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 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 MÝKONOS
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

KEFTETHESES
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

<table>
<thead>
<tr>
<th></th>
<th>Double Skewer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>18.95</td>
</tr>
<tr>
<td>Lamb</td>
<td>21.95</td>
</tr>
<tr>
<td>Shrimp</td>
<td>21.95</td>
</tr>
<tr>
<td>Swordfish</td>
<td>24.95</td>
</tr>
</tbody>
</table>

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 SINAGIRDIA**
(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 mizithra 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 mizithra 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 mizithra cheese and/or red sauce: 13.95

**KEFTETHES ME PASTA**
Greek-style spaghetti with browned butter, homemade red sauce, meatballs and mizithra 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 mitzithra cheese and/or red sauce  9.95

**KEFTETHES 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

**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*