



MEZES

Olives & Feta (V) (GFO) 13 Olives marinated in chili, citrus, coriander. Served with grilled pita	Saganaki (V) 22 Imported Kefalotyri cheese flamed with Ouzo & lemon. Served with fresh bread	Bruschetta (V) 17 Ciabatta, tomatoes, feta cheese, pesto, drizzled with fig balsamic reduction and olive oil
Traditional Greek Dip Selection (V) 26 Tzatziki, Kopanisti, Olive Hummus. Individual Dips 14	Kalamari 22 Lightly breaded Greek style kalamari. Served with Tzatziki	Keftedes 18 Ground beef meatballs with onion, mint, oregano served over tzatziki
Spanakopitakia (V) 16 Spinach, dill, & feta in crisp phyllo drizzled with spiced honey on a bed of lemon yogurt. Add one 5	Octapodi Toursi (GF) 23 Marinated octopus with peppers, celery and carrots	Greek Fries (V) 14 Crispy russet fries topped with feta, oregano and olive oil
Ceviche (GF) 20 Plump shrimp marinated with lime juice, red onion, avocado, cilantro served with plantain chips	Grecian Shrimp (GFO) 22 Plump shrimp in tomato sauce with chili and feta. Served with fresh bread	Vegetarian Greek Meatballs (V) (GF) 16 Chickpeas, potato, and tomato served your choice of Tzatziki or Olive Hummus
Charcuterie Board 28 Imported Greek cheeses, keftedes, olives, fig jam	Dolmadakia (V) (GF) 16 Vine leaves stuffed with rice & herbs on a bed of lemon aioli, topped with pine nuts	Zucchini Fritters (V) 14 Crispy sliced zucchini with Parmesan, served with Tzatziki
Fully loaded Greek Fries 22 Russet fries topped with gyro meat, tomatoes, onions, and drizzled with Tzatziki	Vegetarian Mezes Platter 28 Imported Greek Cheese, Dolmadakia, Vegetarian Greek Meatballs, olives, fig jam	Greek Meat Platter 70 Meat platter with lamb chops, chicken souvlaki and gyro meat. Served with grilled pita and Tzatziki

FRESH SALADS AND SOUP

Soup of the Day 10 Homemade soup, please ask your server for details	Beet Salad (V) (GF) 16 Beets, fennel, green onions, raisins, fresh herbs, topped with walnuts and garlic aioli
True Greek (Horiatiki) (V) (GF) 21 Tomatoes, cucumber, green peppers, red onions, sliced imported feta cheese and Kalamata olives, topped with Greek oregano	Summer Berry Salad (V) (GF) 21 Mixed greens, fresh berries, red onions, toasted almonds, goat cheese, honey and port wine reduction
Greek Salad (V) (GF) 17 Lettuce, tomatoes, cucumber, green peppers, red onions, crumbled feta cheese and Kalamata olives tossed in our very own house made dressing	
Green Goddess (V) 21 Spinach, imported feta cheese, phyllo pastry, lemon yogurt, spiced honey	

Salad Compliments	Chicken Souvlaki 12 Pan seared shrimp 15
	8 oz. Salmon 17 Lamb Chop 11 Beef Gyro 12

PASTA BOWLS

Pepper Penne (V) (GFO) 24 Red and green peppers in a tomato sauce with olive oil, garlic and topped with tomatoes Rosé Sauce 3 Gluten Free Pasta 3 Add Chicken 12 Shrimp 15	Spinach Linguine (V) 24 Spinach, dill and feta Add Chicken 12 Shrimp 15 Rosé Sauce 3
Pastitsio 28 Deep layers of pasta, beef ragu, topped with bechamel sauce.	

ENTREES

Entrees are served with your choice of starter Greek salad or Beet salad

Moussaka 35 Our chef's traditional Greek specialty. Layers of eggplant, zucchini and potatoes in a rich meat sauce topped with béchamel sauce	Grilled Lamb Chops 44 Served with potatoes, seasonal vegetables and tzatziki
Vegetarian Moussaka (V) 32 Traditional Greek dish with layers of eggplant, zucchini, and potatoes in a rich tomato lentil sauce, topped with bechamel	Beef Souvlaki Entree 38 Served with potatoes, rice, seasonal vegetables and tzatziki
Slow Braised Ontario Lamb Shank 42 Our signature dish. Slow cooked with ratatouille, fresh herbs & sweet spices topped with crumbled feta cheese. Served with fresh bread	Chicken Souvlaki 34 Served with potatoes, rice, seasonal vegetables and tzatziki
Grilled Atlantic Salmon 34 8 oz Salmon Filet with lemon dill aioli, seasonal vegetables, potatoes, charred cherry tomatoes	Veg Souvlaki (V) 30 Served with potatoes, rice, and your choice of tzatziki or hummus
	Sea Bream MP Whole sea bream served with ladolemono and charred tomatoes

PATIO FAVOURITES

Greco Nachos (GF) 24 Nacho chips loaded with melted cheddar & mozzarella and topped with tomatoes, onions and feta. Salsa & sour cream or Tzatziki on the side. Add Gyro 5, Chicken 5	Chef's Burger 24 All beef chuck burger, garlic aioli, bacon, aged cheddar, American cheddar, caramelized onions, and arugula. Served with fries. Substitute for side Greek or Beet salad 4
Classic Crispy Fish and Chips 26 Haddock in English style batter. Served with fries, coleslaw and tarter sauce. Substitute for Greek or Beet salad 4	Gyro & Salad 27 All beef gyro meat perfectly seasoned and mounded over grilled sliced pita, topped with red onions, tomato and parsley. Served with Tzatziki
Chicken Souvlaki & Salad (GFO) 27 Marinated traditional Greek skewers served over grilled sliced pita, topped with red onion, tomatoes and parsley. Served with Tzatziki	Lamb Burger 26 Our very own house made lamb burger filled with kefalotiri (saganaki) cheese, served with tzatziki and topped with tomato, arugula and red onion. Served with fries Substitute for side Greek or Beet salad 4
Crispy Chicken Sandwich 26 Buttermilk marinated fried chicken, spicy aioli, creamy coleslaw and butter pickles. Served with fries. Substitute for Greek or Beet salad 4	

Accompaniments	Side Potato 5 Side Rice 5 Side Veg 5
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Not every ingredient is listed in the menu. GF - Gluten Friendly V - Vegetarian GFO - Gluten Free Option available.
Please inform your server of any allergies or dietary restrictions. An 18% gratuity will be added on parties of 8 or more. One bill only for groups of ten or more.

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