

## Set Menus

We have carefully selected a combination of hot and cold dishes that will take you through the flavours of the Mediterranean cuisine. A sharing meal for 2 or more people. All the dishes will be brought out in stages and placed in the centre of the table, it could take just over an hour to complete.

### 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

Tabbouleh [V] - A fresh couscous salad

Pitta Bread

Lavraki [GF] - Grilled Seabass fillet, served with alioli

Pinchos de Gambas [GF] - Marinated prawns served on skewers

Loukanika [GF] - Grilled Greek pork sausage

Spanakopitta - Spinach and Feta, wrapped in filo pastry

Halloumi Saganaki - Fried Halloumi cheese

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

Stifado [GF] - Beef casserole with onion, wine vinegar, tomato & cinnamon

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

Rosemary Potatoes [GF] - Potatoes with a Rosemary & garlic seasoning

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

**£20.50 per person** 12.00 noon to 4pm

**£23.45 per person** after 4.00pm

### 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

Tabbouleh [V] - A fresh couscous salad

Pitta Bread

Dolmades [V] [GF] - Stuffed vineleaves with rice

Kolokithokeftedes [GF] - Grilled zucchini fritters with feta, mint and dill

Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs

Spanakopitta - Spinach and Feta, wrapped in filo pastry

Halloumi Saganaki - Fried Halloumi cheese

Gigantes [V] [GF] - Baked giant butter beans in tomato sauce

Fasolaki Yahni [V] [GF] - Fresh green beans in a tangy tomato sauce

Briam [V] [GF] - Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill

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

**£20.50 per person** 12.00 noon to 4pm

**£23.45 per person** after 4.00pm

## Desserts

Baklava £5.85  
Layers of filo pastry and mixed almonds, drizzled with honey syrup served with ice cream

Panna Cotta *free from gluten* £4.85  
Served with mixed berry coulis

Chocolate Fudge Cake *free from gluten* £5.85  
A fabulous chocolate sponge filled, topped and side coated with a rich mouthwatering chocolate fudge served with ice cream

Luscious Lemon Cheesecake *free from gluten* £5.45  
Biscuit base with a layer of lemon cheesecake topped with a lemon, served with ice cream

Kormos Mosaiko £5.55  
A traditional chocolate and biscuit cake, served with ice cream

Churros £4.95  
Spanish doughnuts served with Nutella

Yoghurt with Honey and Nuts *free from gluten* £3.85

Kourabies £3.70  
Shortbread biscuits with almonds covered in icing sugar powder

Selection of Ice Cream & Sorbets *free from gluten* £4.95  
Please ask your server for our selection, 3 scoops

## Hot Drinks

Filter Coffee £2.70

Americano £2.70

Espresso £2.70

Greek Coffee £2.70

Hot Chocolate £3.50

Cappuccino £3.30

Latte £3.80

Mocha £3.90

Liqueur £5.50

English Breakfast Tea £2.95

Glykaniso (Aniseed Tea) £2.95

Herbal Teas (Peppermint, Camomile & Green Tea) £2.95

## Cold Coffees

Frappe (Mediterranean iced coffee drink) £3.90  
Made from just milk, ½ milk ½ water or just water. Then choose your sweetness.

Iced Freddo Espresso £3.70

Iced Freddo Cappuccino £4.20

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 contamination which may therefore affect extremely sensitive sufferers.

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

# YAMAS

## MEZE & TAPAS



MEDITERRANEAN TAPAS DINING

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For every 99p a tree will be planted offsetting the environmental impact of your meals and changing the lives of people in the developing world.

Find out more at: [www.carbonfreedining.org/yamas](http://www.carbonfreedining.org/yamas)

#CarbonFreeDining

## Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£13.95
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£13.95
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Poikilia	£14.95
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, Houmous	
Cold Cheese and Meat Platter [GF*]	£14.95
A selection of cold cheese and meats	

## Mezedes

Marinated Olives [V] [GF]	£3.95
Tabbouleh [V]	£3.95
A fresh couscous salad	
Tzatziki [GF]	£3.95
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£3.95
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£3.95
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.95
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [GF]	£3.95
Diced beetroot mixed with yoghurt and garlic	
Crudités [V] [GF]	£3.45
Freshly cut carrot, celery and cucumber	
Dolmades [GF]	£6.75
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£5.95
Fried Halloumi cheese	
Halloumi and Lounza [GF]	£7.80
Grilled halloumi cheese with smoked pork loin	
Feta a la Forno [GF]	£4.95
Baked Greek Feta cheese, with peppers, oregano, tomatoes and olive oil	

## Seafood

Lavraki [GF]	£9.25
Seabass fillet, served with tartar sauce	
Htapothe Sti Skhara [GF]	£8.25
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£8.70
Garlic prawns with lemon and herbs	
Kalamari	£8.30
Deep fried fresh Squid with alioli	
Solomós Pinchos [GF]	£7.85
Lightly cured, Grilled skewered Salmon	
Marides Tiganites	£5.85
Fried breaded whitebait with alioli	

**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]	£6.50
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [V*] [GF]	£5.95
Tomatoes, cucumber, corriander, onions and feta	
Dakos [V*]	£5.75
Traditional Cretan Salad with barley rusks, tomatoes, capers and Feta	
Tomato, Onion and Feta Salad [V*] [GF]	£4.95

## Meat

Chicken Kapama [GF]	£7.95
Chicken casserole cooked with tomatoes, carrots and beans	
Soutzoukakia	£6.70
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£7.65
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£10.45
Marinated skewers of Rib eye Steak	
Spetzofai [GF]	£6.75
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£5.95
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Chorizo en Sidra [GF]	£5.95
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kleftico [GF]	£9.95
Succulent Lamb, slowly cooked until tender with herbs and lemon juice	

## From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£9.50
Chicken Souvlaki [GF]	£8.45
Loukanika [GF]	£5.95
Grilled Greek pork sausage	
Pidakia [GF]	£9.65
Grilled Lamb Chops	

## Vegetarian Dishes

Moussaka	£9.25
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£4.85
Feta cheese and spinach with in crispy filo pastry	
Stuffed Mushroom [GF]	£4.95
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [V] [GF]	£4.95
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini	£5.95
Fried in Flour and Served with Aioli	
Champiñones al Ajillo [V*] [GF]	£4.95
Sauteed mushrooms with lemon and garlic	
Briam [V] [GF]	£6.95
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	
Gigantes [V] [GF]	£4.95
Baked giant butter beans in tomato sauce	
Kolokithokeftedes [GF]	£5.15
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Falafels [GF]	£4.95
Fried chick-peas & herbs with a side of Houmous	

## Sharing Platters for 2

*All platters are served with a Greek Salad and Pitta Bread*

Meat selection	£41.95
Lamb and Chicken Souvlakia, Loukanika, Halloumi and Lounza, Tzatziki	
Fish selection	£45.95
Prawns, Mussels in a tomato sauce with Kalamari, Seabass Marides Tiganites, Taramosalata	
Vegetarian selection	£37.95
Stuffed Mushroom, Spanakopiita, Aubergines and Zucchini, Halloumi Saganaki, Kolokithokeftedes, Houmous	

## Side Dishes

Arroz Limón [V] [GF]	£3.25
Lemon rice	
Fasolaki Yahni [V] [GF]	£4.95
Fresh green beans in a tangy tomato sauce	
Rosemary Potatoes [GF]	£4.45
Patates Tiganites [V] [GF]	£3.65
Fried Chips	
Potato Dauphinoise	£4.95
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£1.95
Homemade garlic mayonase	
Salsa de Chilies [V] [GF]	£1.80
Pitta Bread [V]	£2.85
Gluten Free Pitta Bread [V] [GF]	£2.80
Greek Flat Bread [V]	£3.70