

## Valentines Set Menu

We're offering up a menu of sensual foods sure to appeal to every... appetite.

We've selected a combination of dishes that will showcase the flavours of the Mediterranean cuisine. All the dishes will be brought out and placed in the centre of the table, a complete sharing meal for 2 people (or more).

Enjoy a glass of Prosecco each to start your meal.

### Valentines Meze

#### Tzatziki [GF]

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

#### Houmous [GF]

A chick pea dip blended with garlic and lemon

#### Tirokafteri [GF]

A spicy cheese dip made from feta cheese and chili

#### Dolmades [GF]

Seasoned lamb minced meat and rice, wrapped in vine leaves

#### Halloumi Saganaki [GF]

Fried Halloumi cheese

#### Greek Salad [GF]

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

#### Pitta Bread

#### Lavraki [GF]

Grilled Seabass fillet

#### Pinchos de Gambas [GF]

Marinated prawns served on skewers

#### Kalamari [GF]

Fried Kalamari, served with alioli

#### Chicken Souvlaki [GF]

Grilled tender marinated pieces of Chicken

#### Lamb Pinchos [GF]

Marinated Lamb, grilled on skewers

#### Nickolakis Potatoes [GF]

Potatoes with a mediterranean seasoning

#### To finish

A selection of desserts to share

**£34.95 per person**

## Valentines 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 [GF]

A spicy cheese dip made from feta cheese and chili

#### Dolmades [V] [GF]

Stuffed vineleaves with rice

#### Halloumi Saganaki [GF]

Fried Halloumi cheese

#### Greek Salad [GF]

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

#### Pitta Bread

#### Kritharotto [V\*]

Orzo pasta in a roasted pepper, tomato, pine nut, cheese and garlic sauce

#### Falafels [V] [GF]

Fried chick-peas & herbs with a side of Houmous

#### Spanakopitta

Spinach and Feta, wrapped in filo pastry

#### Briam [V] [GF]

Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill

#### Stuffed Mushroom

Mushrooms stuffed with halloumi cheese and herbs

#### Nickolakis Potatoes [GF]

Potatoes with a mediterranean seasoning

#### To finish

A selection of desserts to share

**£34.95 per person**

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.

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

Menu Valid from 14th - 16th February 2025

A discretionary 10% service charge will be added. This charge is completely optional, so please ask your waiter if you would like to have this removed.

# YAMAS

## MEZE & TAPAS



MEDITERRANEAN TAPAS DINING

VALENTINES MENU

5 Thurland Street, Nottingham. NG1 3DR.  
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info@yamas.co.uk



## Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£16.95
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£16.95
A small selection Tzatziki, Houmous, Melizanosalata and Patzarosalata	
Poikilia	£17.50
A selection of Dolmades, Loukanika, Halloumi, Lounza, Tzatziki, Houmous	
Cold Cheese and Meat Platter [GF*]	£17.95
A selection of cold cheese' and meats	

## Mezedes

Marinated Olives [V] [GF]	£4.95
Chalkidiki Olives [M] [GF]	£4.95
Stuffed green olives with garlic, peppers and gherkins	
Melizanosalta [V] [GF]	£4.75
A rustic dip made with roasted aubergine, garlic, parsley and red onions	
Tzatziki [GF]	£4.75
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata [GF]	£4.75
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£4.75
A chick pea dip blended with garlic and lemon	
Tirokafteri [GF]	£4.75
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [GF]	£4.75
Diced beetroot mixed with yoghurt and garlic	
Halloumi Saganaki [GF]	£6.50
Fried Halloumi cheese	
Grilled Halloumi [GF]	£6.50
Halloumi and Lounza [GF]	£7.95
Grilled halloumi cheese with smoked pork loin	

## Seafood

Lavraki [GF]	£11.25
Seabass fillet, served with Aioli	
Htapothe Sti Skhara [GF]	£10.95
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£10.55
Garlic prawns with lemon and herbs	
Kalamari [GF]	£14.95
Deep fried fresh Squid with alioli	
Mackerel [GF]	£8.95
Fillet of Mackerel with a chermoula marinade	

**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 [V*] [GF]	£7.95
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [V*] [GF]	£6.95
Tomatoes, cucumber, corriander, onions and feta	
Fasolaki [GF] [V]	£5.45
Pan fried green beans with tomatoes	

## Meat

Arancini [GF]	£11.50
Fried risotto balls filled with chorizo served on a bed of pepper and tomato sauce	
Stifado [GF]	£9.50
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£14.50
Marinated skewers of Rib eye Steak	
Chorizo en Sidra [GF]	£8.50
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kritharaki	£8.00
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Pork Medallions [GF]	£11.50
Pork fillet with a sundried tomato and smoked cheese cream	
Kleftico [GF]	£12.50
Succulent Lamb, slowly cooked until tender with herbs and lemon juice	

## From the Grill

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£11.50
Chicken Souvlaki [GF]	£11.00
Loukanika [GF]	£8.00
Grilled Greek pork sausage	

## Vegetarian Dishes

Moussaka	£11.50
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£6.25
Feta cheese and spinach with in crispy filo pastry	
Stuffed Mushroom [GF]	£7.45
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [V] [GF]	£6.75
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini [GF]	£6.25
Fried in Flour and Served with Aioli	
Briam [V] [GF]	£9.50
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	
Kritharotto [V*]	£9.25
Orzo pasta in a roasted pepper, tomato, pine nut, cheese and garlic sauce.	
Falafels [V] [GF]	£6.50
Fried chick-peas & herbs with a side of Houmous	
Tortelloni	£6.95
With Spinach and Ricotta	
Spanakorizo [V] [GF]	£8.95
Risotto rice cooked with a spinach pesto, topped with rocket and peccorino	

## Side Dishes

Arroz Limón [V] [GF]	£3.95
Lemon rice	
Nickolakis Potatoes [GF]	£5.45
Potatoes with a mediterranean seasoning	
Patates Tiganites [V] [GF]	£4.80
Fried Chips	
Potato Dauphinoise [GF]	£7.75
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£2.95
Homemade garlic mayonase	
Salsa de Chilies [V] [GF]	£2.50
Pitta Bread [V]	£2.95
Gluten Free Pitta Bread [V] [GF]	£3.50
Greek Flat Bread [V]	£3.95

[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