



Ambrosia

GREEK TAVERNA

Starters

CALAMARI 12

Crispy fried squid with lemon, red onion and tzatziki

SPANAKOPITA 12

Classic spinach and cheese pie, folded in buttered phyllo pastry. Served with tzatziki.

DOLMADES 10

Long grain rice, simmered with fresh herbs and extra virgin olive oil, wrapped in grape leaf. Served warm or chilled, with tzatziki.

KEFTEDES 13

Lamb and beef meatballs, simmered in lemon, olive oil and garlic. Served with tzatziki

FRIED HALLOUMI 8

Fried Halloumi cheese with fresh slices of tomato and grilled bread

3 FATES BREAD BASKET 12

Assorted breads served with tzatziki, roasted pepper and olive dip, and tyrokaveri

TAPAS PLATTER 30

KefteDES, dolmades, stuffed dates, roasted olive bruschetta, foccacia and pita bread with dips.

ROASTED KALAMATA BRUSCHETTA 13

Kalamata olive, roasted with garlic, lemon zest and olive oil, with marinated tomato, and goat cheese. Served with toasted bread.

STUFFED DATES 8

Pitted dates, stuffed with local goat cheese and local bleu claire cheese, wrapped in prosciutto, finished with date honey and roasted walnut.

GREEK FRIES 10

Fried kennebec potato tossed in lemon, garlic, rosemary and parmesan, served with tzatziki

KALITSOUNIA 10

Slabs of feta cheese, marinated in fresh orange juice and mint, wrapped in phyllo and baked until golden brown. Finished with wildflower honey and mint. Works equally well as an appetizer or a dessert.

TOMATOKEFTEDES 13

Tomato fritters, made with fresh roma tomato, red onion, oregano, mint and parsley. Served with butter tomato sauce.



Entrees

SOUVLAKI DINNER FOR ONE 20

Choose from chicken, beef, lamb or shrimp, marinated in olive oil, lemon, garlic and oregano, grilled to perfection. Served with rice, potato, greek salad, pita and tzatziki. +\$2 for Lamb or Shrimp

SPANAKOPITA DINNER 18

Classic phyllo spinach pie, baked until golden brown, served with rice, potato, greek salad, and tzatziki

MOUSSAKA 16

Aubergine and courgette casserole, with a zesty bolognese, topped with bechamel and parmesan. Served with greek salad.

EGGPLANT PARMIGIAN 16

Marinated eggplant fried in panko breading, topped with a rich butter tomato sauce, and finished in the oven with edam and parmesan cheese. Served with greek salad, pita and tzatziki.

KEFTEDES DONAIR 17

Our housemade meatballs in warm pita, with tzatziki, feta, tomato, olive, peppers, and cucumber. Served with your choice of fries, rice, potato or greek salad.

HALLOUMI DONAIR 17

Seared Halloumi, flambeed in ouzo, in warm pita, with tzatziki, feta, tomato, olive, peppers, and cucumber. Served with your choice of fries, rice, potato or greek salad.

GREEK RIBS 30

1/2 rack of danish ribs, marinated in lemon and garlic, slow cooked until tender, finished on the grill. Served with rice, potato, greek salad, pita and tzatziki.

Chef's Specials

FOUR CHEESE BUCATINI 15

Bucatini tossed in a classic cheese sauce, topped with edam cheese and baked until golden brown.

GREEK LASAGNA 17

Mafalda noodles tossed in our house-made meat sauce, topped with mozzarella and edam cheese, baked to perfection.

LEMON DILL CHICKEN 24

Sauteed chicken and crimini mushroom in a dill and garlic veloute sauce. Served over greek rice.

STEAK AND MUSHROOM 26

8oz of Sterling Silver sirloin, sauteed with crimini mushroom and red wine demi glace, served over greek rice with spring onion.



Family Dinners

CLASSIC SOUVLAKI FOR 2 38

Skewers of chicken, beef, pork or lamb, marinated in olive oil, lemon, garlic and oregano, grilled to perfection. Comes with rice, potato and greek salad.

MINOTAUR'S FEAST 55

Keftedes, calamari, and souvlaki dinner for 2. Comes with rice, potato, greek salad, pita and tzatziki.

DEMETER'S DELIGHT 40

Roasted kalamata bruschetta with fried halloumi, spanakopita, dolmades, and greek salad. Enough for two! (Vegetarian)

LASAGNA FOR TWO 38

Two orders of our bolognese lasagna, with garlic toast, and greek salad.

OLYMPUS FAMILY DINNER 90

Comes with any 2 starters, full souvlaki dinner for 4, and baklava for dessert.

Beverages

CANNED SODA 2.25

Coca Cola, Diet Coke, Barq's Root Beer, Brisk Iced Tea, Sprite, Canada Dry

CROSSROADS BREWING 6.5

Cloud 9 Witbier, George St. Brown Ale, Fast Lane IPA, Clearcut Lager, Pidherny Pale Ale

DOMESTICS 6

Molson Canadian, Kokanee, Budweiser, Bud Light, Coors Light, Canterbury

Desserts

BAKLAVA \$6 2 PIECES

Layers of phyllo pastry and walnuts, soaked with honey. \$10 4 PIECES

CHOCOLATE LAVA CAKE 10

Warm chocolate cake with a molten center, drizzled with white chocolate. Served with caramel.