

Takeaway & Delivery MENU

Cold Dips

All dips are served with a hot pitta bread ^{CG}

Houmous ^{V VN}	£4.00
Chickpea and garlic dip	
Tzatziki ^V	£4.00
Yoghurt, cucumber and mint dip	
Taramasalata ^{CG}	£4.00
Smoked cod roe, onion, olive oil and lemon dip	
Melintzanosalata ^{V VN}	£4.00
Roasted aubergine, garlic, olive oil and lemon dip	
Tyrokafteri ^V	£4.00
A spicy feta dip	
Mediterranean Vegetable ^{V VN}	£4.00
Mix of fresh vegetables – carrot, courgette, aubergine, onion and peppers	
Any four dips including hot pitta bread ^{CG}	£14.00



Vegetarian Dishes

Halloumi ^V	£6.00
Goats cheese, charcoal grilled	
Fasolia Gigantes ^{V VN}	£5.00
Giant butter beans with carrots and chopped onions in Yiayia's home-made tomato sauce	
Falafel ^{V VN}	£5.00
Classic Middle Eastern chickpea, coriander and parsley parcels	
Spanakopitta ^{CG V}	£6.00
Spinach and feta cheese wrapped in filo pastry	
Roasted Peppers ^{V VN}	£4.00
Hint of garlic, olive oil, and vinegar	
Vegetable Briam ^{V VN}	£5.00
A Greek style ratatouille	
Trio of Cheese Parcels ^{CG V}	£8.00
Mix of feta, mozzarella and bechamel sauce, wrapped in filo pastry served with tomato jam	

Greek Flatbread Wraps ^{CG}

All flatbreads are spread with a dip of your choice;
One skewer with tomato, onion, parsley and chips inside

Halloumi ^V	£7.00
Halloumi and Sweet Potato ^V	£7.00
Falafel ^{V VN}	£7.00
Pork Souvlaki	£7.00
Chicken Souvlaki	£7.00
Spicy Chicken Souvlaki	£7.00
Home-made Chicken Doner	£7.00
Lamb Kefte	£8.00
Lamb Souvlaki	£8.00

Cyprus Style Kebabs ^{CG}

Two skewers, with tomato, cucumber, onion and parsley in Cyprus pitta bread

Pork Souvlaki	£9.50
Chicken Souvlaki	£9.50
Spicy Chicken Souvlaki	£9.50
Home-made Chicken Doner	£9.50
Lamb Kefte	£10.00
Lamb Souvlaki	£10.50
Falafel ^{V VN}	£8.50
Add Halloumi ^V	£2.50

Fresh From The Charcoal Grill

Pork Souvlaki	£7.50
Two skewers of pork	
Chicken Souvlaki	£7.50
Two skewers of chicken	
Spicy Chicken Souvlaki	£7.50
Two skewers with mixed spices, yoghurt and lemon juice	
Lamb Souvlaki	£9.50
Two skewers of lamb	
Lamb Kefte Kebab	£8.50
Keftes of minced lamb with onion and herbs	

Salads

Beetroot Salad ^{V VN}	£3.50
Fresh beetroot in a garlic, olive oil and lemon marinade	
Greek Salad ^V	£4.50 / £9.50
Peppers, feta cheese, olives, red onion, tomatoes, cucumber, red wine vinegar, olive oil, oregano, salt & pepper	
Cypriot Village Salad ^V	£4.50 / £9.50
Crushed feta cheese, olives, tomatoes, lettuce, red onion, cucumber, red wine vinegar, olive oil, oregano, salt & pepper	

VN ITEMS ARE SUITABLE FOR VEGANS

V ITEMS ARE SUITABLE FOR VEGETARIANS

CG ITEMS CONTAIN GLUTEN

Side Dishes

Hand Cut Chips ^{V VN}	£3.50
Sweet Potato Chips ^{V VN}	£3.75
Halloumi Chips ^V	£5.00
Marinated Olives ^{V VN}	£3.00
Greek flat bread ^{CG V VN}	£1.00
Cyprus pitta ^{CG V VN}	£1.00

Scampi ^{CG}	£5.00
Whole tail Scampi in bread crumbs deep fried with tartare sauce	
Reizi ^{V VN}	£3.50
Savoury rice with tomato, chopped onions and peppers	

Wine (bottles)

Semeli Estate Feast Greek White	£12.50
Semeli Estate Feast Greek Red	£12.50
Yiayias Sauvignon Blanc	£12.00
Yiayias Merlot	£12.00
Yiayias, Pinot Grigio Rosato DOCa	£14.00
Yiayias Prosecco Silver Spumante NV DOC	£18.00

Bottled Drinks

Keo	£2.50/£3.50
Bud	£2.50
Peroni	£2.50
Rekorderlig	£3.00
J20	£2.00
Fruit Shoot	£1.50

Desserts



MILLE-FEUILLE £5

Home made custard slice topped with icing sugar, lots of thin pastry with delicious pastry cream.



LEMON & CHERRY CHEESECAKE £5

A home made very subtle lemon cream cheesecake with a traditional cherry glaze.



BAKLAVA £5 ★ Yiayias Favourite

A rich sweet pastry made of layers of filo pastry filled with chopped nuts and is sweetened & dampened with a home made syrup.



GALAKTOBOUREKO (GREEK CUSTARD PIE) £5

A traditional dessert made from layers of filo dough with melted butter filled with a super creamy custard and dipped in syrup – some prefer it chilled but we recommend having it warm!



LOUKOUMADES (GREEK DOUGHNUTS) £5

Yiayias home made hot doughnuts served with chocolate or honey sprinkled with sugar & cinnamon.



CHOCOLATE BROWNIE £5

A classic chocolate brownie made by the Yiayias team served with chocolate sauce.