FRESH FISH & SEAFOOD CONT.

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.

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 w/ sautéed mushrooms and served w/ 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, wal nuts, custard crèmeand 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 ched dar cheese.

CHICKEN TENDERS 8
With French fries.

COME VISIT US TODAY!

Get ready to be blown away when you walk through the doors of Taverna Yamas, an establishment that will have you coming back for more. You will be raving about the food to everyone you know, dancing side by side with the hottest belly dancers in Jacksonville, singing to the tunes of the DJ and shouting for joy on the table tops with family and friends. Don't take our word for it, come in today and see what Taverna Yamas is all about.

GREEK CUISINE
TAVERNA YAMAS
DINING & FUN

TAKEOUT MENU

Hours Of Operation
Monday - Sunday
11:00 AM until the Ouzo Runs Out

Happy Hour
3:00PM Till 7:00PM Daily

904.854.0426
www.TavernaYamas.com
Located in the Tinseltown area
9753 Deer Lake Court, Jacksonville, FL
32246

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

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.

SANDWICHES

CHAR BROIL ½ LB CHEESEBURGER 8
Burger melt with grilled mushrooms, onions and cheese.

CHAR-BROILED CHICKEN BREAST 8

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 w/ Sautéed mushrooms & served w/ lemon potatoes and veggies.

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

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

STUFFED PEPPERS 9
Rice and fresh herbs

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 PIKILIA15
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 OR CHICKEN 15

VEGGIES 12

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

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.

FRESH FISH & SEAFOOD

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

CHILEAN SEABASS 26
Grilled w/ garlic, dill, lemon-orange zest, served w/ fresh veggie of the day & rice.