

MEZEDAKIA/STARTERS

All dips are served with hot Greek flatbread

Tzatziki – £6.00 💟

Houmous - £6.00 WW Chickpea, tahini, olive oil,

Yoghurt, cucumber, olive oil, mixed herbs and garlic dip vinegar, garlic and mint dip

> Tyrokafteri – £6.00 🖤 A spicy feta dip

Melintzanosalata - £6.00 VV Roasted aubergine, vinegar, parsley, garlic and olive oil

Lounza Halloumi - £9.00 Smoked Cypriot Pork loin topped with halloumi

Kalamari - £8.50 🚥 Deep fried hand-cut baby squid with homemade tartare sauce

Chilli Sauce - £6.00 Tomato sauce, red onion, green peppers, thyme, olive oil, garlic spring onion, and red chilli

Cypriot Tahini - £6.00 VW Toasted sesame seeds, garlic, lemon, and olive oil

Sheftalia - £10.00 Home-made pork and lamb sausage combined with a selection of herbs

Loukanika - £9.00 Pork and lamb Greek sausage flavoured with fennel seed and a selection of herbs and spices

Scampi - £8.50 😳

Wholetail scampi in

breadcrumbs deep fried served with homemade tartare sauce

Taramasalata - £6.00

Smoked cod roe, potato,

onion, olive oil and lemon dip

Whitebait - £8.50 @ Floured and deep fried served with homemade tartare sauce

Prawn Cocktail - £9.50 @ Yiayias take on the classic, home-made Marie rose sauce. prawns, avacado, and lettuce

MAINS

Moussaka

Yiayias take on this classic dish, topped with bechamel sauce and grated cheddar served with chips and salad

> Beef - £23.00 00 Vegetarian-£20.00 V

Grilled Sea Bass - £25.00 @ Two fresh sea bass fillets served with baby roast potatoes or plain rice alongside lemon, garlic and olive oil dressing

Greek Salad - £8.00/£15.00 V Feta, olives, red onion, tomatoes, cucumber, olive oil, pepper, oregano, salt and pepper

Yiayias Burgers

Home-made burgers with cheese, lettuce and tomato served with chips

> Beef - £14.50 Chicken-£13.50 Halloumi - £13.50

Vegan/Vegetarian - £13.00 Home-made burger patty (mushroom, onion, sweet corn, peas, kidney beans, salt and pepper)

ROASTS

All served with Yiayias roast potatoes, seasonal roasted vegetables, stuffing, cauliflower cheese and Yorkshire pudding topped with Yiayias gravy

Roast Chicken - £16.00

Roast Beef - £18.00

Roast Pork - £16.00

Trio of Roasts - £20.00 Beef, pork and chicken

Nutroast - £14.00 💟

Roast Lamb - £18.00

Baklava -£7.50 🚳 🕶



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

Greek Custard Pie 👓 🗥 (Galaktoboureko) -£8.50

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!

Orange Cake 👓 🛡 (Portokalopita) - £7.50

An old-fashioned Greek orange cake. known for its zesty orange flavour as well as its sticky sweet texture

Walnut Cake 😳 (Karydopita) - £7.50

A classic Greek spiced walnut cake soaked in aromatic honey syrup

Indulge in the irresistible combination of rich chocolate, creamy caramel, and velvety fudge with our Vegan Salted Caramel Chocolate Fudge Cake

Apple & Cinnamon Pie © V (Milopita Me Kanela) - £8.00

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

Strawberry Chessecake 👓 🗸 (Cheesecake Fraoula) - £7.50

Our baked cheesecake is made using cream cheese on a digestive base, with a delicious strawberry topping

Chocolate Pie 👓 🗥 (Sokolatopita) - £7.50

Simply the perfect treat for chocolate lovers everywhere. Deliciously moist chocolate sponge with a rich chocolate fudge topping

Add fresh cream for £1

Icecream - £5.00 @

Choose three scoops from vanilla, chocolate, strawberry, or salted caramel ice cream (vegan ice cream available on request)

HOT DRINKS

Americano - £3.10

Macchiato - £2.60

Cappuccino - £3.35

Double Espresso - £3.10

Espresso - £2.60

Flat White - £3.15

Latte - £3.35

Mocha - £3.40

Hot Chocolate - £3.60

Large Tea - £2.70

English Breakfast / Earl Grey

Green Tea/Peppermint/ Camomile / Ginger & Lemon /Red Berry's

Add for £1.20:

Marshmallows

Whipped cream



