

Yiayias brings you the native cuisine of Cyprus – the historic meeting place between Europe and Asia. The dishes, though predominantly Greek, have Ottoman and Arabic influences, and it is these which give the food its unique blend. All dishes are prepared by Yiayias using only fresh produce. All of our meat and fish are sourced directly from Smithfield and Billingsgate markets in London. For the best flavours we only cook on real charcoal.

Yiayias Heze

Meze is a selection of small dishes perfect for sharing and ideal for tasting our authentic cuisine. At Yiayias you can eat as much or as little as you want by making your own meze from the choices below or choosing one of Yiayias set meze. If you have any questions on the best way to enjoy our tasty meze, please ask a Yiayias team member.

Home Made Dips Any four dips, including a hot pitta bread £13.00

Houmous VIVN	£4.00	Taramasalata ^{CG}	£4.00	Tyrokafteri ^v	£5.00
Chickney and carlie din		Smaked and roo onion alive ail and lama	n din	A Chique fota din	

Chickpea and garlic dip Smoked cod roe, onion, olive oil and lemon dip A Spicy feta dip

£4.00 Melintzanosalata V|VN Tzatziki ^v £4.00 Yoghurt, cucumber and mint dip Roasted aubergine, garlic, olive oil and

lemon dip

Vegetarian Dishes

Halloumi V £6.00 Manitaria V|VN £5.00 Fasolia Gigantes VIVN £5.00 Goats cheese, charcoal grilled Giant mushrooms, charcoal grilled with Giant butter beans with carrots and chopped

lemon and olive oil dressing onions in Yiayia's home-made tomato sauce

Falafel V|VN Vegetable Souvlaki V|VN Fasolaki V|VN £5.00 £5.00 £5.00

Green beans in Yiayia's home-made tomato Classic Middle Eastern chickpea, coriander Charcoal grilled mixed vegetables with olive oil, lemon and a hint of oregano and herb sauce and parsley parcels

Asparagus ^V Spanakopitta V|CG Stuffed Peppers V £4.00 £5.00 £6.00 Charcoal grilled asparagus with balsamic vinegar, Spinach and feta cheese wrapped in filo pastry, Mediterranean peppers stuffed with feta cheese

olive oil topped with grated halloumi (optional) oven baked Roasted Peppers VIVN £4.00

£4.00 Cypriot Broadbeans VIVN Hint of garlic, olive oil, and vinegar Mint, olive oil, and pepper

Fresh From The Charcoal Grill

Pork Souvlaki £7.50 Lamb Kefte Kebab £8.50 Beef Kefte Kebab £8.50 Two skewers of pork Keftes of minced lamb with onion and herbs Minced beef keftes with onion and herbs

Chicken Souvlaki £7.50 Lamb Souvlaki £9.50 Pastourma £6.50 Two skewers of chicken Two skewers of lamb Traditional spicy beef sausage

£6.50 Spicy Chicken Souvlaki £7.50 Lamb Chops £12.00 Lounza Halloumi Two skewers with mixed spices, yoghurt and Three prime lamb chops Smoked Cypriot pork loin topped with

lemon juice

Fresh From The Sea £13.50 Mediterranean Prawns £12.00 Swordfish Souvlaki £13.00 Seabass Fillet

Two skewers of fresh swordfish Whole filleted seabass lightly marinated and Four large prawns butterflied and charcoal charcoal grilled charcoal grilled grilled

£10.00 Kalamari ^{CG} ADD CHIPS OR RICE AND SALAD TO MAKE A MAIN MEAL FOR ONLY £4.50 Deep fried hand-cut baby squid

halloumi

Yiayias Set Meze

Let Yiayias look after you and give you an amazing Greek/Cypriot taste experience with our set Meze. Minimum of two people.

Special Meze

A selection of our finest Mezes served over 4 courses, including cold starters, hot starters, fish course and meat course. This is the best way to get the true Yiayias experience with a vegetarian option available. Please ask one of the Yiayias team for more information.



Mezetakia

This amazing selection of 11 cold mezes consisting of all our dips, pitta bread, Beetroot Salad, Village Potato Salad, Fasolaki, Fasolia, Cypriot Broad Beans and Roasted Peppers.

Yiayias Hain Heals

Yiayias Favourites

Moussaka ^{V|CG}

Yiayias take on this classic dish, made fresh to order topped with bechamel sauce and grated halloumi served with salad.

Beef Vegetable Seafood Mixed Grill

Chicken, spicy chicken, lamb souvlaki beef kefte, served with chips or rice and salad £20.00 Mixed Souvlaki

£14.00

£12.00

A skewer of lamb, chicken and vegetables served with chips or rice and salad

Yiayias Pub Classics

Fish & Chips CG

Abbot Ale battered haddock, Yiayias chips, mushy peas, & tartare sauce £13.00 Scampi CG

Wholetail scampi in bread crumbs deep fried with Yiayias chips, mushy peas, & tartare sauce

£9.50 8oz Beef Burger CG

Seeded bun, bacon, lettuce, gherkin, tomato, halloumi OR Monterey Jack cheese, relish & Yiayias chips

Cyprus Style Kebabs ^{CG}

£17.00

£14.00

£17.00

Two skewers, with tomato, cucumber, onion and parsley in Cyprus pitta bread

Vegetable V VN	£8.00
Pork Souvlaki	£8.50
Chicken Souvlaki	£8.50
Spicy Chicken Souvlaki	£8.50
Lamb Kefte	£9.00
Beef Kefte	£9.00
Lamb Souvlaki	£9.50
Add Halloumi V	£2.50

Greek Flatbread Wraps CG

All flatbreads are spread with a dip of your choice; One skewer with tomato, onion, parsley and chips inside.

Halloumi V	£7.00
Halloumi and Sweet Potato V	£7.00
Halloumi Lounza	£7.00
Falafel V	£7.00
Pork Souvlaki	£7.00
Chicken Souvlaki	£7.00
Spicy Chicken Souvlaki	£7.00
Lamb Kefte	£8.00
Beef Kefte	£8.00
Lamb Souvlaki	£8.00
Swordfish	£8.50

ADD CHIPS OR RICE TO MAKE A MAIN MEAL FOR ONLY £3.00

Side Dishes & Salads

Hand Cut Chips V|VN £3.50 Reizi V|VN

Savoury rice with tomato, chopped onions and peppers

Sweet Potato Chips V|VN £3.75

Halloumi Chips V £5.00 Beetroot Salad V VN Fresh beetroot in a garlic, olive oil and lemon marinade

Marinated Olives V|VN £3.00

Greek flat bread/Pitta V|VN|CG £1.00

£3.50 Greek Salad V

£4.50/£9.50

Peppers, feta cheese, olives,red onion, tomatoes, cucumber, red wine vinegar, olive oil, oregano, salt & pepper

£3.50 Cypriot Village Salad V

£4.50/£9.50

Crushed feta cheese, olives, lettuce, red onion, cucumber, red wine vinegar, olive oil, oregano, salt & pepper

For Yiayias Little Ones

Starters £3

Greek Garlic Flat Bread VIVN

Dip of your choice with cucumber and

carrot sticks VIVN

Mains £5

Scampi and chips with peas

Chicken or Pork Skewer with rice or chips & salad

Burger with chips and salad

Vegetable Mousakka with rice or chips & salad V

Specials

PLEASE ASK A MEMBER OF

THE YIAYIAS TEAM TO SEE

OUR SPECIALS MENU