

COLD APPETIZERS

ONE CHOICE OF ANY SPREAD 7

TZATZIKI

Greek yogurt, dill, cucumbers and garlic. Great with meat and poultry.

TARAMOSALATA*

Aged and cured carp roe caviar. Delicious with grilled pitas.

KOPANISTI

Red pepper and feta purée. Fantastic with ouzo.

SKORDALIA

Potato purée with lots of garlic. Compliments fried fish and seafood.

FETA & OLIVE TAPENADE

Whipped feta and Kalamata olive spread. Wonderful with beer.

*Taramosalata contains fish eggs

TRINITY OF SPREADS 12

Choice of any three of our spreads.

GREEK FETA & OLIVES 12

Greek feta and colossal Kalamata olives.

COLOSSAL KALAMATA OLIVES 6

Olives in olive oil and fresh Greek oregano.

VEGETARIAN DOLMADES 12

Vine leaves stuffed with rice & fresh herbs.
Served with tomatoes, cucumbers and tzatziki.

COLD PIKILIA 19

With tzatziki, taramosalata, kopanisti, skordalia, olive & feta tapenade, dolmades, spanakopita, feta, Kalamata olives, tomatoes and cucumbers.

HOT APPETIZERS

SOUP OF THE DAY 5

Ask your server for all the details.

LENTIL SOUP 5 with feta 8

Our famous lentil soup made from a vegetarian tomato broth.

SAGANAKI FLAMBÉ 14

Cretan kefalograviera cheese fried and flambéed tableside.

FRIED ZUCCHINI CHIPS 12

Thinly sliced zucchini fried and served with tzatziki.

CHEF'S SPANAKOPITA 12

Spinach pie made with layers of crispy phyllo, feta, ricotta and fine herbs.

GRILLED PORTOBELLO 10

Portobello mushrooms grilled and served with roasted red peppers and in a balsamic reduction.

GRILLED VEGETABLES 12 with feta 16

A medley of grilled peppers, zucchini and eggplant drizzled in olive oil and balsamic reduction.

HOT PIKILIA 49

With fried zucchini, grilled vegetables, grilled portobellos, Chef's spanakopita, dolmades, tomatoes, cucumbers, olives and tzatziki.

MEAT APPETIZERS

GREEK SAUSAGE 15

Grilled pork sausage served with dijon.

AUTHENTIC GYRO MEAT 16

Pork & lamb filets sliced from the rotisserie.

CHICKEN GYRO MEAT 16

Chicken filets sliced from the rotisserie.

GREEK "TAVERNA" CHICKEN

Four pounds of our famous Greek style chicken grilled to absolute perfection.

Please allow ample cooking time.

Half 15 Whole 29

SOCIAL SHARING

MEAT PIKILIA 74

With four grilled lamb chops, half Taverna chicken, authentic gyro, chicken gyro, Greek sausage & tzatziki

SEAFOOD PIKILIA 74

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

PIKILIA EARTH & SEA 94

With four grilled lamb chops, half Taverna chicken, Greek sausage, grilled octopus, fried calamari, four grilled jumbo shrimp & tzatziki.

SEAFOOD APPETIZERS

FRIED CALAMARI S/15 L/20

Lightly floured & fried to absolute perfection.

GRILLED JUMBO SHRIMP 20

Six shrimp served with a side of garlic butter.

PORTUGUESE SARDINES 15

Grilled whole & drizzled in lemon and olive oil.

GRILLED OCTOPUS 16

Our delicious grilled octopus is marinated and baked first to ensure tenderness, before it is grilled for you. Drizzled in an olive oil vinaigrette and served on a bed of onions and Santorini capers.

SALADS

SMALL 11 LARGE 16 Add a grilled chicken filet or chicken gyro to any salad for 6\$

GREEK HORIATIKI

Fresh vine tomatoes, cucumbers, red onions, Greek feta, Kalamata olives, Greek oregano and extra virgin olive oil vinaigrette.


YIA SOU HOUSE SALAD

Romaine hearts, iceberg, tomatoes, cucumbers, red cabbage, carrot, Greek feta, Kalamata olives and homemade honey dijon dressing.

CAESAR SALAD

Romaine hearts, parmesan cheese, kefalograviera cheese, homemade garlic croutons and our signature caesar dressing.

All our delicious homemade dressings are available for purchase.

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 your GLUTEN or ALLERGY concerns.  = VEGETARIAN

EST. GREEK
LIVELONG.

FROM THE SEA

The "From the Sea" platters below are served with rice and oven roasted potatoes and a choice of a soup or a greek, house or caesar salad. Replace rice and potatoes for grilled vegetables 3\$

MEDITERRANEAN SEA BASS 34

One pound grilled sea bass served whole or fileted.

BAKED TILAPIA FILET 26

Baked and garnished with sautéed marinara sauce.

GRILLED SALMON PAVÉ 26

Atlantic salmon garnished with sautéed marinara sauce.

GRILLED PORTUGUESE SARDINES 24

Grilled whole and drizzled in olive oil and lemon.

FRIED CALAMARI 22

Lightly floured and fried. Served with homemade cocktail sauce.

GRILLED OCTOPUS 26

Served on a bed of onions and Santorini capers.

GRILLED JUMBO SHRIMP 30

Six shrimp served with a side of garlic butter.

FISHERMAN'S PLATTER FOR TWO 69

Mediterranean sea bass, grilled octopus and four jumbo shrimp.

FROM THE LAND

The "From the Land" platters below are served with rice and oven roasted potatoes and a choice of a soup or a Greek, house or caesar salad. Replace rice and potatoes for grilled vegetables 3\$

ANGUS FILET MIGNON 39

Premium 8oz filet in a sautéed red wine mushroom sauce.

ANGUS "AAA" RIB STEAK 29

12oz tender and juicy bone-in Angus rib steak.

GRILLED LAMB CHOPS 28

Quebec fresh and grilled to perfection.

CHICKEN BROCHETTE 20

Chicken breast skewered with peppers and onions.

GRILLED CHICKEN & SHRIMP 30

Grilled chicken filet and three jumbo shrimp.

MIXED GRILL FOR TWO 62

Half Taverna chicken, four lamb chops and four jumbo shrimp.

ENHANCE YOUR EXPERIENCE COCKTAIL SAUCE 2 GARLIC BUTTER 2 SAUTÉED MARINARA SAUCE 5
THREE GRILLED JUMBO SHRIMP 12 SAUTÉED MUSHROOMS 6 PEPPERCORN SAUCE 2 2oz SIDE DIP 2

STEAK & FRIES 26\$

OUR MOST POPULAR SPECIAL IS BACK. 12oz TENDER AND JUICY ANGUS RIB STEAK, SERVED WITH HOMEMADE PEPPERCORN SAUCE AND OUR THICK CUT STEAK FRIES.

SOUVLAKI PLATTERS

The "Souvlaki 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 grilled vegetables 3\$

- #1 One Lamb Souvlaki Stick 15...in pita 16
- #2 Two Lamb Souvlaki Sticks 20...in pitas 22
- #3 One Pork Souvlaki Stick 14...in pita 15
- #4 Two Pork Souvlaki Sticks 18...in pitas 20
- #5 Chicken Gyro Platter 16...in pita 16
- #6 Two Chicken Gyro Pitas 22
- #7 Authentic Gyro Platter 16...in pita 16
- #8 Two Authentic Gyro Pitas 22
- #9 Vegetarian Platter 14...in pita 15 
- #10 Two Vegetarian Pitas 20 
- #11 One Chicken Souvlaki Stick 15...in pita 16
- #12 Two Chicken Souvlaki Sticks 20...in pitas 22

BEVERAGES

GLASS BOTTLE 237ml COKE,	ZAGORI SPARKLING WATER 250ml 3	LOUX GREEK SPARKLING LEMONADE 3
DIET COKE OR SPRITE 2.5	ZAGORI SPARKLING WATER 750ml 6	LOUX GREEK SPARKLING ORANGE 3
CANNED SODAS 2.5	ZAGORI MINERAL WATER 500ml 2.5	HOMEMADE DAVID'S TEA® ICED TEA 3
OASSIS JUICES 2.5	ZAGORI MINERAL WATER 1 litre 4.5	HEINZ TOMATO JUICE 2.5

CHEF'S SPECIALS

The "Chef's Specials" below are served with rice, oven roasted potatoes and a choice of a soup or a Greek, house or caesar salad. Replace rice and oven roasted potatoes for grilled vegetables 3\$

CRETAN MOUSSAKA 20

Layered casserole with potatoes, zucchini, eggplant, minced veal and lamb and topped with bechamel sauce then baked.

CHEF'S SPANAKOPITA 20

A classic casserole pie made with layers of phyllo, seasoned spinach, feta, Greek ricotta and fine herbs.

SIDES & EXTRAS

Pork Stick 5	French Fries 4
Chicken Stick 5.5	Greek-Style Rice 4
Lamb Stick 6	Oven Roasted Greek Potatoes 4
Pork Pita 6.5	Half Portion Grilled Vegetables 7
Chicken Stick Pita 7	Side Starter Salad 7
Lamb Pita 7.5	Garlic Pitas 4 with feta 7
Chicken Gyro Pita 7	Pepperoncini Peppers 5
Authentic Gyro Pita 7	
Vegetarian Pita 6.5	