FROM THE AEGEAN TO THE HEART OF GEORGE

Yassou is more than a greeting. It is a wish for health, happiness and a life shared around the table. Inspired by the flavours of Greece and welcomed by the mountains of George, our food celebrates fresh ingredients, generous hospitality and the joy of eating together.



MEZE

SMALL PLATES FOR SHARING

HUMMUS R35
Chickpea and sesame seed dip

TZATZIKI R35
Yogurt, garlic, and cucumber dip

TARAMA R55
Fish roe, lemon, and olive oil dip

SHEFTALLIA R80
Cypriot Pork and lamb roll grilled - 3 per portion

SOUTZOUKAKIA R80
Meat balls made of pork and beef mince in a cumin tomato sauce - 6 per portion

TIROPITA R40
Meat balls made of pork and beef mince in a cumin tomato sauce - 6 per portion

SPANAKOPITA R40
Meat balls made of pork and beef mince in a cumin tomato sauce - 6 per portion

CALAMARAKI R110
Grilled calamari with lemon and Origanum

GRILLED HALLOUMI R110
Grilled cheese with lemon

DOLMATHES R80
Rice wrapped in vine leaves - 6 per portion

CHICKEN LIVER R110
Pan fried with yogurt and lemon

GREEK SALAD R110
Feta, tomato, onion, olives

CHIPS OR PITA BREAD R35
For the dips

FALAFELS R80
Made with chickpeas, cilantro, garlic and herbs - 6 per portion

MEZE

MEZE PLATTERS

Built for the whole table. Choose a platter, gather your people and share the feast.



ARTEMIS
FOR 2

R370

Hummus, tzatziki, pita, sheftallia, chicken livers, soutzoukakia

ATHENA
FOR 4

R590

Hummus, tzatziki, pita, sheftallia, tiroptia, halloumi, spanakopita, dolmathes





POSEIDON
FOR 4

R600

Hummus, tzatziki, tarama, calamari, pita, Greek salad, dolmathes

HERCULES
FOR 6

R900

Hummus, tzatziki, pita, sheftallia, soutzoukakia, lamb and chicken souvlaki





ARCHILLES
FOR 8

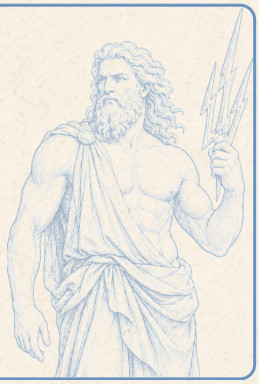
R1500

Hummus, tzatziki, pita, sheftallia, tiroptia, spanakopita, dolmathes, halloumi, Greek Salad, calamari, soutzoukakia

ZEUS
FOR 8

R2000

Hummus, tzatziki, pita, sheftallia, tiroptia, spanakopita, dolmathes, halloumi, Greek Salad, calamari, soutzoukakia, 500g chops, lamb and chicken souvlaki



EXTRAS

Hummus, tzatziki	R35
Sheftallia, soutzoukakia, dolmathes	R80
Tiroptia, spanakopita, pita, chips	R35
Calamaraki, grilled halloumi, chicken livers, Greek salad	R110

SKINNY LAMB CHOP PLATTERS

500g (8 chops)	R300
700g (11 chops)	R550
1kg (16 chops)	R700

YASSOU TAVERNA • GEORGE

FROM THE GRILL

From flame to table - skewers, gyros and bold Greek flavours.

PLATED SOUVLAKI

Deconstructed with hummus, tzatziki, chips, pita and salad



	2 SKEWERS	EXTRA
PORK	R180	R65
CHICKEN	R180	R65
BEEF	R220	R85
LAMB	R220	R85

GYROS



BEEF GYRO R130
Classic beef gyro with tzatziki, humus, tomato, red onion, and chips wrapped in pita

FALAFEL GYRO R130
Chickpea balls in pita pocket with hummus and tahina - cabbage topping

SOUVLAKI GYRO
Gyro with tzatziki, humus, tomato, red onion, and chips with your choice of souvlaki wrapped in pita

PORK	R125	LAMB	R130
CHICKEN	R125	HALLOUMI	R125

MAIN MEALS

GREEK TAVERNA CLASSICS

SKINNY LAMB CHOPS R220
Grilled chops (300g) served with a side salad and potatoes

MOUSAKA R195
Layered eggplant, potato, and mince

SOUTZOUKAKIA R180
Meat balls made of pork and beef mince in a cumin tomato sauce – served on a bed of rice

CALAMARI R260
Grilled calamari with lemon and Origanum served with chips or rice

GARITHES – KING PRAWNS R375
Grilled king prawns (500g) in a tomato, feta, ouzo sauce with chips or rice



DESSERT

A SWEET ENDING

BAKLAVA R80

HALVA WITH LOUKOUMI R95

GALATOBOURIKO R80

ICE CREAM R70

AFFOGADO R85