



ΥΙΛΥΙΆΣ

MIXA

MAIN MENU



OUR STORY

For more than a decade, Yiayias has been built on a simple belief: great food brings people together.

Over the last 10 years, we have welcomed thousands of guests through our doors, shared countless celebrations, and built a community founded on hospitality, generosity and authentic food. Those values remain at the heart of everything we do today.

As we look to the future, we believe it is time to evolve.

Our commitment remains unchanged. We will continue to champion simple, fresh food, sourced locally wherever possible. We will continue to be a place where everyone is welcome. We will continue to strive for sustainability, support our local community, and do our part to protect the environment for future generations.

But great food is also about discovery, creativity and bringing people together through new experiences.

That is where YIAYIAS MIXA begins.

MIXA is inspired by the idea of mixing cultures, flavours, memories and traditions. It celebrates the similarities that connect people across the world and the exciting flavours that emerge when different culinary influences come together.

Rooted in the Mediterranean, but never limited by it, MIXA draws inspiration from Greece, Cyprus, the Middle East, Asia and beyond. It combines traditional recipes with modern techniques, creating dishes that are both familiar and unexpected.

The move from Yiayias to MIXA is not about leaving something behind.

It is about taking everything we have loved about Yiayias — the warmth, the hospitality, the generosity and the sense of community — and evolving it into something new. It reflects our passion for food, our desire to keep innovating, and the journey we have taken over the last decade.

Yiayias gave us our foundations.

MIXA is our future.

A place where flavours meet, cultures connect, and every meal tells a story.

Welcome to MIXA.

SNACKS & SMALL BITES

WHIPPED FETA

Hot honey • crispy chickpeas • oregano oil • charred flatbread

 D, G

8.5

CRISPY RICE TUNA

Yellowfin tuna • soy yolk emulsion • chilli crunch • pickled cucumber

 F, E, G, SO, S

9.5

LAMB KOFTA SCOTCH EGG

Soft yolk • harissa mayo • mint salt

 G, E, M

8.5

BURNT CORN RIBS

Chipotle butter • lime crema • pecorino

 D

7

SMALL PLATES

MISO AUBERGINE

Black garlic • tahini • pomegranate • crispy shallots

 S, SO

9

SPANAKOPITA CIGARS

Whipped feta • hot honey • pistachio dukka

 D, G, N, S

8.5

HONEY-FIRED HALLOUMI

Burnt orange • pistachio dukka • mint oil

 D, N, S

9

CHARRED GIGANTES

Smoked tomato butter • whipped feta • burnt pepper salsa

 D

8

CHARCOAL CHICKEN THIGHS

Toum • sumac onions • smoked yoghurt

 D, E

8.5

SEARED SCALLOPS

Curried cauliflower purée • nduja butter • crispy capers

 D, SF

11.8

CRISPY PORK BELLY

Korean glaze • apple kimchi • sesame crackling

 S, SO, G

9

GRILLED OCTOPUS

Confit potatoes • saffron aioli • chorizo crumb

 D, E, G

12.5

BIGGER PLATES

WILD MUSHROOM FLATBREAD

Truffle labneh • thyme honey • aged parmesan

 D, G

14

SHORT RIB SHAWARMA

12-hour beef short rib • tahini • pickled chilli • grilled pita

 G, S

10

CRISPY PRAWN ROULADE

Bonito mayo • chilli crunch • pickled cucumber • lime

 G, E, SF, F

10

GOCHUJANG LAMB BELLY

Sticky glaze • peanut crunch • lime

 N, S, G, SO

12.5

CHARRED HISPI CABBAGE

Café de Paris butter • hazelnut dukka • smoked lemon

 D, N

9.5

MIXA FIRE FEAST

Pre-order only. Serves 2-4 Guests

Slow-roasted lamb shoulder • smoked butter potatoes • grilled flatbreads • charred seasonal vegetables • whipped feta • toum • harissa glaze • table-side sauce pour

 D, E

65

DIPS

All dips are served with charred flatbreads

All dips 6.50

TZATZIKI

Yoghurt • cucumber • olive oil • vinegar • garlic • mint



D

HOUMOUS

Chickpeas • tahini • olive oil • mixed herbs • garlic



S

TARAMASALATA

Smoked cod roe • potato • onion • olive oil • lemon



F

MELINTZANOSALATA

Roasted aubergine • vinegar • parsley • garlic • olive oil



TYROKAFTERI

Spicy whipped feta dip



D

CHILLI SAUCE

Tomato • red onion • green peppers • thyme • olive oil • garlic • spring onion • red chilli



GREEK FLATBREADS

CHARCOAL PORK WRAP

Marinated pork skewer • tomato • onion • fries • dip



G, D

(depending on dip)

14

CHARCOAL CHICKEN WRAP

Grilled chicken skewer • tomato • onion • fries • dip



G, D

(depending on dip)

14

FIRE CHICKEN WRAP

Spicy chicken skewer • tomato • onion • fries • dip



G, D

(depending on dip)

14

LAMB KEFTE WRAP

Charcoal grilled lamb kefte • tomato • onion • fries • dip



G, D

(depending on dip)

15

HONEY-FIRED HALLOUMI WRAP

Grilled halloumi • tomato • onion • fries • dip



G, D

(depending on dip)

12

PASTOURMA WRAP

Spiced Cypriot sausage • tomato • onion • fries • dip



G, D

(depending on dip)

13

FALAFEL WRAP

Crispy falafel • tomato • onion • fries • dip



G, S

(depending on dip)

12

CYPRIT LOUKANIKI WRAP

Traditional Cypriot smoked sausage • tomato • onion • fries • dip



G, D

(depending on dip)

12.5

SHEFTALIA WRAP

Cypriot pork and lamb parcel • tomato • onion • fries • dip



G, D

(depending on dip)

13.5

SIDES

CRISPY PATATAS BRAVAS

Harissa brava sauce • whipped garlic



E

6

BURNT BROCCOLI

Tahini • chilli crunch • sesame



6

GREEK SALAD

Tomato • cucumber • red onion • olives • feta • oregano • extra virgin olive oil



D

8

FRIES

Skin-on fries • sea salt



5

SWEET POTATO FRIES

Sweet potato fries • sea salt



5

At Yiayias MIXA, our customers experience is our number one priority.

Nothing supports us more than your feedback. If everything has gone well and you've enjoyed your time with us, we would be extremely grateful if you could leave us a review.

Equally, if there is something you're not happy with, please email yiayias.mixa@mail.com so we can make this right.

Thank you - Yiayias MIXA Team

SCAN BELOW TO LEAVE US A REVIEW

