

TRAPÉZI

PRIVATE DINING



88

Ossington



General Info

Address - 88 Ossington Ave.

Email - events@trapezi.ca

Instagram - [@trapezi_bymamakas](https://www.instagram.com/trapezi_bymamakas)

Website - trapezi.ca

Sales & Events Manager - sarah@trapezi.ca

Managing Partners - Thanos Tripi & Faith Orfus

Capacities and Features

- 1000 square feet
- Custom walnut royal table seating up to 32
- Standing room for up to 55
- Private, custom bar with brass accents
- Audiovisual capabilities
- Warm, indirect lighting
- Panoramic views of downtown Toronto
- 2nd floor of beloved heritage building*

*As we are housed in a heritage building, we do not have ACA flexibility





TRAPÉZI

DINNER MENU

Trapezi | 12

\$100+ per person, served family style
coffee & tea included

TOURSI / OLIVES

pickled vegetables - olives - citrus - chilis

HOUSE DIP AND PITA

(choose 2)

additional dip available for \$9 pp

tzatziki - taramosalata
melitzanosalata - kopanisti

CRUDO

(choose 1)

XTENI

scallop ceviche - grapes - verjus
hazelnuts (GF)

TONOS

tuna crudo - blackberries
amaranth (GF)

MEZZE

(choose 2)

SPANAKOPITA

spinach - feta - phyllo - honey

FETA

phyllo - sesame - bee pollen - pomegranate

KEFTEDES

lamb + beef meatballs - talatouri
mint - pine nuts (GF)

SAGANAKI

sheep's milk cheese - honey
seasonal fruit (GF)

OKTAPÓDI

grilled Mediterranean octopus - fava
pickled onions - capers (GF)
+ \$12

MANITARIA

mushrooms - pomegranate
chickpea (GF)

SALATA

(choose 2)

HORIÁTIKI

heirloom tomato - cucumber - red onion
P.D.O feta - olive tapenade - oregano (GF)

MAROÚLI

gem lettuce - cucumber
pistachio dressing - graviera (GF)

BRÓKOLO

garlic roasted broccoli - graviera
chili - grilled lemon (GF)

PIÁTA

(choose 2)

KOTÓPOULO

1/2 roasted mountain tea brined
heritage chicken - cauliflower - honey (GF)

GIOUVÉTSI

orzo - calamari - prawns
cherry tomato - spinach - basil - parsley

PAIDÁKIA

grilled Ontario lamb chops - bulgur
tabouleh - tzatziki
+ \$15

LAVRÁKI

whole grilled and deboned Aegean sea bass
capers - olive oil - lemon (GF)
+ \$12

US PRIME DRY AGED STRIPLOIN

olive oil - graviera - mousto
chimmichuri (GF)
+\$15

GIGANTES PLAKI

braised beans - talatouri
pita (V)

GLYKA

(choose 1)

additional dessert available for \$12 pp

RIZOGALO

rice pudding - seasonal fruit
preserve (GF)

LOUKOUMADES

Greek donuts - pistachios - honey
pistachio ice cream

BAKLAVA CHEESECAKE

hazelnuts - pistachio
honey - phyllo

KREMA SOKOLATA

chocolate mousse - honey
vanilla whipped cream - black cherry - pecan (GF)

SEASONAL FRUIT (GF)

please note, food and beverage offerings and prices are subject to change

BEVERAGE

Our cocktail program at Trapezi, curated by Bar Koukla's beverage team, is driven by a deep respect for classic cocktails, a passion for modern techniques, and a love of the Aegean palate. Take a seat and indulge in our take on Mediterranean mixology.

Crystal Robitaille, of Mamakas Taverna, has expertly curated Trapezi's wine list, hand picking each vintage included in this exclusive portfolio. The wine program aims to represent the most diverse and expressive wines that Greece and the Mediterranean region have to offer.

Ask us about our select reserve bottles.

COCKTAILS

18

SPRITZ | 11% ABV
Aperol Spritz or St. Germain Spritz

19

ESPRESSO MARTINI | 10% ABV
Dillons vodka - amaretto - amaro lucano
espresso - kahlua - mountain tea honey

20

ELIA MARGARITA | 18% ABV
Altos reposado - dry curacao - EVOO honey
lemon + lime juice - maldon salt

NEGRONI MELITZANA | 20% ABV
butter eggplant mezcal - cynar - Roots Diktamo
pecan sweet vermouth blend - cocoa + orange bitters

PETRA MARTINI | 20% ABV
peach vodka - bergamot liqueur - dry vermouth
creme de violette - N/A dry curacao

NON-ALCOHOLIC

16

BAKLAVA SOUR
*N/A Single Malt - baklava syrup - lemon juice
cracked pepper - crushed pistachio*

ANTHOS SPRITZ
*Orange Roots Bianco N/A Spirit - blueberry cordial
grape compote - lime + elderflower tonic*

PORTOKALI TWIST
*Roots Rosso - orange blossom water - grapefruit
lemon - lime - clove bitters*

BRYA KERAMIKÍ
*earl grey apple cordial - butter vanilla pumpkin syrup
N/A Scotch - carbonation*

WINE

SPARKLING

GLINAVOS 'SEMI-SPARKLING' DEBINA - 90
Zitsa P.D.O., Greece 2020

KARANIKA 'CUVÉE SPÉCIALE EXTRA BRUT'
XINOMAVRO/ASSYRTIKO - 120
Amyndeon, Greece 2020

KARANIKA 'EXTRA BRUT ROSÉ'
XINOMAVRO/LIMNIONA - 115
Amyndeon, Greece 2020

ROSÉ

GAIA '4-6 HOUR' AGIORGITIKO - 80
Peloponnese P.G.I., Greece 2021

ALPHA ESTATE 'HEDGEHOG' XINOMAVRO - 105
Amyndeon P.D.O., Greece 2022

THYMIPOULOS 'ROSÉ DE XINOMAVRO'
XINOMAVRO - 82
Macedonia P.G.I., Greece 2021

WHITE

ALPHA ESTATE 'TURTLES VINEYARD'
MALAGOUZIA - 82
Florina P.G.I., Greece 2023

KIR YIANNI 'ASSYRTIKO' ASSYRTIKO - 85
Florina P.G.I., Greece 2022

MYLONAS SAVATIANO - 87
Attiki, P.G.I., Greece 2023

SKOURAS 'SALTO WILD YEAST' MAVROFILERO - 92
Peloponnese P.G.I., Greece 2022

ALPHA ESTATE SAUVIGNON BLANC - 110
Florina, Greece 2022

GAIA 'THALASSITIS' ASSYRTIKO - 130
Santorini P.D.O., Greece 2021

ALPHA ESTATE 'LATIPES' MALAGOUZIA - 120
Florina P.G.I., Greece 2022

WINE ART 'IDISMA DRIOS' ASSYRTIKO - 105
Drama P.G.I., Greece 2022

KARMALEGOS '34' ASSYRTIKO - 182
Santorini P.D.O., Greece 2020

RED

DIAMANTIS 'MAGOUTES' MOSCHOMAVRO - 104
Siatista P.G.I., Greece 2022

THYMIPOULOS 'YOUNG VINES' XINOMAVRO - 80
Naoussa P.D.O., Greece 2021

GAIA AGIORGITIKO - 85
Nemea P.D.O., Greece 2020

KARANIKA 'XINOMAVRO RESERVE' - 156
Amyndeon P.D.O., Greece 2018

THYMIPOULOS 'EARTH & SKY' XINOMAVRO - 115
Naoussa P.D.O., Greece 2020

SKOURAS 'MEGA OENOS' AGIORGITIKO/
CAB SAUV - 158
Peloponnese P.G.I., Greece 2020

KIR YIANNI 'RAMNISTA' XINOMAVRO - 125
Naoussa P.D.O., Greece 2018

KTIMA MEGA SPILEO 'GRAND CAVE'
MAVRODAPHNE / MAVRO KALAVRYTINO - 134
Achaia P.G.I., Greece 2015

NICO LAZARIDI 'MAGIC MOUNTAIN' CAB SAUV /
CAB FRANC - 210
Agora P.G.I., Greece 2016

'GAIA ESTATE' AGIORGITIKO - 185
Nemea P.D.O., Greece 2020

GAIA 'S' AGIORGITIKO / SYRAH - 118
Peloponnese P.G.I., Greece 2021

BEER

MYTHOS LAGER - 9

0% PERONI - 5

FAQ

1) Are the menu's flexible?

We can work alongside the chef to customize menus and accommodate dietary restrictions and allergies up to 10 days before the event.

2) Is there a room rental fee?

There is a room rental fee dependent on time of day and day of the week.

3) Do you offer corkage?

There is a corkage fee of \$50 per 750ml bottle (wines only).

4) Are we allowed to bring in outside food?

No outside food is permitted, except for outside cakes.

5) Do you offer a cake plating fee?

There is a plating fee of \$60 per cake.

6) Where are you located?

Our entrance is on the North side of Humbert St. via the side door at 88 Ossington Ave.

7) Is there parking?

There are two convenient Municipal Parking lots within close walking distance, at 18 Ossington Avenue and at 110 Dovercourt Rd. Street parking is also available.

8) What is the best way to inquire about an event?

We accept event inquiries through the 'book now' link on our website, direct email at events@trapezi.ca, or by phone at 416-840-3100.
