

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 MEZE

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.

COLD DIPS *Any four dips, including a hot pitta bread £13.00*

Houmous ^{V|VN} £4.00
Chickpea and garlic dip

Tzatziki ^V £4.00
Yoghurt, cucumber and mint dip

Taramasalata ^{CG} £4.00
Smoked cod roe, onion, olive oil and lemon dip

Melintzanosalata ^{V|VN} £4.00
Roasted aubergine, garlic, olive oil and lemon dip

VEGETARIAN DISHES

Halloumi ^V £6.00
Goats cheese, charcoal grilled

Manitaria ^{V|VN} £5.00
Giant mushrooms, charcoal grilled with lemon and olive oil dressing

Fasolia Gigantes ^{V|VN} £5.00
Giant butter beans with carrots and chopped onions in Yiayia's home-made tomato sauce

Fasolaki ^{V|VN} £5.00
Green beans in Yiayia's home-made tomato and herb sauce

Falafel ^{V|VN} £5.00
Classic Middle Eastern chickpea, coriander and parsley parcels

Vegetable Souvlaki ^{V|VN} £5.00
Charcoal grilled mixed vegetables with olive oil, lemon and a hint of oregano

Asparagus ^V £5.00
Charcoal grilled asparagus with balsamic vinegar, olive oil topped with grated halloumi (optional)

Spanakopitta ^{V|CG} £6.00
Spinach and feta cheese wrapped in filo pastry, oven baked

Stuffed Peppers ^V £4.00
Mediterranean peppers stuffed with feta cheese

Cypriot Broadbeans ^{V|VN} £4.00
Mint, olive oil, and pepper

Roasted Peppers ^{V|VN} £4.00
Hint of garlic, olive oil, and vinegar

FRESH FROM THE CHARCOAL GRILL

Pork Souvlaki £7.50
Two skewers of pork

Lamb Kefte Kebab £8.50
Keftes of minced lamb with onion and herbs

Beef Kefte Kebab £8.50
Minced beef keftes with onion and herbs

Chicken Souvlaki £7.50
Two skewers of chicken

Lamb Souvlaki £9.50
Two skewers of lamb

Pastourma £6.50
Traditional spicy beef sausage

Spicy Chicken Souvlaki £7.50
Two skewers with mixed spices, yoghurt and lemon juice

Lamb Chops £12.00
Three prime lamb chops

Lounza Halloumi £6.50
Smoked Cypriot pork loin topped with halloumi

FRESH FROM THE SEA

Swordfish Souvlaki £13.00
Two skewers of fresh swordfish charcoal grilled

Seabass Fillet £12.00
Whole filleted seabass lightly marinated and charcoal grilled

Mediterranean Prawns £12.00
Four large prawns butterflied and charcoal grilled

Kalamari ^{CG} £10.00
Deep fried hand-cut baby squid

ADD CHIPS OR RICE AND SALAD TO MAKE A MAIN MEAL FOR ONLY £4.50

YIAYIAS SET MEZE

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

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.

£26_{pp}
minimum of two people

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.

£14_{pp}
minimum of two people

YIAYIAS MAIN MEALS

YIAYIA'S FAVOURITES

All of Yiayias favourites are served with chips or rice, and salad

Vegetarian Moussaka ^V £12.00

Oven baked, thinly sliced layers of vegetables and herbs, topped with béchamel sauce and grated halloumi

Mixed Grill £20.00

Chicken souvlaki, spicy chicken, beef kefte, lamb chop

Mixed Souvlaki £14.00

A skewer of lamb, chicken and vegetables

YIAYIA'S PUB CLASSICS

Fish & Chips ^{CG} £13.00

Abbot Ale battered haddock, Yiayias chips, mushy peas, & tartare sauce

Scampi ^{CG} £9.50

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

8oz Beef Burger ^{CG} £12.00

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

CYPRUS STYLE KEBABS ^{CG}

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

SIDE DISHES & SALADS

Hand Cut Chips ^{V|VN} £3.00

Sweet Potato Chips ^{V|VN} £3.50

Halloumi Chips ^V £5.00

Marinated Olives ^{V|VN} £3.00

Greek flat bread/Pitta ^{V|VN|CG} £1.00

Reizi ^{V|VN} £3.00

Savoury rice with tomato, chopped onions and peppers

Kritharaki ^{V|VN|CG} £3.00

Orzo pasta in a tomato sauce with spinach

Beetroot Salad ^{V|VN} £3.50

Fresh beetroot in a garlic, olive oil and lemon marinade

Greek Salad ^V £4.50/£9.50

Cucumber, tomato, onion, feta, pepper, Greek style bruschetta, oregano and olives

Cypriot Village Salad ^V £4.50/£9.50

Cos lettuce, cucumber, tomato, onion, feta, pepper, oregano, parsley and olives

Constantinople Salad ^{V|VN} £4.50/£9.50

Carrot, celery, cabbage, red peppers, garlic, olive oil, vinegar

FOR YIAYIAS LITTLE ONES

STARTERS £3

Greek Garlic Flat Bread ^{V|VN}

Dip of your choice with Cucumber and Carrot sticks ^{V|VN}

MAINS £5

Scampi and chips with peas

Burger with chips and salad

Chicken or Pork Skewer with rice or chips & salad

Vegetable Mousakka with rice or chips & salad ^V

SPECIALS

PLEASE ASK A MEMBER OF
THE YIAYIAS TEAM TO SEE OUR
SPECIALS MENU