

Christmas Party Menus

We have carefully selected and combination of hot and cold dishes that will take you through the flavours of Mediterranean cuisine.
A complete meal for ideal parties of 8 or more.

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

Tapenade [GF] [V]

Blended black olives and sundried tomatoes

Pitta Bread

Bourani [GF]

Rice cooked with prawns, mussels and squid

Solomós [GF]

Cured Salmon, with crispy capers and lemon oil

Halloumi Saganaki

Fried Halloumi cheese

Spanakopitta

Spinach and Feta, wrapped in filo pastry

Loukanika [GF]

Grilled Greek pork sausage

Salata me Revithia [GF] [V]

A fresh chickpea salad

Chicken Souvlaki [GF]

Grilled tender marinated pieces of Chicken

Pork Medallions [GF]

Grilled marinated Pork

Tava [GF]

Baked Pieces of Lamb with potatoes

Greek Salad [GF]

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

£18.95 per person

12.00 noon to 5pm

£23.45 per person

from 5.00pm till close

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

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

Tapenade [GF] [V]

Blended black olives and sundried tomatoes

Pitta Bread

Risotto [GF]

Risotto made with aubergine and mushrooms

Psitó Pantzári [GF]

Roasted Beetroot Salad with feta

Halloumi Saganaki

Fried Halloumi cheese

Spanakopitta

Spinach and Feta, wrapped in filo pastry

Falafels

Fried chick-peas & herbs

Salata me Revithia [GF] [V]

A fresh chickpea salad

Briam [GF]

Greek style roasted potatoes, zucchini, aubergine ,

tomatoes, and red onions

Dolmades [GF] [V]

Stuffed vineleaves with rice

Stuffed Mushroom [GF]

Mushrooms stuffed with halloumi cheese and herbs

Greek Salad [GF]

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

£18.95 per person

12.00 noon to 5pm

£23.45 per person

from 5.00pm till close

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.

Service Charge Not included

YAMAS

MEZE & TAPAS

CHRISTMAS MENU

MEDITERRANEAN TAPAS DINING

5 Thurland Street, Nottingham. NG1 3DR.

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/yamastapas

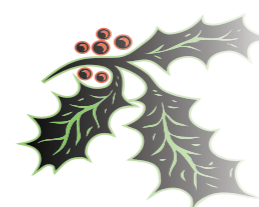


Find out more at: www.carbonfreedining.org/yamas
#carbonfreedining

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.



**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!**



Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	£10.95
Yamas dips A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	£10.95
Poikilia A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatzik, Houmous	£12.95
Mezedes	
Marinated Olives [GF] [V]	£3.25
Tzatziki [GF] The classic Greek dip. Yoghurt, cucumber, garlic and mint	£3.50
Taramosalata Smoked cod roe dip with lemon	£3.50
Houmous [GF] [V] A chick pea dip blended with garlic and lemon	£3.50
Tirokafteri A spicy cheese dip made from feta cheese and chili	£3.60
Tabbouleh [V] A fresh couscous salad	£3.50
Patzarosalata [GF] Diced beetroot mixed with yoghurt and garlic	£3.60
Dolmades [GF] Seasoned lamb minced meat and rice, wrapped in vine leaves	£5.50
Halloumi Saganaki Fried Halloumi cheese	£4.95
Halloumi and Lounza [GF] Grilled halloumi cheese with smoked pork loin	£6.25
Feta Parcels Feta wrapped in filo served with honey and toasted sesame seeds	£4.50
Feta a la Forno [GF] Baked Greek Feta cheese, with peppers, oregano and olive oil	£4.95
Seafood	
Lavraki [GF] Seabass fillet, served with a fresh salsa verdi	£8.50
Gambas Al Ajillo [GF] Garlic prawns with lemon and parsley	£7.90
Kalamari Deep fried Squid with aioli	£7.95
Htaphothi Sti Skhara [GF] Greek style grilled Octopus	£7.95
Halibut [GF] Cooked in a white wine and mustard, tarragon cream sauce	£8.50
Garides Saganaki [GF] Prawns cooked with tomatoes, feta and ouzo	£8.50

For Parties of 8 or more please choose our Christmas Party Menu

Salads

Greek Salad [GF] Mixed leaf, tomatoes, cucumber, onions, feta and olives	£5.50
Village Salad [GF] Tomatoes, cucumber, onions and feta	£4.95
Panzanella [V] Crushed Rye bread with diced tomatoes, cucumber, onions and peppers	£4.95

Meat

Kotopoulo me Revifi [GF] Chicken pieces cooked with chick peas and harrissa	£6.25
Soutzoukakia Pork and beef meatballs cooked in a tomato sauce	£5.85
Stifado [GF] Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon	£6.45
Pastilla Slow roasted lamb with butternut squash, red onion and cumin wrapped in a crispy pastry roll	£6.95
Kritharaki Orzo pasta with beef mince and tomatoes, topped with melted cheese	£5.50
Chorizo en Sidra [GF] A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	£4.95
Spetzofai [GF] Chorizo sausage with peppers in a spicy tomato salsa	£5.65
Kleftico [GF] Succulent Lamb shank, slowly cooked until tender	£9.10
Sheftalies [GF] A traditional Cypriot sausage, made from mince pork, herbs and spices	£6.75
Loukanika [GF] Grilled Greek pork sausage	£5.95
Pastourma [GF] A grilled beef spicy sausage	£5.50
From the BBQ	
Souvlaki Tender marinated pieces of meat, served with Tzatziki [GF] :	
Chicken Souvlaki [GF]	£6.45
Lamb Souvlaki [GF]	£6.95
Pork Souvlaki [GF]	£5.95

Vegetarian Dishes

Moussaka Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce	£8.75
Spanakopitta Feta cheese and spinach wrapped in filo pastry	£4.65
Stuffed Mushroom [GF] Mushrooms stuffed with halloumi cheese and herbs	£4.95
Patatas Bravas [GF] [V] Fried potatoes with a spicy tomato salsa	£4.95
Briam [GF] [V] Greek style roasted potatoes, zucchini, aubergine, tomatoes, & red onions	£6.45
Falafels Fried chick-peas & herbs with a side of Houmous	£4.95
Aubergines and Zucchini Fried in Flour and Served with Aioli	£5.75
Gigantes [GF] [V] Baked giant butter beans in tomato sauce	£4.55
Champiñones al Ajillo [GF] Sautéed mushrooms with lemon and garlic	£4.95
Risotto [GF] Risotto made with aubergine and mushrooms	£5.50
Side Dishes	
Patates Tiganites [GF] [V] Fried Chips	£2.95
Rosemary Potatoes [GF] Potatoes with a Rosemary and garlic seasoning	£4.50
Arroz Limón [GF] [V] Lemon rice	£2.95
Aioli [GF] Homemade garlic mayonase	£1.30
Potato Dauphinoise Sliced potatoes cooked with cream and cheese	£4.95
Salsa de Chilies [GF] [V]	£1.30
Pitta Bread (2) [V]	£1.90
Gluten Free Pitta Bread (2) [GF] [V]	£2.40
Greek Flat Bread (2) [V]	£2.75

[V] - Suitable for vegans

[GF] - Gluten free. 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