

Christmas Party Menus

A selection of hot and cold dishes prepared on the premises.
A complete meal for parties of 8 or more.
Just sit back and enjoy the experience of
Mediterranean cuisine.

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
Halloumi Saganaki [GF]
Fried Halloumi Cheese
Loukanika [GF]
Grilled Greek pork sausage
Greek Salad [GF]
Mixed leaf, tomatoes, cucumber, onions, PDO feta and olives
Pitta Bread [V]

Lavraki [GF]
Grilled Seabass fillet
Gambas Al Ajillo [GF]
Garlic prawns with lemon and herbs
Mackerel Salata [GF]
Smoked mackerel mixed with crème fraîche and herbs

Chicken Souvlaki [GF]
Grilled tender marinated pieces of Lamb
Paidakia [GF]
Grilled Marinated Lamb Chops
Pourgouri
Bulgar wheat, traditionally cooked with onion and tomato
Nickolakis Potatoes [GF]
Potatoes with a mediterrean seasoning

£31.95 per person

12.00 noon to 5pm

£34.95 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

Menu Valid from 26th November - 31st December 2025

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
Halloumi Saganaki [GF]
Fried Halloumi Cheese
Dolmades [V] [GF]
Stuffed vineleaves with rice
Greek Salad [GF]
Mixed leaf, tomatoes, cucumber, onions, PDO feta and olives
Pitta Bread

Risotto ai funghi [GF]
Risotto with a selection of Mushrooms
Falafels [V] [GF]
Fried chick-peas & herbs with a side of Houmous
Spanakopitta
Spinach and Feta, wrapped in filo pastry

Revíthia me Spanáki [V] [GF]
Chickpeas cooked with harrissa and fresh spinach
Kolokithokeftedes [GF]
Greek zucchini fritters, flavored with feta, fresh mint and dill
Nickolakis Potatoes [GF]
Potatoes with a mediterrean seasoning

£28.95 per person

12.00 noon to 5pm

£31.95 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.

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

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

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

YAMAS

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	£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	£17.95
A selection of cold meat and cheese's	

Mezedes

Marinated Olives [GF] [V]	£4.95
Chalkidiki Olives [GF] [V]	£4.95
Stuffed green olives with garlic, peppers and gherkins	
Tzatziki [GF]	£4.75
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£4.75
Smoked cod roe dip with lemon	
Houmous [GF] [V]	£4.75
A chick pea dip blended with garlic and lemon	
Tirokafteri	£4.75
A spicy cheese dip made from feta cheese and chili	
Melizanosalta [V] [GF]	£4.75
A rustic dip made with roasted aubergine, garlic, parsley and red onions	
Patzarosalata [GF]	£4.75
Diced beetroot mixed with yoghurt and garlic	
Dolmades [GF]	£6.95
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Vegetarian Dolmades [GF]	£6.95
Vine leaves stuffed with rice	
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	
Feta Parcel	£6.50
PDO Feta wrapped in filo served with honey and sesame seeds	

[V] - Suitable for vegans

[GF] - Free from Gluten. The ingredients does not contain gluten, however all the food is prepered in a kitchen where gluten is present
For Allergens please see 'Allergy Advise' sheet

Yamas promote a Mediterranean way of dining
Order as little or as many dishes as you prefer
Our Menu is freshly made to order,
so during busy periods there maybe a short wait.
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

Meat

Kotopoulo me Manitaria [GF]	£11.95
Chicken pieces cooked in a creamy mushroom sauce	
Albondigas con Queso [GF]	£9.95
Meatballs in tomato sauce topped with Manchego cheese	
Stifado [GF]	£10.45
Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon	
Solomillo Marinado [GF]	£16.95
Marinated skewers of Rib eye Steak	
Chorizo en Sidra [GF]	£8.95
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kleftico [GF]	£12.95
Succulent Lamb shank, slowly cooked until tender	
Lamb Tagine [GF]	£11.95
Tender pieces of lamb cooked in spices with apricots and raisins	
Kritharaki	£8.50
Rice pasta with beef mince and tomatoes, topped with melted cheese	

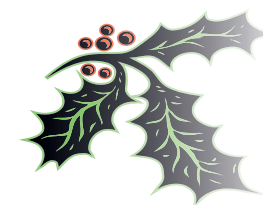
From the Grill

Souvlaki Tender marinated pieces of meat, served with Tzatziki:

Lamb Souvlaki [GF]	£12.95
Chicken Souvlaki [GF]	£12.50
Loukanika [GF]	£8.00
Traditional smoked Greek pork sausage with leeks	

Seafood

Lavraki [GF]	£11.80
Seabass fillet, served with Tartar sauce	
Htapothi Sti Skhara [GF]	£11.45
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£11.25
Garlic prawns with lemon and herbs	
Kalamari [GF]	£14.95
Deep fried fresh Squid with alioli	
Psaro Keftedes [GF]	£10.45
Greek style fish croquettes	



Salads

Greek Salad [GF]	£7.95
Mixed leaf, tomatoes, cucumber, onions, PDO feta and olives	
Village Salad [GF]	£6.95
Tomatoes, cucumber, onions and PDO feta	
Tomato, Onion and PDO Feta Salad [V*] [GF]	£6.95

Vegetarian Dishes

Moussaka	£11.95
Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£6.95
Feta cheese and spinach wrapped in filo pastry	
Stuffed Mushroom [GF]	£7.95
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [GF] [V]	£6.95
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini	£7.50
Fried in Flour and Served with Aioli	
Risotto ai funghi [GF]	£9.45
Risotto with a selection of Mushrooms	
Gigantes [GF] [V]	£6.95
Baked giant butter beans in tomato sauce	
Falafels [GF] [V]	£6.95
Fried chick-peas & herbs with a side of Houmous	
Kolokithokeftedes [GF]	£6.95
Greek zucchini fritters, flavored with feta, fresh mint and dill	

Side Dishes

Arroz Limón [GF] [V]	£3.95
Lemon rice	
Pourgouri [V]	£4.25
Bulgar wheat, traditionally cooked with onion and tomato	
Rosemary Potatoes [GF]	£6.45
Patates Tiganites [GF] [V]	£4.95
Fried Chips	
Potato Dauphinoise [GF]	£8.50
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£2.95
Homemade garlic mayonase	
Salsa de Chilies [GF] [V]	£2.50
Pitta Bread [V]	£2.95
Gluten Free Pitta Bread [GF] [V]	£3.50
Greek Flat Bread [V]	£3.95