

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 AP	PETI	ZERS
CHILLED SEAFOOD TOWER GF east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon		275
SMALL		140
OYSTERS GF daily selection	6/25	12/48
SHRIMP COCKTAIL black tiger shrimp, cocktail sauce		29
CHILLED SEAFOOD SALAD GF lemon vinaigrette		26
CALAMARI SKARAS GF grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter		22
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		27
SHRIMP SAGANAKI black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese		27
OREKTIKA - Great for Staring		
PETROS FOCACCIA & MY MOTHER'S OLIVES V		7
SPANAKOTIROPITA		18

# ZYMARIKA - PASTA

Gluten Free options available (add \$4) **ASTAKOMAKARONADA** 

spaghetti, lobster, spinach, brandy **SQUID INK LINGUINI** black tiger shrimp, diver scallops, calamari, aglio olio, cherry tomato emulsion

CASARECCE VEGETARIAN 28 roasted red onions, sundried tomatoes, dandelion, garlic, oregano, tomato sauce

### PITSARIA - PIZZA

Gluten Free options available (add \$4)

**GRECO ROMAN** 

mushrooms, kefalotyri

THREE CHEESE V 21 manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies **OLYMPIA** V 21 tomato sauce, feta, oregano 23 charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce

prosciutto di parma, arugula, fiore di latte, sauteed

• SPANAKOTIROPITA feta, spinach, wrapped in phyllo pastry	18
PETROS SIGNATURE SPREADS & SEAFOOD SALA	AD 30
melizanosalata, taramosalata, revithosalata, tzaziki,	

pita	
82 BOARD	30
chef daily selection of mixed greek cheeses, cured meats,	

lightly pan fried vlahotiri cheese, lemon, served with pita

assorted pickles, preserves

All prices are subject to applicable taxes.

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

From 4:00PM till Late

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)

## Γή - LAND

•	grilled lamb chops, ladolemono, horta, potatoes	5:
	PRIME RIBEYE BRIZZOLA 12oz GF roasted cipollini, horta, potatoes	57
	CHICKEN FOURNOU GF half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta	32
	SOUVLAKI chicken or beef, Pétros potatoes, horta	26

# SALATA - SALAD

	MYKONOS (HORIATIKI WITH A TWIST) V tomatoes, baby cucumbers, pickled onions, feta, beet hummus, My Mother's Olives
•	KALE SALAD VE kale, figs, pomegranate, green olives, hemp pumpkin seed crumble, lemon vinaigrette

# PATZARIA (HEIRLOOM BEET SALAD) VE pickled heirloom beets, candied walnuts, gorgonzola

## MEDITERRANEAN GREEN SALAD baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette

### FARMER'S DAKOS SALAD vine ripened tomatoes, kalamata olives, yellow peppers, red onion, cucumber, feta with a red wine vinaigrette, barley rusk

22	CRISPY HALIBUT FILLET battered halibut, Pétros potatoes	32
20	MOUSSAKA     potato, eggplant, beef, béchamel sauce	24
18	GRILLED HALLOUMI CHEESE STEAK V stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil *substitute cheese with tofu for vegan option	22
20	<b>BIFTEKI</b> seasoned beef patty, onions, mint, oregano, parsley, Pétros potatoes & horta	24
22	YIOUVETSI Ontario lamb braised with tomatoes, cinnamon, nutmeg	32

and orzo finished with feta

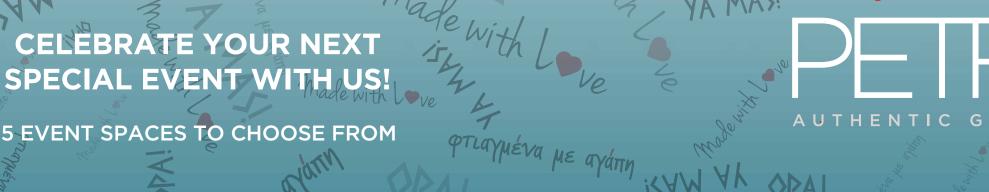
•	PRINGLES V crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce	23
	SEAFOOD TIGANIA (FRIED SEAFOOD) crispy calamari, shrimp, white fish, zucchini, Pétros sauce	24
	FETA FOURNOU V baked feta wrapped in phyllo pastry, thyme, lavender	20

### SYNODEFTIKO - SIDES

<b>DAILY HORTA VE</b> wilted greens, sauteed in My Mother's Olive Oil	14
PÉTROS POTATOES VE	12
GIGANTES VE butter beans in a tomato sauce	10
FASOLAKIA V green beans, tomato sauce, crumbled feta cheese	12
KAFTES PIPERIES VE fried hot banana peppers. My Mother's Olive Oil	13



honey drizzle



PETER&PAULS

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