## 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 cheese

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 5 pm $\mathbf{£ 2 9 . 9 5}$ per person from 5.00 pm till close

## Terms \& Condition

## 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 Pitta Bread

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

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 5 pm $\mathbf{£ 2 9 . 9 5}$ per person from 5.00 pm 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.

## YAMAS



CHRISTMAS MENU

MEDITERRANEAN TAPAS DINING

5 Thurland Street, Nottingham. NG1 3DR. www.yamas.co.uk Tel: 01159501000 info@yamas.co.uk

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## Sharing Starters

Served with a basket of Pitta Bread

| Mediterranean dips | $£ 16.95$ |
| :---: | :---: |
| A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri |  |
| Yamas dips <br> A small selection Tzatziki, Houmous, Melizanosalata and Patzarosa | $\begin{aligned} & £ 16.95 \\ & \text { lata } \end{aligned}$ |
| Poikilia <br> A selection of Dolmades, Loukanika, Halloumi, Lounza, Tzatziki, | $£ 17.50$ <br> mous |
| Cold Cheese and Meat Platter [GF*] A selection of cold cheese' and meats | £17.50 |
| Mezedes |  |
| Marinated Olives [v] [GF] | $£ 4.95$ |
| Melizanosalta [v] [G]] <br> A rustic dip made with roasted aubergine, garlic, parsley and red | $£ 4.75$ <br> ions |
| Tzatziki [GF] <br> The classic Greek dip. Yoghurt, cucumber, garlic and mint | $£ 4.75$ |
| Taramosalata <br> Smoked cod roe dip with lemon | $£ 4.75$ |
| Houmous [v/ [GF] <br> A chick pea dip blended with garlic and lemon | $£ 4.75$ |
| Tirokafteri <br> A spicy cheese dip made from feta cheese and chili | $£ 4.75$ |
| Patzarosalata [GF] <br> Diced beetroot mixed with yoghurt and garlic | $£ 4.75$ |
| Dolmades [GF] <br> 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] <br> Baked Greek Feta cheese, with peppers, oregano, tomatoes and o | $£ 6.45$ <br> live oil |
| Seafood |  |
| Lavraki [Gf] <br> Seabass fillet, served with alioli | £10.95 |
| Htapothi Sti Skhara [GF] Greek style grilled Octopus | £10.50 |
| Gambas AI Ajillo [GF] Garlic prawns with lemon and herbs | $£ 9.95$ |
| Kalamari <br> 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 |

A small selection Tzatziki, Houmous, Melizanosalata and Patzarosalata
Poikilia
17.50
$£ 17.50$
A selection of cold cheese' and meats

## Mezedes

Melizanosalta [V/ [GF]
A rustic dip made with roasted aubergine, garlic, parsley and red onions

The classic Greek dip. Yoghurt, cucumber, garlic and mint
amosalata
Houmous mip with lemon
A chick pea dip blended with garlic and lemon
Tirokafteri
from cheese and chil

Diced beetroot mixed with yoghurt and garlic
Dolmades [GF]
Seasoned lamb minced meat and rice, wrapped in vine leave
Halloumi Saganak

Halloumi and Lounza [GF]
Grilled halloumi cheese with smoked pork loin
Feta a la Forno [GF]

## Seafood

Seabass fillet, served with alioli
Htapothi Sti Skhara [GE]
Gambas AI Ajillo [GF]

Kalamari
Deep fried fresh Squid with alioli
Lightly cured, Grilled skewered Salmon
Monkfish [GF]

## 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 [ ${ }^{*}$ ] [GF] | £7.75 |
| :---: | :---: |
| Mixed leaf, tomatoes, cucumber, onions, feta and olives |  |
| 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
Chicken Kapama [GF]
Chicken casserole cooked with tomatoes, carrots and beans
Solomillo Marinado [GF]
Marinated skewers of Rib eye Steak
£8.95
Traditional beef casserole cooked with onions, wine vinegar, tomato \& cinnamon
Spetzofai [GF]
£8.25
Chorizo sausage with peppers in a spicy tomato salsa
Kritharaki
£7.50
Rice pasta with beef mince and tomatoes, topped with melted cheese
Saltimbocca
Delicious pork tenderloin wrapped with prosciutto and sage Kleftico [GF]
Succulent Lamb, slowly cooked until tender with herbs and lemon juice
Loukanika [GF]
Grilled Greek pork

## From the BBQ

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


## Vegetarian Dishes

Moussaka
$£ 10.25$
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce
Spanakopitta
Feta cheese and spinach with in crispy filo pastry
Stuffed Mushroom [GF]
Mushrooms stuffed with halloumi cheese and
Patatas Bravas [v] [g]]
Fried potatoes in a spicy tomato salsa
Aubergines and Zucchini
Fried in Flour and Served with Aio
Risotto Verde [v*] [GF]
Risotto with broccoli and peas
Briam [VI [GF]

Gigantes [v] [GF]
Baked giant butter beans in tomato sauce
Kolokithokeftedes [GF]
Greek zucchini fritters, flavored with feta, fresh mint and dill
Falafels [GF]
Fried chick-peas \& herbs with a side of Houmous

## Side Dishes

Arroz Limón [v [GF]
Lemon rice
Fasolaki Yahni IVI [Gfl
Fresh green beans in a tangy tomato sauce
Pourgouri [V]
Bulgar wheat, traditionally cooked with onion and tomato
Rosemary Potatoes [GF]
Patates Tiganites [v] [GF] £4.25

Fried Chips
Potato Dauphinoise [GF] _
Sliced potatoes cooked with cream and cheese
Alioli [GF]
Homemade garlic mayonase
Salsa de Chilies [v] [GF]

Pitta Bread iv]

Gluten Free Pitta Bread[v] [GF] $£ 3.75$
Greek Flat Bread [v]

