

APPS & SHAREABLES

HOMEMADE COLD SPREADS

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

COLD APPETIZERS

FETA & OLIVES	16\$
Authentic greek feta and black kalamata olives	
VEGETARIAN DOLMADES	12\$
Vine leaves stuffed with rice and served with tzatziki	
COLOSSAL KALAMATA OLIVES	12\$
Kalamata olives in olive oil and fresh greek oregano	
GARLIC BEETS add feta +3\$	12\$
Delicious tender beets, subtly infused with garlic	
BEAN SALAD add feta +3\$	15\$
Mixed beans marinated in olive oil and vinegar	
ARTICHOKE HEARTS	12\$
In vinegar and olive oil	
COLD PIKILIA	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

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

SALADS

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

ADD-ONS

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

MEAT ENTRÉES

TAVERNA

Four pounds of our famous greek taverna style, grade A, grain fed free range chicken. Marinated, seasoned, and grilled to perfection

HALF 24\$ **WHOLE** 46\$

CHICKEN GYRO 16OZ 28\$

Marinated filet of white chicken breast sliced from the rôtisserie

AUTHENTIC GYRO 16OZ 28\$

Marinated tender pork and lamb filets sliced from the rôtisserie

GREEK PORK SAUSAGE 22\$

Pork greek sausage in an orange zest served with tzatziki

LAMB CHOPS 30\$

4 succulent Quebec fresh lamb chops grilled to order

MEAT PIKILIA FOR 4 139\$

Half taverna chicken, grilled pork sausage, four grilled lamb chops, authentic gyro, chicken gyro, and served with tzatziki

SEAFOOD ENTRÉES

FRIED CALAMARI 25\$

Lighlty flavoured and fried to perfection

PORTUGESE SARDINES 22\$

Grilled whole and drizzled in lemon and olive oil

CRAB CAKES 24\$

Homemade, served with Greek yogurt tartar sauce

GRILLED OCTOPUS 32\$

Served with capers, diced onions, olive oil, and lemon

JUMBO SHRIMP 30\$

Five grilled jumbo shrimp (U8) served with garlic butter

SEAFOOD PIKILIA FOR 4 139\$

Fried calamari, grilled octopus, 4 crab cakes, 8 grilled jumbo shrimp, served with tzatziki and marinara sauce

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