

Set Menus

A selection of hot and cold dishes prepared on the premises.
A sharing meal for 2 or more people. Just sit back, enjoy the experience of Mediterranean cuisine. Ideal for large parties

Meze

Tzatziki [GF] - The classic Greek dip. Yoghurt, cucumber, garlic & mint
Houmous [V] [GF] - A chick pea dip blended with garlic and lemon
Tirokafteri - A spicy cheese dip made from feta cheese and chili
Crudités [V] [GF] - Fresh-cut carrot, celery and cucumber
Pitta Bread

Lavraki [GF] - Grilled Seabass fillet, served with alioli
Pinchos de Gambas [GF] - Marinated prawns served on skewers

Loukanika [GF] - Grilled Greek pork sausage
Spanakopitta - Spinach and Feta, wrapped in filo pastry
Halloumi Saganaki - Fried Halloumi cheese
Kritharaki - Rice pasta with beef mince and tomatoes, topped with cheese

Stifado [GF] - Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon
Chicken Souvlaki [GF] - Grilled tender marinated pieces of Chicken
Rosemary Potatoes [GF] - Potatoes with a Rosemary & garlic seasoning
Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

£21.95 per person

Vegetarian Meze

Tzatziki [GF] - The classic Greek dip. Yoghurt, cucumber, garlic & mint
Houmous [V] [GF] - A chick pea dip blended with garlic and lemon
Tirokafteri - A spicy cheese dip made from feta cheese and chili
Crudités [V] [GF] - Fresh-cut carrot, celery and cucumber
Pitta Bread

Dolmades [V] [GF] - Stuffed vineleaves with rice
Kolokithokeftedes [GF] - Greek zucchini fritters, flavored with feta, fresh mint and dill

Fakes Salata [V*] [GF] - A lentil salad with peppers, herbs and feta cheese
Spanakopitta - Spinach and Feta, wrapped in filo pastry
Halloumi Saganaki - Fried Halloumi cheese
Gigantes [V] [GF] - Baked giant butter beans in tomato sauce

Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs
Briam [V] [GF] - Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill
Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

£21.95 per person

Desserts

Baklava £5.25
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* £5.25
A fabulous chocolate sponge filled, topped and side coated with a rich mouthwatering chocolate fudge served with ice cream

Lemon Cheesecake *free from gluten* £4.95
A oaty biscuit base topped with a sweet lemon topping served with ice cream

Kormos Mosaiko £4.95
A traditional chocolate and biscuit cake, served with ice cream

Churros £4.75
Spanish doughnuts served with Nutella

Yoghurt with Honey and Nuts *free from gluten* £3.35

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 £10.45 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

Tirokroketes

Greek style cheese balls, served with chutney

Dolmades [GF]

Seasoned lamb minced meat and rice, wrapped in vine leaves

Fakes Salata [GF] [V*]

A lentil salad with peppers, herbs and feta cheese

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

Chicharrones de Pollo

Fried chicken fillets with Aioli

Midia [GF]

Mussels cooked in a cream sauce

Kritharaki

Rice pasta with beef mince and tomatoes, topped with cheese

Stifado [GF]

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

Caprese Salad [GF]

Slices of tomatoes, mozzarella and basil

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

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	£12.95
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£12.95
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]	£3.90
A fresh couscous salad	
Tzatziki [GF]	£3.90
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£3.90
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£3.90
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.90
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [GF]	£3.90
Diced beetroot mixed with yoghurt and garlic	
Crudités [V] [GF]	£3.25
Freshly cut carrot, celery and cucumber	
Dolmades [GF]	£5.95
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£5.75
Fried Halloumi cheese	
Halloumi and Lounza [GF]	£6.95
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 tartar sauce	
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	
Psari Plaki [GF]	£8.95
Hake cooked with tomatoes, olives and capers	
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 prepared 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]	£5.95
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [GF]	£5.55
Tomatoes, cucumber, corriander, onions and feta	
Róka Salad [GF] [V*]	£4.95
A fresh rocket, tomato, pine nut and Grana Padano cheese with a mustard dressing	
Tomato, Onion and Feta Salad [GF]	£4.95

Meat

Kotopoulo me Revifi [GF]	£6.95
Chicken pieces cooked with chick peas and harrissa	
Soutzoukakia	£6.35
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£7.45
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£10.25
Marinated skewers of Rib eye Steak	
Spetzofai [GF]	£5.95
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£5.95
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Sheftalies [GF]	£6.95
A traditional Cypriot sausage, made from mince pork, herbs and spices	
Kleftico [GF]	£9.75
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]	£8.45
Chicken Souvlaki [GF]	£7.25
Loukanika [GF]	£5.95
Grilled Greek pork sausage	
Paidakia [GF]	£9.45
Grilled Lamb Chops	



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

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.

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	
Champiñones al Ajillo [GF]	£4.95
Sauteed mushrooms with lemon and garlic	
Briam [GF]	£6.25
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	
Gigantes [V] [GF]	£4.95
Baked giant butter beans in tomato sauce	
Kolokithokeftedes	£4.95
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Falafels	£4.95
Fried chick-peas & herbs with a side of Houmous	

Sharing Platters for 2

All platters are served with a Greek Salad and Pitta Bread

Meat selection	£36.95
Lamb and Chicken Souvlakia, Loukanika,, Halloumi and Lounza, Tzatziki	
Fish selection	£40.95
Prawns, Mussels in a tomato sauce with Kalamari, Seabass Marides Tiganites, Taramosalata	
Vegetarian selection	£33.95
Stuffed Mushroom, Spanakopiita, Aubergines and Zucchini, Halloumi Saganaki, Kolokithokeftedes, Houmous	

Side Dishes

Arroz Limón [V] [GF]	£2.95
Lemon rice	
Rosemary Potatoes [GF]	£3.95
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]	£2.55
Gluten Free Pitta Bread [V] [GF]	£2.60
Greek Flat Bread [V]	£3.50