

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

★★★★★

OREKTİKA THALASSINON - SEAFOOD APPETIZERS

<div><div>• CHILLED SEAFOOD TOWER GF</div><div>east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon</div><div>SMALL</div></div>	275
<div><div>OYSTERS GF</div><div>daily selection</div></div>	6/25 12/48
<div><div>SHRIMP COCKTAIL</div><div>black tiger shrimp, cocktail sauce</div></div>	29
<div><div>CHILLED SEAFOOD SALAD GF</div><div>lemon vinaigrette</div></div>	26
<div><div>CALAMARI SKARAS GF</div><div>grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter</div></div>	22
<div><div>• PETROS OCTOPODI SKARAS GF</div><div>grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins</div></div>	30
<div><div>OUZO SHRIMPS GF</div><div>flash seared black tiger shrimps, ouzo, Beluga lentils</div></div>	27
<div><div>SHRIMP SAGANAKI</div><div>black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese</div></div>	27
<div><div>PETROS FOCACCIA & MY MOTHER'S OLIVES V</div></div>	7
<div><div>• SPANAKOTIROPITA</div><div>feta, spinach, wrapped in phyllo pastry</div></div>	18
<div><div>PETROS SIGNATURE SPREADS</div><div>melizanosalata, revithosalata, taramosalata, pita</div></div>	28
<div><div>82 BOARD</div><div>chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves</div></div>	30
<div><div>• SAGANAKI</div><div>lightly pan fried vlahotiri cheese, lemon, served with pita</div></div>	17

Made with Love

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.

ZYMARİKA - PASTA

Gluten Free options available (add \$4)	
<div><div>ASTAKOMAKARONADA</div><div>spaghetti, lobster, spinach, brandy</div></div>	44
<div><div>SQUID INK LINGUINI</div><div>black tiger shrimp, diver scallops, calamari, aglio olio, cherry tomato emulsion</div></div>	38
<div><div>VEGETARIAN CHICCATELLI PASTA V</div><div>Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil</div></div>	30

PITSARIA - PIZZA

Gluten Free options available (add \$4)	
<div><div>THREE CHEESE V</div><div>manouri, feta, kefalotyri, artichoke pesto, sauteed spinach & chilies</div></div>	21
<div><div>OLYMPIA V</div><div>tomato sauce, feta, oregano</div></div>	21
<div><div>ATHENS V</div><div>spinach, blistered tomatoes, fiore di latte</div></div>	23
<div><div>GRECO ROMAN</div><div>prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri</div></div>	25

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

THALASİNA - 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

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

PÉTROS Favourites

<div><div>• PRINGLES V</div><div>crispy, paper thin, zucchini, eggplant, kefalograviera cheese, Petros sauce</div></div>	23
<div><div>SEAFOOD TIGANIA (FRIED SEAFOOD)</div><div>crispy calamari, shrimp, white fish, zucchini, Pétros sauce</div></div>	25
<div><div>FETA FOURNOU V</div><div>baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle</div></div>	20

Γῆ - LAND

<div><div>• PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) 4 pieces GF</div><div>grilled lamb chops, ladolemono, horta, My Mother's potatoes</div></div>	55
<div><div>PRIME RIBEYE STEAK 12oz GF</div><div>roasted cipollini, horta, My Mother's potatoes</div></div>	57
<div><div>CHICKEN FOURNOU GF</div><div>half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta</div></div>	32
<div><div>SOUVLAKI</div><div>chicken or beef, My Mother's potatoes, horta</div></div>	28

Comfort Foods

<div><div>CRISPY HALIBUT FILLET</div><div>battered halibut, My Mother's potatoes</div></div>	34
<div><div>• MOUSSAKA</div><div>potato, eggplant, beef, béchamel sauce</div></div>	24
<div><div>GRILLED HALLOUMI CHEESE STEAK V</div><div>stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil <small>*substitute cheese with tofu for vegan option</small></div></div>	22
<div><div>BIFTEKI</div><div>seasoned beef patty, onions, mint, oregano, parsley, My Mother's potatoes & horta</div></div>	24
<div><div>YIOUVETSI</div><div>Ontario lamb braised with tomatoes, cinnamon, nutmeg and orzo finished with feta</div></div>	32

SYNODEFTİKO - SIDES

<div><div>DAILY HORTA VE</div><div>wilted greens, sauteed in My Mother's Olive Oil</div></div>	14
<div><div>MY MOTHER'S POTATOES VE</div></div>	12
<div><div>GIGANTES VE</div><div>butter beans in a tomato sauce</div></div>	10
<div><div>KAFTES PIPERIES VE</div><div>fried hot banana peppers, My Mother's Olive Oil</div></div>	13

Set menus available for parties of 10 or more

Manager: Nick Bournas | Executive Chef: Tony Andrady | 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