

# *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 14.95  
Substitute Hummus for Tarama for (GF)

### COMBINATION PLATTER

Loukaniko, kalamaria, spanakopita, Kalamata olives, dolmades, Feta cheese, cucumbers, tomatoes and tzatziki sauce  
For 2 16.95 For 4 29.95

### KALAMARIA A LA MYKONOS

Sautéed ocean squid in olive oil, herbs and tomatoes (GF) 17.95

### KALAMARIA

Golden deep-fried ocean squid served with lemon and tzatziki sauce 12.95

### OKTAPODI (GF)

Tender, marinated grilled octopus in olive oil, vinegar and peppers 17.95

### MYTHIA (GF)

Mussels sautéed with garlic, olive oil and white wine 12.95

### KOLOKITHIA

Deep fried zucchini with tzatziki sauce 8.95

### DOLMADES (GF)

Vine-ripened grape leaves stuffed with rice and herbs, with our special tzatziki sauce 5.95

### TIRI (GF)

Imported Greek Feta cheese with virgin olive oil and oregano 6.95

### TIRI ME ELYES

with Kalamata Olives 9.95

### LOUKANIKO (GF)

Spicy Greek sausage with lemon 5.95

### PAZARIA (GF)

Greek Beets w/Skordalia 8.95

### KEFTETHES

Greek-style meatballs in our homemade red sauce 8.95

### EGGPLANT ALEXANDER

Stuffed eggplant with kasseri cheese & feta cheese 10.95

### IMAM BALDI (GF)

Eggplant sautéed with onions and red sauce 8.95

### SAGANAKI

A brandied cheese served flaming at your table, with lemon 9.95

### SPANAKOPITA

A blend of spinach and Feta cheese in a flaky phyllo pastry 9.95

### TIROPITA

A blend of three cheeses wrapped in flaky phyllo pastry 6.95

### TRADITIONAL SPREADS

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

Tarama - Greek caviar 6.95

Tzatziki 6.95 (GF)

Melizanes - Eggplant 6.95 (GF)

Skordalia - Garlic spread 6.95 (GF)

Hummus 6.95 (GF)

Chtipiti - Roasted red pepper & feta 6.95 (GF)

## KALI OREXI!!!

## \*SALATA

**ATHENEON SALAD** (GF) or  
**CEASAR SALAD** (GF) 7.95

Gluten free without the pita or croutons  
Crispy Romaine w/tomatoes,  
cucumbers, red onion, feta,  
pepperoncini, Kalamata olives, and  
toasted pita

	<u>Dbl. Meat</u>
GYRO or CHICKEN	10.95 add 5.00
LAMB	12.95 add 7.00
SALMON, SHRIMP or TUNA	12.95 add 7.00
Family Size	add 6.00

## \*SANDWICHES

A toasted pita with tzatziki sauce, onions  
and tomatoes, choice of fries, Greek salad or  
Caesar salad

	<u>Dbl. Meat</u>
GYRO or CHICKEN	10.95 add 5.00
LAMB	12.95 add 7.00
TUNA or SHRIMP	12.95 add 7.00
VEGETARIAN	11.95

## ATHENEON BURGER

A juicy ground beef patty topped with Feta  
cheese served on a toasted bun with tzatziki  
sauce, lettuce, onion and tomatoes, fries,  
Greek or Caesar salad 12.95

## TUNA STEAK

Grilled tuna steak served on a toasted bun  
with mayo, onion, lettuce and tomatoes,  
fries, Greek or Caesar salad 12.95

## GREEK GRILLED CHEESE

Two grilled pitas stuffed with Saganaki  
cheese, fries, Greek or Caesar salad  
11.95

## GREEK SPECIALTIES

### MOUSAKA

A delicious layered casserole with  
eggplant, seasoned ground beef, topped  
with a delicious Béchamel sauce served  
with Greek style vegetables 15.95

### PASTITSIO

A layered macaroni and ground beef  
casserole topped with a creamy Béchamel  
sauce. Baked to a golden brown, served with  
Greek style vegetables 15.95

### VEGETARIAN PLATTER (GF)

Melizanes (Eggplant), Cretan rice and  
Greek-style vegetables 14.95

### SPANAKOPITA

A blend of spinach and Feta cheese baked in  
a flaky phyllo pastry until golden brown.  
Served with Greek style vegetables 12.95

### MACARONADA

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

### KEFTETHES ME PASTA

Greek-style spaghetti with browned butter,  
homemade red sauce, meatballs and  
mitzithra cheese 16.95

## OPA!!!

### SOUPA KAI SALATA

Gluten free without the pita  
Avgolemano soup and a Greek salad  
Cup 10.95 Bowl 11.95

### AVGOLEMONO SOUP (GF)

Traditional homemade Greek soup  
Cup 5.50 Bowl 6.95

## **KIDS CHOICES**

### **CHICKEN FINGERS**

Made with fresh chicken breast, served with French fries 9.95

### **MACARONADA**

Greek style macaroni in browned butter with mitzithra cheese and/or red sauce 9.95

### **KEFTETHESES ME PASTA**

Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mitzithra cheese 9.95

### **GREEK GRILLED CHEESE**

Grilled pita bread stuffed with Saganaki cheese, with French fries 9.95

## **BEVERAGES**

Coke, Diet Coke, Sprite, Lemonade, Coffee, Hot or Iced Tea 2.95

Frappe 3.50

Greek Coffee 3.50

Juices 3.50

## **DESSERTS**

### **BAKLAVA**

Honey drenched walnuts in a flaky phyllo pastry 5.95

### **CRÈME CARAMEL (GF)**

Creamy custard topped with homemade caramel sauce 4.95

### **YANNI'S YIAOURTI (GF)**

Homemade yogurt smothered with honey and nuts Reg. 4.95 Lg. 9.95

### **BAKLAVA ICE CREAM**

Our own family recipe 4.95  
With Godiva liqueur 5.95

### **RIZOGALLO (GF)**

Homemade rice pudding 4.95

### **ATHENEON CHOCOLATE TOFFEE**

#### **MOUSSE CAKE**

A decadently chocolate mousse cake with toffee caramel filling 6.95

### **SALTED CARAMEL CHEESECAKE**

Salted caramel layered with tangy cream cheese and swirled on top a buttery crust 5.95

### **VANILLA BEAN CHEESECAKE (GF)**

A vanilla bean Crème brûlée custard cheesecake on a baby oat vanilla crust 5.95

# **OPA!**

\*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

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## MEZEDES

### VILLAGE SAMPLER

*A sampling of our popular spreads, tarama, chtipiti, and melizanes salata, served with toasted pita triangles* 14.95  
Substitute Hummus for Tarama for (GF)

### COMBINATION PLATTER

*Loukaniko, kalamaria, spanakopita, Kalamata olives, dolmades, Feta cheese, cucumbers, tomatoes and tzatziki sauce*  
For 2 16.95 For 4 29.95

### KALAMARIA A LA MYKONOS

*Sautéed ocean squid in olive oil, herbs and tomatoes (GF)* 17.95

### KALAMARIA

*Golden deep-fried ocean squid served with lemon and tzatziki sauce* 12.95

### OKTAPODI (GF)

*Tender, marinated grilled octopus in olive oil, vinegar and peppers* 17.95

### MYTHIA (GF)

*Mussels sautéed with garlic, olive oil and white wine* 12.95

### KOLOKITHIA

*Deep fried zucchini with tzatziki sauce* 8.95

### DOLMADES (GF)

*Vine-ripened grape leaves stuffed with rice and herbs, with our special tzatziki sauce* 5.95

### TIRI (GF)

*Imported Greek Feta cheese with virgin olive oil and oregano* 6.95

### TIRI ME ELYES

*with Kalamata Olives* 9.95

### LOUKANIKO (GF)

*Spicy Greek sausage with lemon* 5.95

### PAZARIA (GF)

*Greek Beets w/Skordalia* 8.95

### KEFTETHES

*Greek-style meatballs in our homemade red sauce* 8.95

### EGGPLANT ALEXANDER

*Stuffed eggplant with kasseri cheese & feta cheese* 10.95

### IMAM BALDI (GF)

*Eggplant sautéed with onions and red sauce* 8.95

### SAGANAKI

*A brandied cheese served flaming at your table, with lemon* 9.95

### SPANAKOPITA

*A blend of spinach and Feta cheese in a flaky phyllo pastry* 9.95

### TIROPITA

*A blend of three cheeses wrapped in flaky phyllo pastry* 6.95

### TRADITIONAL SPREADS

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

*Tarama - Greek caviar* 6.95

*Tzatziki* 6.95 (GF)

*Melizanes - Eggplant* 6.95 (GF)

*Skordalia - Garlic spread* 6.95 (GF)

*Hummus* 6.95 (GF)

*Chtipiti - Roasted red pepper & feta* 6.95 (GF)

### AVGOLEMONO SOUP (GF)

*Traditional homemade Greek soup*  
Cup 5.50 Bowl 6.95

## SALATA (GF)

Atheneon Salata	6.95
Horiatiki Salata	9.95
Tomato Salata	9.95
FAMILY SIZE	add 7.00

### Dbl. Meat

GYRO or CHICKEN	10.95	add 5.00
LAMB	12.95	add 7.00
SALMON, SHRIMP or TUNA	12.95	add 7.00
Large Size		add 3.00

## \*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

		Double Skewer
Chicken	17.95	27.95
Lamb	19.95	29.95
Shrimp	19.95	29.95
Swordfish	22.95	34.95
Any Combination		add 10.00
Except Swordfish combination add 12.00		

## LAMB CHOPS

Marinated Greek-style lamb chops served with Greek-style vegetables and roast potatoes 33.95

<b>NY STRIP STEAK</b> 12 OZ.	33.95
<b>RIB EYE STEAK</b> 12 OZ.	33.95
<b>FILET MIGNON STEAK</b> 8 oz.	38.95

All steaks are aged and marinated and served with Greek-style vegetables and roast potatoes

## \*SEAFOOD (GF)

### OKTAPODI

Tender marinated and char-broiled served with vegetables and roast potatoes 23.95

### JUMBO SINAGRIDA

(Seasonal) Grilled whole jumbo Snapper served with Cretan rice and vegetables 34.95  
(Please allow 40 minutes)

### SOLOMOS

Grilled salmon served with Cretan rice and vegetables 19.95

### SIFIDA

Grilled swordfish served with Cretan rice and vegetables (Seasonal) 22.95

### MEDITERRANEAN SEA BASS

Grilled whole and served with Cretan rice and vegetables 32.95  
(Please allow 30 minutes)

## TRADITIONAL GREEK

### KOKINISTO (GF)

Braised lamb shank with Aegean spices, pasta and shredded mizithra cheese 25.95

### ARNI MI PATATES (GF)

Oven roasted leg of lamb with Greek style vegetables and roast potatoes 19.95

### MOUSAKA

Layered casserole of eggplant and seasoned ground beef topped with a creamy Bechamel sauce, with Greek style vegetables 15.95

### PASTITSIO

A delicious layered casserole of macaroni, seasoned ground beef and mizithra cheese topped with a creamy Béchamel sauce 15.95

### VEGETARIAN PLATTER (GF)

Melizanes (Eggplant), Cretan rice, roast potatoes, and Greek-style vegetables 16.95

### SPANAKOPITA

A blend of spinach and Feta cheese in a flaky phyllo pastry with Greek-style vegetables 12.95

### GYRO PLATTER

A delicious blend of lamb and beef on a toasted pita with tzatziki sauce, onions and tomatoes, served with Greek fries Gyros or Chicken 13.95  
Double Meat 17.95

### LAMB DIP

Sliced leg of lamb served on a chibatta bun with fresh au jus, fries or salad 14.95

### MACARONADA

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

### PASTA A LA MYKONOS

Kalamaria a la Mykonos tossed with pasta in a light tomato cream sauce 21.95

### KEFTETHES ME PASTA

Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mizithra cheese 16.95

## KIDS CHOICES

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Made with fresh chicken breast, served with French fries 9.95

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## GREEK WHITES

<i>Apelia White</i>	6.99	27.99
<i>Retina</i>	8.99	34.99
<i>Boutari Moscofilero</i>	9.99	39.99
<i>Semeli Moscofilero</i>	9.99	39.99
<i>Mercouri Estate Foloi</i>	9.99	39.99
<i>Thalassitis Santorini</i>	15.99	59.99
<i>Argyros Santorini</i>	17.99	69.99

## GREEK REDS

<i>Apelia Red</i>	6.99	27.99
<i>Boutari Naoussa</i>	12.99	49.99
<i>Semeli Nemea</i>	12.99	49.99
<i>Skouras St. George Nemea</i>	9.99	39.99
<i>Ruby Red Porto Carras</i>	9.99	39.99
<i>Gaia Nemea</i>	13.99	54.99
<i>Gaia Estate Nemea</i>		109.99
<i>Grande Cuvee Nemea</i>		109.99

## WHITES

<i>Kendall Jackson Chardonnay</i>	9.99	39.99
<i>Salmon Creek Chardonnay</i>	7.99	29.99
<i>Di Arie - Sauvignon Blanc</i>	12.99	49.99
<i>La Crema Chardonnay</i>	13.99	54.99
<i>Estancia Pinot Grigio</i>	9.99	39.99
<i>Estancia Sauvignon Blanc</i>	9.99	39.99
<i>Hogue Riesling</i>	9.99	39.99
<i>Paso del Sol Sauvignon Blanc</i>	8.99	34.99

## REDS

<i>One Flock - Red Blend - Cali.</i>	9.99	39.99
<i>Di Arie - Cabernet Sauvignon</i>	12.99	49.99
<i>El Portillo Malbec - Argentina</i>	9.99	39.99
<i>La Florencia Malbec - Argentina</i>	12.99	49.99
<i>Salmon Creek Cabernet Sauvignon</i>	7.99	29.99
<i>Franciscan Cabernet Sauvignon</i>	15.99	59.99
<i>Blackstone Merlot</i>	9.99	39.99
<i>The Seeker Pinot Noir</i>	9.99	39.99
<i>Ravenswood Old Vine Zinfandel</i>	9.99	39.99
<i>Ravenswood Petit Syrah</i>	9.99	39.99
<i>Grayson Cellars Cabernet</i>	12.99	49.99
<i>Van Ruiten Old Vine Zinfandel</i>	13.99	54.99
<i>Rusack Pinot Noir Santa Barbara</i>		59.99
<i>Jordan Cabernet Sauvignon</i>		109.99
<i>Emeritus Pinot Noir</i>		89.99

# Yanni's

## DRAFT BEER

Pints \$5.99      Tall \$6.99

Bay Reuther Hell Lager - Germany

Maisel Hefe Weizen - Germany

Fuller's ESB - England

Zwickl Kellerbier - Germany

Lazy Magnolia - Southern Hops'pitality IPA -  
Mississippi

Lazy Magnolia - Southern Pecan Brown Ale -  
Mississippi

## BOTTLED BEER

Mythos - Greek 5.99

Hillas - Greek 5.99

Stella - Belgium 5.99

Heineken - Dutch 5.99

Coors Light 3.99

Fruili Strawberry Belgian White 7.99

Clausthaler 4.99

non-alcoholic

## PORTS & SPARKLING

Mavrodaphne Greek Dessert Wine 9.99

Taylor Fladgate Porto 15.99

Freixenet Sparkling Brut 9.99

Lunetta Prosecco 9.99

Domaine Spiropoulos Sparkling Brut 49.99

Grecian Sparkling Mineral Water 2.99 sm.

5.99 lg.

## SPECIALTIES

Moscow Mule

Grecian Ass-Kicker

## MARTINIS

**Van Gogh BLUE** - Olives or Lemon, Wet or Dry

**Lemon Drop** - Pinnacle Citrus Vodka, splash of  
Lemoncello, house made sweet & sour, with a sugared rim and  
garnished with a lemon wheel

**Pomegranate** - Pomegranate Vodka, Cranberry juice, splash  
of Sprite, Fresh Lemon

**Grecian Sunset** - Aperol Liqueur and Sparkling Wine

**Violet Sky** - Van Gogh Acai blueberry vodka, lemonade,  
triple sec, fresh lemon

**Black Cherry Cosmo** - Effen Black Cherry Vodka, splask  
triple sec, cranberry juice, and fresh lemon

**Manhattan** - Knob Creek Rye, Carpano Vermouth, fresh  
orange garnish