

# 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

• CHILLED SEAFOOD TOWER GF	275
east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon	
<b>SMALL</b>	<b>140</b>
OYSTERS GF	6/25 12/48
daily selection	
SHRIMP COCKTAIL	29
black tiger shrimp, cocktail sauce	
CHILLED SEAFOOD SALAD GF	26
lemon vinaigrette	
CALAMARI SKARAS GF	22
grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter	
• PETROS OCTOPODI SKARAS GF	30
grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins	
OUZO SHRIMPS GF	27
flash seared black tiger shrimps, ouzo, Beluga lentils	
SHRIMP SAGANAKI	27
black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese	
<b>OREKTIKA - Great for Sharing</b>	
PETROS FOCACCIA & MY MOTHER'S OLIVES V	7
SPANAKOTIROPITA	18
feta, spinach, wrapped in phyllo pastry	
PETROS SIGNATURE SPREADS	28
melizanosalata, revithosalata, taramosalata, pita	
82 BOARD	30
chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves	
• SAGANAKI	17
lightly pan fried vlahotiri cheese, lemon, served with pita	

Made with

• 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.

May 2025  
Open from 4:00PM

### 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)

• PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) 4 pieces  
GF  
grilled lamb chops, ladolemono, horta, My Mother's potatoes

55

PRIME RIBEYE STEAK 12oz GF  
roasted cioppolini, horta, My Mother's potatoes

57

CHICKEN FOURNOU GF  
half roasted boneless chicken, white wine, herbs, butter, fresh tomatoes, horta

32

SOUVLAKI  
chicken or beef, My Mother's potatoes, horta

28

### Comfort Foods

It's a Party

CRISPY HALIBUT FILLET  
battered halibut, My Mother's potatoes

34

• MOUSSAKA  
potato, eggplant, beef, béchamel sauce

24

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

BIFTEKI  
seasoned beef patty, onions, mint, oregano, parsley, My Mother's potatoes & horta

24

YIOUVETSI  
Ontario lamb braised with tomatoes, cinnamon, nutmeg and orzo finished with feta

32

### SYNODEFTIKO - SIDES

DAILY HORTA VE  
wilted greens, sauteed in My Mother's Olive Oil

14

MY MOTHER'S POTATOES VE

12

GIGANTES VE  
butter beans in a tomato sauce

10

KAFTES PIPERIES VE  
fried hot banana peppers, My Mother's Olive Oil

13

### PÉTROS Favourites

It makes me happy

• PRINGLES V  
crispy, paper thin, zucchini, eggplant, kefalagraviera cheese, Petros sauce

23

SEAFOOD TIGANIA (FRIED SEAFOOD)  
crispy calamari, shrimp, white fish, zucchini, Pétros sauce

25

FETA FOURNOU V  
baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle

20



Set menus available for parties of 10 or more

Manager: Benjamin Daniel Vrdoljak | Executive Chef: Para Gopi  
Corporate Chef PETER&PAULS: Gerlando Micciche

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**PETROS** 82  
AUTHENTIC GREEK EXPERIENCE  
DOWNTOWN

ΚΑΛΩΣ ΗΡΘΑΤΕ



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