

It's hard to find something as quick and satisfying to eat than a yiros - and they're not all bad for you either. The owners at East End Yiros sure know all about that. Attitude Magazine sat down with owner Zoran to walk about (arguably) the best thing to come out of Greece since plumbing, maps and vending machines.

Tell us about East End Yiros?

After running previous businesses such as the Falafel House, Boltz Café and Café Giro in Stirling, we've returned to the East End. We want people to discover us on Grenfell Street, away from the main Rundle Street strip.

What are your specialties?

Mung bean falafel! We wanted to have a different concept from the traditional yiros shop, so we have many different options for vegetarians as well.

What makes a good yiros?

Fresh products from the Central Market. We also make everything with love and we take pride in how we make our food. We want to change the concept of the yiros; it's not just a fast food fatty meal. It's about how it's presented, with simple fresh tastes.

Favourite item on the menu?

The shashliks on the menu are one of our specialties. My wife also bakes cakes and specialty desserts like Galaktoburiko every day. We make great coffee and are now fully licensed!



DAS HAS BEEN THE GO-TO PLACE IN TOWN FOR A GREAT DO AND SOME OF THE COOLEST THREADS FOR SOME TIME, BUT NOW THERE'S EVEN MORE REASON TO VENTURE DOWN EBENEZER PLACE. THE TEAM HAVE JUST OPENED UP A SIDE-ALONG CAFÉ AND SAT DOWN WITH ATTITUDE MAGAZINE TO GIVE US THE LOW DOWN.

Trom Das to sad:café - how did it come about? We all have a massive passion for good food and eat loads, so by the time the opportunity came to take over the shop next door it had been on our minds for a long time. The "no bullshit" approach of Das followed on into our ideas for Sad.

What's the concept behind sad:café?

Everything's as fresh as possible; as local as possible; and as simple as possible. The coffee is amazing.

Where is the name from?

Sad is Das reversed - obviously - and it's our initials (Dom, Adam and Saffy). Sad cafe is also a song by the Eagles and there's a book called the Ballad of the Sad Café.

Favourite item on the menu?

Fig & feta with basil, rocket &



caramelized onion on organic wholemeal sourdough toasted (pictured).

What makes a good sandwich?

The freshest ingredients, made to order, and classic ideas.

Shop 4 4-10 Ebenezer Place, Adelaide 8232 8539 sadcafe.com.au

