

# 514.488.4222

LE MENU "A LA CARTE" EST DISPONIBLE AUSSI POUR LIVRAISON /  
THE ENTIRE "A LA CARTE" MENU IS ALSO AVAILABLE FOR DELIVERY

## SPECIAUX LIVRAISON / DELIVERY SPECIALS

### COMBO A 15.95

#### 2 SOUVLAKI PITAS

PORC ou/or VEGGIE

+1 FRITE / FRIES

+1 COKE

Ajoutez 1\$ pour  
chaque pita au  
poulet ou gyro et  
1.50\$ pour chaque  
pita à l'agneau.



### COMBO B 29.95

#### 4 SOUVLAKI PITAS

PORC ou/or VEGGIE

+2 FRITE / FRIES

+2 COKE

Ajoutez 1\$ pour  
chaque pita  
au poulet ou  
gyro et 1.50\$  
pour chaque  
pita à l'agneau.



### COMBO C 33.95

#### DEMI POULET TAVERNA

+1 PET. SALADE GRECQUE pour/for 2

+TZATSIKI

+1 FRITE/FRIES



### COMBO D 52.95

#### POULET TAVERNA ENTIER

+1 GR. SALADE GRECQUE

+TZATSIKI

+2 FRITES/FRIES



### COMBO E 45.95

#### 2 ASS. BROCHETTE DE POULET

Servies avec riz, patates grecques roties, tzatziki  
et soupe ou salade.

+ 2 COKE



### COMBO F 52.95

#### 8 CÔTELETTES D'AGNEAU

+1 PET. SALADE GRECQUE  
pour/for 2

+1 FRITE/FRIES



### HEURES DE LIVRAISON / DELIVERY HOURS

Dimanche à Mercredi de 11h à 21h45

et Jeudi à Samedi de 11h à 22h15

### LIVRAISON GRATUITE / FREE DELIVERY

Territoire Limité / Limited Territory

15\$ ACHAT / PURCHASE MINIMUM



Yiasou.ca

## 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.<sup>50</sup> GARLIC BUTTER 2.<sup>50</sup> TOMATO + ONION SAUTÉ 5.<sup>50</sup>  
THREE GRILLED JUMBO SHRIMP 12 EXTRA LAMB CHOP 5.<sup>50</sup> PEPPERCORN SAUCE 2.<sup>50</sup> 2 oz SIDE DIP 2.<sup>50</sup>

## STEAK + FRIES 26.<sup>95</sup>

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.<sup>50</sup>...in pita 17.<sup>50</sup>
- #2 Two Lamb Souvlaki Sticks 23.<sup>50</sup>...in pitas 25.<sup>50</sup>
- #3 One Pork Souvlaki Stick 14.<sup>50</sup>...in pita 15.<sup>50</sup>
- #4 Two Pork Souvlaki Sticks 19.<sup>50</sup>...in pitas 21.<sup>50</sup>
- #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.<sup>50</sup>...in pita 15.<sup>50</sup> ♻️
- #10 Two Vegetarian Pitas 21.<sup>50</sup> ♻️
- #11 One Chicken Souvlaki Stick 15.<sup>50</sup>...in pita 16.<sup>50</sup>
- #12 Two Chicken Souvlaki Sticks 21.<sup>50</sup>...in pitas 23.<sup>50</sup>

## 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.<sup>50</sup>
- Chicken Stick 6.<sup>25</sup>
- Lamb Stick 7.<sup>50</sup>
- Pork Pita 6.<sup>50</sup>
- Chicken Stick Pita 7.<sup>25</sup>
- Lamb Pita 8.<sup>50</sup>
- Chicken Gyro Pita 7.<sup>50</sup>
- Authentic Gyro Pita 7.<sup>50</sup>
- Vegetarian Pita 6.<sup>50</sup>
- 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.<sup>50</sup> ZAGORI MINERAL WATER 1 Litre 4.<sup>50</sup> 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