



YIAVIÁS

KITCHEN



Our Story

Yiayias Kitchen (Grandmas Kitchen) is a celebration of honest cooking, fresh ingredients, and recipes shaped by generations.

Yiayias Kitchen was born from Pavlos childhood summers spent in the kitchen of his Yiayia Theodora, in the village of Trimithousa near Paphos. Her kitchen was alive with the scent of herbs picked that morning, dough mixed by hand, vegetables chopped at the table, and meals prepared slowly, with care and purpose.

The Cypriot climate, the culture of the village, and the respect for fresh local produce defined everything she cooked. Nothing was rushed. Nothing was wasted. Everything was prepared on site, by hand, and always shared around the table with family and love. Those summers shaped not just Pavlos' palate, but his understanding of what food should be.

Today, Yiayia's Kitchen proudly carries that legacy forward. Every dish served is rooted in tradition, made using fresh ingredients, prepared daily in their kitchen, hand-prepped, cooked with patience, and finished with care. This is food the way it was meant to be: simple, seasonal, and full of soul.

The Cypriot and Greek menu is naturally versatile, allowing for all dietary preferences without compromise. Whether you're joining Yiayias Kitchen for a quick bite or a long meal shared with friends, you'll taste food that is more than just a plate. It's a story, a memory, and an invitation. It isn't just a restaurant, it's a working kitchen, a family table, and a place where strangers leave as friends.

We look forward to welcoming you and sharing a piece of our kitchen with you.

-Yiayias Kitchen

Sharing Meze

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

Cold - £19.50pp CG

Yiayias dips (Taramasalata, Houmous, Tzatziki, and Cypriot Tahini)
Greek salad, olives and pitta.

Vegan - £22.50pp CG V VN

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

Vegetarian - £25.50pp CG V

Yiayias vegetarian dips (Houmous, Tzatziki, and Cypriot Tahini), halloumi, grilled aubergine and courgette, stuffed dolmades (vine leaves) vegetarian moussaka, fasolia gigantes, pitta and chips.

Meat - £30pp CG

Yiayias dips (Taramasalata, Houmous, Tzatziki, and Cypriot Tahini), 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

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

Houmous - £6.50

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

Taramasalata - £6.50

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

Melitzanosalata - £6.50

Roasted aubergine, vinegar, parsley, garlic and olive oil

Tyrokafteri - £6.50

A spicy feta dip

Cypriot Tahini - £6.50

Toasted sesame seeds, garlic, lemon, and olive oil

Chilli Sauce - £6.50

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

Mezedakia

Marinated Olives - £6.00

Olive oil, cider vinegar and oregano

Haloumi - £9.75

Goats cheese, charcoal grilled

Fasolia Gigantes - £8.00

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

Falafel - £8.50

Classic Middle Eastern chickpea, coriander and parsley parcels

Spanakopita - £8.50

Spinach and feta cheese wrapped in filo pastry

Dolmades - £10.00

Traditional stuffed vine leaves

Kalamari - £15.00

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

Mediterranean King Prawns - £18.00

Cooked in a Cypriot lemon, garlic, olive oil and mixed herbs marinade served with bread

Scampi - £10.00

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

Whitebait - £10.00

Floured and deep fried served 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 and a side salad

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 ✓ VN

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 ✓ VN

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 or salad

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

Kleftiko - £24.00 CG

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

Mixed Grill - £28.00 CG

For the Hungry! Chicken and pork souvlaki, lamb kefta, 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

Small - £8.00

Large - £15.00

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

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 - £8.50 CG V

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 CG V

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) - £8.50 CG V

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

Chocolate Pie (Sokolatopita) - £8.50 CG V

Simply the perfect treat for chocolate lovers everywhere. Deliciously moist chocolate sponge with a rich chocolate fudge topping
Add fresh cream for £1

Strawberry & Cream Cheesecake - £8.50 CG V

Our delicious cheesecake enriched with double cream, then hand topped with juicy strawberries and a white chocolate drizzle. All sat upon our signature crunchy biscuit base.

Icecream - £5.00 CG

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

Scan for allergens



CG Items contain gluten

V Items are suitable for vegetarians

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.

Please leave us a review

At Yiayias our guest customers experience is our number one priority.

Nothing supports us more than your feedback. If everything has gone well and you've enjoyed your time with us, we would be extremely grateful if you could leave us a review. Equally if there is something you're not happy with, please email paul@yiayias.co.uk so we can make this right.

Please take a minute to scan below and leave us a review.
Thank you!

