

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 [V] [GF]
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 Rosemary & garlic seasoning
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 Rosemary & garlic seasoning
Greek Salad [GF]- Mixed leaf, tomatoes, cucumber, onions, feta, olives

£18.95 per person

Special 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
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 Rosemary & garlic seasoning
Greek Salad [GF]
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.
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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

Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£9.95
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£9.95
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Cheese & Meat Platter	£10.50
A selection of cold cheese's and meats	
Poikilia	£12.50
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, Houmous	

Mezedes

Marinated Olives [V] [GF]	£3.10
Tapenade [V] [GF]	£3.50
Blended black olives and sundried tomatoes	
Tabbouleh [V]	£3.50
A fresh couscous salad	
Tzatziki [GF]	£3.50
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£3.50
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£3.50
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.60
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [GF]	£3.60
Diced beetroot mixed with yoghurt and garlic	
Dolmades [GF]	£5.25
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£4.95
Fried Halloumi cheese	
Halloumi and Lounza [GF]	£5.95
Grilled halloumi cheese with smoked pork loin	
Feta a la Forno [GF]	£4.75
Baked Greek Feta cheese, with peppers, oregano, tomatoes and olive oil	

Seafood

Lavraki [GF]	£8.25
Seabass fillet, served with tartar sauce	
Salmón Con Salsa de Crema [GF]	£7.85
Pieces of Salmon with prawns cooked in tomato cream sauce	
Htapothi Sti Skhara [GF]	£7.45
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£7.75
Garlic prawns with lemon and herbs	
Kalamari	£7.95
Deep fried fresh Squid with alioli	
Mackerel [GF]	£5.95
Fillet of Mackerel with a chermoula marinade	
Garides Saganaki [GF]	£8.50
Prawns cooked with tomatoes, feta and ouzo	
Marides Tiganites	£4.95
Fried breaded whitebait with alioli	

**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]	£5.25
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [GF]	£4.95
Tomatoes, cucumber, corriander, onions and feta	
Fasolaki [GF] [V]	£4.95
Pan fried green beans with tomatoes	
Tomato, Onion and Feta Salad [GF]	£4.60

Meat

Kotopoulo me Revifi [GF]	£5.95
Chicken pieces cooked with chick peas and harrissa	
Soutzoukakia	£5.75
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£6.45
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Chorizo en Sidra [GF]	£4.95
The balance of the meaty chorizo and tangy cider is a wonderful combination!	
Solomillo Marinado [GF]	£8.95
Marinated skewers of Sirloin Steak	
Spetzofai [GF]	£5.50
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£5.25
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Kleftico [GF]	£8.95
Succulent Lamb shank, slowly cooked until tender	
Lamb Kokkinisto [GF]	£6.55
Pieces of Lamb tenderly cooked in red wine and tomato sauce	

From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£6.95
Chicken Souvlaki [GF]	£5.95
Pork Souvlaki [GF]	£5.95
Loukanika [GF]	£5.95
Grilled Greek pork sausage	
Paidakia [GF]	£7.95
Grilled 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	£8.55
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£4.50
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	£5.50
Fried in Flour and Served with Aioli	
Risotto ai funghi [GF]	£5.95
Risotto with a selection of Mushrooms	
Champiñones al Ajillo [GF]	£4.95
Sauteed mushrooms with lemon and garlic	
Mediterranean Bake [GF]	£5.45
Peppers, onions, courgettes cooked in a tomato sauce topped with feta	
Gigantes [V] [GF]	£4.45
Baked giant butter beans in tomato sauce	
Falafels	£4.95
Fried chick-peas & herbs with a side of Houmous	
Revíthia me Spanáki [GF] [V]	£4.65
Chickpeas cooked with harrissa and fresh spinach	

Sharing Platters for 2

All platters are served with a Village Salad and Pitta Bread

Meat selection	£34.95
Lamb and Chicken Souvlakia, Loukanika, Pastourma, Halloumi and Lounza, Tzatziki.	
Fish selection	£38.95
Prawns, Mussels in a tomato sauce with Kalamari, Seabass Marides, Taramosalata.	
Vegetarian selection	£28.95
Stuffed Mushroom, Aubergines and Zucchini, Halloumi Saganaki, Houmous, Risotto ai funghi .	

Side Dishes

Pourgouri [V]	£2.75
Bulgar wheat, traditionally cooked with onion and tomato	
Arroz Limón [V] [GF]	£2.95
Lemon rice	
Rosemary Potatoes [GF]	£3.85
Patates Tiganites [V] [GF]	£2.95
Fried Chips	
Potato Dauphinoise	£4.95
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£1.30
Homemade garlic mayonase	
Salsa de Chilies [V] [GF]	£1.30
Pitta Bread (2) [V]	£1.80
Gluten Free Pitta Bread (2) [V] [GF]	£2.40
Greek Flat Bread (2) [V]	£2.65