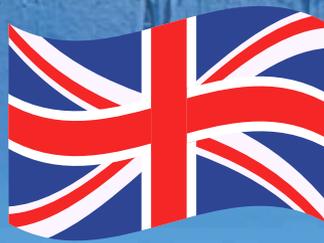


YAMASI!

GRIEKS RESTAURANT

ANNO 2012





YAMAS!

GRIEKS RESTAURANT

CHEERS!

Or as we say in Greece: **YAMAS!**

Yamas is an abbreviation of "Stin igia mas" which means in English: "On our health". For Greeks, just simply "cheers" is not the correct translation for the feeling when the glass is raised. It is more an expression of what the atmosphere, the feeling and the quality of ambience. It is the unique experience of enjoying together at a richly covered table with all kinds of tasty dishes. In fact, it is enjoyment in the superlative.



GREEK ON TEXEL

After having had several Greek restaurants in Brabant and Limburg, Nikos transferred a little piece of Greek culture to the island. Since 1996 you can find our Greek restaurant on the island of Texel. With the typical Greek hospitality and the traditional dishes, the family has conquered the hearts of the public of Texel.

Due to educational purposes of the children of Nikos and Maria, they've had a short stopover. For their studying children on the main land they sold the restaurant on the island. Although the wind of the island kept calling their name, they chose to stay close to their children. However, the love for the beauty of the island turned out stronger than they thought, in 2009 the family took the step back to the island, at their former restaurant in Den Burg. In 2012, Valentino, the son of Nikos and Maria took the step to start his own restaurant since his father stopped in Den Burg. Since then again a beautiful family restaurant where Greek tradition and hospitality is paramount opened its doors. Enjoy the Greek island feeling and the dishes that are prepared with much love.

IMAGINE YOURSELF ON A GREEK ISLAND AND DO NOT FORGET... YAMAS!

SOFT DRINKS

COCA-COLA	2,75
COCA-COLA ZERO	2,75
FANTA	2,75
SPRITE	2,75
CASSIS	2,75
TONIC	2,85
TONIC FEVER TREE	3,95
BITTER LEMON	2,85
APPLE JUICE	2,80
ICE TEA	2,85
FRISTI	2,80
CHOCOLATE MILK	2,80
ORANGE JUICE	2,85
SPARKLING WATER / MINERAL WATER	2,75

WINES

	GLASS	0,5 L	1 L
HOUSE WINES White / Red / Rose	4,35	11,55	19,95
RETSINA White wine with pine resin	4,50	12,15	19,95
IMIGLIKOS Medium sweet wine White / Red	4,50	12,15	19,95
SAMOS White dessert wine	4,65	12,55	21,25
MAVRODAPHNE Greek port wine	4,50	12,15	19,95

BEERS

HERTOG JAN	3,25	6,50
MYTHOS BEER Greek bottled beer	4,25	
TEXELS BEER Island draft beer	4,65	



DISTILLED DRINKS

OUZO	4,50
SMALL OUZO	2,75
METAXA 7* Greek brandy aged 7 years	6,75
METAXA PRIVATE RESERVE Greek brandy aged 20 years	12,50
KOUM KOUAT Greek orange liqueur	4,50
AMARETTO	4,50
SAMBUCA	4,50
D.O.M. BENEDICTINE	4,50
MARTINI BIANCO	4,50
MARTINI ROSSO	4,50
TIA MARIA	4,50
SHERRY, MEDIUM / DRY	3,75
VIEUX	4,25
JONGE JENEVER	4,25
BESSEN JENEVER	4,25
VODKA	4,95
BACARDI	4,95
JOHNNIE WALKER (BLACK LABEL)	5,95
PASSOA	4,50
DRAMBUIE	4,50
COINTREAU	4,50
GRAND MARNIER	4,50
SAFARI	4,50

COLD STARTERS

1. **FETA** 🌿 6,85
Traditional Greek white cheese
- 1b. **Vegan feta** 🌿 7,50
2. **MELON PROSCIUTTO** 8,75
Melon, thinly sliced Prosciutto with arugula and pesto
3. **TZATZIKI** 🌿 5,95
Homemade with Greek yoghurt, garlic and cucumber
5. **TIROKAFTERI** 🌿🌶️ 6,50
Homemade Feta cheese spread
6. **SHRIMP COCKTAIL** ➡️ 12,95
Classic with Dutch shrimps
7. **MELITZANOSALATA** 🌿 7,25
Traditional Greek eggplant dip

All our starters are served with bread.

100. **TRIO HELLENIQUE** 🌿 6,75
Combination of bread spreads, includes homemade, Tzatziki, Tirokafteri and Garlic butter
8. **BEEF CARPACCIO** 🍴 14,50
Served with salad, Parmesan cheese, pine nuts and topped with a black truffle mayonaise
88. **SALMON CARPACCIO** ➡️ 11,95
With arugula, tomatoes, capers and Greek olive oil
9. **PIKILIA** = *Enjoy the Greek way!* 🌿
Variety of Greek warm starters and traditional homemade cold dips
 - 9a. 2 persons 24,00
 - 9b. From 3 persons 11,50 p.p.

WARM STARTERS

10. **SPANAKOPITA** 🌿🌾 7,95
Puff pastry from the oven, filled with spinach and Greek feta cheese
11. **DOLMADES** 🍴 8,25
Traditional Greek stuffed vine leaves with rice and minced meat
12. **KEFTEDAKIA** 🍴 8,85
Traditional Greek meatballs in a tomato sauce
13. **MIDIA SAGANAKI** 🍴 9,50
Mussels baked in garlic, with homemade feta sauce
14. **KALAMARIA** 🍴🌿 9,50
Fried squid rings, served with garlic sauce and lemon
15. **GARIDES SAGANAKI** 🍴 12,95
Scampi cooked in a homemade Tomato-Feta sauce

All our starters are served with bread.

16. **GEMISTES PIPERJES** 🌿 7,50
Traditional Greek red pepper from the oven, stuffed with a mix of various soft cheeses
17. **FETA GRILL** 🌿 8,95
Package of grilled Feta cheese, with tomatoes, onions and herbs
18. **FETA SAGANAKI** 🌿🌾 8,95
Greek Feta cheese baked in phyllo dough, topped with sweet honey and sesame seeds
19. **KOTOPOULO TIGANAKI** 🌶️🍴 9,25
Tender chicken fillet in a traditional cream sauce
20. **XTAPODI SXARAS** 🍴 15,25
Grilled Octopus, prepared in a traditional Greek way

Dóse prosochi! (Attention!). Our fish dishes, require a longer preparation time.

TRADITIONAL SOUPS

- 23. GREEK MEAT SOUP** 🥩 6,50
 Traditional and homemade with beef
- 24. GREEK TOMATO SOUP** 🌿 6,50
 Traditional and homemade tomato soup

ORIGINALLY, GREEK CULTURE HAS NO APPETIZERS. THEY ARE SIDE DISHES THAT ARE SERVED AT THE SAME WITH THE MAIN COURSES. RESULT: AN ENTIRE TABLE FULL OF DELICIOUS FOOD.

TRADITIONAL MAIN COURSES MARIA'S FAVORITES

- 28. TIGANIA** 🌶️🥩🐷🐔 24,25
 Trio of tenderloin, pork tenderloin and chicken fillet. Stirfried in a traditional tomato cream sauce. Served with Greek rice
- 29. STIFADO** 🥩 23,75
= Greece's most famous stew!
 Greek stew with veal and shallots. Quenched with red wine. Served with Greek rice

Maria's Favorites dishes are all served with a Greek side salad.

SALADS

- 21. GREEK SALAD** 🌿 13,75
 Tomatoes, cucumber, onions, olives and feta cheese. Oregano and Greek olive oil 🌿 This salad is also possible in a vegan salad, see no. 210
- 22. SEASONAL SALAD** 14,25
 Seasonal salad (ask your waiter/waitress)

All our salads are served with bread and garlic butter.

MARIA

EACH DISH IS HOMEMADE BY MARIA, THE MOTHER OF THE FAMILY. SHE IS NOT ONLY THE CHEF, BUT ALSO THE MAINSTAY OF THE RESTAURANT.

- 26. MOUSSAKA** 🥩🌿 23,50
 Traditional oven dish with ground beef, potato, eggplant, zucchini, Topped with a bechamel crème. 🌿🌿 Also vegetarian and vegan Moussaka available! nr. 260 & 261



VEGETARIAN AND VEGAN DISHES

210. **VEGAN GREEK SALAD** 🌿 15,50
Tomatoes, cucumber, onions, olives and vegan feta cheese, oregano and Greek olive oil
30. **PAPOUTSAKI GRATIN** 🌿🍷 18,75
Stuffed zucchini with three types of cheese. Served with grilled vegetables and Greek rice

260. **VEGETARIAN MOUSSAKA** 🌿🍷 18,95
Traditional oven dish with eggplant, potato, zucchini, Topped with a bechamel crème
261. **VEGAN MOUSSAKA*** 🌿🍷 21,00
Same as the vegetarian version but vegan. Bechamel crème is prepared with oat milk and Greek vegan feta cheese

*Only available on reservation.

All of these dishes are served with a Greek salad.

GRILLED MEAT DISHES

32. **GIROS DISH** 🍷 18,50
Pork meat cut from vertical rotisserie
33. **SOUVLAKI DISH** 🍷 19,65
Two Greek style marinated pork skewers, comes with giros
- 330 **KALAMAKJA DISH** 🍷🍷 16,95
Three Greek style marinated pork skewers, served with Greek pita bread
35. **BIFTEKI GEMISTO** 🍷 19,95
Traditional Greek ground beef stuffed with fetacheese. Comes with a mushroom cream sauce.
350. **SOUTZOUKIA DISH** 🍷🍷 17,50
Three Greek style beef burgers, served with Greek pita bread
38. **APHRODITE DISH** 🍷🍷 22,50
Two Greek style beef burgers, comes with giros and a pork skewer
40. **CHICKEN FILLET DISH** 🍷 17,50
Chicken fillet marinated with Greek herbs

All our meat dishes are served with fries, Greek rice, mixed side salad 🍷 and homemade Tzatziki.

MEAT DISHES FOR SEVERAL PEOPLE

46. **YAMAS! - Platter for a party of 2** 52,-
Two pork skewers, two Greek style burgers and two chicken fillets. Comes with giros 🍷🍷🍷
47. **YAMAS! - Platter for a party from 3 and more**
3 pers. 24,- p.p.
From 10 pers. 22,- p.p.

Served with fries, Greek salad and homemade Tzatziki.

1000. **CHAMPION DISH** 🍷🍷🍷🍷 120,-
4 pers. 30,- p.p.
From 5 pers.

The ultimate experience when it comes to meat! Served in a big cup, for the champions among us.

Giros, tenderloins, pork tenderloins, pork skewers, chicken skewers and lamb chops. Served with a Greek salad, French fries, Tzatziki and Metaxa-Cream sauce. 🍷

Are you a Champion?

SPECIAL CUTS

48. BLACK ANGUS RIB-EYE 🍖 32,-

The man Steak! (± 10 oz.)

Nice thick cut and truly tender, grain fed. Served with a Greek salad. Served with a tasteful sauce 🌿

480 BLACK ANGUS TOMAHAWK STEAK* 🍖

THE REAL DEAL! (± 35 oz.) OP=OP

2 persons 85,-

21 days dry aged. Grain fed Black angus Tomahawk steak, almost 35 oz of meat! Truly tender cut. Served with a tasteful sauce 🌿

*Only available on reservation.

TIP!

Recommended to combine with one of our special beers from our beer menu.

48a PORK TENDERLOINS 🍖 25,75

Sliced pieces of Pork tenderloin, topped with a Metaxa-Cream sauce** 🌿

49. TENDERLOIN 🍖 29,25

Grilled tenderloin marinated in Mediterranean herbs, served with a Mavrodaphne sauce* 🌿

31. FILLETO FOURNOU 🍖 29,75

Tenderloin au gratin, served with a Mavrodaphne sauce* 🌿

All of the Special cut dishes are served with a Greek salad and French fries.

GO GOLDEN!

GO GOLDEN!

Go for that extra luxurious touch to your dish. Steal the show with 24 carat gold leaf on your dish!

GOLDEN TOMAHAWK STEAK 175,-

GOLDEN CHOCOLATE CAKE 🌿 18,-

GOLDEN CAPPUCCINO 8,-

All our dishes can be covered with 24 carat gold leaf. Price on request.

SECRET FAMILY RECIPES

YOU CAN TAKE IT LITERALLY AS A SECRET. THE FAMILY WANTS EVERYONE OUT OF THE KITCHEN FOR "THE" FINISHING TOUCH" OF THESE SPECIAL DISHES.

NIKO'S FAVORITES

36. **LAMB CHOPS** 🍖 27,50
House special!
Greek family recipe, of more than three generations and counting! Marinated in a traditional Greek way
39. **KOTOPOULO SOUVLAKI** 🍗 22,95
Grilled chicken fillet skewer. Served with a mushroom cream sauce 🌿
41. **CORFU DISH** 🍷🍖🍷 23,50
Grilled pork skewer, Greek style burger, lamb chop. Comes with giros
43. **SALONIKI SPECIAL** 🍷🍖 25,50
Grilled duo of tenderloin and pork tenderloin, comes with giros. Served with a Mavrodaphne sauce* 🌿
44. **SOUVLAKI ORIENTAL** 🍖 23,95
Grilled pork tenderloin skewer. Served with a mushroom cream sauce 🌿
45. **SOUVLAKI SPECIAL** 🍷🍖🍗 24,95
Grilled tenderloin, pork tenderloin and chicken fillet skewer. Served with a *Mavrodaphne sauce 🌿

Niko's Favorites dishes are all served with fries, Greek rice a Greek side salad and homemade Tzatziki.

Dóse prosochi! (Attention!). Our fish dishes need a longer preparation time.

GRILLED FISH

53. **TONNOS APO TIN SCHARA** ➡ 22,95
Grilled Tuna steak
55. **SOLOMO FILETTO** ➡ 23,50
Grilled Salmon Fillet

These dishes are served with Greek rice and grilled vegetables.

FRIED AND COOKED FISH

54. **KALAMARIA** ➡🌿 21,95
Fried Calamari, Served with a creamy garlic sauce
56. **GAMBA'S** ➡ 26,50
Cooked Gambas in a Tomato and feta cheese sauce

These dishes are served with French fries and a mixed salad. 🌿

Our mixed salads could also be ordered in a gluten free possibility.

IN GREEK TERMS, FOOD EQUALS LOVE AND FRIENDSHIP.



KIDS MENU (FOR KIDS TILL 12 Y/O)

Choose from the following kids portions: 7,50

- 50. GIROS
- 50a SOUVLAKI
- 51. CHICKEN FILLET
- 51b SOUZOUKI
- 52. FRIKANDEL
(MINCED MEAT HOT DOG)

These dishes are served with French fries, salad 🥗, mayonnaise and applesauce.

AT THE END OF EACH
EVENING, WE RAISE OUR GLASSES
AND SATISFIED WE SAY:
"YAMAS!"



SIDE DISHES

- 61. FRIES 🌿 2,50
- 62. GREEK RICE 🌿 2,50
- 63. EXTRA GIROS 7,50
- 64. GIGANDES 🌿 4,25
Greek white beans
- 65. BREAD 🌿 2,50
with garlic butter
- 66. GREEK OLIVES (KALAMATAS) 🌿 4,00
- 67. GREEK PEPPERONI 3,00

SAUCES

- 68. MAYONNAISE 0,50
- 69. GARLIC SAUCE 1,00
- 70. GREEK MAVRODAPHNE SAUCE* 🌿 1,50
- 700. GREEK METAXA SAUCE** 🌿 1,75
- 71. MUSHROOM SAUCE 🌿 1,50

GOLDEN EDGE/ TOUCH

Price on request

* Mavrodaphne sauce is a sauce based on Mavrodaphne, a traditional Greek port 🌿

** Greek Metaxa Sauce is a sauce based on Metaxa, a traditional Greek Cognac 🌿

