

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.



LOUKOUMADES (GREEK DOUGHNUTS) £5

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



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!



CHOCOLATE BROWNIE £5

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



ALMOND COLD CREAM ^{GF} £5

Almond cold cream with fresh mint & fresh fruit.

ICE CREAM £4

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

Yiayias
AT THE FOX



Dine-In Menu

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Yiayias brings you the native cuisine of Cyprus – the historic meeting place between Europe and Asia. The dishes, though predominantly Greek, have Ottoman and Arabic influences which give the food its unique flavour. All dishes are prepared by Yiayias using fresh produce. All of our meat and fish are sourced directly from Smithfield and Billingsgate markets in London daily.

Mezedakia - Starters

ALL DIPS ARE SERVED WITH A HOT PITTA BREAD

Houmous ^{V VN}	£4.00
<i>Chickpea and garlic dip</i>	
Tzatziki ^V	£4.00
<i>Yoghurt, cucumber and mint dip</i>	
Taramasalata ^{CG}	£4.00
<i>Smoked cod roe, onion, olive oil and lemon dip</i>	
Melintzanosalata ^{V VN}	£4.00
<i>Roasted aubergine, garlic, olive oil and lemon dip</i>	
Tyrokafteri ^V	£4.00
<i>A spicy feta dip</i>	
Mediterranean Vegetable ^{V VN}	£4.00
<i>Mix of fresh vegetables – carrot, courgette, aubergine, onion and peppers</i>	
Chili Sauce ^V	£4.00
<i>Tomato sauce, green peppers, thyme, olive oil, garlic & red chilli</i>	
Halloumi ^V	£6.00
<i>Goats cheese, charcoal grilled</i>	
Fasolia Gigantes ^{V VN}	£5.00
<i>Giant butter beans with carrots and chopped onions in Yiayia's home-made tomato sauce</i>	
Falafel ^{V VN}	£5.00
<i>Classic Middle Eastern chickpea, coriander and parsley parcels</i>	
Spanakopitta ^{CG V}	£6.00
<i>Spinach and feta cheese wrapped in filo pastry</i>	
Pastourma	£6.50
<i>Traditional spicy beef sausage</i>	
Vegetable Briam ^{V VN}	£5.00
<i>Fresh mixed vegetables charcoal grilled</i>	
Soup Of The Day	£5.00
<i>Served with fresh bread, please ask a team member</i>	

Seafood

Seafood Keftedes	£9.50
<i>Mixed seafood meatballs served with tartare sauce</i>	
Mediterranean Prawns	£14.00
<i>Three large prawns on pitta with cooked vegetables</i>	
Kalamari ^{CG}	£10.00
<i>Deep fried hand-cut baby squid</i>	
Scampi ^{CG}	£5.00
<i>Whole tail Scampi in bread crumbs deep fried with tartare sauce</i>	
Whitebait ^{CG}	£5.00
<i>Floured and deep fried with tartare sauce</i>	
Swordfish Souvlaki	£14.00
<i>Two skewers of swordfish</i>	

Greek Flatbread Wraps ^{CG}

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

Pork Souvlaki	£7.00
Chicken Souvlaki	£7.00
Spicy Chicken Souvlaki	£7.00
Lamb Souvlaki	£8.00
Lamb Kefte	£8.00
Falafel ^{V VN}	£7.00
Vegetable Briam ^{V VN}	£7.00
Add Halloumi ^V	£2.50

Cypriot 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
Lamb Souvlaki	£10.50
Lamb Kefte	£9.50
Falafel ^{V VN}	£8.50
Vegetable Briam ^{V VN}	£8.50
Add Halloumi ^V	£2.50



Fresh From The Grill

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

MAKE ANY DISH A MEAL WITH CHIPS AND SALAD OR RICE AND SALAD FOR £3.25



Platters

BASED ON 2 PEOPLE SHARING (NO MIX OR SWAPING THE PLATTERS)

Meat	£29.00
<i>Tzatziki, tyrokafteri, chilli sauce, pitta bread, beef mousaka, kleftiko, chicken souvlaki, spicy chicken, Greek salad, chips and rice</i>	
Fish	£29.00
<i>Taramosalata, tzatziki, tartar sauce, pitta bread, swordfish, seafood keftedes, whitebait, prawns, Greek salad, chips & rice</i>	
Vegetarian	£25.00
<i>Veg dip, melintzanosalata, houmous, pitta bread, briam, manitaria, fasolia gigantes, falafel, mix leaf salad with dressing, chips and rice</i>	



Salads

Green Mixed Leaf Salad ^V	£7.50
Greek Salad ^V	£9.50
<i>Peppers, feta cheese, olives, red onion, tomatoes, cucumber, red wine vinegar, olive oil, oregano, salt & pepper</i>	
Beetroot Salad ^{V VN}	£8.00
<i>Fresh beetroot, olive oil, garlic, cider vinegar and rocket (option feta cheese)</i>	
Yiayias Salad ^V	£11.50
<i>Greek salad with additional lettuce, topped with your skewer of your choice (chicken, spicy chicken, pork, or lamb)</i>	

Choose your Dressing

TRADITIONAL OLIVE OIL AND VINAIGRETTE
HONEY & MUSTARD
BALSAMIC VINEGAR VINAIGRETTE
CITRUS FRUITS VINAIGRETTE
ORANGE & YOGHURT

Yiayias Classics

Kleftiko	£17.50
<i>Slow cooked lamb shank, seasoned with garlic, lemon juice and oregano with Cyprus potatoes and salad</i>	
Moussaka ^{V CG}	
<i>Yiayias take on this classic dish, made fresh to order topped with bechamel sauce and grated halloumi served with salad</i>	
Beef	£11.95
Vegetable	£9.95



Side Dishes

Hand Cut Chips ^{V VN}	£3.50
Home made Sweet Potato Chips ^{V VN}	£3.75
Halloumi Chips ^V	£5.00
Greek flat bread ^{CG V VN}	£1.00
Cyprus pitta ^{CG V VN}	£1.00
Gluten Free pitta ^{V VN}	£1.50
Reizi ^{V VN}	£3.50

CG ITEMS CONTAIN GLUTEN V ITEMS ARE SUITABLE FOR VEGETARIANS VN ITEMS ARE SUITABLE FOR VEGANS

SUNDAY ROAST MENU AVAILABLE