

Yanni's Cafe

7419 Greenwood Ave N Seattle WA 98103-5043 · +12067836945 · Updated: Jan 14, 2026

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DIPS 7

Hummus	\$8.00
Chick peas, tahini, lemon, garlic, olive oil	
Tzatziki	\$8.00
Greek yogurt, garlic, cucumber, olive oil	
Chipotle Red Pepper Hummus	\$8.00
Chickpeas, roasted red peppers, garlic, lemon, tahini, olive oil	
Skordalia	\$8.00
For garlic lovers. Olive oil, garlic, bread dip	
Baba Ghanoush	\$9.00
Eggplant, garlic, lemon, tahini, parsley	
Spicy Tyrokafteri	\$8.00
Feta, dill, chilies, Greek yogurt, garlic, olive oil	
Pikilia Dips	\$14.00
Samples of our five dips, with pita and chips	

MEZEDES 10

Saganaki Cheese	\$11.00
Kefalotyri cheese, flamed at your table. With pita	
Feta Cheese Fournou	\$9.00
Olive oil, garlic, tomatoes, onions, olives, baked, pita	
Feta Cheese, Marinated Greek Olives and EVOO Oil	\$8.00
with pita bread	
Spanakopita (Spinach and Feta) or Tyropita (Feta Cheese)	\$13.00
(3) Stuffed Phyllo pastries. Estimated cooking time 15 minutes	
Fasolia Gigantes	\$12.00
Butter beans baked in our house with tomato, onions, olive oil and herbs sauce	
Horta Vrasta	\$8.00
Boiled fresh spinach and zucchini drizzled with evoo	

Vegetarian Dolmathes	\$10.00
Grape leaves rolled with rice, diced vegetables, fresh herbs, and baked. Topped with tzatziki	
Falafel Plate	\$12.00
Pan fried, served over hummus with cucumbers, scallion relish and pita	
Monterey Bay Fried Kalamari	\$15.00
with skordalia	
Lamb Lollipops	\$14.00
Lean ground lamb and herbs, skewered (3), charbroiled. Served with tomatoes, cucumbers, tzatziki and pita	

MEZEDES PLATTERS 3

Orektika	\$20.00
Hummus, tzatziki, falafel, spanakopita, tyropita, dolmathes, feta and olives, pita bread	
Meat	\$17.00
Gyro meat, sliced pork, beefteki, tomatoes, feta, olives, cucumbers, tzatziki and pita bread	
Gyro Piatella	\$13.00
Gyro meat slices, tomatoes, lettuce, olives, cucumbers, onions, tzatziki and pita bread	

SALADS 3

Horiatiki	\$14.00
Tomatoes, cucumbers, olives, bell peppers, feta, onions, pepperoncini, Greek vinaigrette	
House Greek Salad	\$14.00
Romaine, tomatoes, cucumbers, olives, garbanzo beans, bell peppers, feta, onions, artichokes, pepperoncini, Greek vinaigrette	
Yanni's Caesar Salad	\$12.00
Romaine, tomatoes, cucumbers, olives, kefalotyri cheese, pita chips	

SOUPS 1

Homemade Avgolemono	AVAILABLE OPTIONS
	\$4.00
	\$6.00

PITA WRAPS 5

Home Made Gyro	\$15.00
Beef and lamb, lettuce, tomatoes, onions, tzatziki	
Falafel	\$14.00
Hummus, lettuce, tomatoes, diced cucumbers, and scallion relish wrapped in pita bread	
Chicken Shawarma	\$15.00
Chicken breast marinated in our spicy peppers rub, charbroiled, lettuce, cucumbers, scallion relish, tzatziki	

Chicken Hummus **\$15.00**

Chicken breast, lettuce, sliced cucumbers, hummus

8 Oz Grassfed Lamb & Feta Burger **\$15.00**

Ground lamb charbroiled with feta. Served on pita bread with lettuce, tomato, grilled onions, tzatziki

SEAFOOD 4

Baked Bakaliaros (Cod) **\$20.00**

Alaskan cod rolled in olive oil, panko bread crumbs and baked. Served with rice, horta and skordalia

Cod Saganaki **\$20.00**

Alaskan cod baked with onions, fresh tomatoes, feta cheese, herbal tomato sauce. Rice and braised fresh vegetables

Kalamari Plaki **\$20.00**

Monterey bay kalamari simmered in a lightly spiced tomato and herb sauce with touches of onions, zucchini, Greek olives, and peppercini. Served with rice and braised fresh vegetables

Fried Kalamari (Dinner) **\$19.00**

Our famous fried squid served "dinner style". Lightly breaded and perfectly seasoned, served with Greek potatoes, braised fresh vegetables and skordalia dip

SOUVLAKIS 10

Souvlakis

Hand cut marinated skewers char-broiled, served with tzatziki

AVAILABLE OPTIONS

Lamb: \$21.00

Beef: \$20.00

Chicken: \$20.00

Pork: \$19.00

Grassfed Lamb Loin Chops **\$26.00**

Lamb loin chops (small T-bones chops) marinated in olive oil and herbs, char-broiled with onions, bell peppers. Topped with feta cheese

Chicken Yanniss **\$19.00**

Boneless breast marinated in lemon-olive oil, char-broiled. Topped with feta cheese and roasted almonds

Chicken Krasati **\$19.00**

Pan seared with garlic, onions, mushrooms, artichoke hearts and Greek white wine

Pork Brizoles **\$19.00**

Pork loin chops marinated in spices, char-broiled with onions, bell peppers and topped with feta cheese

Pork Souvlaki Shawarma **\$19.00**

Hand cut lean pork pieces marinated in our own rub and spicy peppers, skewered and char broiled. Served over rice with Greek salad and tzatziki

Mr. Yanni's Half Rotisserie Chicken **\$19.50**

Traditional Greek style, marinated, slow roasted with feta cheese

Beef Mousaka **\$21.00**

Layered with meat sauce, eggplant, potatoes, béchamel and baked. Made to the order, estimated cooking time 30 min

Vegetarian Mousaka

\$21.00

Layered with eggplant, potatoes, zucchini, sautéed onions, tomatoes, béchamel and baked. Made to the order, estimated cooking time 30 min

Eggplant Rollo

\$19.00

Slices of eggplant stuffed with onions, garlic, roasted tomatoes, herbs, feta, kefalotyri cheese and baked. This dish is also available as a vegan

SIDES 7

Greek Fries

\$4.00

Greek Roasted Potatoes

\$5.00

Rice Pilaf

\$3.00

Small Greek Salad

\$5.00

Small Caesar Salad

\$5.00

Small Side Dips

\$2.00

Pita Bread

\$2.00

YANNIS SWEETS 6

Baklava

\$6.00

The most famous and best liked of all Greek pastries. Layers of crushed walnuts, almonds, honey, spices and fillo dough baked to a golden crisp smothered with honey syrup. Baklava excites everybody's tastes buds

Bougatsa

\$10.00

A delicious sweet cheese inside fillo dough, baked. Topped with Greek honey, toasted almonds and powder sugar

Galaktobouerko

\$10.00

A delicious sweet samolina custard rolled indie fillo dough and baked. Topped with Greek honey syrup, toasted almonds and cinnamon

Glekotyropita

\$10.00

A delicious sweet cheese inside fillo dough, baked. Drizzled with honey, cinnamon and sliced almonds

Loukoumades (Greek Honey Dumplings)

\$9.00

Popular Greek sweet, puffs of fried light, airy dough, tossed in sweet honey syrup and sprinkled with chopped walnuts and cinnamon

Greek Yiaourti (Yogurt) Me Meli

AVAILABLE OPTIONS

Thick Greek Yogurt drizzled with Greek honey and chopped walnuts

\$6.00

With Sour Greek Cherries:

\$7.00