

Olympia Greek Taverna Features

January 16 - February 3, 2019 250-765-0484 for reservations

\$15 per person
(excluding taxes and gratuity)

Appetizer

Greek salad or
Caesar salad

Entrée

Pastitsio

penne noodles layered with seasoned
ground beef & topped with béchamel

or

Spanakopita

Dessert

Ekmek

\$25 per person
(excluding taxes and gratuity)

Appetizer

Greek salad or Caesar salad
or Pita & Dip

Entrée

Braised Lamb Shank

or

Greek Ribs

Dessert

Ekmek

\$35 per person
(excluding taxes and gratuity)

Appetizer

Greek salad or Caesar salad
or Pita & Dip

Entrée

8oz Top Sirloin

with sautéed mushrooms

& 2 Jumbo Prawns

& 3 Fantail Prawns

Dessert

Ekmek

dinners served with rice, roast potato (except pastitsio) and vegetable

Feature Wines

Back Door Winery Nice Rack Red

Pinot Noir, Merlot and Malbec come together in this distinctive blend. Barrel aged separately for 12 months in French and Hungarian oak, then returned to the skins for 5 days before being blended and bottled; creating a fruit forward and easy drinking wine with a dry finish. Pairs well with the Lamb Shank

1/4L 1/2L 750ml

11 20 30

Back Door Winery Pinot Gris

Picture the taste of Okanagan green apples, sweetened with a hint of kiwis. A burst of citrus that is expertly balanced with a slight acidity. Its name is French, and it is German to the taste, but this wine exhibits the very best of BC wine. Pairs great with the Spanakopita

10 19 29

(not including taxes and gratuity)