

Hot Mezedes

WE ENCOURAGE THE TRADITIONAL 'FAMILY-STYLE' DINING EXPERIENCE, SO START YOUR GREEK NIGHT WITH A VARIETY OF HOT AND COLD APPETIZERS.

SAGANAKI - *our house specialty!*

PAN-FRIED KASERI CHEESE FLAMBÉ
FINISHED WITH FRESH LEMON TABLE SIDE 7

KALAMARI -

CRISPY FRIED & SERVED
WITH LEMON & SKORDALIA 8

GRILLED OCTOPUS -

FRESHLY GRILLED OVER
WOOD-BURNING CHARCOAL
WITH VINEGAR, OREGANO & OLIVE OIL 13

GIGANTES - GIANT BEANS -

SAVORY TOMATO BRAISED IMPORTED
GIANT LIMA BEANS 6

STEAMED CLAMS -

SIMMERED IN RETSINA WINE,
ONIONS & GARLIC 8

FETA MISTRAS -

FETA BAKED IN PHYLLO DOUGH, DRIZZLED
WITH HONEY & SESAME SEEDS 7

KAVOUROKEFTEDES - CRAB CAKES -

PAN-SEARED CLASSIC FRESH LUMP
MARYLAND CRAB CAKE
SERVED ON A BED OF WHITE BEANS
& A CITRUS MAYONNAISE 10

LOUKANIKO - GREEK SAUSAGE -

GRILLED HOMEMADE SAUSAGE
FINISHED WITH LADOLEMONO 5

KEFTETHAKIA - GREEK MEATBALLS -

HOMEMADE PAN-SEARED MEATBALLS 6

SPANAKOPITA OR TIROPITA -

PHYLLO, WITH YOUR CHOICE OF
SPINACH & FETA CHEESE OR SIMPLY FETA 7

GREEK TAVERNA CHIPS -

CRISPY FRIED ZUCCHINI & EGGPLANT CHIPS
SERVED WITH SKORDALIA 7

GLYKADAKIA - SWEET BREADS -

SAUTÉED WITH WHITE WINE,
LEMON & OREGANO 12

MYDIA ANDROS - MUSSELS -

NEW ZEALAND MUSSELS STEAMED
WITH OUZO, TOMATO & FETA 8

SHRIMP ZORBA -

SHRIMP SAUTÉED WITH SPINACH, FETA,
TOMATOES & ONIONS 8

Cold Mezedes

FETA -

IMPORTED BARREL AGED GREEK FETA
TOPPED WITH EXTRA VIRGIN OLIVE OIL
& OREGANO 6

DOLMADES - GRAPE LEAVES -

HOMEMADE & STUFFED WITH
RICE & FRESH HERBS,
SERVED WITH YIAYIA'S YOGURT 6

Mezedakia - Spreads

ALL SPREADS ARE HOMEMADE & SERVED WITH GRILLED PITA.

TYROKAFTERI -

A SPICY FETA CHEESE SPREAD 4

SKORDALIA -

A CREAMY GARLIC SPREAD 4

ASSORTED DIPS -

CHOOSE 3 OF OUR HOMEMADE DIPS:
TARAMOSALATA, TZATZIKI, SKORDALIA,
TYROKAFTERI OR MELITZANOSALATA 10

MELITZANOSALATA -

EGGPLANT, GARLIC, OLIVE OIL
& VINEGAR SPREAD 4

TARAMOSALATA -

A SMOOTH FISH ROE SPREAD WITH LEMON 4

TZATZIKI -

A HOMEMADE YOGURT, CUCUMBER &
GARLIC SPREAD 4

Salates and Souppes

HORIATIKI - VILLAGE SALAD -

FRESH RIPE TOMATOES,
CUCUMBERS, ONIONS, FETA, CAPERS &
KALAMATA OLIVES 5 / 9

PATZARIA SALATA -

WHOLE BEETS DRIZZLED
WITH OLIVE OIL, TOPPED WITH FETA,
RED ONION & OREGANO 6

AVGOLEMONO -

OUR FAMOUS EGG-LEMON SOUP
CUP 3 BOWL 5

YIANNI'S SALAD -

ROMAINE HEARTS, FINELY CHOPPED
WITH SCALLIONS, DILL & FETA 5 / 9

GREEK SALAD -

ROMAINE HEARTS, TOMATOES, CUCUMBERS,
ONIONS, FETA & KALAMATA OLIVES 5 / 9

SOUP OF THE DAY -

FROM A SELECTION OF GREEK SOUPS
CUP 3 BOWL 5

Traditional Specialities

GRECIAN PORK CHOPS -

TENDER PORK LOIN CHOPS, SAUTÉED WITH LEMON, OREGANO & WINE SERVED WITH SPANAKORIZO 16

MOUSSAKA -

LAYERS OF LUSCIOUS, ROASTED EGGPLANT, POTATOES, & SIMMERED GROUND BEEF, FINISHED WITH OUR HOMEMADE BÉCHAMEL SAUCE 14

VEGETARIAN MOUSSAKA -

LAYERS OF ROASTED EGGPLANT, POTATOES & ZUCCHINI TOPPED WITH KEFALOTIRI & BECHAMEL SAUCE 14

CHICKEN ATHENIAN -

BREAST OF CHICKEN, FRESH MINT & FETA BAKED IN PHYLLO, SERVED WITH LEMON POTATOES & FASOLAKIA 16

CHICKEN SPANAKI -

CHICKEN FILLED WITH SPINACH & FETA SERVED WITH RICE PILAF 16

MACARONADA - GREEK NOODLES -

WITH BROWN BUTTER & GRATED KEFALOTIRI 10 WITH MEAT SAUCE 13

PASTITSIO -

THE GRANDPARENT OF LASAGNA, FLAVORFUL, GREEK NOODLES BAKED WITH AN AROMATIC GROUND BEEF SAUCE, FINISHED WITH BOUNTIFUL KEFALOTIRI CHEESE & OUR HOMEMADE BÉCHAMEL SAUCE 14

YIOUVETSI - BRAISED LAMB SHANK -

BRAISED IN A SAUCE OF FRESH TOMATO, OREGANO, ONIONS & WHITE WINE SERVED OVER ORZO 21

Sta Karvouna - From the Grill

LEG OF LAMB -

SPIT-ROASTED & SERVED WITH LEMON POTATOES & FASOLAKIA 18

PORK CHOP -

HAND-TRIMMED CENTER CUT 16 OZ. TENDER PORK CHOP SERVED WITH SPANAKORIZO 17

NY STRIP STEAK -

12 OZ. NY STRIP STEAK SEASONED WITH LEMON & OREGANO, SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES 24

FILET MIGNON -

CHAR-BROILED 8 OZ FILET SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES 28

ORTYKIA, QUAILS -

FINISHED WITH LEMON & OREGANO, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES 18

LAMB CHOPS -

SEASONED BABY LAMB CHOPS, SERVED WITH LEMON POTATOES & FASOLAKIA 25

Souvlakia & Gyros Platters

TWO KEBABS SERVED WITH LETTUCE, TOMATOES, ONIONS, TZATZIKI & PITA WITH A CHOICE OF RICE, LEMON POTATOES, VEGETABLE OF THE DAY, OR GREEK FRIED POTATOES.

PORK SOUVLAKI -

TRADITIONAL SKEWERED PORK 12

CHICKEN SOUVLAKI -

MARINATED CHICKEN BREAST 12

GYROS - *our house specialty!*

OUR HOMEMADE RECIPE: SPIT-ROASTED BEEF & LAMB, SPIT-ROASTED CHICKEN, OR DONER, OUR SPIT-ROASTED SEASONED PORK 12

Sto Tigani - From the Pan

THE FOLLOWING ARE SERVED OVER RICE OR PASTA.

SAMOS -

CHICKEN SAUTÉED WITH LEMON, LIME, GARLIC, SPINACH, ARTICHOKE HEARTS, PEPPERS & TOMATOES 17

ANDRIOTIKO -

SHRIMP SAUTÉED IN OLIVE OIL WITH CAPERS, KALAMATA OLIVES, GARLIC & LEMON 19

VEAL JESSICA

SAUTÉED WITH WHITE WINE & TOPPED WITH LUMP CRAB & SHRIMP SERVED WITH RICE PILAF 22

Merides - Side Dishes

PATZARIA - RED BEETS -

SERVED COLD, FINISHED IN GARLIC, OLIVE OIL & VINEGAR 3 / 5

SPANAKORIZO - SPINACH RICE -

SLOW-COOKED SPINACH WITH RICE, TOMATO & LEMON 3 / 6

RIZE - RICE PILAF 3 / 5

FASOLAKIA -

GREEN BEANS SLOW-COOKED IN A TOMATO, ONION & GARLIC SAUCE 3 / 5

HORTA - *a true greek favorite!*

COOKED SEASONAL GREENS, DRIZZLED WITH GREEK IMPORTED EXTRA-VIRGIN OLIVE OIL & LEMON 7

PATATES TIGANTES - GREEK FRIES -

HAND-CUT & FRIED, SEASONED WITH OREGANO, SALT & KEFALOTIRI CHEESE 3 / 5

PATATES STO FOURNO -

HAND-CUT POTATO WEDGES BAKED WITH OLIVE OIL, LEMON & HERBS 3 / 5

Whole Fish

BELOW IS A LISTING OF THE WHOLE FISH WE CARRY SEASONALLY THROUGHOUT THE YEAR.
WE FEATURE ONLY THE FRESHEST OF FISH FLOWN IN FROM AROUND THE WORLD.
ALL ARE GRILLED OVER NATURAL WOOD CHARCOAL AND FINISHED WITH LADOLEMONO,
OUR OLIVE OIL AND LEMON SAUCE.
OUR WHOLE FISH ARE SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES.
PLEASE ALLOW 20—25 MINUTES FOR THE SPECIALTY AND ASK YOUR SERVER FOR TODAY'S FEATURE.
UPON REQUEST, OUR CHEFS WILL DE-BONE YOUR FISH.

LAVRAKI

EUROPEAN SEA BASS, LEAN WHITE MEAT WITH MOIST TENDER FLAKES 29

SINAGRIDA - "RED SNAPPER"

A GREAT FIRM TEXTURE AND A SWEET NUTTY FLAVOR 29

TSIPOURA - "ROYAL DORADO"

A MEDITERRANEAN FISH, EXTREMELY MOIST WITH A MILD FLAVOR 28



WE PURCHASE OUR SEAFOOD THROUGH SPECIAL ARRANGEMENTS WITH PURVEYORS
AT THE PHILADELPHIA FISH MARKET.

BAKALIAROS

PAN-FRIED SALTED COD SERVED WITH SKORDALIA & RED BEETS 19

SOLOMOS - SALMON

ATLANTIC SALMON GRILLED OVER OUR NATURAL WOOD CHARCOAL
SERVED OVER SPINACH & FINISHED WITH AN AVGOLMONO SAUCE 22

CHILEAN SEA BASS

OVEN-ROASTED & SERVED OVER A BED OF STEAMED SWISS CHARD,
ZUCCHINI & WHITE BEANS 25

TILAPIA CORFU

BROILED IN A SAUCE OF SAUTÉED TOMATOES & ONIONS, TOPPED WITH SPINACH,
FETA & SHOESTRING ONIONS SERVED WITH RICE PILAF 19

PLAKI

OVEN BAKED COD WITH VIDALIA ONIONS, TOMATO, PARSLEY & GARLIC WITH RICE PILAF 17

XTENEA

PAN-SEARED SEA-SCALLOPS SERVED WITH SPANAKORIZO 23

FLOUNDER ATHENIAN

BROILED FILLET OF FLOUNDER FILLED WITH FRESH SPINACH, HERBS & FETA
SERVED WITH RICE PILAF 17

AEGEAN PLATTER

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, CLAMS, INFUSED WITH TOMATOES, ONIONS, GARLIC & PEPPER,
SERVED IN A CLAY POT WITH A SIDE OF RICE PILAF 21

SHRIMP & SCALLOPS KEY WEST

SAUTÉED WITH LEMON, WHITE WINE & THYME SERVED OVER ANGEL HAIR PASTA 20

SWAI STI LADOKOLA

A FLAKY WHITE FISH TOPPED WITH ROSEMARY, TOMATOES, ZUCCHINI & CARROTS BAKED IN
PARCHMENT PAPER SERVED WITH LEMON POTATOES 20

LUMP CRAB CAKES

PAN-SEARED & SERVED WITH SPANAKORIZO 20

GARIDES ELLINIKES

SHRIMP SAUTÉED WITH FRESH TOMATOES, GARLIC & FETA SERVED OVER RICE PILAF 22

From Our Family to Yours...

The story of Gus' Crossroads started back in 1975, when Gus and Eleni bought this historical restaurant, which dates back to 1871.

With their two young children, Maria and John, as well as Eleni's mom cooking in the kitchen, it was a true family owned and operated restaurant and a success in the making.

Thirty-five years later, Gus and Eleni are still on the cutting edge of restaurants in the Lehigh Valley. With a recent, 'face - lift', to the ever present Gus' Crossroads icon, they are heading in a new direction: the area's first True Greek Taverna.

Gus and Eleni often talk about being at a Taverna in Greece, where they would end their day and share a meal with family and friends. But their hearts and lives are here with their children and five grandchildren, so they decided to bring a piece of Greece to all of us, with Yianni's Taverna, an authentic Greek family restaurant.

Why Yianni's you may ask? Greek Tradition. Yianni is Gus' father's name as well as his son's name. As the name is passed down through the generations, Yianni's Taverna may again one day be Gus', as there are already two namesakes in the family!

We hope you enjoy the Taverna and will help us bring the feeling and spirit of Greece to the Lehigh Valley.

*Sincerely,
Maria and Yianni*