DESSERTS

BAKLAVA	5
A classic pastry made with honey, we crust	alnuts and filo

BOUGATSA

Greek custard pie with filo crust

REVANI 5

Semolina cake baked with almond, orange, rosewater, with pistachio crumble on top

FROZEN GREEK YOGURT

Comes in home made cinnamon cone or cup, With one topping! Extra topping .50 each

TOPPINGS

baklava crumbs | wild cherry | chocolate syrup salted caramel | olive oil & sea salt

SAUCES

.75 each

TRADITIONAL TZATZIKI

Yogurt, Garlic, Dill, Lemon, Cucumber

SPICEY TZATZIKI

Yogurt, Garlic, Dill, Lemon, Cucumber, jalapeño

RED TZATZIKI

Tomato, Cumin, Paprika, Cayenne Pepper, Garlic, Cilantro, Parsley, Olive Oil

APOLLO

Chili infused Olive oil with oregano, garlic, and parsley

AVGOLEMONO

Chicken, egg yolk, lemon sauce

GARLIC YOGURT

Garlic yogurt with olive oil and paprika

DRINKS

ZIA SODA COMPANY Pinon Cola, Ginger Ale, Root beer	3
MEXICAN SODA Coke, Sprite, Orange Fanta	3
CAN SODA Dr. Pepper, Diet Coke	2
ARIZONATEA Green, Lemon, Raspberry	3
GOLD PEAK TEA Sweet or Unsweet	2.5
JUMEX Mango, Guava, Strawberry Banana	2.5
MEDITERRANEAN SODAS	3

BOTTLE WATER

SMART WATER	2
PELLEGRINO Lg	4
PERRIER	2.5

HOT DRINKS

GREEK COFFEE Sweet or Unsweet	2.5
COFFEE Pour over coffee	2.5
TEA	2.5
Green, Black, Chamomile	



GOOD HEALTH TO YOU

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S	SANDWICHES		SALADS		DS PLATES	
Pita, Lett	Pita, Lettuce, Tomato, Onion, choice of Tzatziki		GYRO, CHICKEN, BEEF, PORK 4.25 LAMB, SHRIMP 7.25		COMES WITH SMALL GREEK SALAD AND ONE SIDE	
CLASSIC (GYRO d home roasted loaf of beef + lar	7.95	GREEK FULL 1: Mixed greens, red onion, cucumbe		MOUSSAKA A casserole made by layering eggplant and pota	
ATHENIA		7.95	kalamata olives, caper berries, red MEDITERRANEAN KALE FULL 1	wine vinaigrette	with spiced ground meat filling, then topped with béchamel sauce.	
SPARTAN		7.95	Green kale, quinoa, tomato, green pepper, almond, kalamata olives, la vinaigrette		PASTITSIO A baked pasta dish combining a meat sauce and béchamel sauce with a cheese topping	12.95 d a
PATMOS	LAMB unky Lamb shaved from a skewe	9.95	BULGAR CAULIFLOWER FULL 1 Bulgar, roasted cauliflower, sweet	pepper, red onion,	ALEPPO SHRIMP PLATE Shrimp sautéed in olive oil garlic, lemon, mint an	16.95 nd
CHICKEN	ı	7.95	walnut, feta, parsley, cucumber, frie ladolemono vinaigrette ORZO FULL 1		Aleppo pepper PATMOS LAMB PLATE	15.95
ALEPPO S	icken breast SHRIMP	10.95	Cold pasta, tomato, cucumber, rec walnut, mint, parsley, kalamata oliv	l onion, garlic,	lamb shaved from a skewer with Apollo sauce	
mint and	autéed in olive oil garlic, lemon, Aleppo pepper		vinaigrette GREEK SAMPLER	15	ATHENIAN BEEF PLATE Roasted sirloin from a skewer with Apollo sauce	12.95
FALAFEL Two chick	rpea fritter disks	7.95	Garlic yogurt, greek salad, dolmas, hummus, red potato hummus, two	hummus, jalapeño pita bread	SPARTAN PORK PLATE Pork loin roasted and shaved from skewer, with Apollo sauce	12.95
	PITA	1.25	FRIES	4.25	GYRO MEAT PLATE Thin sliced home roasted loaf of beef + lamb wit tzatziki sauce	12.95 th
	RICE	4.25	GREEK FRIES	5.25	ROTISSERIE CHICKEN HALF: 13.95 1/4	: 9.95
	HUMMUS	5.25	JUICEY POTATOS	6.25	House special rotisserie chicken!	40.05
D	JALAPENO HUMMUS	5.25	AVGOLEMONO SOUP	5.25	PULLED CHICKEN A Mix of dark and light meat, pulled off the bone the retire chicken then grilled to exect a price.	
	RED POTATO HUMMU	JS 5.25	ZUCCHINI SOUP	5.25	the rotisserie chicken then grilled to create a cris edge. Served with Tzatziki sauce on the side	spy

ZUCCHINI FRIES

DOLMAS

ZUCCHINI FRITTERS

6.25

7.25

7.95

5.25

6.25

5.25

FALAFEL

TIROPITA

SPANAKOPITA

FALAFEL PLATE

BEEF

12.95

SOUVLAKI

Four disks of falafel served with Tzatziki sauce

A Greek specialty! Two skewers of tender meats

LAMB

15.95

12.95