

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 - 21.95 For 4 - 42.95

KALAMARIA A LA MYKONOS (GF)

Sautéed ocean squid in olive oil, herbs and tomatoes 20.95

KALAMARIA

Golden deep-fried ocean squid served with lemon and tzatziki sauce 16.95

OKTAPODI (GF)

Tender, marinated grilled octopus in olive oil, vinegar and peppers 21.95

MYTHIA (GF)

Mussels sautéed with garlic, olive oil and white wine 16.95

KOLOKITHIA

Deep fried zucchini with tzatziki sauce 12.95

TIRI (GF)

Imported Greek Feta cheese with virgin olive oil and oregano 9.95

TIRI ME ELYES (GF)

with Kalamata Olives 14.95

DOLMADES (GF)

Vine ripened grape leaves with herbed rice and tzatziki sauce 9.95

LOUKANIKO (GF)

Spicy Greek sausage with lemon 8.95

PAZARIA (GF)

Greek Beets w/Skordalia 11.95

KEFTETHES

Greek-style meatballs in our homemade red sauce 11.95

EGGPLANT ALEXANDER

Stuffed eggplant with kasseri cheese & feta cheese 12.95

IMAM BALDI (GF)

Eggplant sautéed with onions and red sauce 10.95

SAGANAKI

A brandied cheese served flaming at your table, with lemon 13.95

SPANAKOPITA

A blend of spinach and Feta cheese in a flaky phyllo pastry 13.95

TIROPITA

A blend of three cheeses wrapped in flaky phyllo pastry 10.95

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 - 7" dinner 10.95

*ENTREE SALATA (GF)

Romaine, tomatoes, cucumbers, Kalamata olives, pepperoncini, red onion, feta cheese

HORIATIKI SALATA (GF)

Tomatoes, cucumbers, Kalamata olives, pepperoncini, red onion, feta cheese, olive oil

No Meat	13.95	
GYRO or CHICKEN	18.95	+ 9.00/dbl
LAMB, SHRIMP	22.95	+ 12.00/dbl
SALMON	24.95	+ 13.00/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	23.95	+ 13.00/dbl
Lamb	26.95	+14.00/dbl
Shrimp	26.95	+14.00/dbl
Swordfish	31.95	+15.00/dbl
Vegetarian	23.95	+13.00/dbl
Any double combination	+14.00	
Except Swordfish	+15.00	

LAMB CHOPS - (GF)

Marinated Greek-style lamb chops served with Greek-style vegetables and Cretan rice. Roast potatoes on Friday and Saturday 49.95

Ala Carte - 15.95 each

STEAKS (GF)

NY STRIP STEAK 12 OZ.	44.95
FILET MIGNON STEAK 8 oz.	52.95

Served with Greek-style vegetable and Cretan rice, Roast potatoes on Friday and Saturday 49.95

SEAFOOD (GF)

OKTAPODI

Tender marinated and char-broiled served with vegetables and roast potatoes (rice @ lunch) 29.95

JUMBO SINAGRIDA

(Seasonal) Grilled jumbo whole red Snapper served with Cretan rice and vegetables 49.95

SOLOMOS

Grilled salmon served with Cretan rice and vegetables 29.95

SIFIDA

Grilled swordfish served with Cretan rice and vegetables (Seasonal) 31.95

MEDITERRANEAN SEA BASS

Grilled whole fish, served with Cretan rice and vegetables 45.95

TRADITIONAL GREEK

KOKINISTO

Braised lamb shank with Aegean spices, pasta and shredded mizithra cheese 38.95

MOUSAKA

Layered casserole of eggplant and seasoned ground beef topped with a creamy Bechamelsauce, with Greek style vegetables 19.95

PASTITSIO

A layered casserole of macaroni, seasoned ground beef and mizithra cheese topped with a creamy Béchamel sauce 19.95

VEGETARIAN PLATTER (GF)

Melizanes (Eggplant), Cretan rice, Greek-style vegetables, Roast potatoes on Friday and Saturday 19.95

SPANAKOPITA

Spinach and Feta cheese in a flaky phyllopastry with Greek-style vegetables 17.95

PITA PLATTER

GYRO, CHICKEN, or VEGETARIAN on a toasted pita with tzatziki sauce, onions and tomatoes, served with Fresh cut fries or salad - 17.95 Double Meat - 25.95

MACARONADA

Greek style macaroni in browned butter, mizithra cheese and/or red sauce 17.95

KEFTETHES ME PASTA

Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mizithra cheese 21.95

AVGOLEMANO SOUPA (GF)

Traditional homemade chicken lemon rice Soup

Cup 6.95 Bowl 8.95

KIDS CHOICES

CHICKEN FINGERS

Made with fresh chicken breast, served with French fries 12.95

MACARONADA

Greek style macaroni in browned butter with mizithra cheese and/or red sauce 13.95

KEFTETHES ME PASTA

Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mizithra cheese 14.95

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Coffee, Hot or Iced Tea 4.25

Frappe 4.25

Greek Coffee 4.25

Juices 4.75

The State of Colorado granted businesses the ability to assess credit card fees to their customers. Governor Polis signed this into law on July 1, 2022. Yanni's has enabled this on all credit and debit card transactions.

There is a discount for paying with cash.

*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

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 7.95

RIZOGALLO (GF)

Homemade rice pudding 6.95

BAKLAVA CHEESECAKE

9.95

ATHENEON CHOCOLATE TOFFEE

MOUSSE CAKE

A decadently chocolate mousse cake with toffee caramel filling 9.95

CHOCOLATE FLOURLESS TORTE

Flourless decadent chocolate torte (GF) 7.95

EKMEK KATAIFI

Shredded Phyllo dough, custard, and whipped cream 9.95

CRÈME BRULEE CHEESECAKE 9.95

PORTO KALADA TORTE

(Orange Cake) 9.95

YASSOU!!