

ΚΑΛΩΣ ΗΡΘΑΤΕ

Welcome 



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.

GRIEKS OP 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!



ΥΑΜΑΣΙ!

Ελληνικό εστιατόριο

GRIEKS RESTAURANT - ANNO 2012

*Blame it on
the Ouzo*



COCKTAILS

COCKTAILS

Choose from:

12,-

PORNSTAR MARTINI

Vodka, passion fruit, vanilla

ESPRESSO MARTINI

Vodka, coffee, vanilla

AMARETTO SOUR

Almond, lemon, Bitters

STRAWBERRY DAIQUIRI

Rum, strawberry, lime

LALA MARGARITA

Tequila, Triple Sec, Citrus, Butterfly Pea flower

GIN TONIC

Choose from:

12,50

CLASSIC

Hendricks Gin, Lemon, Cucumber, Fevertree Tonic

APHRODITES GARDEN

Pink Gin, red fruits, Mint , Fevertree Tonic Raspberry

APEROL SPRITZ

7,50



In Greece, clinking with a glass of water is not appreciated. The Greeks believe that this brings bad luck. So order a cocktail.

GREEK TOUCH

- 🍷 TRIO HELLENIQUE 8,-
Combination of bread spreads, includes homemade, Tzatziki, Tirokafteri and Garlic butter
- 🍷 KALAMATAS 6,-
Greek Olives
- 🍷 TZATZIKI 6,75
Homemade with Greek yoghurt, garlic and cucumber
- 🍷 KALAMARIA 🍷🌿 12,-
Fried Calamari, Served with a creamy garlic sauce
- 🍷 FETA SAGANAKI 🌿 10,-
Greek Feta cheese baked in phyllo dough, topped with sweet honey and sesame seeds
- 🍷 OUZO 4,75
Small Ouzo 2,95



SPECIAL BEERS

Hertog Jan (Draft)	0,25 L.	0,50 L
PREMIUM PILS - 5.1%	3,65	7,25

Our pilsner is Hertog Jan's business card. Of course we select all ingredients which we use for brewing with the utmost concern. Only the richest malt, the most beautiful hops and crystal clear natural water from the Eifel are good enough. Thanks to these ingredients and of course the expertise of our brewers gets the beer that beautiful golden color and forms a nice, full foam head.

Texels Bierbrouweij (Draft)	0,25 L
SKUUMKOPPE	
Dark Weizen bier 6%	5,40

Dark Weizen beer Texels Skuumkoppe is a top fermentation dark wheat beer, brewed from natural ingredients, including Texel barley. This specialty beer that takes its name from the white heads on the waves of the sea, is full of flavour with hints of caramel and apricot and has a creamy, slightly sweet aftertaste. Texel's Skuumkoppe is a beer that suits every season. A beer pure, robust and straightforward, just like Texel itself.

Tesselaar Familiebrouwerij	
TESSELAAR (Draft)	
Season draft beer	5,75

Brouwerij T' IJ	<i>*In the summer on draft</i>	
IJWIT - 6,5%		5,45

A strong Amsterdam wheat beer that is dangerously nice to drink. Slightly cloudy, beautiful gold from color and with a nice, soft foam head. The wheat malt gives a wonderfully fresh taste to the beer. The addition of coriander seeds and lemon during brewing provides the slightly spicy and citrus notes.

MYTHOS - 4,7%	5,-
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A fresh Greek beer, matching the Mediterranean climate, with a beautiful blond color and a rich foam head.

SPECIAL WINES

	Glass	Bottle 0,7 L
Zacharias		
MERLOT ●	5,50	24,50

Deep red color. A nose of lively aromas of small red fruit, which become more complex as the wine ages, and shades of sweet vanilla. A rich mouth, good balanced and quite soft and thin tannins. A long finish.

CAB. SAUVIGNON ●	5,50	24,50
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Deep burgundy color. A nose of lively aromas of red fruit and cedar at a herbal background. As it gets older, it gets a spicier character, with elements of chocolate. His mouth is rich in flavors.

Zacharias		
CHARDONNAY ●	5,50	24,50

Bright yellow color. A complex nose with aromas of yellow fruit (melon, peach, banana etc.), against a buttery background. The mouth is rich with a balanced acidity.

SAUV. BLANC ●	5,50	24,50
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Light yellow color with green accents. A nose of tropical fruits, citrus fruits, asparagus and fresh mowed lawn. Medium mouth, with a fresh acidity.

ASK FOR THE WINE LIST FOR OUR EXCLUSIVE WINES

CHAMPAGNE & BUBBLES

Ice Impérial Bottle 0,75 L
MOËT & CHANDON - 12% 75,-

It is best to drink this champagne in a large wine glass so that the freshness is best enjoyed comes into its own and as On The Rocks. Great tasty and festive champagne in a beautiful white bottle. The elegant bottle is controversial; white lacquered with a "black tie", a gold label and a shiny neck.

◊ Served in a Texel Luxury Bubble Set Collection with matching glasses!

Arte Latino Glass Bottle 0,75 L
CAVA BRUT - 11,5% 7,50 25,-

Yellow cava from around the city of Barcelona in Catalonia. This Spanish cava is made from three different grape varieties namely macabeo grapes, parellada grapes and xarello grapes. In the nose come fresh aromas from citrus fruits with slight hints of lemon and lime. You taste a taste of the returning citrus fruits with an explosion of fine bubbles, a touch of apple gives the finish to the taste.

BEERS & WINES

BEERS Glass 0,5 L

HERTOG JAN 3,65 7,25

MYTHOS BIER 5,-
Greek bottled beer

TEXELS BIER 5,40
Island draft beer

WINES Glass 0,5 L 1 L

HOUSE WINES 4,75 13,95 24,50
White / Red / Rose

RETSINA 4,95 14,95 25,45
White wine with pine resin

IMIGLIKOS 4,95 14,95 25,45
Medium sweet wine
White / Red

SAMOS 5,10 15,25 25,95
White dessert wine

MAVRODAPHNE 4,95 14,95 25,45
Greek port wine

DRINKS

SOFT DRINKS

COCA-COLA, COCA-COLA ZERO, 3,25
FANTA, SPRITE, CASSIS

ICE TEA, BITTER LEMON, TONIC 3,50

TONIC FEVER TREE 3,95

APPLE JUICE, FRISTI, 3,50
CHOCOLATE MILK, ORANGE JUICE

SPARKLING WATER / MINERAL WATER 3,25

WARM DRINKS

COFFEE 3,25

GREEK COFFEE 4,-

CAPPUCCINO 3,75

ESPRESSO 3,25

LATTE MACCHIATO 4,-

DOUBLE ESPRESSO 6,-

GREEK TEA (BIO) 3,-

With red saffron from Kozani Greece.
Available in different flavorings

FRESH MINT TEA 4,-

Take a look on our dessert menu for our special coffees.

DISTILLED DRINKS

OUZO 4,75
Small Ouzo 2,95

METAXA 7* 7,50
Greek brandy aged 7 years

METAXA PRIVATE RESERVE 15,-
Greek brandy aged 20 years

KOUM KOUAT 4,75
Greek orange liqueur

AMARETTO, SAMBUCA, PASSOA, 4,75
SAFARI, DRAMBUIE, COINTREAU,
TIA MARIA, GRAND MARNIER,
D.O.M. BENEDICTINE

MARTINI BIANCO, MARTINI ROSSO 4,75

SHERRY, Medium / Dry 3,95

VIEUX 4,50

JONGE Jenever 4,50

VODKA 5,25

BACARDI 5,15

JOHNNIE WALKER (Black Label) 6,25

◊ *At the end of each evening, we raise our glasses and satisfied we say: "YAMAS!"*

STARTERS *Are served with bread.*

COLD

- 1. **FETA** 7,50
Traditional Greek white cheese
- 1b. **Vegan feta** 8,50
- 2. **MELON PROSCIUTTO** 10,-
Melon, thinly sliced Prosciutto with arugula and pesto
- 3. **TZATZIKI** 6,75
Homemade with Greek yoghurt, garlic and cucumber
- 8. **BEEF CARPACCIO** 🍴 14,50
With salad, Parmesan cheese, pine nuts and topped with a black truffle mayonaise
- 88. **SALMON CARPACCIO** ➔ 13,50
With arugula, tomatoes, capers and Greek olive oil
- 9. **PIKILIA** = *Enjoy the Greek way!* 🌿
Variaty of Greek warm starters and traditional homemade cold dips
 - 9a. 2 persons 28,-
 - 9b. From 3 persons 13,- p.p.
- 100. **TRIO HELLENIQUE** 8,-
Combination of bread spreads, includes homemade, Tzatziki, Tirokafteri and Garlic butterr

WARM

- 10. **SPANAKOPITA** 🌿 8,50
Puff pastry from the oven, filled with spinach and Greek feta cheese
- 11. **DOLMADES** 🍴 9,-
Traditional Greek stuffed vine leaves with rice and minced meat
- 12. **KEFTEDAKIA** 🍴 🐷 10,-
Traditional Greek meatballs in a tomato sauce
- 13. **MIDIA SAGANAKI** ➔ 10,-
Mussels baked in garlic, with homemade feta sauce
- 14. **KALAMARIA** ➔ 🌿 12,-
Fried squid rings, served with garlic sauce and lemon
- 15. **GARIDES SAGANAKI** ➔ 15,-
Scampi cooked in a homemade Tomato-Feta sauce
- 17. **FETA GRILL** 10,-
Package of grilled Feta cheese, with tomatoes, onions and herbs
- 18. **FETA SAGANAKI** 🌿 10,-
Greek Feta cheese baked in phyllo dough, topped with sweet honey and sesame seeds

SALADS

Are served with bread and garlic butter.

- 21. **GREEK SALAD** 15,-
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)
+ kipfilet 5,25

TRADITIONAL SOUPS

- 23. **GREEK MEAT SOUP** 🍴 7,25
Traditional and homemade with beef
- 24. **GREEK TOMATO SOUP** 7,25
Traditional and homemade tomato soup

KIDS MENU (For kids till 12 y/o)

Are served with French fries, salad, mayonnaise and applesauce.

CHOOSE FROM THE FOLLOWING KIDS PORTIONS: 8,50

- 50. GIROS
- 50a SOUVLAKI
Pork tenderloin skewer
- 51. CHICKEN FILLET
- 51b SOUSOUKI
Greek style beef burger
- 52. FRIKANDEL (Minced meat hot dog)

SAUCES

- 68. MAYONNAISE 0,75
- 69. GARLIC SAUCE 0,75
- 71. MUSHROOM SAUCE 🌿 2,75
- GOLDEN EDGE/ TOUCH Price on request

MAIN COURSES

TRADITIONAL - MARIA'S FAVORITES

Are all served with a Greek side salad.

- 26. MOUSSAKA 🌿🌿 24,75
Traditional oven dish with ground beef, potato, eggplant, zucchini, Topped with a bechamel crème.

🌿🌿 Also vegetarian Moussaka available!
no. 260

- 28. **TIGANIA** 🌿🐷🐔 28,-
Trio of tenderloin, pork tenderloin and chicken fillet. Stirfried in a traditional tomato cream sauce. Served with Greek rice

- 29. STIFADO 🌿 26,-
= Greece's most famous stew!

Greek stew with veal and shallots.
Quenched with red wine. Served with Greek rice

SIDE DISHES

- 61. FRIES 3,50
- 62. GREEK RICE 3,50
- 63. EXTRA GIROS 8,75
- 64. GIGANDES Greek white beans 4,95
- 65. BREAD with garlic butter 3,75
- 66. KALAMATAS Greek Olives 6,-
- 67. GREEK PEPPERONI 5,75
- 72. SMALL TZATZIKI see no. 3 3,75

GREEK SAUCES

- 70. GREEK MAVRODAPHNE SAUCE 🌿 2,75
A sauce based on Mavrodaphne, a traditional Greek port
- 700. GREEK METAXA SAUCE 🌿 2,75
A sauce based on Metaxa, a traditional Greek Cognac

VEGETARIAN AND VEGAN DISHES

Are served with a Greek salad.

- 210. VEGAN GREEK SALAD 16,50
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: Greek feta cheese, buffalo mozzarella and mild cheese. Served with grilled vegetables and Greek rice

- 260. **VEGETARIAN MOUSSAKA** 🌿 21,-
Traditional oven dish with eggplant, potato, zucchini, Topped with a bechamel crème



Each dish is homemade by Maria, the mother of the family. She is not only the chef, but also the mainstay of the restaurant.

Ask for the allergen list.

🌿 Vegetarian 🌿🌿 Vegan 🌿 Contains gluten 🌿 Mildly spicy 🐷 Beef 🐷 Pork 🐷 Lamb 🐔 Chicken 🐟 Fish

MAIN COURSES

GRILLED MEAT DISHES

Are served with fries, Greek rice, mixed side salad 🌿 and homemade Tzatziki.

32. GIROS DISH 🍖 21,-
Pork meat cut from vertical rotisserie
320. GIROS SPECIAL 🍖 24,50
Oven baked Giros topped with cheese and a Creamy Metaxa sauce 🌿 Served with fries and a Greek salad
33. SOUVLAKI DISH 🍖 24,-
Two Greek style marinated pork tenderloin skewers, comes with giros
35. BIFTEKI GEMISTO 🍷 🍖 22,-
Traditional Greek ground beef stuffed with fetacheese. With a mushroom cream sauce
38. **APHRODITE DISH** 🍷 🍖 25,-
Two Greek style beef burgers, comes with giros and a pork skewer
40. CHICKEN FILLET DISH 🍗 20,-
Chicken fillet marinated with Greek herbs

MEAT DISHES FOR MULTIPLE PEOPLE

Are served with fries, Greek salad and homemade Tzatziki.

46. YAMAS! - Platter for a party of 2 56,-
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. 26,- p.p.
From 10 pers. 24,- p.p.

1000. **CHAMPION DISH** 🍷 🍖 🍗 🍗
4 pers. 140,-
From 5 pers. 35,- p.p.

Are you a Champion?

The ultimate experience when it comes to meat! for the champions among us.

Giros, tenderloins, pork tenderloins, pork tenderloin skewers, chicken fillet and lamb chops. Served with a Greek salad, French fries, Tzatziki and a Greek Metaxa sauce. 🌿

NIKO'S FAVORITES

Are served with fries, Greek rice a Greek side salad and homemade Tzatziki.

36. **LAMB CHOPS** 🍖 30,-
House special!
Greek family recipe, of more than three generations and counting! Marinated in a traditional Greek way
39. KOTOPOULO SOUVLAKI 🍗 24,50
Grilled chicken fillet skewer. Served with a mushroom cream sauce 🌿
41. **CORFU DISH** 🍷 🍖 🍗 26,-
Grilled pork skewer, Greek style burger, lamb chop. Comes with giros
43. **SALONIKI SPECIAL** 🍷 🍖 29,-
Grilled duo of tenderloin and pork tenderloin, comes with giros. Served with a Mavrodaphne sauce 🌿
45. SOUVLAKI SPECIAL 🍷 🍖 🍗 28,-
Grilled tenderloin, pork tenderloin and chicken fillet skewer. Served with a Mavrodaphne sauce 🌿

48. **BLACK ANGUS RIB-EYE** 🍷 34,-
The man Steak! (± 10 oz.)

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

- 48a PORK TENDERLOINS 🍖 30,-
Sliced pieces of Pork tenderloin, topped with a Metaxa-Cream sauce 🌿
49. TENDERLOIN 🍷 35,-
Grilled tenderloin marinated in Mediterranean herbs, served with a Mavrodaphne sauce 🌿

TIP!

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

GRILLED FISH

From the Texelse Visspecialist

Are served with fries and grilled vegetables.

55. SOLOMO FILETTO ➔ 26,-
Grilled Salmon Fillet

FRIED AND COOKED FISH

Are served with fries and a mixed salad. 🌾

54. KALAMARIA ➔ 🌾 25,-
Fried Calamari, Served with a creamy garlic sauce
56. GIGA GAMBA'S ➔ 38,-
Cooked Gambas in a Tomato and feta cheese sauce

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

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



In Greek terms, food equals love and friendship.

SIDE DISHES


- 🌿 61. FRIES 3,50
- 🌿 62. GREEK RICE 3,50
63. EXTRA GIROS 8,75
- 🌿 64. GIGANDES Greek white beans 4,95
- 🌿 65. BREAD with garlic butter 3,75
- 🌿 66. KALAMATAS Greek Olives 6,-
67. GREEK PEPPERONI 5,75
72. SMALL TZATZIKI see no. 3 3,75

SAUCES

68. MAYONNAISE 0,75
69. GARLIC SAUCE 0,75
71. MUSHROOM SAUCE 🌿 2,75
- GOLDEN EDGE/ TOUCH Price on request

GREEK SAUCES

70. GREEK MAVRODAPHNE SAUCE 🌿 2,75
A sauce based on Mavrodaphne, a traditional Greek port
700. GREEK METAXA SAUCE 🌿 2,75
A sauce based on Metaxa, a traditional Greek Cognac

Please pay at the checkout.  No Credit Card.

Ask for the allergen list.

🌿 Vegetarian 🌿🌿 Vegan 🌾 Contains gluten 🌶 Mildly spicy 🐄 Beef 🐷 Pork 🐏 Lamb 🐔 Chicken ➔ Fish

SPECIAL COFFEE'S 9,-

Are served with whipped cream.

Choose from:

IRISH KOFFIE

With Irish whiskey (Jameson)

CORFU KOFFIE

With Greek orange liqueur

SPANISH KOFFIE

With Tia Maria

FRENCH KOFFIE

With Grand Marnier

ITALIAN KOFFIE

With Amaretto

KISS OF FIRE

With Tia Maria und Cointreau

TIP!

YAMAS! KOFFIE

9,50

With Metaxa 7* (Greek brandy)

DESSERT WINE

Glass

0,5 L

1 L

SAMOS

5,10

15,25

25,45

METAXA

THE GREEK SPIRIT

Greek brandy made from various grape varieties such as Savatiano from the Attica area, the Sultanina grape from Crete and the Black Corinth from the sunny south of Greece.

METAXA 7

7,50

Greek brandy, made from various grapes with a ripening period of seven years.

METAXA PRIVATE RESERVE

15,-

The flagship of Metaxa Greek brandy, made from various grapes with a maturation period of at least twenty years.

DESSERTS

74. **HOMEMADE BAKLAVA** 🌿 9,-
Ultimate Greek dessert made of phyllo pastry, stuffed with walnuts and honey. Served with vanilla ice cream
75. **GREEK YOGHURT** 8,-
Traditional Greek yoghurt served with honey and walnuts
84. **DAME BLANCHE** 🌿 7,-
A restaurant classic! Vanilla ice cream with chocolate sauce and whipped cream
85. **CHILDREN'S ICE CREAM** 4,-
A festive coupe of vanilla ice cream and strawberry sauce

♥ Valentino's Recommendations:

78. **CHEESECAKE (Truly the best)** 🌿 9,-
Rich and creamy cheesecake on a crispy base of biscuit with a delicious red fruits sauce. Served with vanilla ice cream
780. **NUTELLA CAKE** 🌿 9,-
Divine vanilla cream cake with a Nutella ganache. decorated with cookies. Served with vanilla ice cream
83. **GREEK CHOCOLATE CAKE** 🌿 9,-
The perfect choice for the chocolate lovers among us. Served with vanilla ice cream
82. **CHEESECAKE LOVES BAKLAVA** 🌿 9,-
Unique combination of Baklava and baked Cheesecake. Served with vanilla ice cream
- 76.. **LEMON PIE** 🌿 9,-
Rich and creamy cheesecake on a crispy base of biscuit with a delicious lemon sauce topped with meringue. Served with vanilla ice-cream



Greece is known for its hospitality, tradition and the tables full of food. Even with desserts it doesn't stop with ONE kind dish, but will it be a cozy one dessert feast on the table.

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.

♥ FOR MULTIPLE PEOPLE:

87. **DESSERT YAMAS!** 30,-
For the sweet lovers among us, Grand dessert for a party of 2. Variety of desserts, and vanilla ice cream.

88. **ESPRESSO MARTINI** 12,-
Vodka, coffee, vanilla

Check out the special cocktail menu for more.





YAMASOPTEXEL.NL