

# *Yanni's*

5425 LANDMARK PLACE,  
GREENWOOD VILLAGE, CO 80111  
303-692-0404

Throughout Greece you will find the traditional "taverna" or family-run eating establishment located in the main square or by the harbor. The taverna is at the center of every town's social life.

In the afternoon, men drink strong cups of Greek coffee or a little ouzo, enjoy a few "mezedes" (appetizers), and watch the world pass by. They play backgammon, finger their worry beads, talk and philosophize about life, money and politics.

In the evenings their family and friends join them to enjoy a late evening meal and a bottle of local wine. Their meal starts with a variety of mezedes served "family-style", followed by a traditional casserole, roast lamb or fish, and ends with a tasty, honey-drenched dessert and coffee.

To celebrate a birth, a baptism, or a wedding, the Greeks will gather at the taverna to eat and dance, expressing their joy through music. The Greek's have not lost their enjoyment of life's simpler pleasures – the pleasures found at a Greek taverna.

We welcome you to our Taverna. Sip a glass of wine, enjoy a traditional meal and savor life's simple pleasures at Yanni's.

**OPA!!!!**

## MEZEDES

### VILLAGE SAMPLER

A sampling of our popular spreads, tarama, chtipiti, and melizanes salata, served with toasted pita triangles 18.95  
Substitute Hummus for Tarama for (GF)

### COMBINATION PLATTER

Loukaniko, kalamaria, spanakopita, Kalamata olives, dolmades, Feta cheese, cucumbers, tomatoes and tzatziki sauce  
For 2 - 19.95 For 4 - 38.95

### KALAMARIA A LA MYKONOS

Sautéed ocean squid in olive oil, herbs and tomatoes (GF) 19.95

### KALAMARIA

Golden deep-fried ocean squid served with lemon and tzatziki sauce 15.95

### OKTAPODI (GF)

Tender, marinated grilled octopus in olive oil, vinegar and peppers 19.95

### MYTHIA (GF)

Mussels sautéed with garlic, olive oil and white wine 15.95

### KOLOKITHIA

Deep fried zucchini with tzatziki sauce 11.95

### TIRI (GF)

Imported Greek Feta cheese with virgin olive oil and oregano 9.95

### TIRI ME ELYES

with Kalamata Olives 13.95

### DOLMADES (GF)

Vine ripened grape leaves with herbed rice and tzatziki sauce 8.95

### LOUKANIKO (GF)

Spicy Greek sausage with lemon 7.95

### PAZARIA (GF)

Greek Beets w/Skordalia 10.95

### KEFTETHES

Greek-style meatballs in our homemade red sauce 10.95

### EGGPLANT ALEXANDER

Stuffed eggplant with kasseri cheese & feta cheese 11.95

### IMAM BALDI (GF)

Eggplant sautéed with onions and red sauce 10.95

### SAGANAKI

A brandied cheese served flaming at your table, with lemon 12.95

### SPANAKOPITA

A blend of spinach and Feta cheese in a flaky phyllo pastry 12.95

### TIROPITA

A blend of three cheeses wrapped in flaky phyllo pastry 9.95

### TRADITIONAL SPREADS

Served with pita bread - substitute cucumbers for toasted pita (GF)

Tarama - Greek caviar 9.95

Tzatziki (GF) 9.95

Melizanes Salata - Eggplant (GF) 9.95

Skordalia - Potato Garlic (GF) 9.95

Hummus (GF) 9.95

Chtipiti - Roasted red pepper/Feta (GF) 9.95

## SALATA (GF)

Atheneon Salata - Dinner	9.95
Horiatiki Salata - Dinner	12.95

## \*ENTREE SALATA (GF)

No Meat	12.95
GYRO or CHICKEN	16.95 + 8.00/dbl
LAMB	18.95 + 10.00/dbl
SALMON, SHRIMP	19.95 + 11.00/dbl

## \*FROM THE GRILL (GF)

WE SPECIALIZE IN COLORADO GROWN LAMB

## SOUVLAKI

Marinated kebobs and assorted vegetables grilled to perfection and served with rice and Greek-style vegetables

Chicken	21.95	+ 12.00/dbl
Lamb	24.95	+13.00/dbl
Shrimp	24.95	+13.00/dbl
Swordfish	28.95	+14.00/dbl
Vegetarian	21.95	+12.00/dbl
Any double combination	+13.00	
Except Swordfish	+14.00	

## LAMB CHOPS

Marinated Greek-style lamb chops served with Greek-style vegetables and Cretan rice. Roast potatoes on Friday and Saturday 48.95  
Ala Carte - 15.95 each

## STEAKS

NY STRIP STEAK 12 OZ.	42.95
FILET MIGNON STEAK 8 oz.	48.95

Served with Greek-style vegetables and roast potatoes

## \*SEAFOOD (GF)

### OKTAPODI

Tender marinated and char-broiled served with vegetables and roast potatoes 26.95

### JUMBO SINAGRIDA

(Seasonal) Grilled jumbo d Snapper served with Cretan rice and vegetables 45.95

### SOLOMOS

Grilled salmon served with Cretan rice and vegetables 28.95

## SIFIDA

Grilled swordfish served with Cretan rice and vegetables (Seasonal) 28.95

## MEDITERRANEAN SEA BASS

Grilled whole fish, served with Cretan rice and vegetables 42.95

## TRADITIONAL GREEK

### KOKINISTO

Braised lamb shank with Aegean spices, pasta and shredded mizithra cheese 34.95

### MOUSAKA

Layered casserole of eggplant and seasoned ground beef topped with a creamy Bechamelsauce, with Greek style vegetables 18.95

### PASTITSIO

A layered casserole of macaroni, seasoned ground beef and mizithra cheese topped with a creamy Béchamel sauce 18.95

### VEGETARIAN PLATTER (GF)

Melizanes (Eggplant), Cretan rice, roast potatoes, Greek-style vegetables 18.95

### SPANAKOPITA

Spinach and Feta cheese in a flaky phyllopastry with Greek-style vegetables 15.95

### PITA PLATTER

GYRO, CHICKEN, or VEGETARIAN on a toasted pita with tzatziki sauce, onions and tomatoes, served with Greek fries or salad 15.95 Double - 23.95

### MACARONADA

Greek style macaroni in browned butter mizithra cheese and/or red sauce 15.95

### KEFTETHES ME PASTA

Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mizithra cheese 19.95

### AVGOLEMANO SOUPA

Traditional homemade chicken lemon rice Soup

Cup 5.95 Bowl 7.50

## KIDS CHOICES

### CHICKEN FINGERS

Made with fresh chicken breast, served  
with French fries 10.95

### MACARONADA

Greek style macaroni in browned butter  
with mizithra cheese and/or red sauce  
11.95

### KEFTETHES ME PASTA

Greek-style spaghetti with browned butter,  
homemade red sauce, meatballs and  
mizithra cheese 12.95

### GREEK GRILLED CHEESE

Grilled pita bread stuffed with Saganaki  
cheese, with French fries 10.95

## BEVERAGES

Coke, Diet Coke, Sprite, Lemonade,  
Coffee, Hot or Iced Tea 3.95

Frappe 3.95

Greek Coffee 3.95

Juices 4.50

## DESSERTS

### BAKLAVA

Honey drenched walnuts in a flaky phyllo  
pastry 7.95

### YANNI'S YIAOURTI (GF)

Homemade yogurt smothered with honey  
and nuts Reg. 6.95 Lg. 11.95

### BAKLAVA ICE CREAM

Our own family recipe 5.95  
With Godiva liqueur 6.95

### RIZOGALLO (GF)

Homemade rice pudding 5.95

### ATHENEON CHOCOLATE TOFFEE

#### MOUSSE CAKE

A decadently chocolate mousse cake with  
toffee caramel filling 8.95

### CHOCOLATE FLOURLESS TORTE

Flourless decadent chocolate torte (GF)  
6.95

### CRÈME BRULEE CHEESECAKE 9.95

### EKMEK KATAIFI 9.95

Shredded phyllo dough, custard,  
And whipped cream

# YASSOU!!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
Or eggs may increase your chance of food borne illness, especially  
if you have certain medical conditions.

COLORADO DEPT. OF HEALTH