



Dips

- HUMMUS & PITA** 5
Chickpea, garlic and tahini dip
Served with 2 pita bread
- TZATZIKI & PITA** 5
Yogurt, cucumber and garlic dip
Served with 2 pita bread
- TARAMA & PITA** 5 ½
A delicious creamy caviar dip
Served with 2 pita bread
- 3-DIP COMBO** 12
Hummus, tzatziki and tarama trio
Served with 4 pita bread

Soups

- AVGOLEMONO** 5
Chicken, egg, lemon and rice soup
- SOUP OF THE DAY** 5
Ask your server for today's feature

Salads

- CAESAR SALAD** 7
Traditional style served with our signature honey and garlic croutons
- SPINACH SALAD GF** 11
Spinach, grape tomatoes, goat cheese, sundried cranberries, candied walnuts, strawberries, sunflower seeds in a balsamic vinaigrette
- GREEK SALAD GF**
Fresh-cut cucumbers, tomatoes, green peppers, red onion and feta cheese with our house dressing
Small 7 Large 10

Add a delicious skewer to any salad

- CHICKEN BREAST 5
BEEF TENDERLOIN 6
LAMB SIRLOIN 7
GRILLED VEGETABLE 5
TIGER PRAWN 6
TIGER PRAWN & SCALLOP 7

Appetizers

All appetizers served with pita bread, except Spanakopita

FETA & OLIVES GF	7	CHICKEN LIVERS	8
Feta strips with marinated kalamata olives		Sautéed with spices, lemon and red wine, with tzatziki	
GARLIC PRAWNS GF	7 ¼	PRAWNS UVETSI	9
A favourite dish to start off your dining experience		Cooked in our flavourful tomato sauce, topped with feta cheese and oven-baked	
DOLMADES	9	CALAMARI	9 ½
Seasoned ground beef and rice wrapped in grapevine leaves, with tzatziki		Lightly breaded, seasoned squid fried to tender perfection, with tzatziki	
VEGETARIAN DOLMADES GF	9	KYPRIAKI CALAMARI GF	11
Vegetables seasoned perfectly in this tasty twist of the original, with tzatziki		Our version of sautéed squid with green peppers, artichoke hearts, celery, tomato, onion, garlic and just the right amount of kick!	
SAGANAKI	8 ½	MUSSELS	11
Pan-fried kefalograviera cheese with freshly squeezed lemon		One pound of steamed mussels in either ouzo cream (GF) or uvetsi sauce	
SPANAKOPITA	9	PORTOBELLO MUSHROOMS GF	11
Two pieces of a Greek favourite! Fresh spinach and feta cheese in a flaky fillo pastry, with tzatziki		A must-have signature dish — mushrooms sautéed in our secret sauce with port and cream	
THE APPETIZER PLATTER	24		
		This one has full orders of three great dishes: dolmades, calamari and spanakopita, served with hummus, tzatziki and pita bread	

Make any appetizer a meal Add 6

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

Souvlaki GF

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

CHICKEN BREAST	12	GRILLED VEGETABLE	11
BEEF TENDERLOIN	13	BLACK TIGER PRAWNS	13
LAMB SIRLOIN	14	BLACK TIGER PRAWNS/SCALLOPS	14

All meat (5 oz) is marinated a minimum of 24 hours.

Add a skewer to any meal

CHICKEN BREAST	5	GRILLED VEGETABLE	5
BEEF TENDERLOIN	6	BLACK TIGER PRAWNS	6
LAMB SIRLOIN	7	BLACK TIGER PRAWNS/SCALLOPS	7

Casual Fare

Served with our amazing Kypriaki fries. Substitute for regular fries, or Greek or Caesar Salad, add .50

GYRO

Sautéed meat with tomatoes, red onion, romaine lettuce and tzatziki in a gyro pita

CHICKEN 7 ¼ BEEF/LAMB 8 ½

CHICKEN BURGER

11

Our version Mediterranean style with tzatziki, roasted red pepper, red onion, romaine lettuce on a freshly toasted bun

CHICKEN TENDERS

10

Tender morsels of chicken breast lightly seasoned and fried, served with honey mustard sauce

LAMB BURGER

11

A flavourful lamb patty with tomato, red onion, romaine lettuce and tzatziki on a freshly toasted bun

THE SAGANAKI SANDWICH 11

Kefalograviera cheese sautéed with tomato, red onion, romaine lettuce and tzatziki on a freshly toasted bun

Chicken & Ribs

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

½ GREEK STYLE CHICKEN **GF** 15 ½

Seasoned with Greek spices, lemon, mustard and charbroiled

MEDITERRANEAN CHICKEN 16

Chicken breast stuffed with spinach, feta, spices and baked in our butter wine sauce

GREEK STYLE RIBS **GF** 15

Baby back pork ribs rubbed with Greek spices and charbroiled, tender and juicy

Lamb

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

ROAST LAMB **GF** 14

Slow roasted the Cypriot method with fresh garlic, herbs, mustard, lemon juice and lots of love

LAMB CHOPS **GF** 19

Tender pieces of meat cut from the rack, seasoned and charbroiled

RACK OF LAMB 26

Frenched rack, herb crusted with fresh rosemary and thyme, spices and Dijon mustard

Steak

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

8 oz NEW YORK STEAK **GF** 19

Tender and juicy Canadian AAA centre cut seasoned Kypriaki style and charbroiled to your liking

N.Y. STEAK & PORTOBELLO **GF** 25

You haven't had steak and mushrooms like this — Zeus approved!

Seafood

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

HALIBUT **GF** 17 ½

Pan-seared then baked with garlic, spices, on top of our uvetsi sauce

CALAMARI 13

Lightly breaded, seasoned squid fried to tender perfection

BLACK TIGER PRAWNS **GF** 13

Butterflied with spices, garlic and baked — mouth-watering!

NEPTUNE'S TRIO **GF** 21

Halibut accompanied with sautéed black tiger prawns and scallops in garlic, spices and white wine

Pasta

*Served with fresh-baked garlic focaccia bread
Substitute for gluten-free pasta add 2 (+ 10 minutes)*

LINGUINE BOLOGNESE 12

Delicious meat sauce on a bed of Italian noodles

VEGETABLE PENNE 13

Tomatoes, zucchini, red onion, green peppers, black olives, feta, with garlic, herbs and white wine

KYPRIAKI PASTA 15 ½

Chicken breast, Portobello mushrooms, sautéed in our port cream sauce with fresh organic pasta

NEPTUNE PASTA 17

Halibut, prawns, scallops and clams on Italian linguine, with uvetsi sauce

Moussaka

Served with lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki and pita bread

MOUSSAKA 15

Seasoned ground beef with layers of eggplant, zucchini and potato topped with béchamel

VEGETARIAN MOUSSAKA 15

A wonderful casserole dish full of flavour, topped with béchamel

Platters for Sharing

PAROS 25

A lighter version of our Kypriaki Platter with one chicken skewer, ½ calamari, two meat dolmades, spanakopita, lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki, hummus and two pita bread

VEGETARIAN 30

Vegetarian moussaka, two spanakopita, four vegetarian dolmades, lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki, hummus and two pita bread

KYPRIAKI 40

Comes with one chicken skewer, meat moussaka, two lamb chops, full order of calamari, two spanakopita, lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki, hummus and two pita bread

ROAST LAMB FOR FOUR 55

Much more than four orders here! Lots of roast lamb with all the fixings — lemon-roasted potatoes, Kypriaki rice, Greek salad, tzatziki, hummus and four pita bread. Enjoy the feast!

Desserts

End your meal with a sweet dessert, or wrap it up to take home!

BAKLAVA A Greek favourite! Loaded with almonds and walnuts with cinnamon, in fillo pastry, baked to a golden brown	5	BOUGATSA Fillo pastry with warm orange brandy, vanilla-flavoured custard, topped with icing sugar and cinnamon	4 ½
CHOCOLATE HEAVEN GF The name says it all: a light, heavenly mousse made from Callebaut dark chocolate	5	CHOCOLATE ERUPTION Chocolate cheesecake filled with turtle cheesecake chunks, caramel, almonds and chocolate — amazing!	6 ¾
CRÈME CARAMEL GF Light custard dessert topped with caramelized sugar	4 ½	VANILLA ICE CREAM Add a scoop to your favourite dessert or have it on its own	1 ½

Enjoy a special coffee with dessert

B52 Grand Marnier, Baileys, Kahlua	5 ½	Mexican Tequila, Kahlua	5 ½
Baileys & Sambucca	5 ½	Monte Cristo Grand Marnier, Kahlua	5 ½
Blueberry Tea Grand Marnier, Amaretto	6 ½	Polar Bear Mint Schnapps, hot chocolate	5 ½
Irish Irish Whiskey	5 ½	Spanish Brandy, Kahlua	5 ½
Kypriaki Our little secret	5 ½	Kypriaki size	Add 2

Beverages

Pop (Pepsi, Diet Pepsi, 7Up, Orange, Rootbeer, Gingerale)	2 ¼	Coffee	2 ¼
Iced tea	2 ¼	Tea	2 ¼
Milk	2 ¼	Herbal tea	2 ½
Perrier (330 ml)	2 ¼	Greek coffee	2 ½
Pellegrino (750 ml)	4 ½	Espresso	2 ½
Shirley Temple	2 ¾	Hot chocolate	2 ½
Juice (Apple, orange, pineapple, cranberry, grapefruit, tomato)	2 ¼ Small 2 ¾ Large	Cappuccino	3
		Café latte	3
		Café mocha	3

Beers

Alexander Keith's Pale Ale	4 ¾	Alhambra (Spain)	5 ¼
Budweiser	4 ¾	Becks (Germany)	5 ¼
Canadian	4 ¾	Corona (Mexico)	5
Coors Lite	4 ¾	Grolsch (Holland)	5 ¾
Kokanee	4 ¾	Guinness (Ireland)	5 ½
Okanagan Spring 1516	4 ¾	Heineken (Holland)	5
Rickard's Red	5	Miller Genuine Draft (U.S.)	5
Russell Cream Ale	5	Mythos (Greece)	5 ½
Sleeman Honey Brown	4 ¾	Peroni (Italy)	5 ½
		Stella Artois (Belgium)	5

Try a gluten-free beer **Bards Tale Gold (U.S.)** 5 ½

Ciders & Coolers

Growers Cider (Apple, Apple-Lime, Peach, Pear)	4 ½
Bacardi Breezer Tropical Orange	5 ¼
Mike's Hard Lemonade	5 ½
Mike's Hard Cranberry Lemonade	5 ½
Smirnoff Ice	5 ½
Strongbow	5 ½

KYPRIAKI SIGNATURE SANGRIA

Our delicious blend of red wine, tropical juices & brandy!

Glass	7 ¼
Pitcher (1 L)	21
Large pitcher (1.5 L)	25

Highballs (assorted)	4 ¾
Kypriaki size	Add 2

White Wine

	Glass	½ L	Bottle
Tsantali Blanc (<i>Greece</i>)	6 ¼	17	27 L
Tsantali Retsina (<i>Greece</i>)	5 ¾	15	24 L
Citra Trebbiano D'Abruzzo (<i>Italy</i>)	5 ¼	13	20 L
Jackson-Triggs Proprietors' Selection Chardonnay (<i>B.C.</i>)	5 ¾	15	24 L
Beringer (rose) White Zinfandel (<i>California</i>)	5 ¾	17	22
Concha y Toro Frontera Pinot Grigio (<i>Chile</i>)	6 ½	19	24
Robert Mondavi Woodbridge Sauvignon Blanc (<i>California</i>)	7 ¼	21	26
Boutari Kretikos (<i>Greece</i>)			26
Santa Julia Pinot Grigio "Sustainable" (<i>Argentina</i>)			27
Moillard Hugues le Juste Viognier (<i>France</i>)			28
Adobe "Organic" Chardonnay (<i>Chile</i>)			30
Miguel Torres Vina Esmeralda (<i>Spain</i>)			30
Boutari Moschofilero (<i>Greece</i>)			32
See Ya Later Ranch Gewurztraminer (<i>B.C.</i>) VQA			32
Masi Soave Classico Superiore (<i>Italy</i>)			34
Dr. Loosen Riesling (<i>Germany</i>)			38
Santa Margherita Pinot Grigio Valdadige (<i>Italy</i>)			40
Kim Crawford Sauvignon Blanc (<i>New Zealand</i>)			42
Sebastiani Chardonnay (<i>U.S.</i>)			42

Champagne and Sparkling Wine

Prosecca Luna Argenta (<i>Italy</i>)			32
Mumm Cordon Rouge Brut (<i>France</i>)			85

Red Wine

	Glass	½ L	Bottle
Tsantali Rouge (<i>Greece</i>)	6 ½	18	28 L
Citra Montepulciano D'Abruzzo (<i>Italy</i>)	5 ½	14	22 L
Jackson-Triggs Proprietors' Selection Merlot (<i>B.C.</i>)	5 ¾	15	24 L
Concha y Toro Frontera Cabernet Sauvignon Merlot (<i>Chile</i>)	5 ½	16	21
Oxford Landing Shiraz (<i>Australia</i>)	7 ¼	21	26
Los Clop Malbec (<i>Chile</i>)	7 ¾	23	28
Robert Mondavi Woodbridge Cabernet Sauvignon (<i>U.S.</i>)	7 ¾	23	28
Masi Modello Delle Venezie (<i>Italy</i>)			26
Anterra Merlot (<i>Italy</i>)			27
J. Lohr Painter Bridge Zinfadel (<i>U.S.</i>)			28
Sumac Ridge Private Reserve Cabernet Merlot (<i>B.C.</i>) VQA			30
Fat Bastard Shiraz (<i>France</i>)			30
Wolf Blass Yellow Label Cabernet Sauvignon (<i>Australia</i>)			31
Boutari Naoussa (<i>Greece</i>)			32
Amado Sur Malbec "Sustainable" (<i>Argentina</i>)			32
Ruffino Chianti DOCG (<i>Italy</i>)			32
Perrin Cotes du Rhone Reserve (<i>France</i>)			36
Peter & Peter Pinot Noir (<i>Germany</i>)			38
Boutari Naoussa Grande Reserve (<i>Greece</i>)			42
J. Lohr Seven Oaks Cabernet Sauvignon (<i>U.S.</i>)			43
7 Deadly Zins Zinfadel (<i>U.S.</i>)			45
Xanadu Cabernet Sauvignon (<i>Australia</i>)			48
Orin Swift The Prisoner (<i>U.S.</i>)			70
Masi Costasera Amarone Classico (<i>Italy</i>)			73