

COLD APPETIZERS

ONE CHOICE OF ANY SPREAD 8

TZATZIKI

Greek yogurt, dill, garlic and cucumbers.

KOPANISTI

Spicy red pepper and Greek feta purée.

TAMOSALATA*

Greek caviar from aged and cured carp roe.

GREEK SPINACH DIP

Greek yogurt, feta, spinach and sour cream.

OLIVE + FETA TAPINADE

Whipped Greek feta and colossal Kalamata olives.

MIX OF COLD SPREADS (three) 12 (five) 16

Choice of three or five of our signature spreads from above. Served with grilled pitas, tomatoes, cucumbers and olives.

MIXED BEAN SALAD 10

Marinated in olive oil and vinegar.

GREEK FETA + OLIVES 12

Greek feta and colossal Kalamata olives.

COLOSSAL KALAMATA OLIVES 8

Olives in olive oil and fresh Greek oregano.

CHEF'S VEGETARIAN DOLMADES 12

Homemade vine leaves stuffed with rice and fresh herbs. Served with tomatoes, cucumbers and tzatziki.

COLD PIKILIA 22

Served with all **five** of our signature cold spreads, feta, dolmades, bean salad, Chef's Spanakopita, olives, tomatoes, cucumbers and pepperoncinis.

TAMOSALATA CONTAINS FISH EGGS

HOT APPETIZERS

SAGANAKI FLAMBÉ 15

Cretan kefalograviera cheese floured,

fried & flambéed tableside... **OPA!**

CHEF'S SPANAKOPITA 12

A classic dish made with layers of crispy phyllo, seasoned spinach, Greek feta & ricotta.

GRILLED VEGETABLES 16 **with feta** 20

A medley of grilled peppers, zucchini, broccoli, cauliflower & sautéed onions drizzled in olive oil & balsamic reduction.

SANTORINI FRITTERS 14

Delicious fritters made with tomatoes, zucchini, feta cheese & served with tzatziki.

FRIED ZUCCHINI CHIPS 14

Thinly sliced, floured, fried & served with tzatziki.

GRILLED PORTOBELLO MUSHROOMS 12

With roasted red peppers, drizzled in olive oil & balsamic reduction.

BAKED "GIGANTES" LIMA BEANS 16 **with feta** 20

Giant lima beans baked in tomato sauce, fresh herbs and spices.

SOUPS + SALADS

LENTIL SOUP 6 **with feta** 8

Our famous lentil soup made from a rich and thick tomato broth.

SOUP OF THE DAY 6 **with feta** 8

Our Chef's renowned daily soups. Ask your server for details.

SIDE 8 SMALL 12 LARGE 18

GREEK "HORIATIKI" SALAD

Organic vine tomatoes, cucumbers, red onions, Greek feta, colossal olives, fresh Greek oregano and extra virgin olive oil vinaigrette.

YIA SOU HOUSE SALAD

Iceberg lettuce, mixed greens, tomatoes, cucumbers, red cabbage, carrot, Greek feta, colossal olives and homemade honey dijon dressing.

CAESAR SALAD

Romaine hearts, parmesan flakes, grated parmesan cheese, homemade garlic roasted croutons and our signature caesar dressing.

CHICKEN SALAD 20

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

ALL OUR HOMEMADE DRESSINGS ARE AVAILABLE FOR PURCHASE

MEAT ENTRÉES

SOUTZOUKAKIA 16

Lamb & veal meatballs on rice & in tomato sauce.

CHICKEN GYRO (only meat 1lb.) 18

Chicken filets sliced from the rotisserie.

AUTHENTIC GYRO (only meat 1lb.) 18

Pork + lamb filets sliced from the rotisserie.

GRILLED PORK SAUSAGE 14

Greek 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 16 Whole 30

PLEASE ALLOW AMPLE COOKING TIME

FRIENDLY SHARING

MEAT PIKILIA 86

A half Taverna grilled chicken, four grilled lamb chops, four soutzoukakia, authentic gyro, chicken gyro & tzatziki.

SEAFOOD PIKILIA 84

Grilled octopus, fried calamari, four grilled sardines, four jumbo shrimp, fried atherina, tzatziki, cocktail sauce & garlic butter.

PIKILIA EARTH + SEA 99

A half Taverna grilled chicken, four grilled lamb chops, four soutzoukakia, fried atherina, octopus, calamari, tzatziki & cocktail sauce.

SEAFOOD ENTRÉES

FRIED CALAMARI 18

Lightly floured & fried to perfection.

FRIED ATHERINA FISH 16

Delicious tiny fish, floured & fried whole.

PORTUGUESE SARDINES 16

Grilled whole, drizzled in lemon & olive oil.

GRILLED JUMBO SHRIMP 20

Grilled & served with a side of garlic butter.

GRILLED OCTOPUS 20

Our delicious octopus is marinated then baked to ensure tenderness before it is grilled just for you. Lightly drizzled in fresh lemon & extra virgin olive oil, & served on a bed of white onions & Santorini capers.

* All platters below are subject to a **5\$** sharing charge, which will include 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 Soup or a Greek, House or Caesar salad. Replace rice and potatoes with baked beans or grilled vegetables for 4\$

MEDITERRANEAN SEA BASS 36

Fresh 1 pound grilled sea bass served whole or deboned & fileted.

GRILLED PORTUGUESE SARDINES 26

Fresh sardines grilled whole and drizzled in lemon & olive oil.

Ⓚ GRILLED SUSHI GRADE SALMON PAVÉ 32

Non hormonal, non antibiotic kosher salmon with tomato & onion sauté.

CATCH OF THE DAY M/P

Fresh catch everyday. Ask your server for pricing and details.

FRIED CALAMARI 24

Floured, fried and served with cocktail sauce.

GRILLED OCTOPUS 30

Served on a bed of onions and Santorini capers.

GRILLED JUMBO SHRIMP 30

Grilled jumbo shrimp served with a side of garlic butter.

FISHERMAN'S PLATTER FOR TWO 72

Mediterranean Sea Bass, grilled octopus 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 Soup or a Greek, House or Caesar salad. Replace rice and potatoes with baked beans or grilled vegetables for 4\$

GRILLED LAMB CHOPS 32

Four succulent Québec fresh lamb chops grilled to order.

ANGUS "AAA" RIB STEAK 32

12 oz tender and juicy bone-in rib steak aged for 28 days.

TOMAHAWK PORK CHOPS (one) 24 (two) 34

Marinated, bone-in, one inch thick pork chops grilled perfectly!

YIA SOU HOUSE SPECIAL 39

House special served with grilled chicken filet, two lamb chops, two grilled jumbo shrimp, tzatziki and garlic butter.

CHICKEN BROCHETTE 22

Cubed chicken filets skewered with onions and peppers and served with tzatziki.

GRILLED CHICKEN + SHRIMP 34

A grilled juicy chicken filet and three grilled jumbo shrimp served with a side of garlic butter.

MIXED GRILL FOR TWO 64

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 2.⁵⁰ TOMATO + ONION SAUTÉ 5.⁵⁰
THREE GRILLED JUMBO SHRIMP 12 EXTRA LAMB CHOP 5.⁵⁰ PEPPERCORN SAUCE 2.⁵⁰ 2 oz SIDE DIP 2.⁵⁰

STEAK + FRIES 26.^{95\$}

TENDER AND JUICY 12 oz BONE-IN 28 DAY AGED "AAA" ANGUS RIB STEAK. SERVED WITH A SIDE OF HOMEMADE THREE PEPPERCORN 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 Soup or a Greek, House or Caesar salad. Replace rice and fries for baked beans or grilled vegetables for 4\$

- #1 One Lamb Souvlaki Stick 16.⁵⁰...in pita 17.⁵⁰
- #2 Two Lamb Souvlaki Sticks 23.⁵⁰...in pitas 25.⁵⁰
- #3 One Pork Souvlaki Stick 14.⁵⁰...in pita 15.⁵⁰
- #4 Two Pork Souvlaki Sticks 19.⁵⁰...in pitas 21.⁵⁰
- #5 Chicken Gyro Platter 17...in pita 17
- #6 Two Chicken Gyro Pitas 24
- #7 Authentic Gyro Platter 17...in pita 17
- #8 Two Authentic Gyro Pitas 24
- #9 Grilled Vegetarian Platter 14.⁵⁰...in pita 15.⁵⁰ ♻️
- #10 Two Vegetarian Pitas 21.⁵⁰ ♻️
- #11 One Chicken Souvlaki Stick 15.⁵⁰...in pita 16.⁵⁰
- #12 Two Chicken Souvlaki Sticks 21.⁵⁰...in pitas 23.⁵⁰

CHEF'S SPECIALS

The "Chef's Specials" platters below are served with rice, oven roasted potatoes and a choice of a Soup or a Greek, House or Caesar salad. Replace rice and potatoes by baked beans or grilled vegetables for 4\$

CRETAN MOUSSAKA 22

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

♻️ CHEF'S SPANAKOPITA 22

Classic Greek specialty made with layers of delicious crispy phyllo, seasoned spinach, Greek feta, ricotta and fine herbs.

♻️ VEGETARIAN PLATTER FOR TWO 54

Spanakopita, Santorini fritters, grilled portobello mushrooms, zucchini chips and tzatziki. Includes a second soup or salad.

SIDES + EXTRAS

- Pork Stick 5.⁵⁰
- Chicken Stick 6.²⁵
- Lamb Stick 7.⁵⁰
- Pork Pita 6.⁵⁰
- Chicken Stick Pita 7.²⁵
- Lamb Pita 8.⁵⁰
- Chicken Gyro Pita 7.⁵⁰
- Authentic Gyro Pita 7.⁵⁰
- Vegetarian Pita 6.⁵⁰
- Thick-Cut Steak Fries 4
- Baked Greek Rice 4
- Oven Roasted Potatoes 4
- Half Portion Grilled Vegetables 8 with feta 10
- Pepperoncini Peppers 5
- Garlic Pitas 6 with feta 8
- Half Portion Giant Baked Beans 8 with feta 10

BEVERAGES

CANNED SODAS: COKE (classic, diet or zero), SPITE (regular or zero), GINGERALE, TONIC or SODA 3 ZAGORI SPARKLING WATER 330ml 3 ZAGORI SPARKLING WATER 750ml 6 ZAGORI MINERAL WATER 500ml 2.⁵⁰ ZAGORI MINERAL WATER 1 Litre 4.⁵⁰ LOUX GREEK SPARKLING LEMONADE 3 LOUX GREEK SPARKLING ORANGE 3 LOUX NATURAL SWEETENED ICED TEA 3 VIRGIN: DAQUIRI, CAESAR OR COLADA 5

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