Desserts

Baklava VICG A RICH, SWEET PASTRY MADE OF LAYERS OF FILO PASTRY FILLED WITH CHOPPED NUTS WHICH IS SWEETENED AND DAMPENED WITH A HOMEMADE SYRUP.	£7.50	
Greek Custard Pie (Galaktoboureko) vicg 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!	£8.00	
Orange Cake (Portokalopita) VICG AN OLD-FASHIONED GREEK ORANGE CAKE. KNOWN FOR ITS ZESTY ORANGE FLAVOUR AS WELL AS ITS STICKY SWEET TEXTURE	£7.50	6
Walnut Cake (Karydopita) CG A CLASSIC GREEK SPICED WALNUT CAKE SOAKED IN AROMATIC HONEY SYRUP.	£7.50	الريا
Vegan Fudge Gateaux VN CG (Keik Sokolatas Me Alatismeni Karamela) INDULGE IN THE IRRESISTIBLE COMBINATION OF RICH CHOCOLATE, CREAMY CARAMEL, AND VELVETY FUDGE WITH OUR VEGAN SALTED CARAMEL CHOCOLATE FUDGE CAKE	£7.50	
Apple & Cinnamon Pie (Milopita Me Kanela) VICG OUR VERSION OF THE CLASSIC. DEEP LAYERS OF BRAMLEY APPLE WITH SULTANAS AND A HINT OF CINNAMON WITH A BUTTER RICH SHORTCRUST PASTRY. SERVED WITH ICE-CREAM.	£8.00	
Strawberry Chessecake (Cheesecake Fraoula) VICG OUR BAKED CHEESECAKE IS MADE USING CREAM CHEESE ON A DIGESTIVE BASE, WITH A DELICIOUS STRAWBERRY TOPPING.	£7.50	
Chocolate Pie (sokolatopita) VICG SIMPLY THE PERFECT TREAT FOR CHOCOLATE LOVERS EVERYWHERE. DELICIOUSLY MOIST CHOCOLATE SPONGE WITH A RICH CHOCOLATE FUDGE TOPPING. ADD FRESH CREAM FOR £1	£7.50	
ICECREAM CG CHOOSE THREE SCOOPS FROM VANILLA, CHOCOLATE, STRAWBERRY, OR SALTED CARAMEL ICE CREAM (VEGAN ICE CREAM AVAILABLE ON REQUEST)	£5.00	



Yiayias Meze - Fantastic For Sharing

Yiayias Full Meze £34pp

A True Cypriot & Greek Experience

Course One

ALL YIAYIAS DIPS (HOUMOUS, RED PEPPER HOUMOUS, TZATZIKI, TARAMASALATA, MELINTZANOSALATA, TYROKAFTERI, CHILLI SAUCE AND CYPRIOT TAHINI),

Course Two

HALLOUMI, SPANAKOPITA, FASOLIA GIGANTES, VEGETABLE BRIAM

Course Three - Choose Meat or Vegan Option

CHICKEN SOUVLAKI, SPICY CHICKEN SOUVLAKI, PORK SOUVLAKI LOUNZO, SERVED WITH CHIPS AND RICE.

Vegan Option

MANTRIANNA, VEGETABLE SKEWER, FALAFEL, DOLMADES (VINE LEAVES STUFFED WITH RICE), SERVED WITH CHIPS AND RICE.

Course 4

BAKLAVA & SEASONAL FRUIT.

Must be pre-ordered in advance

Mini Meze

For 2 people sharing

Cold - £19.50pp

YIAYIAS DIPS (HOUMOUS, TZATZIKI, RED PEPPER HOUMOUS, TARAMASALATA, TYROKAFTERI, MELINTZANOSALATA, CHILLI SAUCE AND CYPRIOT TAHINI), GREEK SALAD, OLIVES AND PITTA.

Meat - £29.50ppYIAYIAS DIPS (HOUMOUS, TZATZIKI, RED PEPPER
HOUMOUS, TARAMASALATA, TYROKAFTERI, MELINTZANOSÁLATA, AND CYPRIOT TAHINI), GREEK SALAD, OLIVES, PITTA, BEEF MOUSSAKA, CHICKEN SOUVLAKI, SPICY CHICKEN SOUVLAKI, PORK SOUVLAKI, LAMB KEFTE, CHILLI SAUCE.

Vegetarian - £24.50pp
YIAYIAS DIPS (HOUMOUS, TZATZIKI, RED PEPPER
HOUMOUS, MELINTZANOSALATA, TYROKAFTERI, CHILLI
SAUCE AND CYPRIOT TAHINI), VEGETABLE MOUSSAKA,
HALLOUMI, SPANAKOPITA, FASOLIA GIGANTES,
VEGETABLE BRIAM, PITTA, CHIPS AND RICE,

Vegan - £23pp GREEK SALAD, YIAYIAS DIPS (HOUMOUS, RED PEPPER HOUMOUS, CYPRIOT TAHINI, CHILLI SAUCE), OLIVES MANITARIA, VEGETABLE SKEWER, FALAFEL, DOLMADES, CHIPS AND RICE.

Mezedakia

Dips - served with a hot pitta bread

Tzatziki ^v	£5.75
YOGHURT, CUCUMBER, OLIVE OIL, VINEGAR, GARLIC AND MINT DIP	
Beetroot Tzatziki ^v A VIBRANT BLEND OF EARTHY BEETROOT	£5.75
AND GREEK YOGURT MIXED WITH CUCUM OLIVE OIL, VINEGAR, GARLIC AND MINT. HOUMOUS CGIVIVN	£5.75
CHICKPEA, TAHINI, OLIVE OIL, MIXED HERBS AND GARLIC DIP	13.73
Red Pepper Houmous ^{COIVIVN} CHICKPEA, TAHINI, RED PEPPER OLIVE OIL, MIXED HERBS AND GARLIC DIP	£5.75
Taramasalata ^{co} SMOKED COD ROE, POTATO, ONION, OLIVE OIL AND LEMON DIP	£5.75
Melintzanosalata VIVN ROASTED AUBERGINE, VINEGAR, PARSLEY, GARLIC AND OLIVE OIL	£5.75
Tyrokafteri ^v A SPICY FETA DIP	£5.75
Cypriot Tahini VIVN TOASTED SESAME SEEDS, GARLIC,	£5.75
LEMON, AND OLIVE OIL Chilli Sauce VIVN TOMATO SAUCE, RED ONION, GREEN PEPPERS, THYME, OLIVE OIL, GARLIC	£5.75
SPRING ONION, AND RED CHILLI Garlic Mustard Mayo V OLIVE OIL, MAYONNAISE, MUSTARD, LEMON, GARLIC	£5.75
Marinated Olives VIVN	£5.00
OLIVE OIL, CIDER VINEGAR AND OREGANC Halloumi GOATS CHEESE, CHARCOAL GRILLED	£7.95
Fasolia Gigantes VIVN GIANT BUTTER BEANS WITH CHOPPED ONIONS IN YIAYIA'S HOMEMADE TOMATO SAUCE	£6.50
Falafel COLVIVN CLASSIC MIDDLE EASTERN CHICKPEA, CORIANDER AND PARSLEY PARCELS	£7.50
Spanakopita ^{colv} SPINACH AND FETA CHEESE WRAPPED IN FILO PASTRY	£7.50
Lounza Halloumi SMOKED CYPRIOT PORK LOIN TOPPED WITH HALLOUMI	£8.75
Vegetable Briam VIVN OVEN BAKED FRESH MIXED VEGETABLES	£6.75
Pastourma TRADITIONAL SPICY BEEF SAUSAGE	£7.50
Manitaria ^{vivn} PAN FRIED WHITE MUSHROOM, OLIVE OIL, WHITE WINE, LEMON & PARSLEY	£6.75
Cypriot Loukanika PORK AND LAMB GREEK SAUSAGE, FLAVOURED WITH FENNEL SEED AND A SELECTION OF HERBS AND SPICES	£7.95
Sheftalia HOME-MADE PORK AND LAMB GREEK SAUSAGE COMBINED WITH A SELECTION OF HERBS	£7.95
Feta Doughnuts ^{cs} DEEP FRIED FETA IN TEMPURA BATTER SERVED WITH DRIZZLE OF HONEY - YOU MUST TRY THESE!	£8.50

Greek Flatbread Wraps

One skewer with tomato, onion, and chips inside.

All flatbreads are spread with a dip of your choice inside

Served with a side of chips or rice and a salad garnish.

Pork Souvlaki	£14.00
Chicken Souvlaki	£14.00
Spicy Chicken Souvlaki	£14.00
Lamb Souvlaki	£16.00
Lamb Kefte	£15.00
Lounza Halloumi	£14.50
Halloumi ^v	£13.50
Falafel ^{vivn}	£13.50
Add Halloumi ^v	£3 50

Cypriot Style Kebabs

Two skewers with a traditional cypriot salad mix of tomato, cucumber, onion, and parsley in a Cypriot pitta bread. Served with a side of chips or rice and a salad garnish, with your choice of dip.

Pork Souvlaki	£17.50
Chicken Souvlaki	£17.50
Spicy Chicken Souvlaki	£17.50
Lamb Souvlaki	£18.50
Lamb Kefte	£17.50
Lounza Halloumi	£16.50
Halloumi ^v	£15.50
Falafel VIVN	£15.50
Add Halloumi ^v	£3 50

No modifications or sug

Fresh From The Sea

Kalamari ^{co}	£17.00
DEEP FRIED HAND-CUT BABY SQUID WITH	
HOMEMADE TARTARE SAUCE	
Scampi ^{cg}	£7.50
WHOLETAIL SCAMPI IN BREADCRUMBS DEEP	
FRIED WITH HOMEMADE TARTARE SAUCE	
Whitebait cs	£6.50
FLOURED AND DEEP FRIED SERVED WITH HOMEMADE	
TARTARE SAUCE	
Mediterranean Prawns CG for Pitta	£21.00
PAN FRIED KING PRAWNS IN A OLIVE OIL, BUTTER,	
LEMON, GARLIC AND PARSLEY DRESSING SERVED	
WITH PITTA	

Fresh From The Grill

Served with a side dip of your choice

Pork Souvlaki TWO SKEWERS OF CHARCOAL GRILLED PORK	£9.50
Chicken Souvlaki TWO SKEWERS OF CHARCOAL GRILLED CHICKEN	£9.50
Spicy Chicken Souvlaki TWO SKEWERS OF CHARCOAL GRILLED CHICKEN WITH MIXED SPICES AND LEMON JUICE	£9.50
Lamb Souvlaki TWO SKEWERS OF CHARCOAL GRILLED LAMB	£12.50
Lamb Kefte TWO SKEWERS OF CHARCOAL GRILLED LAMB KEFTES (MINCED LAMB WITH ONION AND HERBS)	£10.50

Fresh From The Garden

Greek Salad VIVN £7.00 | £14.00 FETA CHEESE, OLIVES, RED ONION, TOMATOES, CUCUMBER, OLIVE OIL, OREGANO, PEPPER, SALT AND PEPPER, TOPPED WITH CAPPERS.

Yiayias Salad V
PEPPERS, FETA CHEESE, OLIVES, RED ONION, TOMATOES,
CUCUMBER, RED WINE VINEGAR, OLIVE OIL, OREGANO, SALT
AND PEPPER AND ADDITIONAL LETTUCE. TOPPED WITH CAPPERS

Topped with a skewer of your choice: CHICKEN, SPICY CHICKEN, PORK, LAMB KEFTE, FALAFEL OR HALLOUMI

Choose your dressing

Yiayias Dressing ^V

RED WINE VINEGAR, HONEY, OLIVE OIL, SALT & PEPPER

Traditional Cypriot & Greek Dressing V

A Bit On The Side

Yiayias Chips VIVN	£4.75
Sweet Potato Chips VIVN	£5.25
Halloumi Chips ^{CG V}	£6.75
Greek Flat Bread CGIVIVN	£2.00
Pitta ^{colvivn}	£2.00
Gluten Free Pitta VIVN	£2.50
Yiayias Rice VIVN	£4.75
Yiayias Roast Potatoes VIVN	£5.00

Top any of our chips with **feta** or add a **dip** for £2.50

Yiayias Classics

Kleftiko £23.50 SLOW COOKED LAMB SHANK SEASONED WITH

GARLIC, LEMON JUICE AND OREGANO WITH CYPRUS POTATOES AND SALAD

Moussaka VICG

YIAYIAS TAKE ON THIS CLASSIC DISH, MADE FRESH TO ORDER TOPPED WITH BECHAMEL SAUCE AND GRATED CHEDDAR SERVED WITH SALAD

Beef £18.00 Vegetable £15.00

Grilled Sea Bass £22.

FILLET OF SEA BASS SERVED WITH SIDE SALAD AND YOUR CHOICE OF CHIPS OR RICE

Yiayias Chicken Wings

£10.50

FIVE WINGS MARINATED WITH
YIAYIAS SECRET HONEY MUSTARD SAUCE.
SERVED WITH PITTA AND HONEY
MUSTARD MAYO





Scan for allergens

CG Items contain gluten

V Items are suitable for vegetarian

VN Items are suitable for vegans

OUR GUEST SATISFACTION AND FOOD QUALITY IS OUR NUMBER ONE PRIORITY. IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS OR SOMETHING IS NOT UP TO STANDARD PLEASE LET A MEMBER OF THE TEAM KNOW, WHILE WE FOLLOW ALL THE PROCEDURES AND TAKE STEPS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT 100% GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT ALLERGIES DUE TO A MIXTURE OF PRODUCTS WE USE.

FOLLOW US ON @yiayiaswinchester | @yiayiasatthefox