Party 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 Olives IV1 IGF1 Pitta Bread

Bourani [GF] - Prawns, mussels and squid in a tomato sauce with rice

Soutzoukakia - Pork and beef meatballs cooked in a tomato sauce Spanakopitta - Spinach and Feta, wrapped in filo pastry Halloumi Saganaki - Fried Halloumi cheese Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs

Pastourma [GF] - A grilled beef spicy sausage Chicken Souvlaki [GF]- Grilled tender marinated pieces of Chicken Rosemary Potatoes [GF] -Potatoes with a Roseamary & garlic sesoning Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

£18.95 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 Olives [V] [GF] Pitta Bread

Risotto ai funghi [GF] - Risotto with a selection of Mushrooms

Salata me Revithia [GF] [V] - A fresh chickpea salad Spanakopitta - Spinach and Feta, wrapped in filo pastry Halloumi Saganaki - Fried Halloumi cheese Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs Dolmades [GF] [V] - Stuffed vineleaves with rice

Mediterranean Bake [GF] - Peppers, onions, courgettes cooked in a tomato sauce topped with feta

Rosemary Potatoes [GF] -Potatoes with a Roseamary & garlic sesoning Greek Salad [GF]- Mixed leaf, tomatoes, cucumber, onions, feta, olives

£18.95 per person

Special Meze

Tzatziki rgf1

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

Houmous [V] [GF]

A chick pea dip blended with garlic and lemon

Tirokafteri

A spicy cheese dip made from feta cheese and chili

Olives [V] [GF]

Pitta Bread

Bourani (GF)

Prawns, mussels and squid in a tomato sauce with rice

Lavraki (GF)

Seabass fillet, served with a tartar sauce

Pinchos de Gambas [GF]

Marinated prawns served on skewers

Soutzoukakia

Pork and beef meatballs cooked in a tomato sauce

Spanakopitta

Spinach and Feta, wrapped in filo pastry

Halloumi Saganaki

Fried Halloumi cheese

Stuffed Mushroom [GF]

Stuffed with halloumi cheese and herbs

Chicken Souvlaki [GF]

Marinated pieces of meat grilled on BBQ

Pastourma [GF]

A grilled beef spicy sausage

Lamb Kokkinisto [GF]

Pieces of Lamb tenderly cooked in red wine and tomato sauce

Rosemary Potatoes [GF]

Potatoes with a Roseamary & garlic sesoning

Greek Salad IGF1

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

£22.45 per person

Please note we are unable to have a la carte dishes and party menu seated 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

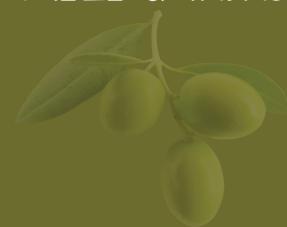
Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

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

MEZE & TAPAS



MEDITERRANEAN TAPAS DINING

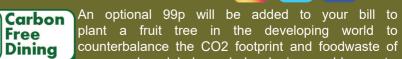
5 Thurland Street, Nottingham. NG1 3DR. www.yamas.co.uk Tel: 0115 950 1000 info@yamas.co.uk



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Free

Sharing Starters Served with a basket of Pitta Bread		Yamas promote a Mediterranean way of did Order as little or as many dishes as you pre	efer	<u>Vegetarian Dishes</u> Moussaka	£8.55
Mediterranean dips A small selection Tzatziki, Houmous, Taramosalata and Tirokafter	£9.95 i	As our food is freshly prepared and cooked to order, you may experience a delay, We thank you for your nations		Layered potatoes, peppers, zucchini and aubergines topped v béchamel sauce Spanakopitta	vith £4.50
Yamas dips A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalat	£9.95	We thank you for your patience. Remember, good things are worth waiting	for!	Feta cheese and spinach with in crispy filo pastry Stuffed Mushroom [GF]	£4.95
Cheese & Meat Platter	£10.50	Please always inform your server of any allergies before placi	ng your order	Mushrooms stuffed with halloumi cheese and herbs	
A selection of cold cheese's and meats Poikilia	£12.50	Salads		Patatas Bravas [V] [GF] Fried potatoes in a spicy tomato salsa	£4.95
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, F	Houmous	Greek Salad [GF]	£5.25	Aubergines and Zucchini	£5.50
<u>Mezedes</u>		Mixed leaf, tomatoes, cucumber, onions, feta and olives		Fried in Flour and Served with Aioli	
Marinated Olives [V] [GF]	£3.10	Village Salad [GF]	£4.95	Risotto ai funghi [GF] Risotto with a selection of Mushrooms	£5.95
Tapenade [v] [GF]	£3.50	Tomatoes, cucumber, corriander, onions and feta			C4.0F
Blended black olives and sundried tomatoes		Fasolaki [GF] [V]	£4.95	Champiñones al Ajillo [GF] Sauteed mushrooms with lemon and garlic	£4.95
Tabbouleh [v]	£3.50	Pan fried green beans with tomatoes		Mediterranean Bake [GF]	£5.45
A fresh couscous salad		Tomato, Onion and Feta Salad [GF]	£4.60	Peppers, onions, courgettes cooked in a tomato sauce topped	
Tzatziki [GF]	£3.50	<u>Meat</u>		Gigantes [V] [GF]	£4.45
The classic Greek dip. Yoghurt, cucumber, garlic and mint		Kotopoulo me Revifi [GF]	£5.95	Baked giant butter beans in tomato sauce	14.43
Taramosalata	£3.50	Chicken pieces cooked with chick peas and harrissa		Falafels	£4.95
Smoked cod roe dip with lemon	S. S. S. S. S.	Soutzoukakia	£5.75	Fried chick-peas & herbs with a side of Houmous	24.75
Houmous [V] [GF]	£3.50	Pork and beef meatballs cooked in a tomato sauce		Revíthia me Spanáki [GF] [V]	£4.65
A chick pea dip blended with garlic and lemon		Stifado [GF]	£6.45	Chickpeas cooked with harrissa and fresh spinach	24.03
Tirokafteri	£3.60	Traditional beef casserole cooked with onions, wine vinegar, tomato	& cinnamon	Sharing Platters for 2	
A spicy cheese dip made from feta cheese and chili		Chorizo en Sidra [GF]	£4.95	All platers are served with a Village Salad and Pitta Bre	ead
Patzarosalata [GF]	£3.60	The balance of the meaty chorizo and tangy cider is a wonderful com	bination!	Meat selection	£34.95
Diced beetroot mixed with yoghurt and garlic		Solomillo Marinado [GF]	£8.95	Lamb and Chicken Souvlakia, Loukanika, Pastourma, Halloum	
Dolmades [GF]	£5.25	Marinated skewers of Sirloin Steak		Tzatziki.	,
Seasoned lamb minced meat and rice, wrapped in vine leaves		Spetzofai [GF]	£5.50	Fish selection	£38.95
Halloumi Saganaki	£4.95	Chorizo sausage with peppers in a spicy tomato salsa	The same of	Prawns, Mussels in a tomato sauce with Kalamari, Seabass	
Fried Halloumi cheese		Kritharaki	£5.25	Marides, Taramosalata.	
Halloumi and Lounza [GF]	£5.95	Rice pasta with beef mince and tomatoes, topped with melted chees	e	Vegetarian selection	£28.95
Grilled halloumi cheese with smoked pork loin		Kleftico [GF]	£8.95	Stuffed Mushroom, Aubergines and Zucchini, Halloumi Sagan	iaki,
Feta a la Forno [GF]	£4.75	Succulent Lamb shank, slowly cooked until tender		Houmous, Risotto ai funghi .	
Baked Greek Feta cheese, with peppers, oregano, tomatoes and <u>Seafood</u>	olive oil	Lamb Kokkinisto [GF] Pieces of Lamb tenderly cooked in red wine and tomato sauce	£6.55	Side Dishes	
Lavraki [GF]	£8.25	From the BBQ		Pourgouri [v]	£2.75
Seabass fillet, served with tartar sauce				Bulgar wheat, traditionally cooked with onion and tomato	
Salmón Con Salsa de Crema [GF]	£7.85	Souvlaki Tender marinated pieces of meat, served with Tzatziki:	66.05	Arroz Limón [V] [GF]	£2.95
Pieces of Salmon with prawns cooked in tomato cream sauce	67.45	Lamb Souvlaki [GF] Chicken Souvlaki [GF]	£6.95	Lemon rice	
Htapothi Sti Skhara [GF]	£7.45	Pork Souvlaki [GF]	£5.95 £5.95	Rosemary Potatoes [GF]	£3.85
Greek style grilled Octopus Gambas Al Ajillo [GF]	£7.75	Loukanika [GF]	£5.95	Patates Tiganites [V] [GF]	£2.95
Garlic prawns with lemon and herbs	27.73	Grilled Greek pork sausage	13.93	Fried Chips	
Kalamari	£7.95	Paidakia [GF]	£7.95	Potato Dauphinoise	£4.95
Deep fried fresh Squid with alioli		Grilled Lamb Chops	27.93	Sliced potatoes cooked with cream and cheese	
Mackerel [GF]	£5.95			Alioli [GF]	£1.30
Fillet of Mackerel with a chermoula marinade	60.50	[V] - Suitable for vegans		Homemade garlic mayonase	64.00
Garides Saganaki [GF]	£8.50	[GF] - Free from Gluten. The ingredients does not contain gluten,		Salsa de Chilies [V] [GF]	£1.30
Prawns cooked with tomotoes, feta and ouzo Marides Tiganites	£4.95	however all the food is prepated in a kitchen where gluten is present		Pitta Bread (2) [V] Gluten Free Pitta Bread (2) [V] [GF]	£1.80 £2.40
Fried breaded whitebait with alioli	L 1 .33	For Allergens please see 'Allergy Advise' sheet		Greek Flat Bread (2) [V]	£2.40 £2.65