

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.

OLIVE + FETA TAPENADE

Whipped Greek feta and colossal Kalamata olives.

MIX OF COLD SPREADS (four) 16

Choice of a mix of four of our signature spreads from above. Served with grilled pitas, tomatoes, cucumbers and olives.

COLD BEAN SALAD 10

Mixed beans 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.

COLD VEGETARIAN DOLMADES 12

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

COLD PIKILIA 24

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

*TAMOSALATA CONTAINS FISH EGGS

HOT APPETIZERS

LENTIL SOUP 6.⁵⁰ with feta 8.⁵⁰

Our Chef's famous lentil soup made from a very rich and thick tomato broth.

CHEF'S SPANAKOPITA 12

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

GRILLED PORTOBELLO MUSHROOMS 12 add feta 14

With roasted peppers, drizzled in olive oil and balsamic reduction.

FETA + GARLIC PITAS 10

Oven baked pita breads drizzled in garlic butter and crumbled feta cheese.

FRIED ZUCCHINI CHIPS 15

Thinly sliced, floured, fried and served with tzatziki.

GRILLED VEGETABLES 16 with feta 20

Medley of seasonal grilled peppers and grilled zucchini drizzled in extra virgin olive oil and balsamic reduction.

SALADS

SIDE 8 SMALL 12 LARGE 18

*CAESAR DRESSING CONTAINS EGGS

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

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

CAESAR SALAD*

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

CHICKEN SALAD 21

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

* ALL OUR HOMEMADE SALAD DRESSINGS ARE AVAILABLE FOR PURCHASE *

MEAT + SEAFOOD ENTRÉES

CHICKEN GYRO (meat only 1lb.) 20

Chicken filets sliced from the rotisserie.

AUTHENTIC GYRO (meat only 1lb.) 20

Pork and lamb filets sliced from the rotisserie.

GREEK PORK SAUSAGE 18

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 17 Whole 32

PLEASE ALLOW AMPLE COOKING TIME

FRIED CALAMARI 18

Lightly floured and fried to perfection.

PORTUGUESE SARDINES 18

Grilled whole, drizzled in lemon and olive oil.

GRILLED JUMBO SHRIMP 20

Grilled and served with a side of garlic butter.

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 by grilled vegetables for 4\$

GRILLED PORTUGUESE SARDINES 28

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

PANKO CRUSTED FILET OF SOLE 26

Fresh sole lightly crusted in panko bread crumbs and pan fried.

GRILLED SALMON PAVÉ (SUSHI GRADE) 34

Non hormonal/antibiotic kosher salmon with tomato & onion sauté.

FRIED CALAMARI 26

Floured, fried and served with cocktail sauce.

GRILLED JUMBO SHRIMP 30

Grilled jumbo shrimp served with a side of garlic butter.

FISHERMAN'S PLATTER FOR TWO 69

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 Soup or a Greek, House or Caesar salad. Replace rice and potatoes by grilled vegetables for 4\$

GRILLED LAMB CHOPS 34

Four succulent Québec fresh lamb chops grilled to order.

ANGUS "AAA" RIB STEAK 34

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

GRILLED PORK SAUSAGE PLATTER 28

Imported Greek sausage, grilled and served with dijon mustard.

"MY BIG GREEK" HOUSE SPECIAL 42

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

CHICKEN BROCHETTE 24

Cubed chicken filets skewered with

onions and peppers and served with tzatziki.

GRILLED CHICKEN + SHRIMP 36

A grilled juicy chicken filet and three grilled jumbo shrimp served with garlic butter and tzatziki.

MIXED GRILL FOR TWO 69

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 6 HOMEMADE HOT SAUCE 2 2oz SIDE DIP 2.⁵⁰

STEAK + FRIES 27.⁹⁵\$

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 Soup or a Greek, House or Caesar salad. Replace the rice and fries by grilled vegetables for 4\$

- #1 One Lamb Souvlaki Stick 18...in pita 19
- #2 Two Lamb Souvlaki Sticks 26...in pitas 28
- #3 One Pork Souvlaki Stick 16...in pita 17
- #4 Two Pork Souvlaki Sticks 22...in pitas 24
- #5 Chicken Gyro Platter 19...in pita 18
- #6 Two Chicken Gyro Pitas 26
- #7 Authentic Gyro Platter 19...in pita 18
- #8 Two Authentic Gyro Pitas 26
- #9 Grilled Vegetarian Platter 16...in pita 17 
- #10 Two Gilled Vegetarian Pitas 24 
- #11 One Chicken Souvlaki Stick 17...in pita 18
- #12 Two Chicken Souvlaki Sticks 24...in pitas 26

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 potatoes by grilled vegetables for 4\$

CRETAN MOUSSAKA 24

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

CHEF'S SPANAKOPITA 22

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

VEGETARIAN PLATTER FOR TWO 59

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

SIDES + EXTRAS

- Pork Stick Pita 7
- Lamb Stick Pita 9
- Chicken Gyro Pita 8
- Chicken Stick Pita 8
- Authentic Gyro Pita 8
- Grilled Vegetarian Pita 7
- Pork Stick *with tzatziki* 6
- Lamb Stick *with tzatziki* 8
- Chicken Stick *with tzatziki* 7
- Thick-Cut Steak Fries 4
- Chef's Baked Greek Rice 4
- Oven Roasted Potatoes 4
- Half Portion of Grilled Vegetables 8 *with feta* 10
- Pepperoncini Peppers 6
- Order of Pita Breads 3
- Half Order Cold Beans 6
- Garlic Pita Breads 5

BEVERAGES

CANNED SODAS: COKE (classic, diet or zero), SPRITE (regular or zero), GINGER ALE or ICED TEA 3 HEINZ CLASSIC TOMATO JUICE 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 BOTTLES OF BEER: prices starting at 6\$ BOTTLES OF WINE: prices starting at 25\$

DESSERTS AVAILABLE STARTING AT 6.⁵⁰\$

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