

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

Christmas Meze

Tzatziki [GF] - The classic Greek dip. Yoghurt, cucumber, garlic and mint
 Houmous [GF] - A chick pea dip blended with garlic and lemon
 Tirokafteri - A spicy cheese dip made from feta cheese and chili
 Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives
 Pitta Bread

Lavraki [GF] - Grilled Seabass fillet, served with alioli
 Solomós Pinchos [GF] - Lightly cured skewered Salmon

Halloumi & Lounza [GF] - Grilled halloumi cheese with smoked pork loin
 Spanakopitta - Spinach and Feta, wrapped in filo pastry
 Loukanika [GF] - Grilled Greek pork sausage
 Soutzoukakia - Pork and beef meatballs cooked in a tomato sauce

Chicken Souvlaki [GF] - Grilled tender marinated pieces of Chicken
 Tava [GF] - Baked pieces of Lamb with potatoes
 Arroz Limón [V] [GF] - Lemon rice

£19.50 per person 12.00 noon to 5pm
£23.50 per person from 5.00pm till close

Christmas 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 - A spicy cheese dip made from feta cheese and chili
 Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives
 Pitta Bread

Risotto ai funghi [GF] - Risotto with a selection of Mushrooms
 Kolokithokeftedes [GF] - Greek zucchini fritters, flavored with feta, fresh mint and dill

Dolmades [V] [GF] - Stuffed vineleaves with rice
 Spanakopitta - Spinach and Feta, wrapped in filo pastry
 Halloumi [GF] - Grilled Halloumi Cheese
 Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs

Moussaka - Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce
 Fasolaki Yahni [GF] - Fresh green beans in a tomato sauce
 Arroz Limón [V] [GF] - Lemon rice

£19.50 per person 12.00 noon to 5pm
£23.50 per person from 5.00pm till close

Desserts

Baklava £5.45
 Layers of filo pastry and mixed almonds, drizzled with honey syrup served with ice cream

Panna Cotta *free from gluten* £4.65
 Served with mixed berry coulis

Chocolate Fudge Cake *free from gluten* £5.45
 A fabulous chocolate sponge filled, topped and side coated with a rich mouthwatering chocolate fudge served with ice cream

Tiramisu Teardrop £5.45
 A tiramisu torte made with a coffee flavoured mousse set on a sponge sheet and studded with a savoiardi sponge finger, served with ice cream

Kormos Mosaiko £5.25
 A traditional chocolate and biscuit cake, served with ice cream

Churros £4.85
 Spanish doughnuts served with Nutella

Kourabies £3.50
 Shortbread biscuits with almonds covered in icing sugar powder

Selection of Ice Cream & Sorbets *free from gluten* £4.85
 Please ask your server for our selection, 3 scoops

Hot Drinks

Filter Coffee £2.50
 Americano £2.50
 Espresso £2.50
 Greek Coffee £2.50
 Hot Chocolate £3.20
 Cappuccino £3.00
 Latte £3.50
 Mocha £3.70
 Liqueur £5.25
 English Breakfast Tea £2.65
 Glykaniso (Aniseed Tea) £2.65
 Herbal Teas (Peppermint, Camomile & Green Tea) £2.65

Cold Coffees

Frappe (Mediterranean iced coffee drink) £3.80
 Made from just milk, ½ milk ½ water or just water. Then choose your sweetness.

Iced Freddo Espresso £3.50
 Iced Freddo Cappuccino £4.00

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.

Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers.

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

YAMAS Lunch Menu

12noon till 4 pm (excludes Sunday)

3 Tapas/Meze dishes for £10.95 per person
 Just choose any 3 from the following

Tzatziki [GF]

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

Patatas Bravas [GF] [V]

Fried potatoes in a spicy tomato salsa

Halloumi Fries

Crispy fried strips of Halloumi

Village salad [GF] [V*]

Tomatoes, cucumber, coriander, onions and feta

Chorizo Con Miel [GF]

Chorizo sausage with a honey glaze

Champiñones al Ajillo [GF] [V*]

Sautéed Mushrooms with lemon and garlic

Calamares Crujientes

Crispy fried Kalamari

Dolmades [GF]

Seasoned lamb minced meat and rice, wrapped in vine leaves

Tabbouleh [V]

A fresh couscous salad

Chicharrones de Pollo

Fried chicken fillets with Aioli

Add a basket of Pitta Bread, Patates Tiganites [GF] (chips) or Mixed Olives [GF] [V] for only £2.45 each

Pinchos de Pollo

Chicken and chorizo skewers with honey and sesame seeds

Spanakopitta

Feta cheese and spinach wrapped in Filo pastry

Pinchos de Gambas [GF]

Marinated prawns served on skewers

Houmous [GF] [V]

A chick pea dip blended with garlic and lemon

Revíthia me Spanáki [GF] [V]

Chickpeas cooked with harrissa and fresh spinach

Kritharaki

Rice pasta with beef mince and tomatoes, topped with cheese

Stifado [GF]

Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon

Dakos

Traditional Cretan Salad with barley rusks, tomatoes, capers and Feta

Lunch Specials

Greek Wraps £8.50

Served with a side of chips

Pork Gyros wrapped in a pitta with tzatziki, tomatoes and onions
 Chicken Gyros wrapped in a pitta with tzatziki, tomatoes and onions
 Halloumi and Lounza wrapped in a pitta with tzatziki, tomatoes & cucumber
 Vegan Gyros [V] wrapped in a pitta with houmous, tomatoes and onions
 Falafel & Halloumi in a pitta with houmous and tomatoes
 Grilled Halloumi in a pitta with houmous and tomatoes

Chicken Salad £7.45

Fried chicken fillets served on a bed of salad topped with olives and feta

Grilled Chicken Salad [GF] £7.45

Grilled chicken fillets served on a bed of salad topped with olives and feta

Halloumi Salad £7.45

Fried Halloumi served on a bed of salad topped with olives and feta

Grilled Halloumi Salad [GF] £7.45

Grilled Halloumi served on a bed of salad topped with olives and feta

Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£13.45
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£13.45
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Poikilia	£14.95
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, Houmous	

Mezedes

Marinated Olives [V] [GF]	£3.85
Tabbouleh [V]	£3.95
A fresh couscous salad	
Tzatziki [GF]	£3.95
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£3.95
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£3.95
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.95
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [GF]	£3.95
Diced beetroot mixed with yoghurt and garlic	
Crudités [V] [GF]	£3.25
Freshly cut carrot, celery and cucumber	
Dolmades [GF]	£6.50
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£5.95
Fried Halloumi cheese	
Halloumi and Lounza [GF]	£7.50
Grilled halloumi cheese with smoked pork loin	
Feta a la Forno [GF]	£4.95
Baked Greek Feta cheese, with peppers, oregano, tomatoes and olive oil	

Seafood

Lavraki [GF]	£8.95
Seabass fillet, served with alioli	
Htaphothi Sti Skhara [GF]	£8.25
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£8.70
Garlic prawns with lemon and herbs	
Kalamari	£8.30
Deep fried fresh Squid with alioli	
Solomós Pinchos [GF]	£7.50
Lightly cured skewered Salmon	
Marides Tiganites	£5.50
Fried breaded whitebait with alioli	

[V] - Suitable for vegans

[GF] - Free from Gluten. The ingredients does not contain gluten, however all the food is prepered in a kitchen where gluten is present
For Allergens please see 'Allergy Advise' sheet

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 [GF]	£6.25
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [GF]	£5.75
Tomatoes, cucumber, corriander, onions and feta	
Dakos	£5.65
Traditional Cretan Salad with barley rusks, tomatoes, capers and Feta	
Tomato, Onion and Feta Salad [GF]	£4.95

Meat

Chicken Kapama [GF]	£7.95
Chicken casserole cooked with tomatoes, carrots and beans	
Soutzoukacia	£6.50
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£7.55
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£10.45
Marinated skewers of Rib eye Steak	
Spetzofai [GF]	£6.50
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£5.95
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Chorizo en Sidra [GF]	£5.95
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kleftico [GF]	£9.95
Succulent Lamb, slowly cooked until tender with herbs and lemon juice	

From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£8.95
Chicken Souvlaki [GF]	£7.45
Loukanika [GF]	£5.95
Grilled Greek pork sausage	
Pidakia [GF]	£9.45
Grilled Lamb Chops	

Vegetarian Dishes

Moussaka	£9.15
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£4.75
Feta cheese and spinach with in crispy filo pastry	
Stuffed Mushroom [GF]	£4.95
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [V] [GF]	£4.95
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini	£5.95
Fried in Flour and Served with Aioli	
Risotto ai funghi [GF]	£6.50
Risotto with a selection of Mushrooms	
Briam [GF]	£6.75
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	
Gigantes [V] [GF]	£4.95
Baked giant butter beans in tomato sauce	
Kolokithokeftedes	£5.15
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Fasolaki Yahni [V] [GF]	£4.95
Fresh green beans in a tomato sauce	
Falafels	£4.95
Fried chick-peas & herbs with a side of Houmous	

Side Dishes

Arroz Limón [V] [GF]	£2.95
Lemon rice	
Rosemary Potatoes [GF]	£4.25
Patates Tiganites [V] [GF]	£3.55
Fried Chips	
Potato Dauphinoise	£4.95
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£1.90
Homemade garlic mayonase	
Salsa de Chilies [V] [GF]	£1.60
Pitta Bread [V]	£2.65
Gluten Free Pitta Bread [V] [GF]	£2.60
Greek Flat Bread [V]	£3.50



An optional 99p will be added to your bill to plant a fruit tree in the developing world to counterbalance the CO2 footprint and foodwaste of your meal and help end developing world poverty.

Find out more at: www.carbonfreedining.org/yamas
#carbonfreedining