

Valentines Set Menu

We're offering up a menu of sensual foods sure to appeal to every... appetite.

We've selected a combination of dishes that will showcase the flavours of the Mediterranean cuisine. All the dishes will be brought out and placed in the centre of the table, a complete sharing meal for 2 people (or more).

Enjoy a glass of Prosecco each to start your meal.

Valentines Meze

- Tzatziki** [GF]

The classic Greek dip. Yoghurt, cucumber, garlic and mint
- Houmous** [GF]

A chick pea dip blended with garlic and lemon
- Tirokafteri** [GF]

A spicy cheese dip made from PDO feta cheese and chili
- Halloumi Saganaki** [GF]

Fried Halloumi cheese
- Loukanika** [GF]

Grilled Greek pork sausage
- Greek Salad** [GF]

Mixed leaf, tomatoes, cucumber, onions, PDO feta, olives
- Pitta Bread**
- Lavraki** [GF]

Grilled Seabass fillet
- Pinchos de Gambas** [GF]

Marinated prawns served on skewers
- Psaro Keftedes** [GF]

Homemade Greek style fish croquettes made with white fish and herbs
- Chicken Souvlaki** [GF]

Grilled tender marinated pieces of Chicken
- Lamb Pinchos** [GF]

Marianted Lamb, grilled on skewers
- Nickolakis Potatoes** [GF] [V]

Potatoes with a mediterrean seasoning

£42.95 per person

Valentines Vegetarian Meze

- Tzatziki** [GF]

The classic Greek dip. Yoghurt, cucumber, garlic and mint
- Houmous** [GF]

A chick pea dip blended with garlic and lemon
- Tirokafteri** [GF]

A spicy cheese dip made from PDO feta cheese and chili
- Dolmades** [V] [GF]

Stuffed vineleaves with rice
- Halloumi Saganaki** [GF]

Fried Halloumi cheese
- Greek Salad** [GF]

Mixed leaf, tomatoes, cucumber, onions, PDO 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 mediterrean seasoning

£42.95 per person

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.

Menu Valid from 13th - 15th February 2025

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

VALENTINES MENU

5 Thurland Street, Nottingham. NG1 3DR.
www.yamas.co.uk Tel: 0115 950 1000
info@yamas.co.uk



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, Melizanosalata 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 ^[V] ^[GF]	£4.95
Stuffed green olives with garlic, peppers and gherkins	
Tzatziki ^[GF]	£4.75
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata ^[GF]	£4.75
Smoked cod roe dip with lemon	
Houmous ^[V] ^[GF]	£4.75
A chick pea dip blended with garlic and lemon	
Tirokafteri ^[GF]	£4.75
A spicy cheese dip made from PDO feta cheese and chili	
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]	£11.80
Seabass fillet, served with Aioli	
Htapothi Sti Skhara ^[GF]	£10.95
Greek style grilled Octopus	
Gambas Al Ajillo ^[GF]	£11.25
Garlic prawns with lemon and herbs	
Garides Kritharoto ^[GF]	£12.50
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, corriander, onions and PDO feta	
Cheesecake Dakos ^[V]	£6.95
Crumbled Rye bread mixed with cheese, tomatoes, onions and capers	

Meat

Arancini ^[GF]	£11.95
Fried risotto balls filled with chorizo served on a bed of pepper and tomato sauce	
Stifado ^[GF]	£10.95
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado ^[GF]	£17.95
Marinated skewers of Rib eye Steak	
Chorizo en Sidra ^[GF]	£9.50
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kritharaki	£8.50
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Capresse Chicken ^[GF]	£11.95
Grilled chicken breast topped with with a tomato pesto and mozzarella	
Kleftico ^[GF]	£12.95
Succulent Lamb, slowly cooked until tender with herbs and lemon juice	

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]	£12.95
Grilled Marinated Lamb Chops	

[V] - Suitable for vegans

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

For Allergens please see 'Allergy Advise' sheet

Vegetarian Dishes

Moussaka ^[GF]	£11.95
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£6.95
Feta cheese and spinach with in crispy filo pastry	
Stuffed Mushroom ^[GF]	£7.95
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas ^[V] ^[GF]	£6.95
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini ^[GF]	£7.50
Fried in Flour and Served with Aioli	
Melitzanes ^[GF]	£9.50
Aubergines stuffed with cheese and fresh tomato sauce	
Falafels ^[V] ^[GF]	£6.95
Fried chick-peas & herbs with a side of Houmous	
Gigantes ^[V] ^[GF]	£6.95
Baked giant butter beans in tomato sauce	
Risotto ai funghi ^[GF]	£9.45
Risotto with a selection of Mushrooms	

Side Dishes

Arroz Limón ^[V] ^[GF]	£3.95
Lemon rice	
Rosemary Potatoes ^[GF]	£6.45
Patates Tiganites ^[V] ^[GF]	£4.80
Fried Chips	
Potato Dauphinoise ^[GF]	£7.75
Sliced potatoes cooked with cream and cheese	
Alioli ^[GF]	£2.95
Homemade garlic mayonase	
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