# **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 [V] [GF] - A chick pea dip blended with garlic and lemon Tirokafteri - A spicy cheese dip made from feta cheese and chili Melizanosalta [V] [GF] - A rustic dip made with roasted aubergine, garlic, parsley and red onions

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 [GF] - Grilled Halloumi Cheese

Spanakopitta - Spinach and Feta, wrapped in filo pastry

Loukanika [GF] - Grilled Greek pork sausage

Kritharaki - Rice pasta with beef mince and tomatoes, topped with

Chicken Souvlaki [GF] - Grilled tender marinated pieces of Chicken

Beef Kofta Kebab [GF] - Grilled minced beef, red pepper and herbs

Pourgouri - Bulgar wheat, traditionally cooked with onion and tomato

**£26.95per person** 12.00 noon to 5pm **£29.95per person** from 5.00pm till close

### **Terms & Conditions**

#### **DEPOSIT**

During December groups of 8 or more will be required to pay a deposit of £10 per person (non-refundable). This deposit will be deducted from the final bill amount. Any no shows for group bookings may lose their deposit money

## CANCELLATION

Deposits are non-refundable should you cancel your booking less than 14 days prior to the booking.

# **Christmas Vegetarian 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 Melizanosalta [V] [GF] - A rustic dip made with roasted aubergine, garlic, parsley and red onions

Greek Salad [GF] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

Risotto Verde [V\*] [GF] - Risotto with broccoli and peas Manitária Sti Skhara [V] [GF] - Grilled Oyster Mushroom

Pitta Bread

Dolmades [V] [GF]- Stuffed vineleaves with rice Spanakopitta - Spinach and Feta, wrapped in filo pastry Halloumi [GF] - Grilled Halloumi Cheese Aubergines and Zucchini [V\*] - Fried in Flour

Briam [V] [GF] - Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill
Fasolaki Yahni [GF] [V] - Fresh green beans in a tomato sauce
Lahanosalata [GF] [V] - A fresh cabbage salad with carrot and celery

**£26.95per person** 12.00 noon to 5pm **£29.95per person** from 5.00pm till close

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 contamintion which may therefore affect extremely sensitive sufferers.

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



MEZE & TAPAS

CHRISTMAS MENU

MEDITERRANEAN TAPAS DINING

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







# **Sharing Starters**

Served with a basket of Pitta Bread

Mediterranean dips A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	£16.95
Yamas dips A small selection Tzatziki, Houmous, Melizanosalata and Patzarosa	£16.95
Poikilia A selection of Dolmades, Loukanika, Halloumi, Lounza, Tzatziki, Ho	£17.50 umous
Cold Cheese and Meat Platter [GF*] A selection of cold cheese' and meats	£17.50
Mezedes	
Marinated Olives [v] [GF]	£4.95
Melizanosalta [v] [GF] A rustic dip made with roasted aubergine, garlic, parsley and red o	£4.75 nions
Tzatziki [GF] The classic Greek dip. Yoghurt, cucumber, garlic and mint	£4.75
Taramosalata Smoked cod roe dip with lemon	£4.75
Houmous [v] [GF] A chick pea dip blended with garlic and lemon	£4.75
Tirokafteri A spicy cheese dip made from feta cheese and chili	£4.75
Patzarosalata [GF] Diced beetroot mixed with yoghurt and garlic	£4.75
Dolmades [GF] Seasoned lamb minced meat and rice, wrapped in vine leaves	£6.95
Halloumi Saganaki Fried Halloumi cheese	£6.25
Halloumi and Lounza [GF] Grilled halloumi cheese with smoked pork loin	£7.95
Feta a la Forno [GF] Baked Greek Feta cheese, with peppers, oregano, tomatoes and ol	£6.45 ive oil
Seafood	
Lavraki [GF] Seabass fillet, served with alioli	£10.95
Htapothi Sti Skhara [GF] Greek style grilled Octopus	£10.50
Gambas Al Ajillo [GF] Garlic prawns with lemon and herbs	£9.95
Kalamari Deep fried fresh Squid with alioli	£14.95
Solomós Pinchos [GF] Lightly cured, Grilled skewered Salmon	£9.95
Monkfish [GF] Wrapped in Pancetta	£10.95

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!

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

## Salads

Greek Salad [V*] [GF] Mixed leaf, tomatoes, cucumber, onions, feta and olives	£7.75
Village Salad [v*] [GF]	£6.95
Tomatoes, cucumber, corriander, onions and feta	
Tomato, Onion and Feta Salad [v*] [GF]	£5.95
Meat	
Lamb Tagine [GF] Tender pieces of lamb cooked in spices with apricots and raisins	£10.95
Chicken Kapama [GF] Chicken casserole cooked with tomatoes, carrots and beans	£9.95
Solomillo Marinado [GF]	£12.95
Marinated skewers of Rib eye Steak	
Crif. J.	
Stifado [GF] Traditional beef casserole cooked with onions, wine vinegar, tomato & cin	£8.95 namon
Traditional beef casserole cooked with onions, wine vinegar, tomato & cin Spetzofai [GF]	
Traditional beef casserole cooked with onions, wine vinegar, tomato & cin Spetzofai [GF] Chorizo sausage with peppers in a spicy tomato salsa	namon £8.25
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Traditional beef casserole cooked with onions, wine vinegar, tomato & cin Spetzofai [GF] Chorizo sausage with peppers in a spicy tomato salsa Kritharaki Rice pasta with beef mince and tomatoes, topped with melted cheese	£8.25 £7.50
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# **From the BBQ**

Souvlaki Tender marinated pieces of meat, served with Tzatziki: Lamb Souvlaki [GF] £10.95 Chicken Souvlaki [GF] £9.95 Paidakia [GF] £12.50 Grilled Marinated Lamb Chops

> [V] - Suitable for vegans [V\*] - dish can be made suitable for vegans [GF] - Free from Gluten. The ingredients does not contain gluten, however all the food is prepated in a kitchen where gluten is present For Allergens please see 'Allergy Advise' sheet



Gluten Free Pitta Bread[v][GF]

Greek Flat Bread [v]

<u>Vegetarian Dishes</u>	
Moussaka Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	£10.25
Spanakopitta Feta cheese and spinach with in crispy filo pastry	£5.50
Stuffed Mushroom [GF] Mushrooms stuffed with halloumi cheese and herbs	£5.50
Patatas Bravas [V] [GF] Fried potatoes in a spicy tomato salsa	£5.95
Aubergines and Zucchini Fried in Flour and Served with Aioli	£5.95
Risotto Verde [v*] [GF] Risotto with broccoli and peas	£7.50
Briam [v] [GF] Greek style roasted potatoes, zucchini, aubergine, tomatoes, pepp onion and dill	£8.50 ers,
Gigantes [v] [GF] Baked giant butter beans in tomato sauce	£5.95
Kolokithokeftedes [GF] Greek zucchini fritters, flavored with feta, fresh mint and dill	£5.95
Falafels [GF] Fried chick-peas & herbs with a side of Houmous	£5.95
Side Dishes	
Arroz Limón [v] [GF] Lemon rice	£3.95
Fasolaki Yahni [v] [GF] Fresh green beans in a tangy tomato sauce	£4.95
Pourgouri [V]  Bulgar wheat, traditionally cooked with onion and tomato	£4.25
Rosemary Potatoes [GF]	£4.95
Patates Tiganites [v] [GF] Fried Chips	£4.25
Potato Dauphinoise [GF] Sliced potatoes cooked with cream and cheese	£6.45
Alioli [GF] Homemade garlic mayonase	£2.95
Salsa de Chilies [v] [GF]	£2.50
Pitta Bread [v]	£2.95

£3.75

£3.95