNIA	12	32	50 >>
7 DEADLY SINS, ZIFANDEL, CALIFORNIA	12	32	50 >>

LOCAL BEER (6) (330 ml): COORS LIGHT BUDWEISER KOKANEE CANADIAN KEITHS ALE

IMPORT BEER (8): CORONA HEINEKEN STELLA BECKS MYTHOS (Gr)

NON-ALCOHOLIC BEER (5): WARSTEINER (GER) N/A WINE GLASS (5) BOTTLE (15)

DRAFT BEER (Russell): - PALE ALE LAGER Sleeve 5 Pitcher 16

SMINROFF (7) - (330 ml): ICE COOLER CIDER (7) - (330 ml): PEACH APPLE PEAR

RYE (6): (1.5 oz) CANADIAN CLUB JACK DANIELS CROWN ROYAL IRISH WHISKEY

RUM (6): BACARDI (WHITE) CAPTAIN MORGAN LEMON HART MALIBU

GIN (6): BEEFEATERS TANQUERY BOMBAY

LIQUEURS (6): SAMBUCA (W, B) KAHLUA OUZO TIA MARIA

LIQUEURS (7): BAILEYS DISARONNO FRANGELICO GRAND MARNIER

VODKA (6): SMIRNOFF STOLICHNAYA GREY GOOSE (8)

SCOTCH (7): JOHNNY WALKER (Red, Black) CHIVAS REGAL GLENFIDDICH

TEQUILA (7): EL JIMADOR CUREVO GOLD MAKE IT A DOUBLE

BRANDY (8): METAXA 7STAR COURVOISIER V.S. 1 + ½ PRICE

BRANDY (8): BRANDY VSOP ST. REMY VSOP *****

COCKTAILS (8) (1.5 oz):

CAESAR LONG ISLAND ICED TEA MARGARITA MARTINI

GREEK BEACH (Limoncello, Ouzo, Ice) BLUE SKY (Blue Alize, Ouzo) PINK ATTITUDE (Pink Alize, Ouzo)

SPECIAL COFFEES (8) (1.5 oz)

CRISTOS (Brandy, Kahlua, GM) ZORBA (Ouzo, Metaxa, GM) B-52 (Kahlua, GM, Baileys)

GRECO-ROMAN (Ouzo, Sambuka, GM) MONTE GREKO (Ouzo, Kahlua, GM) GREEK MONK (Frangelico, Baileys)
