

MENU



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Yanni Bistro

131 E John ST. B. Matthews 28105 NC

HUMMUS TRADITIONAL (GF) (VEGAN)

Smooth rich chickpea purée with homemade sesame seed paste & fresh lemon juicer.

\$11

ROASTED EGGPLANT (GF) (VEGAN)

Smoked eggplant purée, homemade sesame paste, garlic & fresh lemon juice , olive oil

\$11

AUBERGINE & FALAFEL (GF) (V)

Falafel with roasted eggplant , tomato, pickled turnips served gluten free wrap

\$ 12

NEAPOLITAN SAUCE WITH GLUTEN FREE SPAGHETTI OR REGULAR PASTA

Homemade Neapolitan sauce , fresh basil

\$15

FALAFEL SALAD (GF) (V)

Falafel served with lettuce, tomato, spring onion, mint & parsley,GF tortilla strips crisps & pomegranate molasses dressing

\$14

KIMCHI WITH FONIO (GF) (V)

Homemade kimchi , Dashi veggie , fresh chili , persimmon ,carrott , diakon and seaweed, Served with fonio

\$ 15

HUMMUS & BEETROOT (GF)

Smooth rich chickpea puree with sesame seed paste, fresh lemon juice and fresh beetroot

\$11

FALAFEL (3 PIECES) - (GF) (V)

Homemade chickpea patties, coriander, parsley, peppers,pickled turnips served with homemade sesame seed sauce and gluten free Wrap

\$11

ROYAL FONIO (GF) (V)

Vegetables Zucchini , carrot, butternut squash over fonio with broth, caramelized onion with raisin

\$15

VEGGIE & GLUTEN FREE LASAGNA

Fresh veggie and homemade tomato sauce with basil served with side of salad

\$14

ORIENTAL ORGANIC TOFU WITH QUINOA (GF) (V)

crispy tofu with fresh ginger, garlic , scallion , gluten free teriyaki glaze , served with quinoa mushroom

\$14

SOUP CHANGE EVERY DAY SOUP OF DAY

1 soup and half sandwich (GF) (V) Choice (Veggie sandwich or Chicken sandwich)

\$11

SMALL PLATE (V)

9 Vegan kofteh patties with Hearth romaine lettuce, lemon, pickles, pickled mini peppers and pomegranate sauce

\$ 11

FARMER'S SALAD (GF) (V)

Hearth romaine , beetroot ,avo, tomato , cucumber , carrot , french vinaigrette

\$ 11

CAESAR SALAD

Romaine salad , crouton , gruyere cheese and caesar dressing
Ad chicken \$ 5

\$ 11

QUINOA TABBOULEH (GF) (V)

chopped parsley , quinoa ,tomato , mint & onion with a lemon & olive oil dressing

\$ 13

KALE SALAD (GF) (V)

chopped kale , Avo , cherry tomato , toasted amand , quinoa served pomegranate vinaigrette

\$ 12

KALE WITH FRESH CHICKPEAS

chopped kale , cherry tomato , carrot , fresh chickpeas , served with cherry vinaigrette

\$ 12

COUSCOUS VEGGIE (V)

Steam couscous , fava beans , peas , fresh dill , olive oil served with salad

\$ 12

PEARL COUSCOUS (V)

Pearl couscous , carrot , turnip , served with salad

\$ 12

MATTHEWS ICEBERG WEDGE SALAD

Iceberg, cherry tomatoes, crisp bacon & danish blue cheese dressing.

\$ 12

ICE TEA

GREEN TEA \$2.50

With papaya and pineapple, peach, bergamot, verbena, green tea with mint
black tea with mint

HOMEMADE LEMONADE

KEYMONA \$3.50

Lemon & lime with sparkling water , fresh mint and rose water

ROSE LILLY \$3.50

Lemon & lime with rose syrup with sparkling water

GOOD FRIEND \$7

Blueberry , fresh mint , banana , orange , water

THE GREEN ONE \$7

Avo, spinach , chia seed , Apple , fresh lemon , water

HOT CHOCOLATE BELGIUM (GF) (V) \$4

Belgian chocolate steam almond milk

DRINKS MENU