

Hydra Estiatorio Menu

ADDRESS : 475 HOWE ST, VANCOUVER, BC V6B 2B3, CANADA

PHONE : +1 604-416-0880

OPENING TIMES : 07:00 AM - 11:00 PM

APPIES

KALAMARI	CA\$28.00	LAMB KEFTEDES	CA\$26.00
HYDRA PATATES	CA\$16.00	SPREADS PLATTER	CA\$38.00
SAGANAKI	CA\$28.00		

SIDES

EXTRA PITA BREAD	CA\$8.00	GRILLED VEGETABLES	CA\$28.00
WARM OLIVES	CA\$16.00	SIDE FRIES	CA\$9.50
EXTRA PITA CHIPS	CA\$7.00		

SALADS

ORGANIC HEIRLOOM BEETS	CA\$20.00	GREEN SALAD	CA\$21.00
TOMATO SALAD	CA\$28.00		

BREAKFAST

CINNAMON FRENCH TOAST	CA\$22.00	CHEF'S OMELETTE	CA\$26.00
SHAKSHUKA	CA\$21.00	BREAKFAST SANDWICH	CA\$20.00

BREAKFAST

BOUGATSA	CA\$16.00
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BEVERAGES

GINGER BEER	CA\$6.00	SAN PELLEGRINO 750ML	CA\$9.00
DIET PEPSI	CA\$4.00	PEPSI	CA\$4.00
7UP	CA\$4.00		

MAINS

HYDRA EXPERIENCE FAMILY FEAST: LAMB LEG	CA\$165.00	SOUVLAKI PLATTER	CA\$161.00
AHI YELLOWFIN TUNA	CA\$46.00	WHOLE ROASTED CHICKEN	CA\$71.00
HYDRA EXPERIENCE FAMILY FEAST SOUVLAKI	CA\$210.00		

DESSERT

CHOCOLATE OLIVE OIL CAKE	CA\$18.00	BAKLAVA	CA\$18.00
BOUGATSA	CA\$18.00		

COFFEE & TEA

ORGANIC RISHI TEA	CA\$4.50	COFFEE	CA\$4.50
MACCHIATO	CA\$5.00	ESPRESSO	CA\$4.50
MOCHA	CA\$6.00		

BREAKFAST SIDES AND ADD ONS

SIDE CRISPY POTATOES	CA\$10.00	SIDE SAUSAGE	CA\$8.00
SIDE BACON	CA\$8.00	SIDE TOAST	CA\$6.00

Nestled in the heart of downtown Vancouver at 475 Howe Street, **Hydra Estiatorio** is the kind of restaurant that makes you feel like you’ve escaped to a sun-soaked taverna along the Mediterranean coast. Its name, inspired by the Greek island Hydra, sets the tone perfectly for what you’ll find here: fresh, vibrant, and beautifully balanced Greek cuisine that feels both comforting and refined. Whether you’re visiting for breakfast, lunch, or dinner, the **Hydra Estiatorio Menu** offers an inviting blend of classic Greek flavors and modern West Coast influences, creating a dining experience that lingers long after your meal ends.

The moment you open the Hydra Estiatorio Menu, it’s clear that every dish is designed to celebrate simplicity and freshness - the hallmark of great Greek cooking. The “Appies” section (short for appetizers) is where your journey begins. Start with the **Kalamari**, a golden, lightly crisped delight that’s perfectly seasoned and served with just the right hint of lemon and herbs. It’s tender inside, with that satisfying crunch on the outside that makes you want to order a second round. Another standout is the **Lamb Keftedes** - juicy, seasoned meatballs that arrive sizzling, exuding an irresistible aroma of oregano and garlic. They pair beautifully with a glass of white wine or one of the restaurant’s sparkling beverages. And then there’s the **Saganaki**, that iconic pan-seared cheese dish that arrives still bubbling, igniting both your senses and your appetite. Watching the cheese caramelize as it’s served hot to your table is half the fun, and tasting it - rich, salty, and deeply satisfying - completes the experience.

For those who love to share, the **Spreads Platter** is a must-order item on the Hydra Estiatorio Menu. It’s a colorful selection of classic Greek dips served with pita - each one with its own personality. From creamy tzatziki and smoky eggplant to tangy feta spreads, it’s the kind of dish that sparks conversation and makes you linger longer. The **Hydra Patates** - crispy potatoes infused with herbs and olive oil - are another crowd favorite, perfect as a side or appetizer to share. They embody that simple Greek philosophy: quality ingredients, well-prepared, and shared with good company.

The **Salads** at Hydra Estiatorio deserve their own spotlight. Each one feels like it was created to bring freshness to your table. The **Organic Heirloom Beets Salad** is not only a feast for the eyes but also a vibrant mix of earthy sweetness balanced with tangy dressing. The **Green Salad** is a crisp and refreshing choice, while the **Tomato Salad** bursts with juicy flavor, reminiscent of summer days by the sea. These salads make perfect companions to any entrée but can easily stand alone for those seeking a lighter meal. They show off Hydra’s commitment to using organic and high-quality ingredients, ensuring that every bite feels nourishing and alive.

If you’re lucky enough to visit during breakfast hours, you’re in for a treat. The **Breakfast Menu** at Hydra Estiatorio is a blend of comforting classics and Mediterranean flair. The **Cinnamon French Toast** is a sweet indulgence, featuring fluffy bread dusted with cinnamon and topped with a hint of syrup - the kind of dish that pairs perfectly with a morning coffee and sunshine streaming through the restaurant’s airy windows. The **Chef’s Omelette** changes slightly depending on the day’s inspiration, but it’s always filled with fresh, flavorful ingredients. For something hearty, the **Breakfast Sandwich** hits the spot, while the **Shakshuka**, a Mediterranean staple of baked eggs in spiced tomato sauce, delivers warmth and depth in every spoonful. And don’t forget the **Bougatsa** - a Greek breakfast pastry filled with creamy custard, lightly dusted with powdered sugar, and as

comforting as it sounds.

Hydra Estiatorio's **Sides** section is full of small delights that complete your meal. **Grilled Vegetables** bring a smoky sweetness, while **Warm Olives** offer a rustic, briny balance that pairs wonderfully with the restaurant's cocktails or wines. The **Side Fries** are perfectly crisp, ideal for those who love a touch of indulgence. And if you can't get enough of that warm, fluffy pita that accompanies many dishes, the menu makes it easy to order **Extra Pita Bread** or **Extra Pita Chips**. It's thoughtful details like this that make Hydra Estiatorio such a pleasure to dine at - you always get exactly what you crave, prepared with care.

To complement the food, the **Beverages** on the Hydra Estiatorio Menu are refreshingly simple yet satisfying. Choose from **Ginger Beer**, **San Pellegrino 750ml**, **Diet Pepsi**, **Pepsi**, or **7up** - all reliable options that pair well with the bold, Mediterranean flavors. Whether you're enjoying a leisurely lunch or winding down from a long day, these drinks add the perfect finishing touch to your meal.

What makes the Hydra Estiatorio Menu so special is not just the quality of the food but the feeling it evokes. Each dish tells a story - of tradition, sunshine, and hospitality. The restaurant's setting at 475 Howe Street in Vancouver adds to the charm: elegant but relaxed, modern yet warmly welcoming. Every detail, from the plating to the service, seems designed to transport you to a Greek island escape right in the heart of the city.

Whether you're stopping by for a morning coffee and Bougatsa, sharing Kalamari and Saganaki with friends, or savoring a crisp salad and a refreshing beverage, Hydra Estiatorio delivers a dining experience that's memorable and full of character. The **Hydra Estiatorio Menu** captures the essence of Greek cuisine - fresh, flavorful, and meant to be shared. It's a celebration of food and community that leaves you not only satisfied but already planning your next visit.