

A Commitment To Quality...

Expand Your Culinary Horizon Here At Ya Mas Greek Taverna & Bar We Strive To Offer Our Guests Nothing But The Most Superior Quality In The Market. In Order To Offer You Culinary Trip To Greece We Import An Extensive Collection Of Ingredients From Greece.

These Ingredients Include All Of Our Cheeses, Extra Virgin Olive Oil From The Peloponnese, Olives From The Kalamata Region, Wild Picked Herbs From The Mountains Of Greece, Honey From Crete, Bread From Attica, & Much Much More.. Sit Back & Enjoy The Journey Your Myth Begins Here...

Artisan Cheese & Charcuterie

Pericles Artisan Cheese Plate

Manouri Of Larissa, Kefalograviera Of Crete, Smoked Cheese Of Metsovo, Kasseri Of Trikala, Sous Vide Greek Figs, Rose Preserves Of Chios, Greek Honey Of Crete, Caramelized Fig Jalapeno Preserves, Pistachios, Cashews, Kritsini, Rustic Bread Toast

26

Artisan Cheese & Charcuterie Platter Of Olympus

Manouri Of Larissa, Kefalograviera Of Crete, Smoked Cheese Of Metsovo, Kasseri Of Trikala, Sous Vide Greek Figs, Rose Preserves Of Chios, Greek Honey Of Crete, Caramelized Fig Jalapeno Preserves, Pistachios, Cashews, Selection Of Imported Cured Meats, Greek Pickled Veggies, Kritsini, Rustic Bread Toast

39

Zues Tower Antipasto Tower

Manouri Of Larissa, Kefalograviera Of Crete, Smoked Cheese Of Metsovo, Kasseri Of Trikala, Sous Vide Greek Figs, Rose Preserves Of Chios, Greek Honey Of Crete, Caramelized Fig Jalapeno Preserves, Pistachios, Cashews, Selection Of Imported Cured Meats, Greek Pickled Veggies, Vegan Grapeleaves, Feta Of Eperos, Marinated Olives, Santorini Fava, Kritsini, Rustic Bread Toast, Toasted Pita

59

Feta Of Eperos

Extra Virgin Olive Oil Of The Peloponnese, Wild Picked Oregano, Toasted Pita

12

Traditional Greek Spreads

Tzatziki

Imported Greek Yogurt, English Cucumber, California Garlic, Extra Virgin Olive Oil Of The Peloponnese, Organic Red Wine Vinegar Of Attica, Toasted Pita

13

Tyrokafteri

Imported Greek Yogurt, Anthotyro, Feta Of Eperos, Roasted Red Peppers Of Florina, Picked Greek Jalapeno, Toasted Pita

13

Black Truffle Sundried Tomato Hummus

Spring Black Truffles, Sundried Tomatoes Of Santorini, Greek Chickpeas, Garlic, Toasted Pita

13

Melizanosalata

Fire Roasted Smoked Eggplant, Fresh Parsley, Red Onion, Extra Virgin Olive Oil Of The Peloponnese, Toasted Pita

13

Santorini Fava

Yellow Fava Of Santorini, Lemon, Red Onion, Parsley, Extra Virgin Olive Oil Of The Peloponnese, Toasted Pita

13

Supporting The Local Community

Local food can be better for your health for a few reasons. To begin with, local foods often retain more nutrients. Local produce is allowed to ripen naturally, while food that travels long distances is often picked before it's ripe. And food picked fresh and in season doesn't have far to travel before being sold. We love to support our local community sourcing as much produce as possible from our great friend & neighbor at Brookside Farms in Pelham, New Hampshire. Kathy the farmer takes great pride in her produce as we do cooking and preparing it.

Please Inform Your Server Of Any Allergies Or Dietary Restrictions You May Have.
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness,
Especially If You Have Certain Medical Conditions

Modern & Classic Cold Meze

Octopus Ceviche

Imported Greek Octopus, Florina Roasted Red Peppers, Pickled Greek Jalapenos, Heirloom Tomatoes, Fresh Herbs, Citrus Segments, Crushed Avocado, Crispy Phyllo

22

Marinated Greek Olives

Imported Greek Olives, Citrus, Honey Of Crete, Thyme, Oregano, Aleppo Pepper

10

Vegan Grape-Leaves

Rice, Fresh Herbs, Lemon, Organic Grape-Leaves, Hand Rolled

14

Cold Meze Platter

Santorini Fava, Melizanosalata, Marinated Olives, Vegan Grape-Leaves, Feta Stuffed Peppers, Feta Of Eperos, Toasted Pita

24

Soups & Salads

Chicken Avgolemono Soup

Organic Chicken Breast, Greek Rice, Carrot, Celery, Onion, Chicken Stock, Lemon Emulsion

10

Fish Soup Of Kalamata

Aegean Branzino, Greek Rice, Carrot, Celery, Shallots, Confit Potatoes, Fish Fume, Fresh Herbs
Lemon Emulsion

22

Greek Village Salad

Heirloom Tomatoes, English Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Carob Rusk Of Crete, Sea Fennel, Kalamata Olives, Feta Of Eperos, Extra Virgin Olive Oil

17

Greek American Salad

Romaine, Heirloom Tomatoes, English Cucumber, Red Onion, Pepperoncini, Florina Roasted Red Peppers, Kalamata Olives, Feta Of Eperos, Creamy Greek Dressing

17

Halkidiki Beet Salad

Organic Local Baby Greens, Imported Beets Of Halkidiki, Citrus Anthotyro, Candied Orange Peels, Graviera Of Naxos, Sour Cherry Balsamic

17

Warm Meze

Spanakopita

Organic Local Spinach & Wild Greens, Scallions, Fresh Herbs, Feta Of Eperos, Manouri & Anthotyro Of Larissa, Hand Rolled Phyllo, Extra Virgin Olive Oil, Herbed Greek Butter

27

Grilled Octopus

Imported Greek Octopus, Santorini Fava, Roasted Heirloom Tomatoes, Confit Potatoes, Lemon

26

Flaming Kefalotyri Saganaki

Kefalotyri Of Attica, Metaxa Seven Stars, Flambéed Table~ Side

17

Hand Rolled Grape~Leaves Avgolemono

Grass Fed Organic Beef, Greek Rice, Fresh Herbs, Organic Vine Leaves, Lemon Emulsion

16

Fig Jalapeno Tyropitakia

Blend Of Six Greek Cheeses, Hand Rolled Phyllo, Caramelized Fig & Jalapeno Preserves

17

Smyrna Meatballs

Grass Fed Organic Beef, Smyrna Spice Blend, Tomato, Myzithra

17

Shrimp Saganaki

Tiger Shrimp, Spicy Tomato Sauce, Feta Of Eperos, Kasseri Of Trikala, Jalapeno, Myzithra

22

Zucchini Fritters

Zucchini, Feta Of Eperos, Manouri of Larissa, Fresh Herbs, Tzatziki

16

Fried Calamari

Local Calamari, Olive Oil Fried, Lemon Aioli, Pomegranate Chimichurri, Lemon Aioli

19

Aegean & Wild Caught Seafood

Pan Seared Branzino

Pomme Puree, Exotic Mushrooms, Florina Red Peppers, Horta, Beurre Blanc, Herb Essence
38

Roasted Fresh Sardines

Extra Virgin Olive Oil, Garlic, Grilled Lemon, Confit Potatoes, Asparagus
32

Sea Scallops

Pan Seared, Creamed Corn, Crispy Safron Rice Cake, Spicy Peach Chutney
44

Wild Norwegian Salmon

Trahana Cake, Bacon BBQ Chutney, Spring Pea Puree
34

Seafood Bouillabaisse

Sea Scallops, Shrimp, Branzino, Greek Octopus, Kozani Seafood Fume, Confit Potatoes, Fennel
59

Modern Pasture Raised

Kuro Wagyu Filet Mignon

Ten Ounce, Pomme Puree, Exotic Mushrooms, Au Poivre
55

Steak Frites

Kuro Wagyu Skirt Steak, Black Truffle Fries, Asparagus, Chimichurri
36

Steak Tips

Kuro Wagyu Tips, Pomme Puree, Asparagus
39

Chicken Milanese

Mizithra Panko Crust, Baby Greens, Heirloom Tomatoes, Roasted Red Peppers, Marinated Artichokes, Graviera, Lemon Poppyseed Vinaigrette
34

Greek Mac & Cheese

Feta Of Eperos, Kasserri, Smoked Cheese Of Metsovo, Misko Greek Pasta, Crumb Topping
26

Classic Greek Cuisine

Slow Braised Prime American Lamb Shank

Tomato, Demi Glace, Mire Poix, Six Hour Slow Braise, Rice Green Beans

38

Mousaka

Organic Grass Fed Beef Ragù, Smyrna Spice, Eggplant, Potato, Bechamel. Side Green Beans

29

Pastitsio

Organic Grass Fed Beef Ragù, Smyrna Spice, Bucatini, Bechamel. Side Green Beans

29

Braised Beef Kokkinisto

Prime Braised Beef, Tomato, Demi Glace, Smyrna Spice, Misko Greek Pasta, Myzithra

32

Baked Eggplant

Greek Style Eggplant Parm, Feta Of Eperos, Kasseri, Kefalograviera, Tomato

24

American Prime Lamb Chops

Five Frenched Lamb Chops, Lemon Potatoes, Horta

75

Vegan Gemista

Stuffed Peppers & Tomatoes, Rice, Fresh Herbs

19

Souvlaki Or Biftekia Dinner

Choice Of Chicken Souvlaki, Pork Souvlaki, Beef Souvlaki, Or Biftekia. Served With Lemon Potatoes, Green Beans, & Tzatziki

34

Pikilia For Two

Chicken Souvlaki, Pork Souvlaki, Beef Souvlaki, Biftekia, Loukaniko, Lamb Chops, Lemon Potatoes, Asparagus, Heirloom Tomatoes, Red Onion, Tzatziki, Tyropitakia, Stuffed Grapeleaves, Toasted Pita

99

Modern & Classic Greek Sides

Choice Of: Lemon Potatoes, Green Beans, Ya Mas Rice, Horta, Exotic Mushrooms, Hellenic Fries, Whipped Potatoes, Asparagus

11