

# 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

<div><div>• CHILLED SEAFOOD TOWER GF</div><div>east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters &amp; 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 &amp; feta cheese</div></div>	27
<div><div>PETROS FOCACCIA &amp; 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 &amp; SEAFOOD SALAD</div><div>melizanosalata, taramosalata, revithosalata, tzaziki, pita</div></div>	30
<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

ZYMARIKA - 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>CASARECCE VEGETARIAN</div><div>roasted red onions, sundried tomatoes, dandelion, garlic, oregano, tomato sauce</div></div>	28

PITSARIA - PIZZA

Gluten Free options available (add \$4)	
<div><div>THREE CHEESE V</div><div>manouri, feta, kefalotyri, artichoke pesto, sauteed spinach &amp; chilies</div></div>	21
<div><div>OLYMPIA V</div><div>tomato sauce, feta, oregano</div></div>	21
<div><div>ATHENS V</div><div>charred peppers, Kalamata olives, artichoke hearts, feta, fiore di latte, rustic tomato sauce</div></div>	23
<div><div>GRECO ROMAN</div><div>prosciutto di parma, arugula, fiore di latte, sauteed mushrooms, kefalotyri</div></div>	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)

SALATA - SALAD

<div><div>MYKONOS (HORIATIKI 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>PATZARIA (HEIRLOOM BEET SALAD) VE</div><div>pickled heirloom beets, candied walnuts, gorgonzola</div></div>	18
<div><div>MEDITERRANEAN GREEN SALAD</div><div>baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette</div></div>	20
<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>	22



<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>	24
<div><div>FETA FOURNOU V</div><div>baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle</div></div>	20

ΓΗ - LAND

<div><div>• PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) GF</div><div>grilled lamb chops, ladolemono, horta, potatoes</div></div>	55
<div><div>PRIME RIBEYE BRIZZOLA 12oz GF</div><div>roasted cipollini, horta, 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, Pétros potatoes, horta</div></div>	26



<div><div>CRISPY HALIBUT FILLET</div><div>battered halibut, Pétros potatoes</div></div>	32
<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 *substitute cheese with tofu for vegan option</div></div>	22
<div><div>BIFTEKI</div><div>seasoned beef patty, onions, mint, oregano, parsley, Pétros potatoes &amp; horta</div></div>	24
<div><div>YIOUVETSI</div><div>Ontario lamb braised with tomatoes, cinnamon, nutmeg and orzo finished with feta</div></div>	32

SYNODEFTIKO - SIDES

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

Made with Love

• 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 2024  
From 4:00PM till Late



À La Carte menu limited to groups of 10 or less.

Executive Chef: Tony Andradý | Chef De Cuisine: Para Gopi  
Corporate Chef **PETER@PAULS**: Gerlando Micciche

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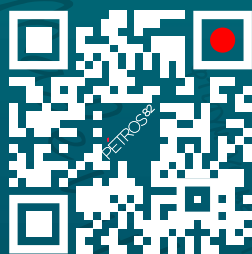
TAKEOUT • OFF-PREMISE CATERING



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GIFT CARDS AVAILABLE

PETROS<sup>82</sup>

AUTHENTIC GREEK EXPERIENCE

ΚΑΛΩΣ ΗΡΘΑΤΕ

WELCOME



**PETER & PAULS**  
hospitality group

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