



Menu

Petros Taverne Grecque (Lachine)

600 Boul Saint-joseph, Lachine, QC H8S 2M1, Canada | (514) 538-1211

Most Ordered



Grilled Chicken Brochette

CA\$38.00

Served with rice, potatoes, and vegetables of the day.



Salmon

CA\$38.00

12 oz seared Atlantic salmon. Garnished with capers, fresh lemon and olive oil. Served with rice, potatoes and vegetables of the day.



Mini Greek Salad

CA\$20.00

Single serving consisting of vine ripened tomatoes, red onions, cucumbers, bell peppers and fresh creamy feta. Finished with salt, pepper, oregano, olive oil and red wine vinegar.



Oven Broiled Cod

CA\$38.00

Canadian cod prepared in the oven. Garnished with fresh capers, lemon and olive oil. Served with rice, potatoes and vegetables of the day.



Chicken Breast

CA\$38.00

Marinated and spiced in a traditional Greek manner. Served with rice, potatoes, and vegetables of the day.



Pork Skewer

CA\$35.00

Served with rice, potatoes, and vegetables of the day.



Mussels Saganaki

CA\$35.00

Served with potatoes and vegetables.

Menu Petros Taverne Grecque (Lachine)



Loukaniko Plate

Greek style sausage served with rice, potatoes and vegetables of the day.

CA\$32.00

Lamb Chops

4 French cut lightly seasoned lamb chops. Served with rice, potatoes, and vegetables of the day.

CA\$60.00

Filet Mignon Brochette

Served with rice, potatoes, and vegetables of the day.

CA\$42.00

Plats principaux / Mains

Lamb Chops

4 French cut lightly seasoned lamb chops. Served with rice, potatoes, and vegetables of the day.

CA\$60.00



Salmon

12 oz seared Atlantic salmon. Garnished with capers, fresh lemon and olive oil. Served with rice, potatoes and vegetables of the day.

CA\$38.00



Grilled Chicken Brochette

Served with rice, potatoes, and vegetables of the day.

CA\$38.00

Filet Mignon Brochette

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CA\$42.00



Oven Broiled Cod

Canadian cod prepared in the oven. Garnished with fresh capers, lemon and olive oil. Served with rice, potatoes and vegetables of the day.

CA\$38.00

Menu Petros Taverne Grecque (Lachine)



Mussels Saganaki

Served with potatoes and vegetables.

CA\$35.00



Pork Skewer

Served with rice, potatoes, and vegetables of the day.

CA\$35.00



Loukaniko Plate

Greek style sausage served with rice, potatoes and vegetables of the day.

CA\$32.00

Tuna

Seared yellowtail sashimi grade tuna served rare and coated in a sesame crust. Served with rice, potatoes and vegetables.

CA\$50.00

Grilled Shrimp Plate

6 fresh shrimps finished on the grill. Garnished with capers, fresh lemon and olive oil. Served with rice, potatoes and vegetables of the day. Servi avec riz, pommes de terre et légumes du jour.

CA\$54.00

Mediterranean Seabass

Approx 1 pound whole fresh fish. Prepared on the grill and garnished with capers, fresh lemon and olive oil. Served with rice, potatoes and vegetables of the day.

CA\$50.00

Mediterranean Seabream/Dorade Royal

Approx 1 pound whole white fish prepared on the grill. Garnished with fresh lemons, capers and olive oil. Served with rice, potatoes and vegetables of the day.

CA\$45.00

Giouvetsi

Lamb Shank served with tomato orzo

CA\$42.00



Chicken Breast

Marinated and spiced in a traditional Greek manner. Served with rice, potatoes, and vegetables of the day.

CA\$38.00

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Tomahawk Pork Chop

CA\$40.00

16 oz grilled tomahawk pork chop. Served with rice, potatoes, and vegetables of the day.

Sides/A Coter

Baklava

CA\$12.00

Layered phyllo pastry sheets with chopped almonds and walnuts soaked in a honey syrup. Accompanied with Greek yogurt and fresh fruits.

Greek Style Potatoes

CA\$10.00

Oven roasted Greek style potatoes marinated with olive oil and fresh lemons.

Fries

CA\$8.00

Home cut lightly seasoned fries.

Gigantes

CA\$12.00

A classic Greek recipe consisting of giant beans baked in a tomato sauce with plenty of fresh herbs. Topped with fresh dill and olive oil drizzle.

Pita Breads

CA\$7.50

3 pan fried pita breads with an olive oil drizzle and oregano.

Rice

CA\$10.00

Basmati rice with saffron, sautéed vegetables and herbs.

Tzatziki Cup

CA\$4.00

Small serving of tzatziki to get a taste of a house speciality. Pairs well with lamb chops and chicken main course. Traditional Greek spread made with Greek yogurt, garlic, and cucumber.

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Feta (1 Piece)

CA\$10.00

Barrel aged Greek feta topped with Greek olive oil.

1 Piece Lamb Chop

CA\$15.00

One piece of Australian french cut lamb.

One Piece Shrimp

CA\$15.00

One piece of 8/12 sized grilled shrimp.

Mini Greek Salad

CA\$20.00



Single serving consisting of vine ripened tomatoes, red onions, cucumbers, bell peppers and fresh creamy feta. Finished with salt, pepper, oregano, olive oil and red wine vinegar.

Mini Beet Salad

CA\$18.00



Small individual order of organic beets topped with crumbled feta and fresh red onions. Completed with a balsamic dressing.

Desserts

Loukoumades

CA\$12.00

Deep fried Greek traditional honey balls coated with honey and cinnamon. Accompanied with Greek yogurt and fresh fruits.

Baklava Creamy Cheesecake

CA\$14.00

Creamy cheesecake incrustated with crispy baklava pieces.

Baklava

CA\$12.00

Layered phyllo pastry sheets with chopped almonds and walnuts soaked in a honey syrup. Accompanied with Greek yogurt and fresh fruits.

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Greek Yogurt

CA\$10.00

Imported greek yogurt paired with honey, greek sour cherry (visino) and fresh fruits of the day.

Salades



Mini Beet Salad

CA\$18.00

Small individual order of organic beets topped with crumbled feta and fresh red onions. Completed with a balsamic dressing.



Mini Greek Salad

CA\$20.00

Single serving consisting of vine ripened tomatoes, red onions, cucumbers, bell peppers and fresh creamy feta. Finished with salt, pepper, oregano, olive oil and red wine vinegar.

Psilokomeni Salad

CA\$23.00

Finely chopped romaine lettuce, fresh chopped dill. Finished with salt, pepper, oregano, olive oil and red wine vinegar.
