

# MAIN PLATTERS

## CHEF’S SPECIALS

<b>CRETAN MOUSSAKA</b>	36\$
Baked casserole layered with potatoes, zucchini, eggplant, minced veal, minced lamb and topped with bechamel	
<b>CHEF’S SPANAKOPITA</b>	30\$
Greek specialty made with layers of crispy phyllo, feta, and ricotta cheese, seasoned spinach and fine herbs	
<b>MY BIG FAT GREEK SPECIAL</b>	59\$
Grilled chicken filet, two grilled jumbo shrimp, two grilled lamb chops, homemade garlic butter, and tzatziki	
Served with rice, oven roasted potatoes and a choice of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$	

## LAND & SEA

<b>PANKO-CRUSTED FILET OF SOLE</b>	34\$
Panko crusted, pan fried & served with Greek yogurt tartar sauce	
<b>FRIED CALAMARI</b>	39\$
Lightly flavoured and fried. Served with chef’s cocktail sauce	
<b>GRILLED OCTOPUS</b>	46\$
Served with capers, diced onions, olive oil, and lemon	
<b>JUMBO SHRIMP (U8)</b>	44\$
5 grilled jumbo shrimp (u8) served with garlic butter	
<b>SARDINE PLATE</b>	36\$
Sardines grilled to perfection, served with lemon & herbs.	
<b>SALMON PAVÉ</b>	40\$
Without hormones or antibiotics, served with tomato sauté	
<b>CATCH OF THE DAY</b>	M/P
Ask your server for market price and details	
<b>CHICKEN FILET &amp; JUMBO SHRIMP</b>	49\$
Grilled chicken filet & 3 jumbo shrimp served with homemade garlic butter and tzatziki	
<b>GREEK SAUSAGE</b>	36\$
Greek sausage grilled and served with tzatziki	
<b>CHICKEN BROCHETTE</b>	32\$
Chicken filet skewered with onions and peppers and served with tzatziki	
<b>LAMB CHOPS</b>	44\$
Four succulent Québec fresh lamb chops grilled to order	
<b>16OZ AAA CANADIAN BLACK ANGUS RIBSTEAK</b>	M/P
“AAA” angus aged 28 days and served with our peppercorn sauce	
Served with rice, oven roasted potatoes and a choice of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$	

## GYROS & SOUVLAKI

<b>PORK STICK</b>	7\$
<b>LAMB STICK</b>	9.50\$
<b>CHICKEN STICK</b>	8.50\$
<b>PORK PITA</b>	9\$
<b>LAMB PITA</b>	11.50\$
<b>CHICKEN GYRO PITA</b>	10.50\$
<b>AUTHENTIC GYRO PITA</b>	10.50\$
<b>CHICKEN SOUVLAKI PITA</b>	10.50\$
<b>GRILLED VEGETABLE OR IN PITA</b>	9\$
<b>8 OZ CHICKEN GYRO LOOSE</b>	14\$
<b>8 OZ AUTHETIC GYRO LOOSE</b>	14\$

MAKE IT A PLATTER +14\$

Served with rice, fries, tzatziki, and ONE choice of lentil soup, Greek salad, or house salad. Replace rice and fries by grilled vegetables + 6\$

## STEAK + FRITES 40\$ *replace for 16 oz AAA +M/P black angus rib steak*

A tender and juicy 10oz “AAA” N.Y. striploin. Aged for a minimum of 28 days. Served with our steak cut fries and peppercorn sauce			
ADD-ONS			
Lentil Soup	+8\$	Mushroom Sauté	+7.50\$
Side Salad	+11\$	3 Jumbo Shrimp (u8)	+18\$

## TO SHARE

<b>MIXED GRILL FOR TWO</b>	99\$
Half taverna chicken, 4 grilled lamb chops, and 4 grilled jumbo shrimp. Served with a second soup or salad of your choice	
<b>FISHERMAN FOR TWO</b>	94\$
Grilled salmon , fried calamari, and 4 jumbo shrimp. Served with a second choice of soup or salad	
<b>VEGETARIAN PLATTER FOR TWO</b>	79\$
Chef’s spanakopita, homemade dolmades, grilled portobellos, fried zucchini, and tzatziki. Served with a second soup or salad	
Our “to share” platters served with rice, oven roasted potatoes and TWO choices of: lentil soup, Greek salad, or house salad. Replace rice or potatoes by grilled vegetables + 6\$	

## SIDES

<b>GREEK RICE</b>	6\$	<b>FRIES</b>	6\$
<b>GREEK POTATOES</b>	8\$	<b>SIDE SALAD</b>	11\$
<b>GRILLED VEGETABLES</b>	12\$/24\$	<b>BASKET PITAS</b>	4\$
<b>PEPPERONCINIS</b>	8\$	<b>add garlic butter +3\$</b>	
		<b>CRETAN FRIES</b>	10\$

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# APPS & SHAREABLES

## HOMEMADE COLD SPREADS

<b>TZATZIKI</b>	11\$
Greek yogurt, dill, cucumbers, and garlic	
<b>KOPANISTI</b>	12\$
Spicy red pepper pepper and feta purée	
<b>TARAMOSALATA</b>	11\$
Caviar from aged and cured carp roe	
<b>TAPENADE FETA + OLIVES</b>	12\$
Whipped feta and colossal kalamata olives	
<b>MIX OF 4 SPREADS</b>	24\$
Mix of all 4 of our signature spreads listed above, served with grilled pitas, tomatoes, cucumbers, and olives	

## COLD APPETIZERS

<b>FETA &amp; OLIVES</b>	16\$
Authentic greek feta and black kalamata olives	
<b>VEGETARIAN DOLMADES</b>	12\$
Vine leaves stuffed with rice and served with tzatziki	
<b>COLOSSAL KALAMATA OLIVES</b>	12\$
Kalamata olives in olive oil and fresh greek oregano	
<b>GARLIC BEETS</b> add feta +3\$	12\$
Delicious tender beets, subtly infused with garlic	
<b>BEAN SALAD</b> add feta +3\$	15\$
Mixed beans marinated in olive oil and vinegar	
<b>ARTICHOKE HEARTS</b>	12\$
In vinegar and olive oil	
<b>COLD PIKILIA</b>	36\$
Mix of all four of our signature spreads, Greek feta, dolmades, garlic beets, cold bean salad, chef’s spanakopita, kalamata olives, tomatoes, cucumbers, artichoke hearts, and grilled pitas	

## HOT APPETIZERS

<b>LENTIL SOUP</b> add feta +3\$	8\$
Made from a rich and thick tomato broth	
<b>GRILLED PORTOBELLO</b>	18\$
In a balsamic reduction and roasted red peppers add feta +3\$	
<b>FETA + GARLIC PITAS</b>	12\$
Baked and served with tzatziki	
<b>SAGANAKI FLAMBÉE</b> 🔥	22\$
Greek kefalotyri goat cheese flambéed tableside	
<b>GRILLED VEGETABLES</b>	24\$
Medley of peppers and zucchini in a balsamic reduction add feta +6\$	
<b>CHEF’S SPANAKOPITA</b>	16\$
Crispy phyllo stuffed with feta and seasoned spinach add tzatziki +3\$	
<b>FRIED ZUCCHINI CHIPS</b>	18\$
Served with tzatziki	

## SALADS

<b>STARTER</b> 11\$ <b>SMALL</b> 16\$ <b>LARGE</b> 24\$
<b>GREEK HORIATIKI SALAD</b>
Fresh vine tomatoes, English cucumbers, red onions, Greek feta cheese, olives, oregano, and olive oil vinaigrette
<b>YIA SOU HOUSE SALAD</b>
Mixed lettuce, tomatoes, cucumbers, carrots, red cabbage, feta, olives, and homemade honey and dijon vinaigrette
<b>THE BIG CHICKEN SALAD</b> 30\$
Add a grilled chicken filet, chicken gyro or authentic gyro to any of our delicious salads

## ADD-ONS

<b>2 OZ SPREAD</b>	3\$
<b>ROASTED POTATOES</b>	8\$
<b>GREEK RICE</b>	6\$
<b>GRILLED VEGETABLES</b>	12/24\$
<b>FRIES</b>	6\$
<b>CRETAN FRIES</b>	10\$
<b>SOFT DRINK</b>	4\$
<b>JUICES</b>	4\$
<b>GREEK LOUX</b> 🍊🍋	4\$
<b>SPARKLING WATER</b>	4/8\$
<b>MINERAL WATER</b>	3/6\$
<b>MOCKTAILS</b>	7\$

## MEAT ENTRÉES

<b>TAVERNA</b>	
Four pounds of our famous greek taverna style, grade A, grain fed free range chicken. Marinated, seasoned, and grilled to perfection	
<b>HALF</b> 24\$ <b>WHOLE</b> 46\$	
<b>CHICKEN GYRO 16OZ</b>	28\$
Marinated filet of white chicken breast sliced from the rôtisserie	
<b>AUTHENTIC GYRO 16OZ</b>	28\$
Marinated tender pork and lamb filets sliced from the rôtisserie	
<b>GREEK PORK SAUSAGE</b>	22\$
Pork greek sausage in an orange zest served with tzatziki	
<b>LAMB CHOPS</b>	30\$
4 succulent Quebec fresh lamb chops grilled to order	
<b>MEAT PIKILIA FOR 4</b>	139\$
Half taverna chicken, grilled pork sausage, four grilled lamb chops, authentic gyro, chicken gyro, and served with tzatziki	
<b>SEAFOOD ENTRÉES</b>	
<b>FRIED CALAMARI</b>	25\$
Lightly flavoured and fried to perfection	
<b>PORTUGESE SARDINES</b>	22\$
Grilled whole and drizzled in lemon and olive oil	
<b>CRAB CAKES</b>	24\$
Homemade, served with Greek yogurt tartar sauce	
<b>GRILLED OCTOPUS</b>	32\$
Served with capers, diced onions, olive oil, and lemon	
<b>JUMBO SHRIMP</b>	30\$
Five grilled jumbo shrimp (U8) served with garlic butter	
<b>SEAFOOD PIKILIA FOR 4</b>	139\$
Fried calamari, grilled octopus, 4 crab cakes, 8 grilled jumbo shrimp, served with tzatziki and marinara sauce	

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