

COLD APPETIZERS

ONE CHOICE OF ANY SPREAD 9.50
(Served with grilled pita breads.)

TZATZIKI
Greek yogurt, dill, garlic and cucumbers.

KOPANISTI
Spicy red pepper and Greek feta purée.

TARAMOSALATA*
Greek caviar from aged and cured carp roe.

OLIVE + FETA TAPENADE
Whipped Greek feta and colossal Kalamata olives.

MIX OF COLD SPREADS (four) 20
Mix of all four of our signature spreads listed above.
Served with grilled pitas, tomatoes, cucumbers and olives.

COLD BEAN SALAD 12
Mixed beans in olive oil and vinegar.

GREEK FETA + OLIVES 12
Greek feta and colossal Kalamata olives.

COLOSSAL KALAMATA OLIVES 9
Olives in olive oil and fresh Greek oregano.

COLD VEGETARIAN DOLMADES 12
Homemade vine leaves stuffed with rice and fresh herbs. Served with tomatoes, cucumbers and tzatziki.

COLD PIKILIA 30
Served with our **four** signature cold spreads, feta, dolmades, bean salad, spanakopita, black olives, tomatoes, cucumbers, pepperoncinis and pitas.

*TARAMOSALATA CONTAINS FISH EGGS

HOT APPETIZERS

LENTIL SOUP 7.50 with feta 9.50
Chef's famous lentil soup made from a rich and thick vegetarian tomato broth.

CHEF'S SPANAKOPITA 16
A Greek classic, made with crispy layers of phyllo, feta and ricotta cheese, seasoned spinach and fine herbs.

GRILLED PORTOBELLO MUSHROOMS 16 add feta 18
With roasted peppers, drizzled in olive oil and balsamic reduction.

SAGANAKI FLAMBÉ 21
Kefalotiri cheese flambéed tableside.

FETA + GARLIC PITAS 12
Garlic pita breads baked with feta cheese.

FRIED ZUCCHINI CHIPS 18
Thinly sliced, floured, fried and served with tzatziki.

GRILLED VEGETABLES 22 with feta 26
Medley of seasonal grilled peppers and grilled zucchini drizzled in extra virgin olive oil and balsamic reduction.

SALADS

SIDE 10 SMALL 14 LARGE 20

GREEK "HORIATIKI" SALAD
Organic vine tomatoes, english cucumbers, red onions, Greek feta, black Kalamata olives, fresh Greek oregano and extra virgin olive oil vinaigrette.

YIA SOU HOUSE SALAD
Fresh lettuce, mixed greens, tomatoes, english cucumbers, shredded carrots and red cabbage, Greek feta, black Kalamata olives, and homemade honey dijon dressing.

CHICKEN SALAD 26
Add a grilled chicken filet, chicken gyro or authentic gyro to any of our delicious salads.

MEAT + SEAFOOD ENTRÉES

CHICKEN GYRO (meat only 1lb.) 24
Marinated filets of juicy white chicken breast sliced from the rotisserie.

AUTHENTIC GYRO (meat only 1lb.) 24
Marinated tender pork and lamb filets sliced from the rotisserie.

GREEK PORK SAUSAGE 20
Grilled sausage served with a side of dijon.

GREEK "TAVERNA" CHICKEN
Four pounds of our famous Greek style, Grade-A, grain fed free range chicken. Marinated, seasoned & grilled to perfection!
Half 20 Whole 39
PLEASE ALLOW AMPLE COOKING TIME


FRIED CALAMARI 22
Lightly floured and fried to perfection.

GRILLED OCTOPUS 30
With capers, diced onions and peppers.

PORTUGUESE SARDINES 20
Grilled whole, drizzled in lemon and olive oil.

GRILLED JUMBO SHRIMP 22
Grilled and served with a side of garlic butter.

MEAT PIKILIA 109\$
(for 4 people)
Half Taverna chicken, grilled pork sausage, four grilled lamb chops, authentic gyro, chicken gyro and tzatziki.

We **DO NOT** precook our meats. Please allow ample cooking time as everything is prepared fresh, just for you! Please consult with your server about any **GLUTEN or ALLERGY** concerns.  = VEGETARIAN

All platters are subject to a 6.79\$ sharing charge, which includes an extra soup or salad of your choice.

FROM THE SEA

The "From the Sea" platters below are served with rice, oven roasted potatoes and a choice of a Lentil Soup, Greek salad or House salad. Replace rice and potatoes by grilled vegetables for 6\$

GRILLED PORTUGUESE SARDINES 32
Fresh sardines grilled whole and drizzled in lemon and olive oil.

PANKO CRUSTED FILET OF SOLE 32
Filet of sole lightly crusted in panko bread crumbs and pan fried.

FRESH GRILLED ATLANTIC SALMON PAVÉ 39
Non hormonal, non-antibiotic salmon garnished with tomato and onion sauté.

CATCH OF THE DAY M/P
Ask your server for all the details.

FRIED CALAMARI 34
Floured, fried and served with cocktail sauce.

GRILLED OCTOPUS 42
On a bed of capers, diced onions and peppers

GRILLED JUMBO SHRIMP 34
Grilled jumbo shrimp served with a side of garlic butter.

FISHERMAN'S PLATTER FOR TWO 79
Grilled salmon pavé, fried calamari and four grilled jumbo shrimp. Includes a second soup or salad.

FROM THE LAND

The "From the Land" platters below are served with rice, oven roasted potatoes and a choice of a Lentil Soup, Greek salad or House salad. Replace rice and potatoes by grilled vegetables for 6\$

GRILLED LAMB CHOPS 42
Four succulent Québec fresh lamb chops grilled to order.

ANGUS "AAA" RIB STEAK 42
12oz tender and juicy bone-in rib steak aged for 28 days.

GRILLED PORK SAUSAGE PLATTER 32
Imported Greek sausage, grilled and served with dijon mustard.

"MY BIG GREEK" HOUSE SPECIAL 49
House special served with grilled chicken filet, two lamb chops, two grilled jumbo shrimp, tzatziki and garlic butter.

CHICKEN BROCHETTE 28
Cubed chicken filets skewered with onions and peppers and served with tzatziki.

GRILLED CHICKEN + SHRIMP 40
A grilled juicy chicken filet and three grilled jumbo shrimp served with garlic butter and tzatziki.

MIXED GRILL FOR TWO 79
Half Taverna chicken, four grilled lamb chops and four grilled jumbo shrimp. Includes a second soup or salad.

ENHANCE YOUR MEAL COCKTAIL SAUCE 2.50 GARLIC BUTTER 2.75 TOMATO + ONION SAUTÉ 6.50
THREE GRILLED JUMBO SHRIMP 12 EXTRA LAMB CHOP 7.50 HOMEMADE HOT SAUCE 2 2oz SIDE DIP 2.75

STEAK + FRIES 36\$
TENDER AND JUICY 12oz BONE-IN 28 DAY AGED "AAA" ANGUS RIB STEAK. SERVED WITH A SIDE OF OUR CHEF'S FAMOUS TZATZIKI SAUCE AND OUR THICK-CUT STEAK FRIES.

SOUVLAKI + GYRO PLATTERS

The "Souvlaki + Gyro Platters" below are served with rice, fries, tzatziki and a choice of a Lentil Soup, Greek salad or House salad. Replace the rice and fries by our grilled vegetables for 6\$

- #1 One Lamb Souvlaki Stick 20...in pita 21.50
- #2 Two Lamb Souvlaki Sticks 29...in pitas 32
- #3 One Pork Souvlaki Stick 18...in pita 19.50
- #4 Two Pork Souvlaki Sticks 24...in pitas 27
- #5 Chicken Gyro Platter 22...in pita 20.50
- #6 Two Chicken Gyro Pitas 30
- #7 Authentic Gyro Platter 22...in pita 20.50
- #8 Two Authentic Gyro Pitas 30
- #9 Grilled Vegetarian Platter 18...in pita 19.50
- #10 Two Grilled Vegetarian Pitas 27
- #11 One Chicken Souvlaki Stick 19...in pita 20.50
- #12 Two Chicken Souvlaki Sticks 26...in pitas 29

CHEF'S SPECIALS

The "Chef's Specials" below are served with rice, oven roasted potatoes and a choice of a Lentil Soup, Greek salad or House salad. Replace rice and potatoes by our grilled vegetables for 6\$

CRETAN MOUSSAKA 34
Baked casserole layered with potatoes, zucchini, eggplant, minced veal, minced lamb and topped with bechamel sauce.

CHEF'S SPANAKOPITA 28
Greek specialty made with layers of delicious crispy phyllo, feta and ricotta cheese, seasoned spinach and fine herbs.

VEGETARIAN PLATTER FOR TWO 69
Chef's spanakopita, dolmades, grilled portobello mushrooms, zucchini chips and tzatziki. Includes a second soup or salad.

SIDES + EXTRAS

- Pork Stick Pita 8
- Lamb Stick Pita 10.50
- Chicken Stick Pita 9
- Chicken Gyro Pita 9.50
- Authentic Gyro Pita 9.50
- Grilled Veggie Pita 8
- Pork Stick with tzatziki 6.50
- Lamb Stick with tzatziki 9
- Chicken Stick with tzatziki 7.50
- French Fries 5.50
- Baked Greek Rice 5.50
- Greek Oven Roasted Potatoes 5.50
- Half Portion of Grilled Vegetables 12 with feta 14
- Pepperoncini Peppers 7
- Order of Pita Breads 3.50
- Garlic Pita Breads 6.50

BEVERAGES

CANNED SODAS: COKE (classic, diet or zero), SPRITE (regular or zero), GINGER ALE or ICED TEA 3.50 HEINZ CLASSIC TOMATO JUICE 3.50
ZAGORI SPARKLING WATER 330ml 3.50 ZAGORI SPARKLING WATER 750ml 6.75 ZAGORI FLAT MINERAL WATER 500ml 3 ZAGORI FLAT MINERAL WATER 1 Litre 5.75
LOUX GREEK SPARKLING LEMONADE 3.50 LOUX GREEK SPARKLING ORANGE 3.50
NON - ALCOHOLIC "VIRGIN" DRINKS: Strawberry Daiquiri, Piña Colada, Bloody Caesar 5.75

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