



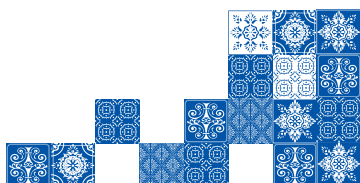
HYDRA

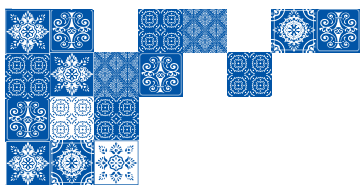
ESTIATORIO MEDITERRANEAN | WINE BAR



HYDRAVANCOUVER.COM

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The Raw Bar

SEAFOOD TOWER 125

chilled lobster / prawn cocktail / tuna tartare /
marinated octopus / scallop & prawn ceviche /
local oysters

OYSTERS

half dozen local 21
half dozen premium 24

FRESH CATCH CRUDO 24

TUNA TARTARE 24

SCALLOP & PRAWN CEVICHE 28

Hydra Favourites

SPANAKOPITA 16

traditional filo pies / spinach / feta / dill

HYDRA SPECIAL 24

paper thin zucchini / eggplant / tzatziki

VILLAGE FLATBREAD 19

forno pita / marinated olives / feta / artichoke
/ fire-roasted tomato

SAGANAKI 22

kefalograviera / lemon

KALAMARI 26

humboldt squid / oregano / chili / lemon /
tzatziki

CRISPY KATAIFI PRAWNS 24

skordalia / chili / tahini / pepperonata

LAMB KEFTEDES 24

roasted red pepper sauce / sesame glazed
meatballs / whipped goat cheese

GRILLED OCTOPUS 28

lemon / oregano olive oil / capers / parsley

GARLIC PRAWN SAGANAKI 30

chili / ouzo / spinach / feta

Salads

TOMATO SALAD 24

vine-ripened tomatoes / feta wedge

GREEN SALAD 16

romaine / kale / scallions / pangritata /
kefalograviera / dill yogurt dressing

ORGANIC HEIRLOOM BEETS 18

heirloom leafy beets / red-wine vinegar / extra
virgin olive oil / pistachio crumb

Spreads

SERVED WITH PITA BREAD

MELITZANA 11

smoked eggplant / paprika / scallions

TARAMA 11

smoked salmon / cured carp caviar

TZATZIKI 11

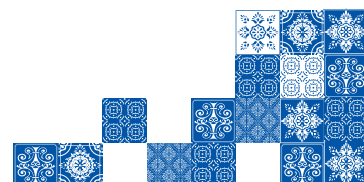
yogurt / cucumber / dill

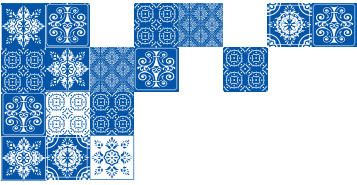
HUMMUS 11

chickpea / lemon / tahini

ALL SPREADS PLATTER 32

assorted savoury mezze / pita bread & chips





Hydra Platters

SERVED FAMILY STYLE

Platters are served family style with grilled seasonal vegetables and Greek fried potatoes.

WHOLE FISH IN SEA SALT MP

oven baked / lemon / herbs

GRILLED WHOLE FISH MP

olive oil / lemon / herbs

ROASTED CHICKEN 68

forno roasted / oregano & lemon marinade / herbs & grilled lemon / crispy chicken skin

LEG OF LAMB 119

forno roasted / red wine & mustard marinade / carved in the kitchen / natural drippings

LAMB CHOPS 189

grilled / two full racks / olive oil herb marinade / rosemary wine jus

SOUVLAKI 149

organic chicken / NY steak / pacific salmon / tiger prawns / tomato salad

Large Plates

ATLANTIC LOBSTER PASTA 109

roasted cherry tomatoes / white wine / herbs

GRILLED RIB EYE STEAK 75

16oz / sliced

For the Table

GRILLED VEGETABLES 26

fresh peppers / onion / eggplant / haloumi / hydra vinaigrette

HYDRA PATATES 12

oven-roasted oregano / lemon

BRUSSEL SPROUTS 12

roasted / bacon / lemon

WARM OLIVES 12

citrus marinade / garlic confit / chili

From The Land

LAMB CHOPS 68

grilled / rosemary wine jus

BEEF TENDERLOIN 46

8oz / char-grilled rosemary wine jus

From The Ocean

PACIFIC CHINOOK SALMON 38

pan roasted / dill / lemon sauce

AHI YELLOWFIN TUNA 40

seared ahi tuna / caper berries / lemon sauce

CRAB-STUFFED LOBSTER TAIL 52

kataifi / saffron risotto / sauteed kale

From The Old Country

MOUSSAKA 32

traditional baked casserole of spiced lamb & beef / eggplant / potato / yogurt bechamel

ANGUS NY STEAK SOUVLAKI 46

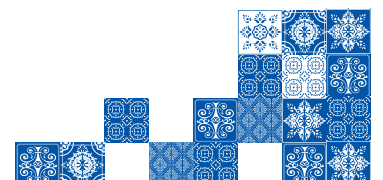
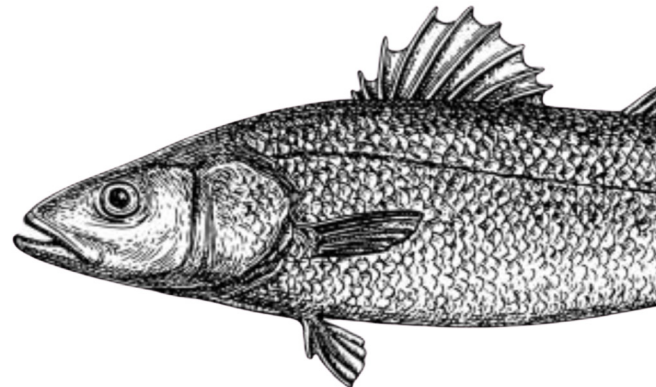
olive oil marinade / garlic / peppers / herbs

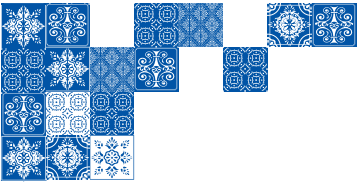
TIGER PRAWN SOUVLAKI 44

olive oil marinade / garlic / lemon / herbs

ORGANIC CHICKEN SOUVLAKI 36

olive oil marinade / garlic / peppers / herbs





Night Caps

PICK ME UP 16

carolan's, tito's vodka, espresso on ice

OUISKI CAFE 16

evan williams bourbon, oloroso sherry
demerara syrup, cream, espresso

MIDNIGHT 18

St Remy Signature Brandy, Kahlua,
cacao, espresso

ZEUS' SIGNATURE 18

St Remy Signature Brandy, Martini Bitter,
Amaro Montenegro, bitters

FROZEN GARDEN 20

Hendrick's Gin, Aperol, lemon, muddled mint,
prosecco, topped with strawberry sorbet

LATER STILL (3oz) 26

St Remy Signature Brandy, Giffard Menthe
Pastille, white Crème de Cacao

Dessert

BOUGATSA 15

semolina custard / caramel-chocolate ganache
cinnamon-icing sugar

ICE CREAM & BAKLAVA 14

pistachio ice cream / cinnamon syrup

DARK CHOCOLATE OLIVE OIL CAKE 14

white chocolate crumble / vanilla creme

AFFOGATO 8

umbria espresso over seasonal ice cream
- add a shot of carolan's or kaluha 5

