

# KÝRIO PIÁTO (Mains)

## From the Grill / Spit

**LAMB CUTLETS (4 PCS.)** gf, nf 49  
Chargrilled lamb cutlets, rosemary patates & salad

**LAMB & BEETROOT SALAD** gf, nf(o) 42  
Chargrilled lamb fillet, beetroot, parmesan, rocket, walnuts

**GRILLED / CRISPY CALAMARI** gf, nf 35  
Greek salad, chips, aioli  
**GRILLED IS DRESSED WITH OLIVE TAPENADE**

**CHARGRILLED CUTTLEFISH** nf 41  
Chargrilled cuttlefish served with couscous salad & citrus dressing

**PAN-FRIED FISH** gf, nf 44  
Served with sautéed grains, grilled asparagus & pepper sáltsa



## Traditional Tapsi

**SERVED WITH CHIPS, TZATZIKI, SALAD & PITA. (SWAP PITA TO GARLIC OR GLUTEN FREE FOR EXTRA CHARGE)**

**CHICKEN GYROS** 30  
**LAMB GYROS** 35  
**MIXED GYROS** 35  
**FALAFELS** 25

## Traditional Kalamaki

**CHARGRILLED SKEWERS SERVED WITH CHIPS, TZATZIKI, SALAD & PITA. (SWAP PITA TO GARLIC OR GLUTEN FREE FOR EXTRA CHARGE)**

**CHICKEN** (2 PCS) 29  
**PORK** (2 PCS) 31  
**LAMB** (2 PCS) 34  
**MIXED MEAT** (1 EA) 38  
**HALLOUMI & VEG** (2 PCS) 29



## Meat From The Grill

**CHICKEN GYROS** gf, nf, df 31  
**LAMB/ MIXED GYROS** gf, nf, df 41

- 🍷 ALL CARD TRANSACTIONS INCUR A SURCHARGE
- 📄 NO SPLIT BILLING ALLOWED
- 🇬🇷 15% PUBLIC HOLIDAY SURCHARGE APPLIES
- 🌙 10% WEEKEND SURCHARGE APPLIES
- 🌱 gf - gluten free, veg - vegetarian, v - vegan, df - dairy free, nf - nut free

## Signature Dishes

**YEMISTA** gf, v, veg 27  
Stuffed capsicum & tomato, rice, herbs, currants & pine nuts

**MUSHROOM KRITHAROTO** v(o), nf 32  
Combination of mushrooms cooked with orzo pasta

**LAMB KLEFTIKO** nf, df 42  
Slow cooked lamb shoulder in parchment paper with potatoes & peppers, served with pita

**HOUSEMADE MOUSAKKA** gf, nf 32  
Layered eggplant, bolognese (beef mince), potatoes & béchamel sauce. served with choice of chips or salad

**SOUTZOUKAKIA** (main) gf, nf 29  
Greek style meatballs with napoli sauce & feta, served with side salad & choice of pita / pilaf or chips

**CHICKEN GIOUVETSI** nf 34  
Chicken with orzo pasta in a rich tomato based sauce

**SEAFOOD KRITHAROTO** nf 44  
Assorted seafood cooked with orzo pasta in onion, tomato, garlic

**GARIDES SAGANAKI** gf (o), nf 42  
Prawns cooked in traditional way with napoli & feta, served with sourdough

## Salads

**COUSCOUS SALAD** v, nf 17  
Couscous, capsicum, spring onions, dill, mint, citrus dressing

**GRAINS SALAD** veg, v, (o) 18  
Freekeh, lentils, pinenuts, pomegranate, capers, lemon dressing topped with honey cinnamon yoghurt

**BEETROOT SALAD** gf, veg 21  
Rocket, roasted beetroot, parmesan, cheese & citrus dressing

**GREEK SALAD** gf, nf, v(o) 18  
Cucumber, tomato, olive, onion, capsicum & feta

**ROCKET SALAD** gf, nf 18  
Rocket, tomato, cucumber, onion & lemon dressing

## Dessert

ASK YOUR SERVERS ABOUT OUR DESSERT SELECTION





SOUTHBANK 03 8682 9001 | EAT@YASSAS.COM.AU | WWW.YASSAS.COM.AU

YASSAS kindly asks guests with food allergies or specific dietary needs to inform their server before placing an order. While we strive to accommodate your dietary preferences, we cannot guarantee the absence of allergen traces. Please be aware that all credit card payments will be subject to a surcharge, and a public holiday / weekend

## WELCOME TO YASSAS

Experience the essence of Greece with our authentic Greek street food, crafted from the freshest locally sourced ingredients of the highest quality. Immerse yourself in the lively atmosphere of Greece, infused with Melbourne's unique charm, and let us treat you to the ultimate YASSAS experience.

## FEED ME

THE 'FEED ME' OPTIONS MUST BE SELECTED FOR THE ENTIRE TABLE  
FEED ME - DIETARY REQUIREMENTS CAN BE ACCOMMODATED.

MIN. 2 PPL TO ORDER

### Aplá Elliniká

#### APPETISER

Trio Dips & Pita

#### MEZE

Saganaki

Tiropita

Zucchini Fritters

#### MAINS

##### MIXED GRILL

Chicken kalamaki, Pork kalamaki, Lamb kalamaki

Served with Tzatziki, Salad & Chips

#### DESSERT

Loukoumades

\$69<sup>00</sup>

### THE YASSAS

#### APPETISER

Trio Dips & Pita

#### MEZE

Saganaki

Tiropita

Zucchini Fritters

Crispy Calamari

#### MAINS

##### MIXED PLATTER

Lamb Gyros from the spit, Chicken Kalamaki, Grilled Fish, Kataifi Prawns

Served with Tzatziki, Aioli, Salad & Chips

#### DESSERT

Loukoumades

\$89<sup>00</sup>

## SHARING PLATTERS

FOR 2/3 PEOPLE

### Seafood Platter

Chargrilled Octopus, Pan-fried Fish, Crispy Calamari, Maridaki, Grilled Cuttlefish, Chargrilled Prawns.

Served with rocket salad, lemoni patates, tarama & aioli.

139/189

### Meat Platter

Lamb cutlets, chicken gyros from the spit, bifteki, pork kalamaki, loukaniko.

Served with salad, chips, tzatziki, and pita

ADD LAMB GYROS + 15

99/139

### Mixed Grill

Lamb cutlets, chicken kalamaki, pork kalamaki, bifteki, loukaniko.

Served with salad, chips, tzatziki, and pita

89/129

## SIDES

#### CHIPS W' FETA

Seasoned with feta, parsley, oregano & lemon pepper

gf, veg, nf

13

#### LEMONI PATATES

Herbs, mustard, olive oil, parsley

gf, v, nf

12

#### GARLIC PITA (2 PCS.)

Garlic, lemon herbs, parsley, olive oil

v, veg, nf

8

#### PILAF

Rice, veg oil, herbs, capsicum, spring onions

gf, v, nf

8

#### SIDE DIPS

7 ea.

#### SIDE SAUCE

1 ea.

## HOUSEMADE DIPS



### Hommus

BLENDED CHICKPEAS WITH TAHINI, GARLIC, LEMON & PAPRIKA. **gf, v, df**  
12



### Taramasalata

CAVIAR EMULSION. **gf, nf, df**  
12



### Tirokafteri

FETA BLENDED WITH CAPSICUM, CHEESE & CHILLI. **gf, veg, nf**  
12



### Melitzanosalata

SMOKED EGGPLANT, PEPPERS & GARLIC. **gf, v, nf, df**  
14



### Tzatziki

GREEK YOGHURT, CUCUMBERS, DILL, GARLIC. **gf, veg, nf**  
12

### \$25 Trio of Dips

TZATZIKI, TARAMA, TIROKAFTERI.  
SERVED WITH CHARGRILLED PITA.

## MEZE (Starters)

### YASSAS OUZO EXPERIENCE

2 shots of ouzo or tsipouro  
served w' choice of saganaki or tiropita

32

### CHEFS SAMPLE PLATE

Grilled halloumi, crispy calamari, dolmades, zucchini fritters, tiropita, bruschetta, marinated olives, choice of 2 dips, pita

79

### SPANAKOPITA

Spinach & feta pie

**veg, nf**

16

### GIAOURTLOU KEBABS

lamb mince kebabs served on pita w' Greek yoghurt & saltsa

**gf(o), nf**

27

### TIROPITA (3 pcs)

Feta stuffed in phyllo, glazed w' honey & sesame

**veg, nf (o)**

16

### LAMB CUTLETS

frenched, marinated w' herbs & chargrilled

**gf, nf**

29

### GREEK BRUSCHETTA

Tomatoes, onions, olives, garlic, basil, feta

**veg, nf**

15

### SOUTZOUKAKIA

Greek style meatballs w' napoli sauce & feta

**gf, nf, df(o)**

19

### SAGANAKI

Kefalograviera cheese, fig salsa

**gf, veg, nf**

18

### LOUKANIKO

Chargrilled beef & leek sausage served w' mustard mayo

18

### DOLMADES

Vine leaves, herbs, rice & mint yoghurt

**gf, v(o)**

17

### GRILLED OCTOPUS

Chargrilled, fava, confit tomatoes, olive oil & lemon dressing

**gf, nf, df**

29

### STUFFED PEPPERS

Baked pepper stuffed w' feta & cheese

**veg, nf**

16

### EGGPLANT ROLLS

Green prawns rolled in eggplant, baked in tomato saltsa

**gf, nf**

29

### STUFFED MUSHROOMS

Baked mushrooms w' onions, capsicum, olives & cheese

**veg, nf**

23

### MARIDAKI (white bait)

Served with dill & capers mayo

**gf, nf**

16

### ZUCCHINI FRITTERS

Served with Tzatziki

**gf, veg, nf**

19

### CRISPY CALAMARI

Lemon pepper, oregano

**gf, nf**

24

### HALLOUMI CHIPS

Served with Sweet chilli mayo

**veg, nf**

18

### STUFFED CALAMARI **Grilled**

stuffed with feta, peppers, lemon pepper, olive tapenade

**gf, nf**

25

### MARINATED OLIVES

Marinated olives, tirokafteri (spicy feta) dip & pita

**gf, veg, nf**

18

### PRAWN KATAIFI (3 pcs)

Prawns wrapped in shredded phyllo, served w' chilli mayo

**nf**

23

### GRILLED HALLOUMI

Served with capsicum & tomato chutney

**gf, veg, nf**

23

### CHARGRILLED PRAWNS (4 pcs)

King prawns marinated w' garlic, chilli, olive oil, lemon

**gf, nf, df**

42