

Mezedakia

ALL DIPS ARE SERVED WITH A HOT PITTA BREAD

Houmous ^{V VN}	£4.60
<i>Chickpea and garlic dip</i>	
Tzatziki ^V	£4.60
<i>Yoghurt, cucumber and mint dip</i>	
Taramasalata	£4.60
<i>Smoked cod roe, onion, olive oil and lemon dip</i>	
Melintzanosalata ^{V VN}	£4.60
<i>Roasted aubergine, garlic, olive oil and lemon dip</i>	
Tyrokafteri ^V	£4.60
<i>A spicy feta dip</i>	
Mediterranean Vegetable ^{V VN}	£4.60
<i>Mix of fresh vegetables – carrot, courgette, aubergine, onion and peppers</i>	
Chilli Sauce ^V	£4.60
<i>Tomato sauce, green peppers, thyme, olive oil, garlic and red chilli</i>	
Marinated Olives ^{V VN}	£4.60
<i>Olive oil, cider vinegar and oregano</i>	
Halloumi ^V	£6.50
<i>Goats cheese, charcoal grilled</i>	
Fasolia Gigantes ^{V VN}	£5.00
<i>Giant butter beans with carrots and chopped onions in Yiayia's homemade 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>	
Lounza Halloumi	£6.50
<i>Smoked Cypriot pork loin topped with halloumi</i>	
Vegetable Briam ^{V VN}	£5.00
<i>Fresh mixed vegetables charcoal grilled</i>	
Beetroot Salad ^{V VN}	£4.50
<i>Fresh beetroot in a garlic, olive oil and cider vinegar</i>	

Fresh From The Grill

Served with a side dip of your choice.

Pork Souvlaki	£7.75
<i>Two skewers of charcoal grilled pork</i>	
Chicken Souvlaki	£7.75
<i>Two skewers of charcoal grilled chicken</i>	
Spicy Chicken Souvlaki	£7.75
<i>Two skewers of charcoal grilled chicken with mixed spices, yoghurt and lemon juice</i>	
Lamb Souvlaki	£10.50
<i>Two skewers of charcoal grilled lamb</i>	
Lamb Kefte	£9.00
<i>Two skewers of charcoal grilled lamb keftes (minced lamb with onion and herbs)</i>	

Greek Flatbread Wraps ^{CG}

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

Pork Souvlaki	£9.75
Chicken Souvlaki	£9.75
Spicy Chicken Souvlaki	£9.75
Lamb Souvlaki	£12.00
Lamb Kefte	£11.00
Lounza Halloumi	£10.00
Halloumi ^V	£9.75
Falafel ^{V VN}	£9.75
Add Halloumi ^V	£2.50

Cypriot Style Kebabs ^{CG}

Two skewers with tomato, cucumber, onion and parsley in a Cyprus pitta bread. Served with a side of chips or rice and salad.

Pork Souvlaki	£13.00
Chicken Souvlaki	£13.00
Spicy Chicken Souvlaki	£13.00
Lamb Souvlaki	£14.50
Lamb Kefte	£13.00
Lounza Halloumi	£12.00
Falafel ^{V VN}	£12.00
Add Halloumi ^V	£2.50
Add Chili Sauce ^V	£0.50



Platters

BASED ON 2 PEOPLE SHARING
(NO MIXING OR SWAPPING THE PLATTERS)

Meat	£39.50
<i>Tzatziki, tyrokafteri, chilli sauce, pitta bread, beef moussaka, kleftiko, chicken souvlaki, spicy chicken souvlaki, Greek salad, chips and rice</i>	
Fish	£39.50
<i>Taramasalata, tzatziki, tartare sauce, pitta bread, swordfish, seafood keftedes, stuffed squid, prawns, Greek salad, chips and rice</i>	
NEW Vegan ^V	£29.50
<i>Mediterranean vegetable dip, melitzanosalata, houmous, pitta bread, vegetable briam, yemista, fasolia gigantes, falafel, Greek salad with dressing, chips and rice</i>	



Seafood

Seafood Keftedes	£9.50
<i>Mixed seafood meatballs served with tartare sauce</i>	
Mediterranean Prawns	£16.50
<i>Four king prawns served on flat bread with mediterranean cooked vegetables</i>	
Kalamari ^{CG}	£10.00
<i>Deep fried hand-cut baby squid</i>	
Scampi ^{CG}	£6.50
<i>Whole tail scampi in bread crumbs deep fried with tartare sauce</i>	
Whitebait ^{CG}	£5.00
<i>Floured and deep fried served with tartare sauce</i>	
Swordfish Souvlaki	£15.00
<i>Two skewers of charcoal grilled swordfish</i>	

Salads

Greek Salad ^V	£5.00 £9.50
<i>Peppers, feta cheese, olives, red onion, tomatoes, cucumber, cider vinegar, olive oil, oregano, salt and pepper</i>	

Yiayias Salad ^V

£11.50
Peppers, feta cheese, olives, red onion, tomatoes, cucumber, cider vinegar, olive oil, oregano, salt and pepper, additional lettuce, topped with your skewer of your choice (chicken, spicy chicken, pork, or lamb kefte)

CHOOSE YOUR DRESSING

Yiayias dressing
(Cider vinegar, honey, olive oil, salt & pepper)
Traditional olive oil and vinaigrette
Honey & Mustard

Yiayias Classics

Kleftiko	£18.50
<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	£12.95
Vegetable	£10.95



Side Dishes

Hand cut chips ^{V VN}	£3.50
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}	£1.50
Gluten free pitta ^{V VN}	£1.50
Yiayias Rice ^{V VN}	£3.50

CG ITEMS CONTAIN GLUTEN

VN ITEMS ARE SUITABLE FOR VEGANS

V ITEMS ARE SUITABLE FOR VEGETARIANS

NEW NEW ITEMS ON MENU

Desserts



MILLE-FEUILLE £6.50

Homemade custard slice made up of thin layers of pastry with delicious pastry cream, topped with icing sugar.



LEMON & CHERRY CHEESECAKE £6

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



BAKLAVA £5.50

A rich, sweet pastry made of layers of filo pastry filled with chopped nuts which is sweetened and dampened with a homemade syrup.



LOUKOUMADES (GREEK DOUGHNUTS) £6.50

Yiayias homemade hot doughnuts served with chocolate or honey, sprinkled with sugar and cinnamon.



GALAKTOBOUREKO (GREEK CUSTARD PIE) £6.50

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 £5.50

A classic chocolate brownie made by the Yiayias team served with a chocolate sauce and a scoop of ice cream of your choice.



ALMOND COLD CREAM ^{GF} £5

Almond cold cream with fresh mint and fresh fruit.



DESSERT SHARER £12

A selection of lemon and cherry cheesecake, galaktoboureko, loukoumades, chocolate brownie and our very own baklava. Ideal for 2 people.



ICE CREAM £5

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