



YIAYIÁS

KITCHEN





Welcome

Yiayia's Kitchen is a culinary haven born from the cherished memories of my summers spent at Yiayia Theodora's home in the village of Trimithousa, near Paphos.

The climate, culture, fresh local ingredients, and love for family and food were the embodiment of Yiayia Theodora's kitchen. Those summers left a mark on my culinary journey. The flavours, the aromas, and the shared moments with Yiayia Theodora shaped my understanding of the art of cooking.

Many years later with pride, Yiayias Kitchen continues to honour Yiayia Theodora's legacy striving to offer you a sense of the same. I am now joined by my Yiayias cousin Fido and his lovely wife Adriana – together we're excited to extend a piece of our kitchen to you. This isn't just a restaurant – it's an embodiment of love, tradition, and a warm invitation to become a part of our extended family.

Cypriot & Greek food is naturally versatile, allowing us to cater to a diverse array of palates accommodating all dietary preferences.

So, come join us, whether you're a stranger or a friend yet to be made. Experience the joy of food that's more than just a meal; it's a connection to the past, a celebration of the present, and a promise of friendship for the future.

Looking forward to sharing this journey with you.

Paul (Pavlos)

Sharing Meze

Bottomless dips & pitta on all Meze's!
Based on 2 people sharing served over two courses.
Prices are per person.

Cold - £19.50^{PP}

All of Yiayias dips, Greek salad, olives and pitta.

Vegan - £22.50^{PP}

All of Yiayias vegan dips, pitta, Greek salad, olives, fasolia gigantes, falafel, grilled aubergine and courgette, rice stuffed dolmades (vine leaves) and chips.

Vegetarian - £25.50^{PP}

All of Yiayias vegetarian dips, halloumi, grilled aubergine and courgette, stuffed dolmades (vine leaves) vegetarian moussaka, fasolia gigantes, pitta and chips.

Meat - £30^{PP}

All of Yiayias dips, Greek salad, olives, pitta, beef moussaka, pork stefado, lamb kefte, chicken souvlaki, pork souvlaki and chips.

Dips

All dips are served with hot Greek flatbread

Tzatziki - £6.50 V

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

Houmous - £6.50 CG V VN

Chickpea, tahini, olive oil, mixed herbs and garlic dip

Taramasalata - £6.50 CG

Smoked cod roe, potato, onion, olive oil and lemon dip

Melintzanosalata - £6.50 V VN

Roasted aubergine, vinegar, parsley, garlic and olive oil

Tyrokafteri - £6.50 V

A spicy feta dip

Cypriot Tahini - £6.50 V VN

Toasted sesame seeds, garlic, lemon, and olive oil

Chilli Sauce - £6.50 V VN

Tomato sauce, red onion, green peppers, thyme, olive oil, garlic spring onion, and red chilli

Mezedakia

Marinated Olives - £6.00 V VN

Olive oil, cider vinegar and oregano

Halloumi - £9.75 V

Goats cheese, charcoal grilled

Fasolia Gigantes - £8.00 V VN

Giant butter beans with chopped onions in Yiayia's home-made tomato sauce

Falafel - £8.50 CG V VN

Classic Middle Eastern chickpea, coriander and parsley parcels

Spanakopita - £8.50 CG V

Spinach and feta cheese wrapped in filo pastry

Dolmades - £10.00 V VN

Traditional stuffed vine leaves

Kalamari - £15.00 CG

Deep fried hand-cut baby squid with home-made tartare sauce

Whitebait - £10.00 CG

Floured and deep fried served with home-made tartare sauce

Scampi - £10.00 CG

Wholetail scampi in breadcrumbs deep fried with home-made tartare sauce

Fresh from the Grill

Served with a side dip of your choice

Yiayias Souvlaki

Two charcoal grilled skewers of your choice served with a side dip of your choice

Pork – £14.00

Chicken – £14.00

Spicy Chicken – £14.00

Lamb Kefte – £15.50

Cypriot Loukanika – £15.00

Three-pieces of pork and lamb Greek sausage, flavoured with fennel seed and a selection of herbs and spices

Sheftalia – £15.00

Three-pieces of home-made pork and lamb Greek sausage combined with a selection of herbs

Pastourma – £15.00

Three-pieces traditional spicy beef sausage

Greek Wraps & Cypriot Kebabs

Greek Flatbread Wraps


One skewer with tomato, onion, and chips inside. All flatbreads are spread with a dip of your choice inside.


Pork – £14.00

Chicken – £14.00

Spicy Chicken – £14.00

Lamb Kefte – £15.00

Halloumi – £12.00 

Falafel – £12.00  

Cypriot Loukanika – £12.50

Sheftalia – £13.50

Pastourma – £13.00

Cypriot Style Kebab

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



Pork – £16.50

Chicken – £16.50

Spicy Chicken – £16.50

Lamb Kefte – £17.50

Halloumi – £14.50 

Falafel – £14.50  

Cypriot Loukanika – £15.00

Sheftalia – £16.00

Pastourma – £15.50

Add Halloumi – One piece £3.50/Two-pieces £5.50

No modifications or swaps

Yiayias Classics

Moussaka CG

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

Kleftiko - £24.00 CG

8 hour slow cooked lamb served with roasted baby potatoes and seasonal vegetables

Beef - £20.00

Vegetarian- £18.00 V

Stefado - £22.00 CG

A true Cypriot classic of slow cooked pork, onion, red wine vinegar and yiayias secret spices, served with rice and salad

Mixed Grill - £28.00 CG

For the Hungry! Chicken and pork souvlaki, lamb kefte, pitta, salad, chips, and side dip of your choice

Grilled Sea Bass - £25.00 CG

Two fresh sea bass fillets served with rice and a side salad alongside lemon, garlic and olive oil dressing

Fresh from the Garden

Greek Salad V

Feta, olives, red onion, tomatoes, cucumber, olive oil, pepper, oregano, salt and pepper

Yiayias Village Salad - £15.50 V

Peppers, feta cheese, olives, red onion, tomatoes, cucumber, red wine vinegar, olive oil, oregano, salt and pepper and additional lettuce topped with cappers

Small - £8.00

Large - £15.00

Served with Yiayias Traditional Dressing
Olive oil, red wine vinegar, salt & pepper

A bit on the side

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

Yiayias Chips - £4.75 V VN

Sweet Potato Chips - £6.50 V VN

Halloumi Chips - £6.95 CG V

Greek Flat Bread - £2.00 CG V VN

Pitta - £2.00 CG V VN

Gluten Free Pitta - £2.50 V VN

Yiayias Roast Potatoes - £6.00 CG V VN

Desserts

Baklava - £8.00

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) - £8.00

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



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*

Lemon Cake (Lemonopita) - £7.50


Greek lemon cake soaked in luscious lemon syrup, blending tangy tanginess, Greek yogurt, and delicate filo pastry


Icecream - £5.00


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

Scan for allergens



 Items contain gluten

 Items are suitable for vegetarians

 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.