GREEK CUISINE

TAVERNA YAMAS

DINING & FUN

www.tavernayamas.com

904.854.0426

YAMAS WINE LIST

Greek Wines

WHITE

	Glass	duo bottle
Silinos, White	$6	$13	$24
Retsina, Agros	$6	$13	$24
Kretikos, Boutari	$7	$15	$28
Santorini, Boutari			$28
Moschofilero, Boutari	$8	$17	$32
Chardonnay, Vatistas Winery			$37
Petroulianos, Vatistas Winery			$42
Salvatiano, Megapanos			$31
Lac Des Roches, Boutari	$6	$14	$28

RED WINES

Kretikos, Boutari	$7	$15	$29
Nemea, Boutari	$7	$15	$29
Cabernet Sauvignon, Haggipavlu Winery			$35
Merlot, Kostas	$8	$16	$31
Naoussa, Boutari	$8	$17	$32

Wines of the World

CHAMPAGNES

Dom Pérignon, Brut, Vintage, France	$250
Perrier-Jouët, Fleur, Brut, France	$180
Veuve Clicquot, Yellow Label, Brut, France	$95
Perrier-Jouët, Grand Brut, France	$65
Domaine Ste Michelle, Blanc de Blanc, Washington	$40
Pommery Pop, France (6oz split)	$29
Chandon, Blanc de Noirs, California	$40

WHITE WINES

Riesling, Sterling Vintner's Collection, California	$8	$17	$32
Pinot Grigio, Stellina Di Notte, Italy	$8	$15	$27
Sauvignon Blanc, Organic Sterling Vineyards, California			$35
Sauvignon Blanc, New Harbor, Marlborough, New Zealand	$8	$16	$30
Blend, Ménage à Trois, California	$8	$16	$31
Chardonnay, Francis Coppola, Diamond Collection, California	$7	$15	$30
Chardonnay, Clos Du Bois, California	$7	$15	$28
Chardonnay, Crème De Lys, California	$7	$15	$28

RED WINES

Pinot Noir, A by Acacia, California			$31
Pinot Noir, Beringer "Founders Estate", California	$7	$14	$27
Pinot Noir, Chalone, Monterey, California	$7	$14	28
Shiraz, Tintara, Australia			$34
Zinfandel, Rosenblum Cellars Vintner's Cuvee, California	$7		$27
Merlot, Sterling Vintners Collection, California			$34
Merlot, Jade Mountain, California	$7	$16	$30
Chianti, Stellina Di Notte, Italy	$7	$14	$27
Cabernet Sauvignon, Rosenblum Vintner's Cuvee, California	$7	$14	27
Cabernet Sauvignon Blend, Joel Gott, California	$10		$45
Cabernet Sauvignon, Mondavi Private Selection, California	$7	$15	$29
Cabernet Sauvignon, Jade Mountain, California	$7	$16	$30

House Selections

$5 • $11 • $20

BV Century Cellars

Merlot • Cabernet Sauvignon • Chardonnay

Blossom Hill

White Zinfandel

Desserts Wines

Rosenblum "Desiree" Chocolate Infused Zinfandel, CA (375ml) $36

HAPPY HOUR 3 - 6PM; 7 DAYS A WEEK
½ OFF ALL BEER, WELLS, HOUSE WINE
& LARGE SELECTION OF APPETIZERS
$12 Sangria and Mojito Pitchers Every Monday
$4 Martini Night Every Wednesday

PLEASE DRINK RESPONSIBLY

DINNER SELECTIONS

SALADS

GREEK VILLAGE SALAD 10
Fresh ripe tomatoes, cucumbers, onions, peppers, Kalamata olives,
feta, olive oil and oregano.

ORIGINAL GREEK SALAD 10
Romaine lettuce, tomatoes, cucumbers, onions, peppers, Kalamata olives, feta, oil, vinegar and oregano.
Add Chicken: 5 Salmon: 7 Gyro: 5

SEAFOOD SALAD 17
Shrimp, octopus, calamari, lettuce, tomato, cucumber and roasted veggies.

CEASAR SALAD 9
Romaine lettuce, cream of caesar dressing and parmesan cheese.

SOUPS

AVGOLEMONO 5
Traditional chicken lemon soup with rice.

FRESH FISH & SEAFOOD

FRESH FISH OF THE DAY mkt
WHOLE SNAPPER mkt

GROUPER PLAKI 22
Fresh grouper with tomatoes, onions, garlic, fresh herbs and white wine, served with spinach rice.

SALMON FILLET 23
Grilled salmon with a delicious lemon caper sauce, asparagus and rice.

SNAPPER FILLET 24
Grilled and topped with lemon and olive oil sauce served with fresh veggie of the day and rice.

TUNA FILET 22
Sushi grade grilled tuna, topped with anchovie lemon olive oil sauce.

CHILEAN SEABASS 26
Grilled with garlic, dill, lemon-orange zest, served with fresh veggie of the day and rice.

MYKONOS SHRIMP 23
Sauteed with garlic butter, white wine, scallions and tomatoes. Served with linguini and topped with feta cheese.

ISLANDER 26
Shrimp, scallops, calamari, mussels and clams, sautéed with . garlic, white wine in a zesty red sauce served over linguini.

THALASSINO 38
Lobster tail, shrimp, scallops, mussels, clams and grouper baked in a tomato-garlic wine sauce.

YAMAS SPECIALTIES

KLEFTIKO 23
Slow-roasted lamb in parchment paper with carrots, potatoes, fresh herbs, garlic and Greek cheese.

LAMB SHANK 22
Braised lamb shank with fresh rosemary, garlic, carrots, tomatoes and red wine served with orzo.

PASTITSIO 13
Layered macaroni, seasoned ground beef topped with creamy béchamel.

MOUSAKA 14
Layers of potatoes, roasted eggplant and ground beef, topped with béchamel.

STUFFED PEPPERS 12
Rice and fresh herbs.

LEMON CHICKEN 15
Seasoned with fresh herbs, served with lemon potatoes and veggies.

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CHAR BROIL MEATS

LAMB CHOPS 26
Marinated with fresh herbs, olive oil and garlic, served with lemon potatoes and veggies.

CHICKEN ARTICHOKE 19
All-natural chicken breast with creamy lemon caper and artichoke sauce served with spinach rice.

PORK LOIN MEDALLION 17
Flavored with fresh herbs, topped with sautéed mushrooms and served with lemon potatoes and veggies.

RIB EYE STEAK 25
Marinated in herbs and olive oil, served with roasted peppers and lemon potatoes.

FILET MIGNON MEDALLIONS 27
Center cut, seasoned and chargrilled served with lemon potatoes and asparagus.

SURF & TURF 34
Filet Mignon and lobster tail served with lemon potatoes, spinach, rice and asparagus.

KEBABS

CHICKEN FILET 19
Marinated with herbs, spices and olive oil.

FILET MIGNON 24
Marinated with fresh herbs, red wine and olive oil.

SHRIMP 20
Marinated in olive oil, fresh herbs, garlic and white wine.

Served with spinach rice and lemon potatoes.

DESSERTS

BAKLAVA 5
Walnut, cinnamon, cloves and honey.

GALAKTOBOUREKO 5
Honey phyllo filled with custard.

EK MEK 5
"Kataifi" shredded phyllo dough, walnuts, custard crème and whipped topping.

YOGURT WITH HONEY 5
Homemade strained Greek yogurt topped with walnuts and honey or spoon sweets.

CHOCOLATE CAKE 5

KIDS MENU

CHAR BROIL CHICKEN FILLET 8
Served with veggies and French fries.

MACARONI AND CHEESE 8
Penne pasta with cream sauce and cheddar cheese.

CHICKEN TENDERS 8
With French fries.

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YAMAS

IS THE INVITATION TO AUTHENTIC GREEK FOOD, WINE, AND CELEBRATION

COLD APPETIZERS

TZATZIKI 5
A refreshing blend of our homemade yogurt, cucumber, garlic and dill

TARAMOSALATA 5
Caviar spread

MELITZANOSALATA 5
Roasted eggplant spread

HUMMUS 5
Chickpeas, olive oil and garlic

DOLMADES 6
Stuffed grape leaves with rice

FETA & OLIVES 6
Olive oil and oregano

COLD PIKILIA 15
Tzatziki, Taramosalata, Melitzanosalata, Dolmades and olives

HOT APPETIZERS

SAGANAKI 10
Flaming cheese with brandy

KEFTEDES 6
Ground beef with fresh herbs

SPANAKOPITA 7
Baked phyllo with fresh spinach & feta

GREEK SAUSAGE 6
Served on a bed of roasted peppers

YAMAS WINGS 7
With ladolemono sauce

LAMB RIBS 10
With ladolemono sauce

CHAR BROIL FILLET TIPS 10
Fresh herbs, garlic and scallions

HOT PIKILIA 20
Spanakopita, keftedes, calamari, lamb ribs and Yamas wings

SEAFOOD APPETIZERS

CRISPY CALAMARI 10
Fried to perfection, served with wedge of lemon and red sauce

OCTAPUS 10
Grilled with olive oil, vinegar and oregano

MUSSELS 9
Garlic, tomato and fresh herbs

SHRIMP 11
Sautéed with garlic, scallions, tomatoes and white wine

SCALLOPS 11
Sautéed with garlic, scallions, tomatoes and white wine

VEGETABLE APPETIZERS

ROASTED PEPPERS 6
Garlic, fresh herbs and olive oil

ASPARAGUS 7
Sautéed in olive oil, with garlic, scallions, fresh herbs and white wine

SPINACH RICE 5
Slow cooked rice, fresh spinach, leeks and fresh herbs

LEMON POTATOES 5
Oven roasted in herbs, lemon, garlic and olive oil

FRIED ZUCHINI 6
Served with tzatziki

VEGETABLES 6
Seasonal veggies

SOUVLAKI PLATTERS

GYROS 15

CHICKEN 15

VEGGIES 12

* on pita, tzatziki sauce, tomatoes, onions.
served with lemon potatoes & salad*

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LUNCH MENU

SOUP AVGOLEMONO 4
Traditional chicken lemon soup with rice

SALADS

GREEK VILLAGE SALAD 8
Fresh ripe tomatoes, cucumbers, onions, peppers, kalamata olives, feta, olive oil and oregano

ORIGINAL GREEK SALAD 8
Romaine lettuce, tomatoes, cucumbers, onions, peppers, kalamata olives, feta, oil, vinegar and oregano

CESAR SALAD 8
Romaine lettuce, cream of caesar dressing and parmesan cheese.
Add: Chicken: 5 Salmon: 6 Gyro: 5

SEAFOOD SALAD 15
Shrimp, octopus, calamari, lettuce, tomato, cucumber and roasted veggies

GREEK WRAPS ON PITA

GYRO, CHICKEN, VEGGIE 9
With tzatziki sauce, tomatoes, onions, served with lemon potatoes and Greek Salad

SANDWICHES

CHAR BROIL ½ LB CHEESEBURGER 8
Burger melt with grilled mushrooms, onions and cheese
Never Frozen

CHAR-BROILED CHICKEN BREAST 8
Never frozen

FRESH GROUPER 11
With yogurt caper spread

PORTABELLA MUSHROOM 8
A giant portabella mushroom grilled, with fresh herbs, roasted peppers, onions and feta cheese

* all sandwitches served on a toasted bun with lettuce, tomatoes, onions & french fries*

SUBS

STEAK AND MUSHROOMS 8
Sliced tender steak, sautéed onions, Mushrooms, topped with melted mozzarella cheese

CHICKEN BREAST 8
Sliced chicken, onions, mushrooms, roasted peppers topped with Melted cheddar cheese

OMELETTE 7
Fresh spinach, tomatoes & feta cheese served with french fries

SPECIALTIES

GROUPER PLAKI 14
Fresh grouper with tomatoes, onions, garlic fresh herbs and white wine. Served with spinach rice

CHICKEN ARTICHOKE 9
All- natural chicken breast with creamy lemon caper and artichoke sauce served with spinach rice

PORK LOIN MEDALLION 9
Flavored with fresh herbs, topped with Sautéed mushrooms & served with lemon potatoes and veggies

PASTITSIO 9
Layered macaroni, seasoned ground beef topped with creamy béchamel

MOUSAKA 10
Layers of potatoes, roasted eggplant and ground beef, topped with béchamel

STUFFED PEPPERS 9
Rice and fresh herbs

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YAMAS SINPOSION

MARTINI $9

LAYLA GLENDI MARTINI
Absolut Vodka chilled to perfection with a splash of
Cinzano Dry Vermouth finished off with olives and a twist.

YAMA'S APPLETINI
Smirnoff Apple Twist Vodka, DeKuyper Sour Apple Pucker,
shaken, chilled and served straight up.

SANTORINI BREEZE MARTINI
Smirnoff Citrus Vodka, DeKuyper Triple Sec, and a splash of lemon.

YAMAS COSMO
Smirnoff Vodka, Grand Marnier, cranberry juice and a splash of lime.

YAMAS FILAKIA
Absolut Mandrin Vodka, DeKuyper Triple Sec and orange juice.

LOULOUDI MARTINI
Jose Cuervo Gold Tequila, splash of Patron Citronge
Orange Liqueur, sweet and sour mix and lime juice,
finished with salt on the rim and zest of orange.

LISISTRATI MARTINI
Absolut Vodka, Kahlua Coffee Liqueur, and a shot of espresso.

APHRODITE COSMOPOLITAN
Ketel One Citroen Vodka, Patron Citronge Orange Liqueur,
lime and cranberry juice.

PARADISE CRUSH MARTINI
Ketel One Oranje Vodka, Daily's Grenadine,
cranberry and pineapple juice, shaken and served straight up.

YAMAS GREEK FIRE
Jagermeister, Malibu Coconut Rum, cranberry and pineapple juice.

OLYMPUS MARTINI
Beefeater Gin, chilled to perfection with a splash
of Cinzano Dry Vermouth, finished with three olives.

FRINI MARTINI
Absolut Vanilia Vodka, Kahlua Coffee Liqueur and cream.

YAMAS AGAPI MARTINI
Cruzan Rum, Cranberry juice,
sweet and sour mix and a splash of Sprite.

YAMAS ONIRO PUNCH
Cruzan Rum, Malibu Coconut Rum, DeKuyper
Crème de Banana, pineapple and cranberry juice.

MYKONOS FILITINI
Smirnoff Raspberry Twist Vodka, cranberry and lime juice.

SIRTAHI MARTINI
Ketel One Vodka, DeKuyper Blue Curacao,
pineapple juice and DeKuyper Crème de Banana Liqueur.

HOME MADE SANGRIA PITCHERS..$25
MOJITO PITCHERS..$25

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FAMILY STYLE MENUS

* ONLY FOR PARTIES OF 4 OR MORE*

ADD $5 FOR GREEK DESSERT

HERMES $30 PER PERSON

COLD PIKILIA
Tzatziki, Taramosalata, melitzanosalata, dolmades and olives

GREEK VILLAGE SALAD
Fresh ripe tomatoes, cucumbers, onions, peppers,
kalamata olives, feta, olive oil and oregano

HOT PIKILIA
Spanakopita, keftedes, calamari, lamb ribs and yamas wings

ENTREES
Lamb ribs, chicken kebab, filet mignon kebab and pork loin

ARTEMIS $35 PER PERSON

COLD PIKILIA
Tzatziki, Taramosalata, melitzanosalata, dolmades and olives

GREEK VILLAGE SALAD
Fresh ripe tomatoes, cucumbers, onions, peppers,
kalamata olives,feta, olive oil and oregano

HOT PIKILIA
Spanakopita, keftedes, calamari, lamb ribs and yamas wings

SAGANAKI
Flaming cheese with brandy

ENTREES
Lamb chops, chicken kebab, filet mignon kebab and pork loin

POSEIDON $40 PER PERSON

COLD PIKILIA
Tzatziki, Taramosalata, melitzanosalata, dolmades and olives

GREEK VILLAGE SALAD
Fresh ripe tomatoes, cucumbers, onions, peppers,
kalamata olives, feta, olive oil and oregano

HOT PIKILIA
Spanakopita, keftedes, calamari, lamb ribs and yamas wings

SAGANAKI
Flaming cheese with brandy

ENTREES
Lamb chops, chicken kebab, filet mignon, kebab pork loin,
lobster tail, shrimp, scallops, mussels, clams, calamari and grouper

* all entrees are served on platters with
spinach, leek rice and lemon potatoes*

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