

# YAYA'S HELLENIC KITCHEN & BAR

*Yaya (yiayia) is Grandma in Greek.*

*And we have dedicated this to them for all their love & inspiration of food that was passed on to us, and for teaching us to be grateful for the food on our table every day.*

*This is why we have been restaurateurs for over 35 years in Melbourne & Cairns.*

*If you dropped by to see Yaya, hungry or not, there was no leaving her place without a full stomach,*

*"Eat! Eat! Why you no wanna eat sum sumthing!" she'd say.*

*It was Yaya's kitchen - full of vegies, herbs & fruit from her & Papou's garden - where most Greek kids grew up, sitting at her table - Watching, Learning, Eating!*

*To all our Yiayia's - S'agapo poli (Love you very much).*

## Yaya's Homemade Dips

TZATZIKI GREEK YOGHURT, GARLIC, CUCUMBER & DILL	\$11	 
TARAMOSALATA RED CAVIAR DIP	\$11	
MELITZANOSALATA EGGPLANT DIP	\$12	 
TIROKAFTERI FETA CHEESE W/ FRESH CHILLI	\$12	 
MIXED DIPS A COMBINATION OF THE ABOVE 4 DIPS	\$22	

ALL DIPS COME WITH BREAD MADE IN YAYA'S KITCHEN!

\*ADDITIONAL BREAD \$2 EACH

## Mezedes (Small sharing plates)

ELIES MARINATED OLIVES	\$9	 
DOLMADAKIA - 4 VINE LEAVES STUFFED W/ RICE & HERBS	\$15	 
ZUCCHINI CHIPS LIGHTLY FRIED ZUCCHINI SLICES TOPPED W/ KEFALOGRAVIERA CHEESE, SERVED W/ MINT YOGHURT	\$17	
MELITZANA FRIED EGGPLANT CHIPS TOPPED WITH FETA CHEESE & FRESH TOMATO	\$17	
ARAKAS GREEK STYLE PEA AND POTATO STEW WITH A LIGHT TOMATO SALSA	\$15	 
KOLOKITHOKEFTEDES - 3 ZUCCHINI, FETA & HERB FRITTERS W/ TZATZIKI	\$17	
SAGANAKI PAN FRIED KEFALOGRAVIERA CHEESE	\$19	
GRILLED HALOUMI CHEESE	\$19	 
FETA PASTELI FETA IN FILO W/ SESAME AND HONEY	\$19	

OCTOPUS CHARGRILLED OCTOPUS	\$23	
GRILLED CALAMARI FRESH LOCAL CHARGRILLED CALAMARI W/ LADOLEMONO	\$24	
LAMB CIGARS - 3 MINCED LAMB, ONIONS, HERBS IN FILO PASTRY W/ MINT YOGHURT	\$18	
CALAMARI LIGHTLY FRIED W/ LEMON & OLIVE OIL DRESSING	\$23	
MIDIA AXNISTA MUSSELS COOKED IN SHALLOTS, WHITE WINE & LEMON JUICE	\$27	
SPANAKOPITA YAYA'S HOME MADE SPINACH & FETA PIE IN FILO PASTRY	ENTRÉE \$19 MAIN (W/ SALAD) \$30	
PIPERIES FLORINIS CHARGRILLED RED PEPPERS WITH FETA CHEESE	\$15	 
PATATES TIGANITES CHIPS	\$12	
PATATES LEMONATES OVEN BAKED POTATOES W/ HERBS & LEMON	\$13	 
<b>Tou Fournou (From the oven)</b>		
TRADITIONAL GREEK CUISINE DISHES		
ARNI LEMONATO -YAYA'S SPECIALITY- TENDER LAMB, SLOW BAKED W/ LEMON & HERBS. SERVED W/ OVEN BAKED POTATOES, CARROTS AND CELERY	\$38	
YEMISTA A CAPSICUM AND A TOMATO STUFFED WITH RICE AND HERBS, SLOW COOKED IN THE OVEN, SERVED WITH SALAD & BAKED POTATOES	\$34	 
MOUSSAKA LAYERS OF EGGPLANT, POTATOES, ZUCCHINI & SEASONED GROUND BEEF W/ BÉCHAMEL SAUCE	\$34	
VEGETERIAN MOUSSAKA LAYERS OF EGGPLANT, POTATOES, ZUCCHINI AND BÉCHAMEL SAUCE	\$30	

## Apo Tin Skara (Chargrilled)

ALL SERVED WITH SALAD, CHIPS OR BAKED POTATOES, TZATSIKI & PITA BREAD.

LAMB SOUVLAKI - 3 \$40  
MARINATED LAMB FILLET SKEWERS

CHICKEN SOUVLAKI - 3 \$35  
MARINATED CHICKEN FILLET SKEWERS

PAIDAKIA - 4 \$40  
LAMB CUTLETS

## Mixed Grill Plate \$42

CHICKEN SKEWER, LAMB SKEWER,  
LAMB CUTLET, ARNI LEMONATO

## Thalassina (From the sea)

GEORGE'S TIGANI \$40  
A HOT PAN OF FISH FILLETS, PRAWNS, MUSSELS, CALAMARI & SCALLOPS COOKED IN OUR FRESH TOMATO SALSA WITH PIPERIES FLORINIS, GARLIC, CHILLI, WINE & TOPPED WITH FETA

GARIDES SAGANAKI - 5 \$40  
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 \$40  
CHARGRILLED KING PRAWNS & MIXED SALAD WITH LATHOLEMONO OIL & LEMON DRESSING

## Mixed Seafood Plate \$42

GRILLED FISH, 2 PRAWNS, CALAMARI, CHIPS & SALAD

## Salates (Salads)

HORIATIKI \$18  
AUTHENTIC GREEK SALAD WITH TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES, FETA CHEESE & OLIVE OIL DRESSING

## Yaya's Greek Feast

\$55 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

### MEAT COURSE:

LAMB CUTLETS, CHICKEN SKEWERS, GREEK SALAD & OVEN BAKED POTATOES

### DESSERT:

MIXED SWEETS

## Glyka Yaya's Homemade Desserts

ALL YAYA'S DESSERTS ARE MADE FRESH IN THE HOUSE, FOLLOWING GREEK TRADITIONAL RECIPES.

BAKLAVA LAYERS OF FILO FILLED WITH A MIXTURE OF NUTS, & HONEY SYRUP \$13

GALAKTOBOUREKO SEMOLINA CUSTARD IN FILO, SWEETENED WITH HONEY SYRUP \$13

BAKLAVA ICE CREAM A YAYA'S DELICIOUS ORIGINAL HOUSE MADE FAVORITE \$15

## Kids Menu Children 12 years and under

CALAMARI LIGHTLY FRIED AND CHIPS \$18

CHICKEN SKEWERS (2) AND CHIPS \$20

GREEK STYLE BOLOGNESE \$18

## FUNCTIONS AVAILABLE

YAYAS'S IS THE PERFECT PLACE TO HOST YOUR NEXT SOCIAL OR BUSINESS GET TOGETHER. FOR BIRTHDAYS, ENGAGEMENTS, WORK SEMINARS, ETC, PLEASE CONTACT MANAGEMENT.

PHONE: 07 4031 3033

LEVEL 1, CNR APLIN ST & ESPLANADE, CAIRNS Q 4870

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