

Our Philosophy

At Pétros 82 we celebrate the act of togetherness and embrace the simplicity of breaking bread with loved ones, while adding a contemporary twist to dining out in the city. This authentic Greek experience offers a balanced and approachable menu for guests to share, encompassing a wide range of flavors, textures and aromas to ignite your palette. Order multiple dishes for the whole table to enjoy and embrace the art of philoxenia - friend to stranger! We can't wait to become new and old friends with you through this unique dining experience.

ENJOY YOUR MEAL



OREKTIKA THALASSINON - SEAFOOD APPETIZERS

OYSTERS GF daily selection	6/27 12/53
SHRIMP COCKTAIL GF black tiger shrimp, cocktail sauce	29
CALAMARI SKARAS GF grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter	24
PETROS OCTOPODI SKARAS GF grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins	30
OUZO SHRIMPS GF flash seared black tiger shrimps, ouzo, Beluga lentils	29
SHRIMP SAGANAKI GF black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese	29
GRILLED SAUSAGE GF	14

ZYMARIKÁ - PASTA

Gluten Free options available (add \$4)

ASTAKOMAKARONADA spaghetti, lobster, spinach, brandy	46
SQUID INK LINGUINI black tiger shrimp, diver scallops, calamari, aglio olio, cherry tomato emulsion	40
VEGETARIAN CHICCATELLI PASTA V Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil	30

OREKTIKA - Great for Sharing

FAKES GF V traditional Greek lentil soup	14
PETROS FOCACCIA & MY MOTHER'S OLIVES V	7
SPANAKOTIROPITA V feta, spinach, wrapped in phyllo pastry	18
PETROS SIGNATURE SPREADS melizanosalata, revithosalata, taramosalata, pita	28
82 BOARD chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves	30
SAGANAKI V lightly pan fried vlahotiri cheese, lemon, served with pita	18
CRISPY DOLMODES V vine leaf stuffed with rice, crusted with kefalogaviera & oregano	18

PITSARIA - PIZZA

Gluten Free options available (add \$4)

THREE CHEESE V manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies	21
OLYMPIA V tomato sauce, feta, oregano	21
ATHENS V spinach, blistered tomatoes, fiore di latte	23
GRECO ROMAN prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri	25

THALASINA - SEA

THE MAIN ATTRACTION

Fresh Seafood Market - A Must!
Make it the best part of your authentic Greek experience and hand pick your oysters, shellfish or whole fish seasoned to perfection. Fresh daily, enjoy this experience and let our culinary team help you make the perfect choice!

**Prices noted on the display (Market Price)*

SALATA - SALAD

MYKONOS (HORIATIKI WITH A TWIST) V tomatoes, baby cucumbers, pickled onions, feta, beet hummus, My Mother's Olives	22
KALE SALAD VE kale, figs, pomegranate, green olives, hemp pumpkin seed crumble, lemon vinaigrette	20
MEDITERRANEAN GREEN SALAD (MAROULOSALATA) V baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette	20
FARMER'S DAKOS SALAD V vine ripened tomatoes, kalamata olives, yellow peppers, red onion, cucumber, feta with a red wine vinaigrette, barley rusk	22

PÉTROS Favourites

"It makes me happy"

PRINGLES V crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce	23
CALAMARI TIGANIA crispy calamari, zucchini, Pétros sauce	25
FETA FOURNOU V baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle	22

Γῆ - LAND

PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) 3 pieces GF grilled lamb chops, ladolemono, horta, My Mother's potatoes	55
PRIME RIBEYE STEAK 12oz GF roasted cipollini, horta, My Mother's potatoes	59
CHICKEN FOURNOU GF half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta	34
SOUVLAKI GF chicken or beef, My Mother's potatoes, horta	28

Comfort Foods

"It's a Party"

CRISPY HALIBUT FILLET battered halibut, My Mother's potatoes	42
MOUSSAKA potato, eggplant, braised shortrib, béchamel sauce	26
GRILLED HALLOUMI CHEESE STEAK V stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil <small>*substitute cheese with tofu for vegan option</small>	24
BIFTEKI seasoned beef patty, onions, mint, oregano, parsley, My Mother's potatoes & horta	26
YIOUVETSI Ontario lamb braised with tomatoes, cinnamon, nutmeg and orzo finished with feta	32

SYNODEFTIKO - SIDES

DAILY HORTA VE wilted greens, sauteed in My Mother's Olive Oil	14
MY MOTHER'S POTATOES VE	12
GIGANTES VE butter beans in a tomato sauce	14
KAFTES PIPERIES VE fried hot banana peppers, My Mother's Olive Oil	13

Made with Love

• CHEF'S SIGNATURE | GF: GLUTEN FREE | VE: VEGAN | V: VEGETARIAN



Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.
20% gratuity added for parties of 8 or more.
All prices are subject to applicable taxes.

November 2025
Open from 4:00PM

Set menus required for parties of 10 people or more

Manager: Nick Bournas | Executive Chef: Tony Andradý | Chef De Cuisine: Elsa Sabando
Corporate Chef PETER & PAULS: Gerlando Micciche

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PETROS⁸²

AUTHENTIC GREEK EXPERIENCE

DON MILLS

ΚΑΛΩΣ ΗΡΘΑΤΕ



RESTAURANT | LOUNGE | MARKETTA | EVENTS | MUSIC | PRIVATE DINING