

NON-ALC

SOFT DRINKS	3
Coca-cola, diet coke, sprite, ginger ale, soda water, tonic water, iced tea	
COFFEE	2
TEA	2.5
Orange pekoe, chamomile, early grey	
JUICE	3.5
Orange, apple, cranberry	
PERRIER	4
HOT CHOCOLATE	4
MILK	3

1oz / 2oz

COCKTAILS

CLASSIC CAESAR	7.95 / 9.95
MOSCOW MULE	9.5 / 11.5
NEGRONI (3oz)	9.75
Bombay gin, campari, vermouth, orange zest	
	GLASS / JUG
SANGRIA (RED OR WHITE)	9.75/34

Wine, brandy, triple sec, fresh fruit and juices

APEROL SPRITZ	9.5
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BEER

DRAFT	
PHILLIPS 78 KOLSCH, Victoria	5.75
PHILLIPS BLUE BUCK, Victoria	5.75
DOMESTIC	
33 ACRES OF LIFE PALE ALE, Vancouver	6
POWELL OLD JALOPY PALE ALE, Vancouver	7 (tall can)
POWELL LAZY D'HAZE IPA, Vancouver	7 (tall can)
SEASONAL CIDER, ask your server	7

BEER

IMPORT	
HEINEKEN, Holland	6.5
CORONA, Mexico	6.5
MYTHOS, Hellas	6.5
FIX, Hellas	6.5

6oz / 9oz / BOTTLE

WHITE WINE

PELLER ESTATES CHARDONNAY BC, VQA	7.5 / 11.25 / 30
PELLER ESTATES SAUVIGNON-BLANC BC, VQA	8.75 / 12.75 / 35
SANDHILL PINOT GRIS BC, VQA	9.75 / 14.5 / 39
BOLLA PINOT GRIGIO Italy	9.5 / 13.75 / 38

STONELEIGH SAUVIGNON BLANC New Zealand	10.5 / 15.5 / 42
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TSANTALIS (Litre) Greece	9 / 13.5 / 36
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RETSINA, TSANTALIS (Litre) Greece	9 / 13.5 / 36
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6oz / 9oz / BOTTLE

RED WINE

PELLER ESTATES MERLOT BC, VQA	7.5 / 11.25 / 30
JACOB'S CREEK SHIRAZ Barossa Valley, Australia	9.75 / 14.25 / 39
WOODWORK CENTRAL CABARNET SAUVIGNON, California, USA	10 / 14.5 / 41

DON DAVID MALBEC Argentina	10 / 14.5 / 41
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MIRASSOU PINOT NOIR California, USA	9 / 13.5 / 36
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TSANTALIS (Litre) Greece	9 / 13.5 / 36
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COLD APPETIZERS

TZATZIKI	8
Shredded cucumber and fresh garlic blended in Greek yogurt	
TARAMA	8
Traditional red caviar, lemon and olive oil spread	
HOMOUS	8
Tahini, chickpea and garlic puree	
SPICY FETA DIP	8
Puree of feta cheese, hot peppers and sour cream	
DIP PLATE	12
Choice of 3 of our housemade dips	
GREEK FETA + MARINATED OLIVES	12
Imported Greek feta served with a mix of marinated Greek olives and drizzled with extra virgin olive oil	

HOT APPETIZERS

DOLMATHES	11
Rolled vine leaves stuffed with rice seasoned beef then topped with avgolemono sauce	
BABY BACK RIBS	17
Full rack, choice of "Greek" style or BBQ	
CALAMARI	13
Marinated squid, lightly floured and fried, topped with red onions and served with lemon and tzatziki	
KEFTEDES	12
Seasoned Greek meatballs, grilled to order	
CHICKEN TENDERS	13
Breaded chicken breast with honey mustard, plum, or roasted garlic dip, add fries... +2	
SPANAKOPITA	9
Flaky filo pastry stuffed with spinach and feta	
SAGANAKI	14
Kefalotiri cheese, pan fried, finished with lemon	
GARIDES	14
Tiger prawns sauteed in white wine, garlic and butter	
CHEESE TOAST	7
2 slices of French bread, baked with garlic butter, mozzarella and Edam cheese	

SOUPS + SALADS

FASOLADA	8
A hearty tomato based vegetable and bean soup	
AVGOLEMONO	8
A light chicken and rice broth gently finished with whipped egg and lemon	
GREEN	7
Fresh crisp greens with your choice of Italian, Ranch, Thousand Island, or oil & vinegar	
GREEK	9 / 13
Traditionally done with fresh tomatoes, cucumber, green peppers, onions, feta and olives	
CAESAR	9 / 13
Crisp romaine lettuce tossed in authentic dressing with croutons	
OLYMPIA	9 / 13
Crisp romaine lettuce, tomatoes, cucumber, fresh mint, and house vinaigrette	

PASTAS

All pastas are served with garlic toast and in our very own signature meat sauce, pomodoro (vegetarian) available upon request

BAKED	
Topped with fresh mozzarella and Edam cheese, baked in the oven until golden brown	
LASAGNA	17
SPAGHETTI	17
RAVIOLI	17
LASAGNA OLYMPIA	18
With a rich layer of sour cream	
STEAMED	
SPAGHETTI	14
RAVIOLI	15
FETTUCCINE ALFREDO	17
Al dente noodles in a creamy parmesan sauce	
EXTRAS	
ADD MEATBALLS	5
ADD GRILLED CHICKEN	6
ADD FRESH MUSHROOMS	3

PIZZAS

All of our pizzas are a special mix of white and whole wheat flour, our signature tomato sauce, and our blend of premium mozzarella and Edam cheese made with pride for over 50 years.

	S	M	L
MARGHERITA Cheese and fresh basil	14	19	22
OLYMPIA Ham, pepperoni, black olives, mushroom, shrimp & green peppers	16	21	25
CALABRESE Salami, capocollo, chorizo, green olives, sun-dried tomatoes	17	22	26
MEATLOVERS Pepperoni, ham, beef, Genoa salami & chorizo	17	22	26
VEGETARIAN Tomato, mushroom, green peppers, black olives & onion	16	21	25
AMBROSIA Spinach, feta & onion	15	21	23
BBQ CHICKEN Grilled chicken, green peppers, onions & bbq sauce	16	22	26
THE GREEK Sun-dried tomatoes, black olives, onions & feta	16	21	24
9TH STREET Pepperoni, mushroom, chorizo	16	21	24
HAWAIIAN Ham & pineapple	15	20	23
NO. 5 Pepperoni, mushroom, green pepper	15	21	24
AEGEAN Artichoke, tomato, banana pepper, feta	16	21	24
DIPS... Roasted Garlic, Ranch, or BBQ			1

PIZZAS

CREATE YOUR OWN

Pepperoni, ham, chorizo, genoa salami, beef, capocollo, grilled chicken, hot pepperoni, shrimp, anchovies, feta, tomato, sun-dried tomato, spinach, mushroom, onion, garlic, green pepper, black olives, artichoke, banana pepper, pineapple, green olives, fresh basil

	S	M	L
1 TOPPING	14	19	22
2 TOPPING	15	20	23
3 TOPPING	16	21	24
5 TOPPING	17	22	26

GREEK DISHES

LAMB SOUVLAKI Choice "spring" lamb leg skewered and marinated, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	23
BEEF SOUVLAKI Canadian Angus beef skewered and marinated, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	25
CHICKEN SOUVLAKI Boneless, skinless chicken breast skewered and marinated, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	22
PRAWN SOUVLAKI Tiger prawns sautéed in white wine and garlic butter, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	25
PAITHAKIA SKARAS Seasoned juicy lamb chops, cut from the rack and done on the grill, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	30
KOTA SKARAS Half chicken marinated in lemon and herbs roasted and finished on the grill, served with rice pilaf, lemon roasted potatoes, Greek Salad and pita	23
CALAMARI DINNER Marinated squid, lightly floured and fried, served with lemon roasted potatoes and Greek salad	20
GREEK RIBS Full rack of baby back ribs, seasoned with lemon and herbs and finished on the grill, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	27

MORE GREEK

VEGGIE MOUSSAKA Layers of warm spinach, feta, onions, herbs & kefalotiri cheese, topped with bechamel sauce and served with rice pilaf and Greek salad	20
MOUSSAKA A delicious Greek casserole with layers of zucchini, eggplant, potatoes and ground beef, topped with bechamel sauce and served with rice pilaf and Greek salad	20
KEFTEDES DINNER Grilled beef meatballs seasoned in traditional Greek spices, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	20
DOLMATHES DINNER Ripe vine leaves stuffed with rice seasoned beef, topped with homemade avgolemono sauce, served with lemon roasted potatoes, Greek salad and pita	20
SPANAKOPITA DINNER Flaky filo pastry stuffed with spinach and feta then baked in the oven, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	20
ARNI PSITO Slow roasted tender shoulder cuts topped with lamb gravy, served with rice pilaf, lemon roasted potatoes, Greek salad and pita	25
BBQ CHICKEN Oven roasted half chicken done in our homemade bbq sauce, served with green salad, and choice of rice pilaf, fries, or baked potato, sub pasta +5	23
BBQ RIBS Roasted full rack of baby back ribs done in our homemade bbq sauce, served with green salad, and choice of rice pilaf, fries, or baked potato, sub pasta +5	27
STEAK 9 oz NY strip, aged 28 days and grilled to order, served with green salad, sauteed mushrooms, and choice of rice pilaf, fries, or baked potato, sub pasta +5	29
STEAK & PRAWNS 9oz NY Strip, aged 28 days and grilled to order with 4 garlic butter tiger prawns, served with green salad, rice pilaf, lemon roasted potatoes	38

OLYMPIA CLASSICS

SIDES & SUBSTITUTIONS

SIDE OLIVES	5
RICE PILAF	5
LEMON ROASTED POTATOES	5
BAKED POTATO	5
CHICKEN SOUVLAKI SKEWER	13
BEEF / LAMB SOUVLAKI SKEWER	14
PRAWN SOUVLAKI SKEWER	17
LAMB CHOP (EACH)	6
TZATZIKI CUP	1
PITA / GARLIC TOAST	2
SUB GREEK SALAD	3
SUB CAESAR SALAD	3
SUB FRIES	5

DESSERTS

BACLAVA Traditional Greek pastry with layers of flaky filo, walnuts, and honey	7
NY CHEESECAKE The original, rich and creamy, topped with strawberry coulis	7
EKMEC A decadent layered dessert, wafer base done in Grand Marnier, topped with vanilla custard and garnished with almonds	7

We'd love to cater your next party or group function!

E-mail us at: info@olympiapizzakits.com
Call us: (604) 732-5334 or (604) 782-9434

FIND US ONLINE

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