

Estiatoria Yia Sou: Greek Gastronomy on Queen Mary

Mr. Emmanuel and Christos Offer a Healthy Cuisine at Its Best

"Yia Sou" Means "Hello" in Greek: A Welcoming Tradition

Award Winning Mediterranean Seabass Grilled to Perfection

Recently, Magazine Destination, Montreal By Night Journal visited Estiatoria Yia Sou and discovered a true winner serving authentic Greek cuisine at its best.

This Place has just celebrated three years of success at the same address. It is no wonder that, at lunchtime, 90% of the customers are regular patrons. It has a capacity of over 175 patrons including a large patio and terrace when weather permits.

Under the superb direction of two excellent entrepreneurs, Mr. Emmanuel Chatzidakis, as well as his brother Christos whose family origin is from sunny Island of Crete in Greece. They are ably assisted by a devoted staff making sure that every patron is treated like a special person.

Estiatoria Yia Sou is located a few minutes away from the hustle and bustle of Decarie Boulevard on Queen Mary and boasts having in its kitchen a talented Executive Chef. Chef Terry brings more than thirty years of experience and it shows in the presentation of their gigantic menu.

Let's elaborate on the menu: Twelve different Hors d'oeuvres (hot and cold) are for you to enjoy including the Tzatziki prepared with cucumbers, garlic and yoghurt, the Taramosalata prepared with fish roe, lemon juice & olive oil, the Kopanisti made with feta cheese and red pepper curry and the ever popular Traditional Humus chickpea puree with roasted garlic and Tahini (sesame butter).

At your next visit, ask to be served the popular Saganaki cheese (Flambeed with fanfare at your table), now that's Greek to me!

Three different salads grace the menu: The popular Yia Sou House Salad, the Caesar Salad and the Salata Horiatiiki (Greek Salad), a real delight for the eyes and the palate.

What makes this Place in a class of its own is their famous Seafood and Meat Entrées Appetizers. It includes more than twelve different suggestions such as the lightly floured fried squid (Kalamaria), the Grilled Octopus (Oktapodi) or the Greek Sausage (Loukaniko).

Fine cuisine Grecque à prix modérés rue Queen Mary

Estiatoria Yia Sou offre une expérience inoubliable à chaque visite. Ouvert depuis 3 ans par les sympathiques propriétaires, messieurs Emmanuel et Christos Chatzidakis, ce restaurant offre la gastronomie grecque, une des plus saines au monde. Une terrasse et un restaurant peuvent accueillir plus de 175 convives confortablement.

The A la Carte Menu suggests from the Grill nine different offerings such as the skewered and grilled Brochette Filet Mignon or the 10oz Grain fed Veal Shops.

Estiatoria Yia Sou excels in preparing their tasty Surf & Turf: A tender Filet Mignon (served with three butterfly shrimps), it is meant for the big appetite.

A good way to introduce yourself to Greek feast is to order the, Pikilia (hot or cold) a combination of Tzatziki, Taramosalata, Humus, Dolmades, Kopanisti, Spanakopita, Tiropitakia served with feta, black olives (Kalamata), tomatoes and cucumbers), it is worth the trip.

For the seafood lover, ask the Chef to prepare for you his famous catch of the day or the Mediterranean Seabass served as a whole, fresh from the market, grilled and cooked to perfection, it is a definite award winning presentation.

For this little corner of Greece serving an excellent cuisine with style and a service done with friendliness without compromise, Magazine Destination Montreal by Night Journal takes great pleasure in awarding Estiatoria Yia Sou a definite four star rating (out of five).

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