

## Yiayia

Restaurant of Byzantine cuisine, collected according to the recipes of the nomadic Greeks.

We are a cozy home, imbued with love, care and warmth.

### SALADS AND STARTES

Rustic salad Horiyatiki	760P
Big rustic salad by Yiayia	1 290P
Bulgur tabbouleh with salted lemons and herbs	420P
Salad with zucchini Greek feta, pomegranate and walnut	390P
Salad with chicken and wine pear with orange emulsion	590P
Tomato emista with seafood Black Sea rapana, squid, shrimp and stracciatella	640P
Salad with crispy shrimps Black sea rapanas and squids	740P
Fried halloumi with sun-dried tomatoes and olives with raspberry dressing	640P
Greek cheeses	890P
Pastrami, dried duck and turkey	1 140P
Pickles by Yiayia	570P
Assorted greens	420P

### MEZEDES

Tzatziki	260P
Hummus / za'atar / pine nuts	220P
Red mujamara / Greek feta / fresh mint	240P
Cod caviar / brioche	290P
Mutabal / sumac / walnut / pomegranate	240P
The Great Purslane	180P
Potato aliad / Dagestan capers / dried beets	220P
Marinated sardines / caper and tomato tapenade	260P
Assorted olives	260P
Mini peppers with cheese cream	490P
Roasted Ramiro pepper / feta / nuts	460P
Marinated trout / pink pepper	490P

### SOUPS

Lentil soup with stewed lamb and spinach	480P
Bean soup with beef	490P
Fish soup	420P
Yiayia's favorite borscht with lard, croutons and smoked homemade sour cream	460P

### HOT STARTERS

Stuffed squid with bulgur, feta and fresh mint	420P
Grilled broccoli with cheese mousse and pomegranate seeds	460P
Crispy zucchini donuts and Greek feta with yogurt, herbs and hazelnuts	440P
Ovened eggplant with ajapsandal, Adyghe cheese mousse and potato pie	590P
Dolma with beef	560P
Saganaki with squids, shrimps and Black sea rapanas in tomato sauce	690P
Shrimps in kataifi pastry with crispy salad and olives	670P



## MAIN DISHES

Favorite moussaka from Yiayia	790P	Grilled octopus	1 420P
Eleftheriadi's moussaka	840P	with smoked potatoes, southern tomatoes and romesco sauce	
with stewed mountain lamb, baked eggplant cream and homemade suluguni mousse		Halibut steak	890P
Grain chicken	620P	with baked leeks, green peas and wine sauce	
with roasted peppers, southern tomatoes and honey sauce		Grilled dorado fillet	840P
Lamb on the bone	1 190P	with zucchini and sun-dried tomatoes and capers sauce	
with orzo and egg sauce		Greek pasta casareche	820P
		with shrimp, tagja olives and tomatoes	

## GRILL

Lamb and beef kofte:	
-kebabche	690P
-with Adyge cheese and mint	590P
-with pistachios	560P
Shrimps	790P
Squid	480P
Mountain trout	980P
with herbs and fish emulsion	390P
Steak Denver <small>за 100 гр</small>	570P
Ribeye steak <small>за 100 гр</small>	

### SKEWER

Chef beef kebab	970P
Lamb and beef kebab	640P
Poultry kebab	480P
Chicken thighs pizolo	490P
Shashlik:	
-veal liver	590P
-turkey	690P
-lamb	760P
-beef	1 040P
-farm catfish	720P
with potatoes and homemade suluguni mousse	

## STOVE

Yiayia's pete	80P
Pinerly:	
-with ajapsandal and satsibeli sauce	480P
-with suluguni and egg	520P
-with spinach, homemade suluguni and herbs	580P
-with pastrami, pickled onions and grain mustard	590P
-with minced meat and greens	440P
Bread basket	190P
with whipped butter and Thursday salt	

## SIDE DISHES

Grilled vegetables	390P
Poached spinach	260P
Baby potatoes	180P

## DESSERT

Napoleadis	460P
with strawberry marmalade	
Yiayia's tiramisu	420P
Millefeuille	420P
with walnuts and coffee	560P
Byzantine curd baklava	
with pistachio	480P
Semifreddo	
with dried fruits and nuts with coffee sauce	

