

Yanni's

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

DINNER

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 15.95
Substitute Hummus for Tarama for (GF)

COMBINATION PLATTER

Loukaniko, kalamaria, spanakopita, Kalamata olives, dolmades, Feta cheese, cucumbers, tomatoes and tzatziki sauce
For 2 - 18.95 For 4 - 32.95

KALAMARIA A LA MYKONOS

Sautéed ocean squid in olive oil, herbs and tomatoes (GF) 18.95

KALAMARIA

Golden deep-fried ocean squid served with lemon and tzatziki sauce 13.95

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 13.95

KOLOKITHIA

Deep fried zucchini with tzatziki sauce 9.95

DOLMADES (GF)

Vine-ripened grape leaves stuffed with rice and herbs, with our special tzatziki sauce 6.95

TIRI (GF)

Imported Greek Feta cheese with virgin olive oil and oregano 7.95

TIRI ME ELYES

with Kalamata Olives 11.95

LOUKANIKO (GF)

Spicy Greek sausage with lemon 6.95

PAZARIA (GF)

Greek Beets w/Skordalia 9.95

KEFTETHES

Greek-style meatballs in our homemade red sauce 9.95

EGGPLANT ALEXANDER

Stuffed eggplant with kasseri cheese & feta cheese 11.95

IMAM BALDI (GF)

Eggplant sautéed with onions and red sauce 9.95

SAGANAKI

A brandied cheese served flaming at your table, with lemon 10.95

SPANAKOPITA

A blend of spinach and Feta cheese in a flaky phyllo pastry 10.95

TIROPITA

A blend of three cheeses wrapped in flaky phyllo pastry 7.95

TRADITIONAL SPREADS

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

Tarama - Greek caviar 7.95

Tzatziki 7.95 (GF)

Melizanes - Eggplant 7.95 (GF)

Skordalia - Garlic spread 7.95 (GF)

Hummus 7.95 (GF)

Chtipiti - Roasted red pepper & feta 7.95 (GF)

SALATA (GF)

Atheneon Salata - Dinner	7.95
Horiatiki Salata - Dinner	10.95

*ENTREE SALATA (GF)

GYRO or CHICKEN	14.95	add 6.00/dbl
LAMB	16.95	add 8.00/dbl
SALMON, SHRIMP	17.95	add 9.00/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

		Double Skewer
Chicken	18.95	29.95
Lamb	21.95	32.95
Shrimp	21.95	32.95
Swordfish	24.95	37.95
Any Combination		add 11.00
Except Swordfish combination add 13.00		

LAMB CHOPS

Marinated Greek-style lamb chops served with Greek-style vegetables and roast potatoes 38.95

STEAKS

NY STRIP STEAK 12 OZ.	36.95
FILET MIGNON STEAK 8 oz.	39.95

Served with Greek-style vegetables and roast potatoes

*SEAFOOD (GF)

OKTAPODI

Tender marinated and char-broiled served with vegetables and roast potatoes 24.95

JUMBO SINAGRIDA

(Seasonal) Grilled jumbo d Snapper served with Cretan rice and vegetables 37.95

SOLOMOS

Grilled salmon served with Cretan rice and vegetables 22.95

SIFIDA

Grilled swordfish served with Cretan rice and vegetables (Seasonal) 24.95

MEDITERRANEAN SEA BASS

Grilled and served with Cretan rice and vegetables 34.95

TRADITIONAL GREEK

KOKINISTO (GF)

Braised lamb shank with Aegean spices, pasta and shredded mitzithra cheese 28.95

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 16.95

PASTITSIO

A layered casserole of macaroni, seasoned ground beef and mitzithra cheese topped with a creamy Béchamel sauce 16.95

VEGETARIAN PLATTER (GF)

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

SPANAKOPITA

Spinach and Feta cheese in a flaky phyllo pastry with Greek-style vegetables 13.95

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 - 19.95

MACARONADA

Greek style macaroni in browned butter 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

KIDS CHOICES

CHICKEN FINGERS

Made with fresh chicken breast, served
with French fries 9.95

MACARONADA

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

KEFTETHES ME PASTA

Greek-style spaghetti with browned butter,
homemade red sauce, meatballs and
mizithra 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 3.95

Greek Coffee 3.95

Juices 3.95

DESSERTS

BAKLAVA

Honey drenched walnuts in a flaky phyllo
pastry 6.95

CRÈME CARAMEL (GF)

Creamy custard topped with homemade
caramel sauce 5.95

YANNI'S YIAOURTI (GF)

Homemade yogurt smothered with honey
and nuts Reg. 5.95 Lg. 10.95

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

SALTED CARAMEL CHEESECAKE

Salted caramel layered with tangy cream
cheese and swirled on top a buttery crust
6.95

**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