



Griekse Taverna

YIAMAS

IN GREECE, PEOPLE OFTEN EAT A VARIETY OF APPETIZERS, ALSO KNOWN AS MEZEDES. THE IDEA IS TO SHARE WITH EACH OTHER AND DISCOVER AS MANY FLAVORS AS POSSIBLE. ENJOY THE GREEK CUISINE, AND AS WE SAY: CHEERS (YIAMAS)!





KRYA OREKTIKA • COLD STARTERS

1. TZATZIKI ME PITA | 5,50

GREEK YOGURT WITH CUCUMBER, GARLIC, AND OLIVE OIL SERVED WITH PITA BREAD

2. TIROKAFTERI ME PITA | 5,50

SPICY GREEK FETA MOUSSE SERVED WITH PITA BREAD

3. TARAMAS ME PITA | 5,50

FISH ROE MOUSSE SERVED WITH PITA BREAD

4. TRIO DIP ME PITA | 5,90

THREE GREEK DIPS: SPICY FETA MOUSSE, TZATZIKI, TARAMAS, SERVED WITH PITA BREAD

5. FETA NATUREL | 5,90

GREEK FETA CHEESE

6. BRUSCHETTA FETA | 6,90

GARLIC BREAD WITH TOMATOES, BELL PEPPERS, ONIONS, AND FETA CHEESE

7. BRUSCHETTA PARMEZANA | 7,50

GARLIC BREAD WITH TOMATOES, BELL PEPPERS, ONIONS, AND PARMESAN

8. BRUSCHETTA KASERI | 6,90

GARLIC BREAD WITH TOMATOES, ONIONS, AND BAKED CHEESE

9. BRUSCHETTA TRIO | 8,90

GARLIC BREAD WITH TOMATOES, ONIONS, AND BAKED CHEESE

10. SKORDOVOUTIRO | 4,90

HERB BUTTER WITH BAGUETTE

11. CARPACCIO MOSXARI | 12,90

THINLY SLICED BEEF SERVED WITH PARMESAN, PINE NUTS, ARUGULA, AND TRUFFLE MAYONNAISE

12. NTOLMADAKIA VEGA | 6,90

GRAPE LEAVES STUFFED WITH RICE, SERVED WITH PITA BREAD AND TZATZIKI

13. ELIES PIPERIES | 4,90

MIX OF OLIVES AND PEPPERS

14. POIKILIA KRYA | 11,90

MIX OF COLD APPETIZERS





SOUPA • SOUPS

20. NTOMATOSOUPA | 6,50

GREEK TOMATO SOUP

21. KREMIDOSOUPA | 6,50

FRENCH ONION SOUP GRATINATED WITH CHEESE

22. SOUPA SPECIAL | 6,50

SEASONAL SOUP A LA CHEF

SALATES • SALADES

30. NTAKOS KRETA | 7,90

HARD-BAKED BREAD WITH TOMATOES, ONIONS, BELL PEPPERS, AND FETA CHEESE

31. XORIATIKI | 7,90

GREEK SALAD WITH TOMATOES, CUCUMBER, BELL PEPPERS, ONIONS,
FETA CHEESE AND OLIVES

32. CAESAR SALATA | 13,90

GREEN SALAD, CHICKEN BREAST, PARMESAN, CHERRY TOMATOES
AND CAESAR DRESSING

33. GYROS SALATA | 13,90

GREEN SALAD, PORK GYROS, ONIONS, AND HOMEMADE HONEY DRESSING

34. ZESTI SALATA | 8,90

WARM VEGETABLE INCLUDING AMONG OTHERS: BROCCOLI, CAULIFLOWER, CARROT

ZESTA OREKTIKA • WARMTE VOORGERECHTEN

40. TIROPITAKI | 6,90

PUFF PASTRY FILLED WITH FETA CHEESE AND SERVED WITH HONEY

41. SPANAKOPITAKI | 6,90

PUFF PASTRY FILLED WITH SPINACH AND FETA CHEESE

42. MIX SPANAKOPITA-TIROPITA | 6,90

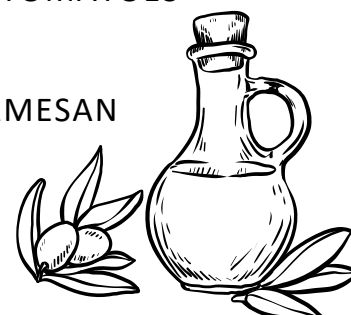
MIX OF PUFF PASTRY FILLED WITH SPINACH AND FETA, AND PUFF PASTRY FILLED
WITH FETA AND HONEY

43. BRUSCHETTA KARMELATA | 7,90

CRISPY BREAD WITH FETA MOUSSE AND WARM CARAMELIZED TOMATOES

44. KEFTEDAKIA TRUFFA | 7,90

MEATBALLS SERVED WITH TRUFFLE MAYONNAISE AND PARMESAN





45. KEFTEDAKIA SALZA | 6,90

MEATBALLS IN TOMATO SAUCE AND FETA CHEESE

46. KEFTEDAKIA MANITARIA | 7,90

MEATBALLS IN MUSHROOM CREAM SAUCE

47. KEFTEDAKIA TZATZIKI | 7,90

MEATBALLS SERVED WITH TZATZIKI

48. MELITZANA SKORDO | 7,90

FRIED EGGPLANTS PREPARED WITH GARLIC IN TOMATO SAUCE AND FETA CHEESE

49. MELITZANES KOLOKITHIA STICKS | 8,90

FRIED STICKS OF ZUCCHINI AND EGGPLANT WITH TZATZIKI

50. PIPERIA FLORINIS | 7,90

RED PEPPER STUFFED WITH FETA CHEESE, BAKED IN THE OVEN

51. PIPERIA SKORDO | 6,90

GRILLED PEPPERS PREPARED WITH GARLIC

52. MANITARIA TIGANITA | 9,90

MUSHROOMS FRIED WITH ONIONS AND BELL PEPPERS

53. FETA PSITI | 8,90

GRILLED FETA CHEESE WITH TOMATOES, ONIONS, BELL PEPPERS, AND OLIVES

54. TAGLIATA | 17,90

SIRLOIN STEAK ON A BED OF ARUGULA, SERVED WITH PARMESAN CHEESE

55. SAGANAKI PANE | 8,90

PAN-FRIED BREADED FETA CHEESE SERVED WITH HONEY

56. SAGANAKI KASERI | 7,90

FRIED PHYLLO DOUGH FILLED WITH CHEESE, SERVED WITH HONEY

57. XALOUMI SAGANAKI | 7,90

CYPRIOT CHEESE BAKED IN THE OVEN AND FLAMBÉED WITH GREEK BRANDY

58. STRYDIA | 14,90

FRESH OYSTERS, SUBJECT TO AVAILABILITY

59. POIKILIA ZESTI | 13,90

MIX OF WARM APPETIZERS

60. GIGANTES ZESTI | 6,90

GREEK GIANT BEANS (ELEPHANT BEANS) BAKED WITH FETA CHEESE





61. MELITZANES MELI | 8,90

BAKED EGGPLANTS WITH FETA CHEESE, HONEY, AND WALNUTS

62. MEZZE GRECQUE STYLE | 13,90

A MIX OF VARIOUS MEAT AND CHEESE VARIETIES

PSARIA OREKTIKA • FISH STARTERS

70. PSARAKIA DIAFORA | 12,90

SHRIMPS, CALAMARI, AND SARDINES SERVED WITH TZATZIKI AND GARLIC SAUCE

71. SOLOMO PANE | 10,90

BREADED SALMON PIECES SERVED WITH GARLIC SAUCE

72. MIDIA PANE | 7,90

BREADED MUSSELS SERVED WITH GARLIC SAUCE AND TZATZIKI

73. KALAMARI SAGANAKI | 9,90

SQUID PAN-FRIED IN GREEK STYLE WITH TOMATO SAUCE AND GREEK FETA CHEESE

74. KALAMARIA TIGANITA | 9,90

BREADED SQUID PREPARED IN GREEK STYLE, SERVED WITH TZATZIKI AND GARLIC SAUCE

75. GARIDES SAGANAKI | 11,90

SHRIMPS COOKED WITH GARLIC IN TOMATO SAUCE WITH FETA CHEESE

76. GARIDES SKORDO | 11,90

SHRIMPS FRIED IN GARLIC

77. GARIDES PSITES | 11,90

GRILLED SHRIMPS WITH GARLIC

78. GARIDES KAFTERES | 11,90

SHRIMPS PREPARED IN SPICY TOMATO SAUCE

79. GAYROS TIGANITO | 7,90

FRIED SARDINES (BONELESS) SERVED WITH TZATZIKI AND GARLIC SAUCE

80. XTAPODI PSITO | 13,90

GRILLED OCTOPUS

81. XTAPODI KSIDATO | 10,90

OCTOPUS SERVED WITH TOMATOES, ONIONS, AND PEPPERS (COLD)

82. XTAPODI STIFADO | 13,90

OCTOPUS PREPARED IN TOMATO SAUCE WITH SHALLOTS





KYRIOS PIATA • CHILDREN DISHES

84. MARIO | 8,90

FRIKANDEL SERVED WITH FRIES, APPLESAUCE, AND SALAD

85. LUIGI | 8,90

CHICKEN NUGGETS SERVED WITH FRIES, APPLESAUCE, AND SALAD

86. BOWSER | 8,90

FISH STICKS SERVED WITH FRIES, APPLESAUCE, AND SALAD

87. PEACH | 8,90

CALAMARI SERVED WITH FRIES, APPLESAUCE, AND SALAD

88. YOSHI | 8,90

GYROS SERVED WITH FRIES, APPLESAUCE, AND SALAD

89. DONKEY KONG | 8,90

MEATBALLS SERVED WITH FRIES, APPLESAUCE, AND SALAD

KREATIKA • MEAT DISHES

90. GYROS XIRINO | 16,90

SMALL PIECES OF PORK SERVED WITH ONIONS AND TZATZIKI

91. GYROS KOTOPOULO | 16,90

SMALL PIECES OF CHICKEN SERVED WITH TZATZIKI AND ONIONS

92. SOUVLAKI XIRINO | 17,90

PORK STEAK ON A SKEWER SERVED WITH TZATZIKI AND ONIONS

93. SOUFLAFETA | 18,90

PORK FILLET STUFFED WITH FETA CHEESE AND TOMATOES ON A SKEWER
WRAPPED IN BACON, SERVED WITH TZATZIKI

94. SCHNITZEL KOTOPOULO | 17,90

CHICKEN SCHNITZEL SERVED WITH PEPPER SAUCE OR MUSHROOM CREAM SAUCE

95. MIXED GRILL | 20,90

GYROS, SOUVLAKI, CHICKEN FILLET, SOUTZOUKI, AND PANCETTA SERVED WITH
TZATZIKI AND ONIONS

96. PSARONEFRI PSITO | 18,90

GRILLED PORK FILLET SERVED WITH TZATZIKI

97. FILETO KOTOPOULO | 17,90

CHICKEN FILLET SERVED WITH TZATZIKI

98. PANCETTA | 16,90

GREEK GRILLED PORK BELLY SERVED WITH
TZATZIKI





99. KOFTE | 16,90

SEASONED MINCED MEAT (BEEF/LAMB)
PREPARED GREEK-STYLE IN TOMATO SAUCE AND FETA CHEESE,
SERVED WITH PITA BREAD

100. BIFTEKI GEMISTO | 17,90

SEASONED MINCED MEAT (PORK) STUFFED WITH FETA CHEESE

101. SOUTZOUKAKIA | 15,90

SEASONED MINCED MEAT (PORK) GRILLED AND SERVED WITH TZATZIKI

102. SIKOTI KARAMELATA | 18,90

GRILLED BEEF LIVER SERVED WITH TZATZIKI AND CARAMELIZED ONIONS

ALL MAIN COURSES ARE SERVED WITH FRIES, GREEK PASTA, AND SALAD.

ARNI & BRIZOLES • STEAKS & LAMB MEATS

110. PAIDAKIA | 30,90

LAMB CHOPS SERVED WITH TZATZIKI

111. MIXED ARNI | 30,90

MIX OF LAMB CHOPS AND LAMB FILLET SERVED WITH TZATZIKI

112. FILETO MOSXARI | 34,90

BEEF TENDERLOIN FROM THE GRILL SERVED WITH
PEPPER SAUCE OR MUSHROOM CREAM SAUCE - 300 GRAMS

113. RIBEYE | 32,90

RIBEYE FROM THE GRILL SERVED WITH
PEPPER SAUCE OR MUSHROOM CREAM SAUCE - 300 GRAMS

114. FILETO SPECIAAL | 36,90

BEEF TENDERLOIN FROM THE GRILL SERVED WITH SHRIMP FRIED IN GARLIC

ALL STEAKS AND LAMB DISHES ARE SERVED WITH
FRIES, GREEK PASTA, AND SALAD.

POIKILIES KREATON • MIXED DISHES

120. YIAMAS SCHOTEL | 30,90

BEEF TENDERLOIN, CHICKEN FILLET, AND LAMB CHOP
SERVED WITH TZATZIKI

121. MIXED GYROS | 16,90

PORK GYROS AND CHICKEN GYROS
SERVED WITH TZATZIKI





122. ANDREAS SCHOTEL | 26,90

BEEF TENDERLOIN, SOUVLAKI, CHICKEN FILLET SERVED WITH TZATZIKI

123. NEOXORI SCHOTEL | 20,90

PORK GYROS, SALMON FILLET, AND PRAWNS SERVED WITH TZATZIKI

124. SPETSES SCHOTEL | 18,90

PORK GYROS, SOUVLAKI, AND CALAMARI SERVED WITH TZATZIKI

125. MYLOS SCHOTEL | 18,90

PORK GYROS, KOFTE, AND PORK FILLET SERVED WITH TZATZIKI

126. VOLOS SCHOTEL | 18,90

PORK GYROS, CHICKEN FILLET, AND SOUVLAKI SERVED WITH TZATZIKI

127. ARGOS SCHOTEL | 17,90

PORK GYROS AND CALAMARI SERVED WITH TZATZIKI

128. LEONIDAS SCHOTEL | 17,90

PORK GYROS AND SOUVLAKI SERVED WITH TZATZIKI

129. OUZO SCHOTEL | 19,90

PORK GYROS, SOUVLAKI, SOUTZOUKI, AND PORK FILLET SERVED WITH TZATZIKI AND OUZO

130. ARTA SCHOTEL | 24,90

PORK GYROS AND LAMB CHOPS SERVED WITH TZATZIKI

131. MIXED GRILL VOOR 2 PERSONEN | 48,00

PORK GYROS, CHICKEN GYROS, PORK SOUVLAKI, CHICKEN FILLET, GREEK SAUSAGE, AND PANCETTA SERVED WITH TZATZIKI

132. TAPAS GREEK STYLE VOOR 2 PERSONEN | 46,00

VARIOUS WARM AND COLD DISHES OF THE CHEF'S CHOICE

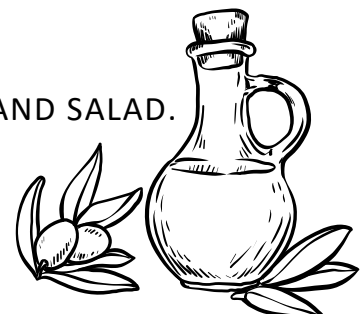
133. ILIO SCHOTEL VOOR 2 PERSONEN | 56,00

PORK GYROS, SOUVLAKI, SALMON FILLET, PRAWNS, AND CALAMARI SERVED WITH TZATZIKI AND GARLIC SAUCE

134. YIAMAS SPECIAAL VOOR 2 PERSONEN | 62,00

BEEF TENDERLOIN, PORK FILLET, CHICKEN FILLET, LAMB CHOPS, AND PORK GYROS SERVED WITH TZATZIKI

ALL MIXED SCHOTELS ARE SERVED WITH FRIES, GREEK PASTA, AND SALAD.
EXCEPT FOR 132: TAPAS GREEK STYLE





KATI NOSTIMO • LEKKER VOOR ERBIJ

GYROS PORK | 5,00

GYROS CHICKEN | 5,00

SOUVLAKI PORK | 4,50

SOUTZUKI | 3,90

KÖFTE | 3,90

CHICKEN FILLET | 4,90

SMALL TZATZIKI | 2,50

COCKTAIL SAUCE | 2,00

KNOFLOOK SAUCE | 2,00

MUSHROOM SAUCE | 2,90

GREEK PASTA | 3,90

PANCETTA | 3,50

PORK FILLET | 4,90

BEEF TENDERLOIN | 15,90

SALMON FILLET | 9,90

RIBEYE | 14,90

LAMB CHOPS | 5,90

TIROKAFTERI | 2,00

PEPPER SAUCE | 2,00

FRIES | 2,90

POTATO CROQUETTES | 2,90

PITA BREAD | 1,50

FOURNOU • OVENGERECHTEN

140. GYROS YIAMAS | 18,90

CHICKEN GYROS WITH METAXA SAUCE BAKED GREEK-STYLE WITH CHEESE

141. KAPSALON XIRINO | 18,90

PORK GYROS AND FRIES BAKED WITH CHEESE, SERVED WITH LETTUCE AND GARLIC SAUCE

142. KAPSALON KOTOPOULO | 18,90

CHICKEN GYROS AND FRIES BAKED WITH CHEESE, SERVED WITH LETTUCE AND GARLIC SAUCE

143. BIFTEKI FOURNOU | 18,90

SEASONED MINCED MEAT STUFFED WITH FETA CHEESE, SERVED WITH METAXA SAUCE AND BAKED WITH CHEESE

144. MOUSSAKAS | 16,90

TRADITIONAL GREEK DISH LAYERED WITH POTATOES, EGGPLANT, GROUND BEEF, BECHAMEL SAUCE, AND CHEESE

145. STAMNA (KRUUK) | 18,90

TRADITIONAL GREEK DISH WITH TENDER LAMB, FRESH VEGETABLES, GREEK FETA CHEESE, AND CHEESE

146. KLEFTIKO (DIEVEN) | 17,90

TRADITIONAL GREEK DISH WITH LAMB LEG, SEASONED POTATOES, AND GREEN BEANS

147. STIFADO | 17,90

TRADITIONAL GREEK DISH WITH LAMB LEG AND SHALLOTS IN RED WINE SAUCE





KYRIOS PSARIA • VISGERECHTEN

150. TSIPOURA | 20,90

SEA BREAM FILLET

151. LAVRAKI | 20,90

SEA BASS FILLET

152. SOLOMOS PSITOS | 20,90

SALMON FILLET

153. GARIDES PSITES | 20,90

GRILLED SHRIMP

154. KALAMARIA TIGANITA | 17,90

BREADED CALAMARI RINGS

155. GLOSSAKIA | 18,90

DOVER SOLE FILLETS

156. MIXED PSARIA | 24,90

MIX OF SALMON FILLET, CALAMARI RINGS, BREADED MUSSELS, AND GRILLED SHRIMP

157. PAXOS SCHOTEL | 18,90

CALAMARI AND BREADED SHRIMP

158. ONASSIS SCHOTEL | 21,90

SEA BREAM FILLET AND SEA BASS FILLET

159. PSARIA GIA 2 | 50,00

DISH FOR 2 PEOPLE WITH: SALMON FILLET, CALAMARI RINGS, BREADED MUSSELS, SHRIMP, AND DOVER SOLE FILLETS

ALL FISH DISHES ARE SERVED WITH VEGETABLES AND GARLIC SAUCE.

XORTOFAGIKO • VEGETARISCHE GERECHTEN

170. MIXED VEGETARIA | 18,90

STICKS OF EGGPLANT AND ZUCCHINI, TIROPITA, VINE LEAVES WITH RICE, GREEK WHITE BEANS, ZUCCHINI MEATBALLS, FETA CHEESE, SERVED WITH FRIES, GREEK PASTA, TZATZIKI, AND SALAD



FRISDRANK (0,2L)

PEPSI COLA	2,90	TONIC	2,90
PEPSI MAX	2,90	APPELSAP	2,90
7-UP	2,90	JUS D'ORANGE	2,90
SINAS	2,90	CHOCOMEL	2,90
SOURCY ROOD	2,70	FRISTI	2,90
SOURCY BLAUW	2,70	GINGER ALE	2,90
ICE TEA LEMON	2,90	BITTER LEMON	2,90
ICE TEA GREEN	2,90	FLES SOURCY BLAUW (0,7L)	8,50
CASSIS	2,90	FLES SOURCY ROOD (0,7L)	8,50



BIEREN

BRAND PILS VAN HET VAT (0,2L)	2,90	CORONA (0,35L)	4,90
BRAND PILS VAN HET VAT (0,5L)	5,90	DESPERADOS (0,33L)	4,90
HEINEKEN 0.0 (0,33L)	3,20	SJOES (0,2L)	2,90
MYTHOS BIER (0,33L)	4,50	HALFOM (0,2L)	2,90
PALM BIER (0,25L)	4,50	AMSTEL RADLER (0,3L)	3,50
LIEFMANS FRUITESSE (0,25L)	4,50	AMSTEL RADLER 0.0 (0,3L)	3,50
		ERDINGER WEIZEN (0,5L)	6,20

WIJNEN

ROOD	GLAS	0,5L	1,0L
HUISWIJN	4,40	10,20	20,30
IMYGLIKOS (HALFZOET)	4,40	10,20	20,30
MAVRODAPHNE (ZOET)	5,20	12,30	21,50

WIT

HUISWIJN	4,40	10,20	20,30
IMYGLIKOS (HALFZOET)	4,40	10,20	20,30
SAMOS (ZOET)	5,20	12,30	21,50
RETSINA (HARSWIJN)	4,40	10,20	20,30

ROSE

PINOT GRIGIO ROSE	4,90	FLES	21,90
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WARME DRANKEN

KOFFIE	2,70
ESPRESSO	2,60
GRIEKSE KOFFIE	2,90
THEE	2,70
ESPRESSO DOPPIO	3,90

CAPPUCCINO	2,90
LATTE MACCHIATTO	3,20
KOFFIE VERKEERD	3,20
VERSE MUNTTHEE	3,50

SPECIALE KOFFIE

FRAPPE	4,50
IJSKOFFIE	
FRAPPE PAGOTO	5,90
IJSKOFFIE MET VANILLE IJS	
ITALIAN COFFEE	7,90
AMARETTO	

SPANISH COFFEE	7,90
LIKEUR 43	
IRISH COFFEE	7,90
JAMESON WHISKEY	
FRENCH COFFEE	7,90
GRAND MARNIER	

APERITIEF

OUZO (2CL)	2,50
OUZO SPECIAAL (5CL)	4,90
OUZO PLOMARI (0,2L)	10,90

TSIPOURO (2CL)	3,90
TSIPOURO SPECIAAL (5CL)	5,10

COGNAC

METAXA 5* (5CL)	4,30
METAXA 7* (5CL)	5,20

METAXA GRAND FINE (5CL)	8,20
METAXA PRIVATE (5CL)	9,20

DIGESTIVE (5CL)

BANANA LIKEUR	6,50
TEQUILA	6,50
COINTREAU	6,50
TIA MARIA	6,50
BAILEYS	6,50
BAILEYS CHOCO-LUXE	6,50
MASTICHA	6,50
JÄGERMEISTER (2CL)	3,50

SAMBUCA	6,50
GRAND MARNIER	6,90
DRAMBUIE	6,90
AMARETTO	6,50
LIKEUR 43	6,50
LIMONCELLO	6,50
KUM QUAT	6,50

GEDISTILLEERD (5CL)

GREY GOOSE	9,90
BELVEDERE	9,90
SMIRNOFF VODKA	5,90
BACARDI RUM	6,90
GORDON GIN	7,90
JACK DANIELS	8,90
FAMOUS GROUSE	7,50

RED LABEL	6,90
BLACK LABEL	8,90
GOLD LABEL	13,50
BLUE LABEL (2CL)	16,90
CHIVAS 12*	8,90
CHIVAS 18*	11,90
JAMESON	7,90

