

# YANNI'S GREEK RESTAURANT

7419 Greenwood Ave N, Seattle, WA 98103 206-783-6945

## DINNER MENU

---

### DIPS

All dips served with warm pita bread

#### HUMMUS

Chick peas, tahini, lemon, garlic, olive oil - 9

#### BABA GHANOUSH

Eggplant, garlic, lemon, tahini, parsley - 9

#### TZATZIKI

Greek yogurt, garlic, cucumber, olive oil - 9

#### SPICY TYROKAFTERI

Feta, dill, chilies, Greek yogurt, garlic, olive oil - 9

#### CHIPOTLE RED PEPPER HUMMUS

Chickpeas, roasted red peppers, garlic, lemon, tahini, olive oil - 9

#### PIKILIA DIPS

Samples of our five dips, with pita and chips - 15

#### SKORDALIA

For garlic lovers. Olive oil, garlic, bread dip - 9

FRESH VEGGIES FOR DIPPING - 3.50

### MEZEDES

**SAGANAKI CHEESE** - Kefalotyri cheese, flamed at your table. With pita - 12

**FETA CHEESE FOURNOU** - Olive oil, garlic, tomatoes, onions, olives, baked. With pita - 11

**FETA CHEESE, MARINATED GREEK OLIVES AND EVOO OIL** with toasted pita bread - 10

**SPANAKOPITA** (Spinach and feta) or **TYROPITA** (feta cheese), (3) Stuffed Phyllo pastries - 13

#### FASOLIA GIGANTES

Butter beans baked in our house with tomato, onions, olive oil and herbs sauce - 12

#### HORTA VRASTA

Organic fresh greens and zucchini boiled, drizzled with EVOO oil - 9

#### VEGETARIAN DOLMATHES

Grape leaves rolled with rice, vegetables, fresh herbs, and baked. Topped with tzatziki - 11

#### FALAFEL PLATE

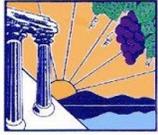
Pan fried, served over hummus with cucumbers, scallion relish and pita - 13

#### MONTEREY BAY FRIED KALAMARI

with skordalia - 16

#### PAPOU'S LAMB LOLLIPOPS

Lean ground lamb and herbs meatballs (3),



# YANNI'S GREEK RESTAURANT

charbroiled. Served with tomatoes, cucumbers, olives, tzatziki and pita - 15

---

## MEZEDES PLATTERS

**OREKTIKA** - Hummus, tzatziki, falafel, spanakopita, tyropita, dolmathes, feta and olives, pita bread - 22

**MEAT** - Gyro meat, sliced pork, beefteki, tomatoes, feta, olives, cucumbers, tzatziki and pita bread - 21

**GYRO PIATELLA** - Gyro meat slices, tomatoes, lettuce, olives, cucumbers, onions, tzatziki and pita bread - 15

---

## LARGE SALADS

### HORIATIKI

Tomatoes, cucumbers, olives, bell peppers, feta, onions, pepperoncini, Greek vinaigrette – 15

### HOUSE GREEK SALAD

Romaine, tomatoes, cucumbers, olives, garbanzo beans, bell peppers, feta, onions, artichokes, pepperoncini, Greek vinaigrette - 16

### YANNI'S CEASAR SALAD

Romaine, tomatoes, cucumbers, olives, kefalotyri cheese, pita chips - 13

**ADD CHICKEN BREAST** - 8

**FALAFEL** - 6

**OR GYRO MEAT** - 7

**TO YOUR SALAD**

---

## SOUP

**HOMEMADE AVGOLEMONO SOUP** - 7

---

## PITA WRAPS

**Served with Greek fries or small Greek salad**

### HOME MADE GYRO

Hand cut beef and lamb gyros, lettuce, tomatoes, red onions, tzatziki - 15

### GYRO STREET FRIES

Our famous Greek fries tossed with diced fresh garlic, feta cheese and herbs. Topped with hand cut strips of lamb and beef gyro, fresh diced tomatoes, red onions and tzatziki, served with pita - 16

### FALAFEL

Hummus, lettuce, diced cucumbers, red onions and scallion relish - 14

### CHICKEN SHAWARMA

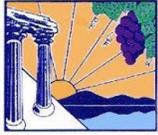
Chicken breast marinated in our spicy peppers rub, charbroiled. Lettuce, cucumbers, scallion relish, tzatziki - 16

### CHICKEN HUMMUS

Charbroiled sliced chicken breast, lettuce, sliced cucumbers, red onions, hummus - 16

### 8 oz LAMB & FETA BURGER WRAP

Ground lamb charbroiled with feta. Wrapped on pita bread with lettuce, tomato, grilled onions, tzatziki - 16



# YANNI'S GREEK RESTAURANT

## ENTREES

---

### SOUVLAKIS AND MORE

Following entrees served with a choice of Greek lemon potatoes, rice pilaf, or Greek fries, also braised fresh vegetables.

Substitute any of the sides for small Greek salad for 2.50

Substitute to all lemon potatoes for 2.00

### SOUVLAKIS

Hand cut marinated skewers char-broiled, served with tzatziki

LAMB - 24 BEEF - 23 CHICKEN - 23 PORK - 22

#### GRASSFED LAMB LOIN CHOPS

Lamb loin chops (3 small T-bones chops) marinated in olive oil and herbs, char-broiled with onions, bell peppers. Topped with feta cheese - 27.00

#### CHICKEN YANNIS

Boneless breast marinated in lemon-olive oil, char-broiled. Topped with feta cheese, herbs and roasted almonds - 21

#### CHICKEN KRASATI

Pan seared with garlic, onions, mushrooms, artichoke hearts and Greek white wine - 22

#### PORK BRIZOLES

Pork loin chops (2) marinated in spices, char-broiled with onions, bell peppers and topped with feta cheese - 22

#### PORK SOUVLAKI SHAWARMA

Hand cut lean pork pieces marinated in our own rub and spicy peppers, skewered and char broiled. Served over rice with Greek salad and tzatziki -21

#### MR. YANNI'S HALF ROTISSERIE CHICKEN

Traditional Greek style, marinated, slow roasted with feta cheese - 22

---

## SEAFOOD

#### BAKED BAKALIAROS (COD)

Alaskan cod rolled in olive oil, panko bread crumbs and baked. Served with rice, horta and skordalia - 21

#### COD SAGANAKI

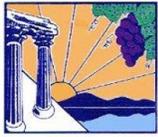
Alaskan cod baked with onions, fresh tomatoes, feta cheese, herbal tomato sauce. Rice and braised fresh vegetables - 22

#### KALAMARI PLAKI

Monterey bay kalamari simmered in a lightly spiced tomato and herb sauce with touches of onions, zucchini, Greek olives, and pepperoncini. Served with rice and braised fresh vegetables - 22

#### FRIED KALAMARI (DINNER)

Our famous fried squid served "dinner style". Lightly breaded and perfectly seasoned, served with Greek potatoes, braised fresh vegetables and skordalia dip - 21



# YANNI'S GREEK RESTAURANT

---

## MOUSAKAS

\*Both Mousakas made to the order, estimated cooking time 30 min

### \*BEEF MOUSAKA

Layered with meat sauce, eggplant, potatoes, béchamel and baked - 23

### \*VEGETARIAN MOUSAKA

Layered with eggplant, potatoes, zucchini, sautéed onions, tomatoes, béchamel and baked - 23

### EGGPLANT ROLLO

Slices of eggplant stuffed with onions, garlic, roasted tomatoes, herbs, kefalotyri cheese and baked. This dish is also available as a vegan - 21

---

## SIDES

Regular Fries - 6

Greek Fries (feta and oregano) - 7

Greek lemon potatoes - 7

Rice Pilaf - 5

Small Greek salad - 7

Small Caesar salad - 6

Small side dips - 2

Toasted Pita bread - 2.25

---

## DESSERTS

### Baklava

The most famous and best liked of all Greek pastries. Layers of crushed walnuts, almonds, honey, spices and fillo dough baked to a golden crisp smothered with honey syrup. Baklava excites everybody's taste buds. – 6

### Bougatsa

A delicious sweet cheese inside fillo dough that's baked. Cut to bite size, topped with Greek honey, hint of cinnamon, toasted almonds and powder sugar. – 11

### Galaktoboureko

Semolina custard filling wrapped in fillo dough, baked to a golden crisp and drizzled with honey lemon-syrup. – 11

### Glekotyropita

A delicious sweet cheese inside fillo dough, baked. Drizzled with honey, cinnamon and sliced almonds. – 11

### Loukoumades (Greek Honey Dumplings)

Greek honey dumplings. Popular Greek sweet, puffs of fried light, airy dough, tossed in sweet honey syrup and sprinkled with chopped walnuts and cinnamon, served also with warm chocolate sauce. – 10

### Greek Yiaourti (Yogurt)

Yogurt. Thick Greek yogurt drizzled with Greek honey and chopped walnuts. – 7

With sour cherries - 9