

PAPPOUS + YIAYIA'S KOUZINA

6 DIVISION STREET
NEW ROCHELLE, NY 10801
TEL: 914-278-9516
www.pappousyiayasny.com

Greek Cuisine
Cook with Love, Serve with Passion
LUNCH • DINNER • TAKE-OUT
DELIVERY • CATERING

YIAYIA'S TAVERNA

1035 FLUSHING AVENUE
BROOKLYN, NY 11237
TEL: 718-821-5900

www.YiaYiasBrooklyn.com

ZESTA OREKTIKA / HOT APPETIZERS



KALAMARI 18.50

Grilled or Fried Calamari with Lemon & Greek Olive Oil

TYROKEFTEDES 13.00

Cheeseballs made with Four Cheeses, served with Spicy Feta Cheese Dip

ARNI ROLO GEMISTO 15.00

(Stuffed Lamb Rolls)

Grilled Lamb stuffed with Imported Feta, served with Tzatziki Sauce

KTAPODI 24.00

Charcoal Grilled Octopus with Red Wine Vinegar & Greek Olive Oil

GARIDES SAGANAKI 18.00

Greek Style Shrimp sautéed with Tomato & Feta Cheese

KEFTEDAKIA 13.00

Greek Style Seasoned Meatballs

IMAM 13.00

Stuffed Baby Eggplant

FALAFEL 13.00

Choice of Tahini or Tzatziki Sauce

TYROPITAKIA 11.00

Feta Cheese Pies

SPANAKOPITA 11.00

Spinach Pie

DOLMADAKIA 11.50

Homemade Stuffed Grape Leaves with Rice, Fresh Dill, Lemon & Greek Olive Oil

GIGANTES 12.00

Homemade Tomato braised Imported Giant Lima Beans

HALLOUMI 12.00

Grilled Authentic Mild Cypriot Goat Cheese

SAGANAKI 13.00

Greek Kefalograviera Cheese, Flambé

MELITZANES & KOLOKITHIA 14.00

Fried Eggplant, served with Skordalia

LOUKANIKO 12.50

Seasoned Greek Sausage

ASSORTED HOT VEGETABLE PLATTER 15.00

Grilled Zucchini, Eggplant, Sweet Green Peppers & Onions, served with Skordalia

SOUPA / SOUP

AVGOLEMONO 8.00

Greek Lemon Chicken Soup

KRIA OREKTIKA / COLD APPETIZERS

ASSORTED COLD DIPS 16.00

Tzatziki, Taramosalata & Melitzanosalata

TZATZIKI 10.00

Yogurt, Cucumber & Garlic Dip

TARAMOSALATA 10.00

Blended Caviar Spread

MELITZANOSALATA 10.00

Roasted Eggplant Dip

SKORDALIA 10.00

Garlic & Potato Dip

TIROKAFTERI 12.00

Spicy Feta Cheese Dip

HUMMUS 11.00

Chickpea Dip

FETA CHEESE 10.00

in Olive Oil

PATZARIA 10.00

Fresh Beets

SALATES / SALADS

HORIATIKI SALAD Sm. 13.00 Lg. 16.00

Tomato, Cucumber, Onions, Kalamata Olives, Green Peppers & Feta Cheese

GREEK SALAD Sm. 12.00 Lg. 16.00

Lettuce, Tomato, Cucumber, Pepper, Onion, Feta Cheese & Olives

YiaYia's SALAD Sm. 13.00 Lg. 16.00

Arugula, Tomatoes, Cucumbers, Onions, Feta & Wheat Rusks

PRASINI (Green Salad) Sm. 12.00 Lg. 15.00

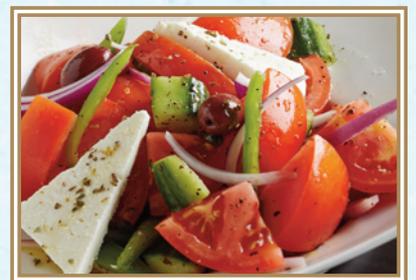
Romaine Lettuce, Scallions, Fresh Dill & Feta Cheesetossed in Olive Oil & Vinegar

PAPHOS ISLAND SALAD Sm. 14.00 Lg. 17.00

Lettuce, Onion, Tomato, Cucumber & Cilantro mixed with Feta Cheese, Olive Oil & Vinegar topped with Grilled Halloumi Cheese

TOP OFF YOUR SALAD WITH:

Grilled Chicken 7.95 • Doner or Chicken Gyro 7.95 • Falafel 7.95 • Grilled Calamari 8.95
Grilled Shrimp 8.95 • Stuffed Grape Leaves 7.95



PATATES TIGANITES 6.95

Homemade Fresh Cut Round Fries

ELLINIKES PATATES TIGANITES 7.95

Greek Style Fries
Homemade Fresh Cut Round Fries
topped with Oregano, Grated Cheese & Lemon

SIDES

PATATES FOURNOU 6.95

Chef's Own Oven Roasted Lemon Potatoes

HORTA 7.95

Fresh Steamed Greens .with Greek Olive Oil & Lemon

RIZI 6.95

Seasoned Rice with Greek Olive Oil

VEGAN VEGETARIAN

PRICES SUBJECT TO CHANGE DUE TO MARKET CONDITIONS

• IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE MANAGER, CHEF OR YOUR SERVER •

THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS

STA KARVOUNA / FROM THE CHARCOAL GRILL

SERVED WITH CHOICE OF HOMEMADE FRESH CUT ROUND, FRIES, OVEN ROASTED LEMON POTATOES, RICE OR FRESH STEAMED GREENS

- KOTOPOULO FILETO** 21.00
Grilled Chicken Breast
- PAIDAKIA** 29.00
Lamb Chops
- BIFTEKIA** 22.00
Greek Style Burgers seasoned with Fresh Herbs

- KEBAB**
Skewered with Peppers & Onions
- Lamb Kebab** 24.00 • **Chicken Kebab** 22.00
- YiaYia's MIXED GRILL PLATTER** 41.00
Chicken Gyro, Doner, Loukaniko (Greek Sausage), Bifteкия & Keftedakia (Greek Meatballs)

PARADOSIACA / TRADITIONAL SPECIALTIES

- ARNI KOKKINISTO** 24.00
Lamb braised in Homemade Tomato Sauce with Orzo
BELOW SERVED WITH CHOICE OF LEMON POTATOES OR RICE
- PASTICHIO** 21.00
Baked Pasta with Ground Meat with Bechamel Sauce
- MOUSSAKA** 21.00
Baked Eggplant, Potatoes & Ground Meat with Bechamel Sauce



- VEGETARIAN MOUSSAKA** 20.00
Baked Zucchini, Eggplant & Potatoes with Bechamel Sauce
- SPANAKOPITA** 19.00
Traditional Spinach & Feta Cheese Pie with Phyllo Dough
- IMAM** 20.00
Stuffed Baby Eggplant with Sautéed Onions, Garlic & Fresh Tomatoes

THALASSINA / SEAFOOD

SERVED WITH CHOICE OF HOMEMADE FRESH CUT ROUND FRIES, OVEN ROASTED LEMON POTATOES, RICE OR FRESH STEAMED GREENS

- GARIDES SANTORINI** 28.00
Greek Style Shrimp, sautéed with Tomato & Feta Cheese
- POSEIDON THALASSINA PLATTER** 41.00
Grilled Shrimp, Calamari and Octopus with Olive Oil & Lemon



- GARIDES SKARAS** 28.00
Grilled Shrimp with Olive Oil & Lemon
- SOLOMO** 28.00
Grilled Salmon Steak with Olive Oil & Lemon
- CATCH of the DAY** Market Price
Chef's Choice of Selected Fresh Fish

SOUVLAKIA

SANDWICH: on Pita with Homemade Fries, Lettuce, Tomato, Onion & Tzatziki

PLATTER: Greek Salad, Pita, Tzatziki & Homemade Fries, Rice or Lemon Potatoes

PLATTERS AVAILABLE REGULAR OR SANDWICH STYLE • SANDWICHES SERVED ON CHOICE OF PITA BREAD: REGULAR OR WHOLE WHEAT

	SANDWICH	PLATTER		SANDWICH	PLATTER
CHICKEN GYRO	11.00	18.00		SHRIMP SOUVLAKI	13.00 / 19.00
LAMB GYRO	11.00	18.00		VEGETABLE SOUVLAKI	11.00 / 18.00
CHICKEN SOUVLAKI	11.00	18.00		FALAFEL (Tahini or Tzatziki Sauce)	11.00 / 18.00
PORK SOUVLAKI	11.00	18.00		KEFTEDAKIA (Greek Meatballs)	11.00 / 18.00
LAMB SOUVLAKI	13.00	19.00			

Extra Individual Sticks: Chicken or Pork Stick 5.50 • Lamb Stick 7.50

COMBINATION PLATTERS

served with Greek Salad, Pita, Tzatziki & Homemade Fries, Rice or Lemon Potatoes
Lamb & Chicken Gyro 19.50 • Lamb & Chicken Souvlaki 20.50

KID'S MENU

FOR CHILDREN UNDER 12 • Includes Choice of Rice or Homemade Fresh Cut Round Fries

Your Choice: 11.00

APHRODITE
CHICKEN TENDERS

APOLLO
CHEESE STICKS



GLIKA HOMEMADE DESSERTS

- BAKLAVA** 8.95
Layers of Phyllo Dough sprinkled with Nuts & Cinnamon, topped with Honey Syrup
- GALAKTOBOUREKO** 8.95
Custard Filling under a Phyllo Dough Blanket, topped with Cinnamon
- GREEK YOGURT** 8.95
topped with Walnuts & Honey or Sour Cherries
- LOUKOUMADES** 8.95
Fried Dumplings topped with Honey Syrup & Cinnamon (Not Available Friday and Saturday)

ANAPSIKIKI BEVERAGES

- COFFEE or TEA** 2.50
- GREEK COFFEE** 3.25
Finely Ground Greek Coffee boiled in a Traditional Briki Pot
- HERBAL TEAS** 2.50
Green, Chamomile, Earl Gray, Raspberry, Mint
- SODA CANS** 2.50
Coke, Diet Coke, Ginger Ale, Club Soda, Brisk Iced Tea
- BOTTLED SPRING WATER** 2.00
- SOUROTI** 7.00
Sparkling Water - Greece

PLEASE ASK YOUR SERVER FOR ADDITIONAL DESSERTS

FRAPPE 4.50
Iced Frothy Nescafé Coffee blended to Perfection

VEGAN VEGETARIAN

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