

# 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

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

### ZYMARIKÁ - PASTA

Gluten Free options available (add \$4)

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

### OREKTIKA - Great for Sharing

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

### PITSARIA - PIZZA

Gluten Free options available (add \$4)

<b>THREE CHEESE V</b> manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies	21
<b>OLYMPIA V</b> tomato sauce, feta, oregano	21
<b>ATHENS V</b> spinach, blistered tomatoes, fiore di latte	23
<b>GRECO ROMAN</b> 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

<b>MYKONOS (HORIATIKI WITH A TWIST) V</b> tomatoes, baby cucumbers, pickled onions, feta, beet hummus, My Mother's Olives	22
<b>KALE SALAD VE</b> kale, figs, pomegranate, green olives, hemp pumpkin seed crumble, lemon vinaigrette	20
<b>MEDITERRANEAN GREEN SALAD (MAROULOSALATA) V</b> baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette	20
<b>FARMER'S DAKOS SALAD V</b> 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"*

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

### Γῆ - LAND

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

### Comfort Foods

*"It's a Party"*

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

### SYNODEFTIKO - SIDES

<b>DAILY HORTA VE</b> wilted greens, sauteed in My Mother's Olive Oil	14
<b>MY MOTHER'S POTATOES VE</b>	12
<b>GIGANTES VE</b> butter beans in a tomato sauce	14
<b>KAFTES PIPERIES VE</b> 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: Benjamin Daniel Vrdoljak | Executive Chef: Para Gopi  
Corporate Chef **PETER PAULS**: Gerlando Micciche

# GET READY TO FALL IN LOVE

CELEBRATE YOUR NEXT  
SPECIAL EVENT WITH US!

5 EVENT SPACES TO CHOOSE FROM

To book your next event please speak  
to our manager or email [info@petros82.com](mailto:info@petros82.com)

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# PETROS<sup>82</sup>

AUTHENTIC GREEK EXPERIENCE

DOWNTOWN

## ΚΑΛΩΣ ΗΡΘΑΤΕ



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