

YAYA'S

HELLENIC KITCHEN & BAR














MENU

YAYA'S HOMEMADE DIPS

- Tzatziki** \$9  
Greek yoghurt, garlic, cucumber & dill
- Taramosalata** \$9
red caviar dip
- Melitzanosalata** \$10  
eggplant dip
- Tirokafteri** \$10  
feta cheese w/ fresh chilli
- Mixed dips** \$19
a combination of the above 4 dips

All dips come with bread made in Yaya's kitchen!
*Additional bread \$2 each





MEZEDES (Small sharing plates)

- Elies** \$8  
marinated olives
- Dolmadakia - 4** \$14  
vine leaves stuffed w/ rice & herbs
- Zucchini chips** \$14 
lightly fried zucchini slices topped
w/ kefalograviera cheese, served w/ mint yoghurt
- Melitzana** \$14 
fried eggplant chips topped with feta cheese
& fresh tomato
- Arakas** \$11  
Greek style pea and potato stew with a light
tomato salsa
- Kolokithokeftedes - 3** \$14 
zucchini, feta & herb fritters w/ tzatziki
- Saganaki** \$14 
pan fried kefalograviera cheese
- Grilled haloumi cheese** \$14  
- Feta pasteli** \$14 
feta in filo w/ sesame and honey

- Octopus** \$20 
chargrilled octopus
- Grilled calamari** \$18 
whole chargrilled calamari w/ ladolemono
- Lamb cigars - 3** \$15
minced lamb, onions, herbs in filo pastry
w/ mint yoghurt
- Calamari** \$18
pan-fried w/ lemon & olive oil dressing
- Midia axnista** \$19 
mussels cooked in shallots, white wine
& lemon juice
- Spanakopita** *Entrée* \$15 
Yaya's home made *Main (w/ salad)* \$22
spinach & feta pie in filo pastry
- Piperies florinis** \$11  
chargrilled red peppers with feta cheese
- Patates tiganites** \$9
chips
- Patates lemonates** \$9  
oven baked potatoes w/ herbs & lemon

TOU FOURNOU (From the oven)

TRADITIONAL GREEK CUISINE DISHES

- Arni lemonato -Yaya's Speciality-** \$34 
tender lamb, slow baked w/ lemon &
herbs. served w/ oven baked potatoes,
carrots and celery
- Yemista** \$28  
a capsicum and a tomato stuffed with
rice and herbs, slow cooked in the oven,
served with salad & baked potatoes
- Moussaka** \$29
layers of eggplant, potatoes, zucchini
& seasoned ground beef w/ béchamel sauce
- Vegeterian mousaka** \$26 
layers of eggplant, potatoes, zucchini
and béchamel sauce



VEGETARIAN



VEGAN



GLUTEN FREE

APO TIN SKARA (Chargrilled)

All served with salad, chips or baked potatoes, tzatziki & pita bread.



Lamb souvlaki - 3 \$35
marinated lamb fillet skewers

Chicken souvlaki - 3 \$27
marinated chicken fillet skewers

Paidakia - 4 \$35
lamb cutlets

Gyros kotopoulo \$26
marinated chicken slices cooked on a vertical rotisserie

MIXED GRILL PLATE \$36
chicken skewer, lamb skewer, lamb cutlet, arni lemonato

THALASSINA (From the sea)



Fresh fish of the day M/P

George's tigani \$35
a hot pan of barramundi fillets, prawns, mussels, calamari & scallops cooked in our fresh tomato salsa with piperies florinis, garlic, chilli, wine & topped with feta

Garides saganaki - 5 \$35
king prawns cooked in tomato salsa with garlic, chilli, herbs & white wine served in a hot pan, topped with feta cheese

Garides sti skara - 5 \$34
chargrilled king prawns & mixed salad with latholemono oil & lemon dressing

SALATES (Salads)



Horiatiki \$15
authentic Greek salad with tomatoes, cucumbers, onions, capsicum, olives, feta cheese & olive oil dressing

Haloumi salata \$16
grilled Haloumi served with Mediterranean grilled vegetables & balsamic dressing

Mediterranean salad \$16
mixed green leaves, onions, piperies florinis, cucumber, chickpeas, greek vinaigrette

YAYA'S GREEK FEAST

\$45 PER PERSON (MIN. 2 PEOPLE)
A VARIETY OF 11 DIFFERENT DISHES TO SHARE.

ENTREES: selection of dips, home made bread, saganaki cheese, & Chef's choice of 2 mezedes

SEAFOOD COURSE: fried calamari, chargrilled prawns, served w/ Greek salad

MEAT COURSE: chicken gyros or chicken skewers & Yaya's arni (baked lamb & potatoes)

DESSERT: mixed sweets

KIDS MENU

Grilled fish and chips \$15

Fried calamari and chips \$16

Lamb skewers and chips \$17

Chicken skewers and chips \$17

GLYKA (Desserts)

All Yaya's desserts are made fresh in the house, following Greek traditional recipes.

Baklava \$10
layers of filo filled with a mixture of nuts, & honey syrup

Galaktoboureko \$12
semolina custard in filo, sweetened with honey syrup

Loukoumades \$12
warm greek style doughnuts, drizzled with mixed nuts, honey syrup and cinnamon

Baklava ice cream \$14
a yaya's delicious original house made favorite

Please visit www.yayashellenickitchen.com.au to view our function packages and host your next social or business get together at Yaya's or please speak with management for any enquiries to suit your needs.

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