

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

<ul style="list-style-type: none">CHILLED SEAFOOD TOWER GF east coast lobster, Alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon	275
SMALL	140
OYSTERS GF daily selection	6/25 12/48
SHRIMP COCKTAIL black tiger shrimp, cocktail sauce	29
CHILLED SEAFOOD SALAD GF lemon vinaigrette	26
CALAMARI SKARAS GF grilled calamari, caper berries, garlic confit, cherry tomatoes, lemon brown butter	22
<ul style="list-style-type: none">PETROS OCTOPODI SKARAS GF grilled octopus, braised artichokes, blistered tomatoes, crispy potato coins	30
OUZO SHRIMPS GF flash seared black tiger shrimps, ouzo, Beluga lentils	27
SHRIMP SAGANAKI black tiger shrimps in a spicy tomato sauce, with kasseri & feta cheese	27

OREKTIKA - Great for Sharing

PETROS FOCACCIA & MY MOTHER'S OLIVES V	7
<ul style="list-style-type: none">SPANAKOTIROPITA feta, spinach, wrapped in phyllo pastry	18
PETROS SIGNATURE SPREADS melizanosalata, revithosalata, taramosalata, pita	28
82 BOARD chef daily selection of mixed greek cheeses, cured meats, assorted pickles, preserves	30
<ul style="list-style-type: none">SAGANAKI lightly pan fried vlahotiri cheese, lemon, served with pita	17

ZYMARIKA - PASTA

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

PITSARIA - PIZZA

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

MYKONOS (HORIATIKI WITH A TWIST) V tomatoes, baby cucumbers, pickled onions, feta, beet hummus, My Mother's Olives	22
<ul style="list-style-type: none">KALE SALAD VE kale, figs, pomegranate, green olives, hemp pumpkin seed crumble, lemon vinaigrette	20
MEDITERRANEAN GREEN SALAD (MAROULOSALATA) baby gem lettuce, fresh dill, green onion, feta, olives, cucumber, tossed in a Greek vinaigrette	22
FARMER'S DAKOS SALAD vine ripened tomatoes, kalamata olives, yellow peppers, red onion, cucumber, feta with a red wine vinaigrette, barley rusk	

PETROS Favourites

<ul style="list-style-type: none">PRINGLES V crispy, paper thin, zucchini, eggplant, kefalograviera 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

ΓΗ - LAND

<ul style="list-style-type: none">PAIDAKIA ARNISIA (GRILLED LAMB CHOPS) 3 pieces GF grilled lamb chops, ladolemono, horta, My Mother's potatoes	55
PRIME RIBEYE steak 12oz GF roasted cipollini, 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

CRISPY HALIBUT FILLET battered halibut, My Mother's potatoes	34
<ul style="list-style-type: none">MOUSSAKA potato, eggplant, beef, béchamel sauce	24
GRILLED HALLOUMI CHEESE STEAK V stewed gigantes beans, wilted greens, drizzle of My Mother's Olive Oil <small>*substitute cheese with tofu for vegan option</small>	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

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 2025
Open from 4:00PM



Set menus available for parties of 10 or more

Manager: Filippo Alviani | Executive Chef: Para Gopi
Corporate Chef **PETER & PAULS**: Gerlando Micciche

CELEBRATE YOUR NEXT SPECIAL EVENT WITH US!

5 EVENT SPACES TO CHOOSE FROM

To book your next event please speak
to our manager or email info@petros82.com

+1 416 785 7400

TAKEOUT • OFF-PREMISE CATERING



@Petros82.TO



@Petros82Toronto



Petros82.com

GIFT CARDS AVAILABLE

Made with Love



PETROS⁸²

AUTHENTIC GREEK EXPERIENCE

— DOWNTOWN —

ΚΑΛΩΣ ΗΡΘΑΤΕ



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