

Menu

Petros

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.



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.



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.



Mussels Saganaki — CA$35.00

Served with potatoes and vegetables.



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.

Pita Breads — CA$7.50

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

Menu Petros

Lamb Chops
CA$60.00

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

Filet Mignon Brochette
CA$42.00

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

Tomahawk Pork Chop
CA$40.00

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

Plats principaux / Mains

Tomahawk Pork Chop
CA$40.00

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Mussels Saganaki
CA$35.00

Served with potatoes and vegetables.



Chicken Breast
CA$38.00

Marinated and spiced in a traditional Greek manner. 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.



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.

Menu Petros



Loukaniko Plate

CA$32.00

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



Pork Skewer

CA$35.00

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

Filet Mignon Brochette

CA$42.00

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



Grilled Chicken Brochette

CA$38.00

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

Grilled Shrimp Plate

CA$54.00

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.

Mediterranean Seabass

CA$50.00

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.

Mediterranean Seabream/Dorade Royal

CA$45.00

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.

Giouvetsi

CA$42.00

Lamb Shank served with tomato orzo

Lamb Chops

CA$60.00

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

Menu Petros

Tuna — CA$50.00

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

Sides/A Coter



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.

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.

Greek Style Potatoes — CA$10.00

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



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.

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.

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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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.

Fries — CA$8.00
Home cut lightly seasoned fries.

Rice — CA$10.00
Basmati rice with saffron, sautéed vegetables and herbs.

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 incrusted 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.

Menu Petros

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.