

# Sunday MENU

## Starters

All dips are served with a hot pitta bread (GF available)

<b>Houmous</b> <sup>V VN</sup>	£4.00
Chickpea and garlic dip	
<b>Tzatziki</b> <sup>V</sup>	£4.00
Yoghurt, cucumber and mint dip	
<b>Taramasalata</b> <sup>CG</sup>	£4.00
Smoked cod roe, onion, olive oil and lemon dip	
<b>Melintzanosalata</b> <sup>V VN</sup>	£4.00
Roasted aubergine, garlic, olive oil and lemon dip	
<b>Tyrokafteri</b> <sup>V</sup>	£4.00
A spicy feta dip	
<b>Mediterranean Vegetable</b> <sup>V VN</sup>	£4.00
Mix of fresh vegetables – carrot, courgette, aubergine, onion and peppers	
<b>Spicy Sauce</b> <sup>V</sup>	£4.00
Tomato sauce, green peppers, thyme, olive oil, garlic & red chili	
<b>Falafel</b> <sup>V VN</sup>	£5.00
Classic Middle Eastern chickpea, coriander and parsley parcels	
<b>Kalamari</b> <sup>CG</sup>	£5.00
Deep fried hand-cut baby squid	
<b>Marinated Olives</b> <sup>V VN</sup>	£3.50

## Sunday Roasts

### Yiayias Pie Roast <sup>CG</sup>

Pick your favourite roast and have served with gravy in a crispy pastry top, served with roast potatoes, Yorkshire Pudding and seasonal vegetables

<b>Chicken Breast</b>	£15.00
<b>Pork</b>	£15.00
<b>Beef</b>	£15.00
<b>Lamb</b>	£16.00

### Nut Roast <sup>V|VN</sup>

Served on a bed of roast potatoes, Yorkshire pudding and a selection seasonal vegetables

£12.00

## Sunday Sides

<b>Chantenay Carrots</b>	£4.00
<b>Braised Red Cabbage</b>	£4.00
<b>Sauteed Sprouts and Lounza</b>	£4.00
<b>Honey Mustard Glazed Parsnips</b>	£4.00
<b>Garlic &amp; Chili Broccoli</b>	£4.00
<b>Cauliflower Cheese</b>	£4.00
<b>Hand Cut Chips</b> <sup>V VN</sup>	£3.50
<b>Reizi</b> <sup>V VN</sup>	£3.50

## Greek Flatbread Wraps <sup>CG</sup>

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

<b>Halloumi</b> <sup>V</sup>	£7.00
<b>Falafel</b> <sup>V VN</sup>	£7.00
<b>Pork Souvlaki</b>	£7.00
<b>Chicken Souvlaki</b>	£7.00
<b>Spicy Chicken Souvlaki</b>	£7.00
<b>Home-made Chicken Doner</b>	£7.00
<b>Lamb Souvlaki</b>	£8.00
<b>Lamb Kefte</b>	£8.00
<b>Pastourma</b>	£7.00
<b>Vegetable Briam</b> <sup>V VN</sup>	£7.00
<b>Lounza Halloumi</b>	£7.00

## Cyprus Style Kebabs <sup>CG</sup>

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

<b>Pork Souvlaki</b>	£9.50
<b>Chicken Souvlaki</b>	£9.50
<b>Spicy Chicken Souvlaki</b>	£9.50
<b>Home-made Chicken Doner</b>	£9.50
<b>Lamb Souvlaki</b>	£10.50
<b>Lamb Kefte</b>	£9.50
<b>Falafel</b> <sup>V VN</sup>	£8.50
<b>Pastourma</b>	£9.50
<b>Vegetable Briam</b> <sup>V VN</sup>	£8.50
<b>Lounza Halloumi</b>	£8.50

<b>Add Halloumi</b> <sup>V</sup>	£2.50
<b>Add Spicy Sauce</b>	£0.50



## Kids Menu

Greek Garlic Flat Bread <sup>V VN</sup>	£3.00	Yiayias Scampi with chips	£5.00
Pitta Pizza with red sauce and cheese	£5.00	Chicken or Pork Skewer with chips	£5.00
Mini Burger with chips	£5.00		
Fresh Pasta with red sauce or red sauce & cheese	£5.00		

## Desserts



### MILLE-FEUILLE £5

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



### LEMON & CHERRY CHEESECAKE <sup>GF AVAILABLE</sup> £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.



### ALMOND COLD CREAM <sup>GF</sup> £5

Almond cold cream with fresh mint & fresh fruit.

### ICE CREAM £4

Choose three scoops from vanilla, chocolate, strawberry or salted caramel icecream.