

BULK TO-GO

GYRO SANDWICH PACKS

Soft, warm pita bread filled with your choice of meat with Tzatziki sauce, onions & tomatoes. Served with French fries or Greek salad.

Traditional Gyro Beef & Lamb

Serves 4 54.95 Serves 6 75.95 Serves 8 95.95

Chicken Souvlaki

Serves 4 59.95 Serves 6 79.95 Serves 8 99.95

Beef Tenderloin Souvlaki

Serves 4 64.95 Serves 6 85.95 Serves 8 107.95

SOUVLAKI PACKS

Tender, marinated beef, chicken or shrimp skewered & served with Greek salad & herb rice or lemon-roasted potatoes
Serves 4 76.95 Serves 6 102.95 Serves 8 129.95

MOUSSAKA

Traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & Béchamel sauce
Serves 9 79.95

PASTITSIO

Traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & Béchamel sauce
Serves 9 79.95

GREEK PARTY PACKS

All Greek Party Packs are served with choice of herb rice or lemon-roasted potatoes, Greek salad & pita bread.

PACK 1

Traditional Gyro Beef & Lamb, 1 lb.
Serves 2-3 49.95

PACK 3

Traditional Gyro Beef & Lamb, 3 lb.
Serves 6-7 99.95

PACK 2

Traditional Gyro Beef & Lamb, 2 lb.
Serves 4-5 74.95

PACK 4

Traditional Gyro Beef & Lamb, 4 lb.
Serves 8-10 134.95

SIDES

CHICKEN ORZO SOUP

22.95 ½ gal. 32.95 gal.

DIPS

choice of

Hummus | Roasted eggplant dip
Skordalia | Red pepper feta | Tzatziki
7.95 pint 14.95 qt
24.95 ½ gal. 44.95 gal.

HERB RICE

7.95 qt. 14.95 ½ gal. 23.95 gal.

LEMON-ROASTED POTATOES

(3) 7.95 (6) 14.95 (9) 23.95

PITA BREAD

3.95 ½ dz. 6.95 dz.

DOLMADES

11.95 ½ dz. 19.95 dz.

SPANAKOPITA

13.95 ½ dz. 23.95 dz.

GREEK SALAD

Serves 6-8 19.95

DESSERTS & BEVERAGES

BAKLAVA with walnuts 26.95 dz.

HOMEMADE WALNUT CAKE 23.95 dz.

GALAKTOBOUREKO baked orange custard in a flaky crust 38.95 dz.

BAKLAVA CHEESECAKE with walnuts (Whole) 39.95

TEA with dispenser 9.95 gal.

Please place large orders at least 24 hours in advance. All to-go prices include a packaging charge. Prices are subject to change without notice.

LUNCH FEATURES

Daily | 11 AM – 3 PM

Seniors, 62 or over may enjoy lunch menu prices 7 days a week. All day long.

Add a Greek Salad 3.10

SOUP & SALADS

CHICKEN ORZO SOUP & GREEK SALAD

family recipe chicken orzo soup & Greek salad 15.95

SALMON SALAD

fresh spinach, baby greens, tomatoes, kalamata olives, capers, feta cheese, tzatziki & Greek dressing with seared salmon 19.95

GRILLED SHRIMP SALAD

with kale, arugula, orange, fennel, tomatoes, asparagus, feta cheese & toasted almonds, with EVOO & lemon 17.95

FRESH SEAFOOD

SEARED SALMON

with tomato & feta, served with lemon-roasted potatoes, hummus & pita 20.95

MYTHOS FRIED SHRIMP

with hand-cut fries, tzatziki & roasted eggplant dip 16.95

GRILLED SEAFOOD SOUVLAKI

skewer of fish, shrimp & scallops, with herb rice, hummus & pita 20.95

GRILLED SALMON & SHRIMP

with roasted eggplant & Mediterranean orzo, EVOO, lemon & fresh herbs 23.95

GREEK SPECIALTIES

WOOD GRILLED LAMB CHOPS

with herb rice, horiatiki salad, tzatziki & pita 22.95

BRAISED LAMB SHANK "OSSO BUCCO" STYLE

lamb shank, braised in a rich red wine tomato broth until tender, with feta cheese, roasted eggplant with shallots, lemon-roasted potatoes & grilled bread 20.95

OVEN ROASTED CHICKEN

quarter chicken with herb rice, horiatiki salad, roasted eggplant with shallots & pita 16.95

GRILLED CHICKEN SOUVLAKI

with herb rice, horta, tzatziki & pita 18.95

MOUSSAKA

traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & béchamel sauce, with Greek salad 14.95

PASTITSIO

traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & béchamel sauce, with Greek salad 14.95

YIA YIA MARY'S®

PAPPAS MEDITERRANEAN KITCHEN

TO-GO MENU

4747 SAN FELIPE | HOUSTON, TEXAS 77056

at the corner of San Felipe & Loop 610

713.840.8665 P | 713.840.8826 F

WWW.YIAYIAMARYS.COM

MEZES (Greek Appetizers)

ZUCCHINI CHIPS 8.35

KEFTEDES grilled beef & lamb meatballs, served with olive oil & lemon L 18.85 M 11.50

LAMB CHOP APPETIZER marinated lamb chops grilled to perfection 20.95

HUMMUS chickpea & garlic dip with Kalamata olives 9.40

ROASTED EGGPLANT DIP roasted eggplant, garlic & olive oil 8.35

RED PEPPER FETA creamy feta dip with roasted red pepper 8.35

ARTICHOKES TIGANITES lightly fried artichoke hearts with lemon, mint & extra virgin olive oil (3) 13.40 (2) 10.45

BAKED FETA feta cheese, baked golden brown in a fresh tomato sauce 11.50

SAGANAKI CHEESE fried cheese flamed table side L 16.75 M 11.50

JUMBO SHRIMP baked in Greek tomato sauce & feta cheese 15.70

Appetizer Sampler



FRIED CALAMARI L 15.70 M 12.55

GRILLED OCTOPUS served with olive bread 19.90

HOMEMADE OLIVE BREAD with feta cheese & olive oil 7.30

DOLMADES grape leaves stuffed with choice of beef & lamb or lemon rice filling with tzatziki sauce (4) 8.35 (2) 5.20

SPANAKOPITA pastry with spinach & feta cheese (2) 6.25

YIA YIA SAMPLER

two spanakopita, two dolmades & feta cheese with imported olives 25.15

APPETIZER SAMPLER

hummus, roasted eggplant, tzatziki, skordalia & red pepper feta with Greek olives 23.05

SOUPS & SALADS

CHICKEN ORZO SOUP family recipe 13.60

GREEK SALAD L 12.55 M 10.45

Add chicken souvlaki 6.25

Add beef & lamb 7.30

Add shrimp souvlaki 8.35

Add beef tenderloin souvlaki 9.40

HORiatIKI SALAD

tomato, cucumber, Kalamata olives & feta cheese in a Greek vinaigrette L 15.70 M 11.50

SALMON SALAD

fresh spinach, baby greens, tomatoes, kalamata olives, capers, feta cheese, tzatziki & Greek dressing with seared salmon 20.95

GYRO PITA SANDWICHES

Soft, warm pita bread filled with your choice of meat with Tzatziki sauce, onions & tomatoes. Add a Greek salad for 4.15

A La Carte With Fries

TRADITIONAL BEEF & LAMB GYRO	12.95	14.95
CHICKEN SOUVLAKI	13.95	15.95
BEEF TENDERLOIN SOUVLAKI	16.95	18.95

Beef & Lamb Gyro

SOUVLAKIS

Wood grilled Mediterranean beef, chicken & seafood skewers. Add a Greek Salad for \$4.15 or a Spanakopita for \$2.05

CHICKEN basmati herb rice, tabbouleh & hummus 19.95

BEEF TENDERLOIN basmati herb rice, tabbouleh & hummus 23.95

SHRIMP Mediterranean orzo salad, tabbouleh & roasted eggplant dip 24.95

BEEF TENDERLOIN & CHICKEN basmati herb rice, tabbouleh & hummus 22.95

BEEF TENDERLOIN & SHRIMP Mediterranean orzo salad, tabbouleh & roasted eggplant dip 25.95

SEAFOOD shrimp, fish & scallop skewer with Mediterranean orzo salad, tabbouleh & roasted eggplant dip 21.95

CHICKEN & SHRIMP Mediterranean orzo salad, tabbouleh & roasted eggplant dip 20.95



Pastitsio

GREEK SPECIALTIES

Served with choice of side dish. Add a Greek salad for 4.15

GRILLED LAMB OREGANATTO double lamb chops, seasoned & grilled to perfection, with lemon-roasted potatoes 33.95

MYTHOS BEER BATTERED FRIED SHRIMP jumbo shrimp, Mythos beer battered & deep fried 18.95

SPARTAN MIXED GRILL lamb chops, choice of beef, chicken or shrimp souvlaki & keftedes 31.95

GYRO BEEF & LAMB with chicken souvlaki, & lemon-roasted potatoes 21.95

QUARTER CHICKEN with beef tenderloin souvlaki & lemon-roasted potatoes 20.95

BRAISED LAMB SHANK "OSSO BUCCO" STYLE lamb shank, braised in a rich red wine tomato broth until tender, with feta cheese roasted eggplant with shallots, lemon-roasted potatoes & grilled bread 25.95

MOUSSAKA traditional Greek casserole with layers of potatoes, eggplant, seasoned ground beef, cheese & Béchamel sauce 15.95

PASTITSIO traditional Greek casserole with layers of pasta, seasoned ground beef, cheese & Béchamel sauce 15.95

HALF ROTISSERIE CHICKEN with lemon-roasted potatoes 20.95

SIDES

MEDITERRANEAN ORZO 4.15	BASMATI HERB RICE 4.15	BROCCOLINI 6.25
TABBOULEH 4.15	LEMON-ROASTED POTATOES 4.15	FRENCH FRIES 3.10
ROASTED EGGPLANT & SHALLOTS 5.20	HORTA GREENS 5.20	ASPARAGUS 6.25 substitute 2.05
ROASTED BEETS 5.20	GIGANTE WHITE BEANS 5.20	GREEK-STYLE GREEN BEANS 5.20

denotes new item

SEAFOOD SPECIALTIES

FLOWN IN DAILY

All items are prepared over a wood-burning oak grill. Add a Greek salad for 4.15

SEARED TILAPIA fresh oregano, garlic & lemon in olive oil, with green beans 22.95

REDFISH ON THE HALF SHELL & JUMBO SHRIMP grilled redfish on the half shell, jumbo shrimp, roasted asparagus, blistered tomatoes, olive oil, garlic & fresh herbs 37.95

GRILLED SALMON fresh oregano, garlic & lemon in olive oil, with broccolini 25.95

SEARED SALMON & SHRIMP Mediterranean chile spiced salmon with shrimp, couscous, spinach, shallots, olives, tzatziki & fresh herbs 27.95

SHRIMP MYKONOS grilled jumbo shrimp with feta cheese, tabbouleh, tzatziki & spanakopita 25.95

TROUT & JUMBO LUMP CRAB crunchy almond & pistachio crusted trout, with jumbo lump crab brown butter, baby kale & fennel salad 25.95

SEAFOOD YIOUVETSI grilled shrimp, scallops, octopus, orzo pasta, fresh herbs & brown butter 30.95

ATLANTIC BRANZINO wood grilled, branzino on the half shell with roasted beets, feta, hazelnuts & olive oil 37.95

MEDITERRANEAN GRILLED SEAFOOD

Simply grilled seafood over a wood-burning oak grill with sea salt, black pepper & latholemono. Served with basmati herb rice, hummus & choice of one side.

TEXAS REDFISH ON THE HALF SHELL 32.95

TILAPIA 22.95

RAINBOW TROUT 22.95

ATLANTIC SALMON 25.95

BRANZINO ON THE HALF SHELL 37.95

JUMBO SEA SCALLOPS (4) 29.95 (3) 25.95

SIDES choose one

tabbouleh | Mediterranean orzo roasted eggplant & shallots | roasted beets substitute asparagus 2.05



Shrimp Mykonos

YIA YIA MARY'S TABLE

Served with Greek salad & choice of side dish.

PYATO ATHENA (Athens Dinner) lamb chops, choice of chicken or beef souvlaki, choice of moussaka or pastitsio Serves 2 46.95

FAMILY-STYLE PLATTERS gyro beef & lamb, beef & chicken souvlakis, pastitsio, moussaka & lamb chops Serves 5-6 136.95 Serves 3-4 90.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.