

Set Menus

We have carefully selected a combination of hot and cold dishes that will take you through the flavours of the Mediterranean cuisine. A sharing meal for 2 or more people. All the dishes will be brought out in stages and placed in the centre of the table, it could take just over an hour to complete.

Meze

Tzatziki [GF]

The classic Greek dip. Yoghurt, cucumber, garlic and mint

Houmous [V] [GF]

A chick pea dip blended with garlic and lemon

Tirokafteri [GF]

A spicy cheese dip made from feta cheese and chili

Melizanosalta [V] [GF]

A rustic dip made with roasted aubergine, garlic, parsley and red onions

Loukanika [GF]

Grilled Greek pork sausage

Halloumi Saganaki [GF]

Fried Halloumi cheese

Greek Salad [GF]

Mixed leaf, tomatoes, cucumber, onions, feta, olives

Pitta Bread

Lavraki [GF]

Grilled Seabass fillet

Psaro Keftedes [GF]

Homemade Greek style fish croquettes made with white fish and herbs

Alioli [GF]

Homemade garlic mayonnaise

Chicken Souvlaki [GF]

Grilled tender marinated pieces of Chicken

Pinchos Morunos [GF]

Marinated Beef skewers

Pourgouri [V]

Bulgar wheat, traditionally cooked with onion and tomato

£33.45 per person

12.00 noon to 4pm

£36.45 per person

after 4.00pm

Vegetarian Meze

Tzatziki [GF]

The classic Greek dip. Yoghurt, cucumber, garlic and mint

Houmous [V] [GF]

A chick pea dip blended with garlic and lemon

Tirokafteri [GF]

A spicy cheese dip made from feta cheese and chili

Melizanosalta [V] [GF]

A rustic dip made with roasted aubergine, garlic, parsley and red onions

Dolmades [V] [GF]

Stuffed vineleaves with rice

Halloumi Saganaki [GF]

Fried Halloumi cheese

Greek Salad [GF]

Mixed leaf, tomatoes, cucumber, onions, feta, olives

Pitta Bread

Risotto ai funghi [GF]

Risotto with a selection of Mushrooms

Falafels [V] [GF]

Fried chick-peas & herbs

Spanakopitta

Spinach and Feta, wrapped in filo pastry

Melitzanes [GF]

Aubergines stuffed with cheese and fresh tomato sauce

Stuffed Mushroom

Mushrooms stuffed with halloumi cheese and herbs

Nickolakis Potatoes [GF] [V]

Potatoes with a mediterranean seasoning

£33.45 per person

12.00 noon to 4pm

£36.45 per person

after 4.00pm

Please note we are unable to mix 'a la carte dishes' and 'set menus' at the same table. We advise you to speak to a member of staff if you have any food allergies or intolerances. Strict hygiene procedures are followed in our kitchen but due to the presence of nuts in some products there is a small possibility that nut traces may be found in any item. Whilst every care is taken in preparation of your food, any of our fish dishes may contain bones

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

Please note: We do not split bills - one table - one bill

A discretionary 10% service charge will be added. This charge is completely optional, so please ask your waiter if you would like to this to be removed

YAMAS

MEZE & TAPAS



MEDITERRANEAN TAPAS DINING

5 Thurland Street, Nottingham. NG1 3DR.
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Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£16.95
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£16.95
A small selection Tzatziki, Houmous, Melizanosalta and Patzarosalata	
Poikilia	£17.50
A selection of Dolmades, Loukanika, Halloumi, Lounza, Tzatziki, Houmous	
Cold Cheese and Meat Platter [GF*]	£17.95
A selection of cold cheese and meats	

Mezedes

Marinated Olives [V] [GF]	£4.95
Chalkidiki Olives [GF] [V]	£4.95
Stuffed green olives with garlic, peppers and gherkins	
Tzatziki [GF]	£4.75
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£4.75
Smoked cod roe dip with lemon	
Houmous [GF] [V]	£4.75
A chick pea dip blended with garlic and lemon	
Tirokafteri [GF]	£4.75
A spicy cheese dip made from feta cheese and chili	
Melizanosalta [V] [GF]	£4.75
A rustic dip made with roasted aubergine, garlic, parsley and red onions	
Patzarosalata [GF]	£4.75
Diced beetroot mixed with yoghurt and garlic	
Dolmades [GF]	£6.95
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Vegetarian Dolmades [V] [GF]	£6.95
Vine leaves stuffed with rice	
Halloumi Saganaki [GF]	£6.50
Fried Halloumi cheese	
Grilled Halloumi [GF]	£6.50
Halloumi and Lounza [GF]	£7.95
Grilled Halloumi cheese with smoked pork loin	
Feta Parcel	£6.50
PDO Feta wrapped in filo served with honey and sesame seeds	

Seafood

Lavraki [GF]	£11.95
Grilled Seabass fillet, served with alioli	
Htaphothi Sti Skhara [GF]	£10.95
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£11.25
Garlic prawns with lemon and herbs	
Kalamari [GF]	£14.95
Deep fried fresh Squid with alioli	
Garides Kritharoto [GF]	£12.95
Prawns and orzo pasta cooked in a lobster bisque	

**Yamas promote a Mediterranean way of dining
Order as little or as many dishes as you prefer
As our food is freshly prepared and cooked to order,
you may experience a delay. We thank you for your patience.
Remember, good things are worth waiting for!**

Please always inform your server of any allergies before placing your order

Salads

Greek Salad [V*] [GF]	£7.95
Mixed leaf, tomatoes, cucumber, onions, PDO feta and olives	
Village Salad [V*] [GF]	£6.95
Tomatoes, cucumber, onions and PDO feta	
Tomato, Onion and PDO Feta Salad [V*] [GF]	£6.95

Meat

Albondigas con Queso [GF]	£9.95
Meatballs in tomato sauce topped with Manchego cheese	
Stifado [GF]	£10.95
Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon	
Solomillo Marinado [GF]	£17.95
Marinated skewers of Rib eye Steak	
Chorizo en Sidra [GF]	£8.95
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kleftico [GF]	£13.45
Succulent Lamb shank, slowly cooked until tender	
Kritharaki	£8.50
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Arancini [GF]	£11.95
Fried risotto balls filled with chorizo served on a bed of pepper and tomato sauce	

From the Grill

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£12.95
Chicken Souvlaki [GF]	£12.95
Loukanika [GF]	£8.00
Grilled Greek pork sausage	
Paidakia [GF]	£13.50
Grilled Marinated Lamb Chops	

[V] - Suitable for vegans

[GF] - Free from Gluten. The ingredients does not contain gluten, however all the food is prepared in a kitchen where gluten is present

For Allergens please see 'Allergy Advise' sheet

Vegetarian Dishes

Moussaka [GF]	£11.95
Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£6.95
Feta cheese and spinach wrapped in filo pastry	
Stuffed Mushroom [GF]	£8.45
Mushrooms stuffed with Halloumi cheese and herbs	
Patatas Bravas [GF] [V]	£6.95
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini [GF]	£7.50
Seasoned and coated in flour and fried for crispiness, served with Alioli	
Risotto ai funghi [GF]	£9.95
Risotto with a selection of Mushrooms	
Gigantes [GF] [V]	£6.95
Baked giant butter beans in tomato sauce	
Falafels [GF] [V]	£6.95
Fried chick-peas & herbs with a side of Houmous	
Melitzanes [GF]	£9.95
Aubergines stuffed with cheese and fresh tomato sauce	
Briam [V] [GF]	£10.95
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	

Side Dishes

Arroz Limón [V] [GF]	£3.95
Lemon rice	
Pourgouri [V]	£4.25
Bulgar wheat, traditionally cooked with onion and tomato	
Rosemary Potatoes [GF]	£6.45
Patates Tiganites [V] [GF]	£4.95
Fried Chips	
Potato Dauphinoise [GF]	£8.95
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£2.95
Homemade garlic mayonnaise	
Salsa de Chilies [V] [GF]	£2.50
Pitta Bread [V]	£2.95
Gluten Free Pitta Bread [V] [GF]	£3.50
Greek Flat Bread [V]	£3.95