

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

Greek Salad [GF]

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

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

Moschári me Fakés Stifado [GF]

Slow cooked beef casserole with lentils and hearty vegetables

Chicken Souvlaki [GF]

Grilled tender marinated pieces of Chicken

Nickolakis Potatoes [GF]

Potatoes with a mediterranean seasoning

£23.95 per person 12.00 noon to 4pm

£26.95 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

Greek Salad [GF]

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

Pitta Bread

Kolokithokeftedes [GF]

Grilled zucchini fritters with feta, mint and dill

Dolmades [V] [GF]

Stuffed vineleaves with rice

Stuffed Mushroom [GF]

Stuffed with halloumi cheese and herbs

Spanakopitta

Spinach and Feta, wrapped in filo pastry

Halloumi Saganaki

Fried Halloumi cheese

Kritharotto [V*]

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

Nickolakis Potatoes [GF]

Potatoes with a mediterranean seasoning

£23.95 per person 12.00 noon to 4pm

£26.95 per person after 4.00pm

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

5 Thurland Street, Nottingham. NG1 3DR.
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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	£16.95
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Poikilia	£17.50
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, Houmous	
Cold Cheese and Meat Platter [GF*]	£17.50
A selection of cold cheese and meats	

Mezedes

Marinated Olives [V] [GF]	£4.95
Tabbouleh [V]	£4.75
A fresh couscous salad	
Tzatziki [GF]	£4.75
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£4.75
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£4.75
A chick pea dip blended with garlic and lemon	
Tirokafteri	£4.75
A spicy cheese dip made from feta cheese and chili	
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	
Halloumi Saganaki	£6.25
Fried Halloumi cheese	
Halloumi and Lounza [GF]	£7.95
Grilled halloumi cheese with smoked pork loin	
Feta a la Forno [GF]	£6.45
Baked Greek Feta cheese, with peppers, oregano, tomatoes and olive oil	

Seafood

Lavraki [GF]	£10.50
Seabass fillet, served with alioli	
Htaphothi Sti Skhara [GF]	£10.25
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£9.50
Garlic prawns with lemon and herbs	
Kalamari	£14.95
Deep fried fresh Squid with alioli	
Solomós Pinchos [GF]	£9.80
Lightly cured, Grilled skewered Salmon	
Marides Tiganites	£6.50
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]	£7.50
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [V*] [GF]	£6.70
Tomatoes, cucumber, corriander, onions and feta	
Dakos [V*]	£7.10
Traditional Cretan Salad with barley rusks, tomatoes, capers and Feta	
Tomato, Onion and Feta Salad [V*] [GF]	£5.60

Meat

Kotopoulo me Revifi [GF]	£9.95
Chicken pieces cooked with chick peas and harrissa	
Soutzoukakia	£7.80
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£8.50
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£11.95
Marinated skewers of Rib eye Steak	
Spetzofai [GF]	£7.95
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£6.95
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Saltimbocca	£10.50
Delicious pork tenderloin wrapped with prosciutto and sage	
Chorizo en Sidra [GF]	£7.50
A classic Spanish dish, the balance of the meaty chorizo and tangy cider is a wonderful combination!	
Kleftico [GF]	£10.95
Succulent Lamb, slowly cooked until tender with herbs and lemon juice	
Loukanika [GF]	£6.95
Grilled Greek pork sausage	

From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [GF]	£10.50
Chicken Souvlaki [GF]	£9.95

[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

Vegetarian Dishes

Moussaka	£9.95
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£5.25
Feta cheese and spinach with in crispy filo pastry	
Stuffed Mushroom [GF]	£5.25
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [V] [GF]	£5.75
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
Sautéed mushrooms with lemon and garlic	
Briam [V] [GF]	£7.80
Greek style roasted potatoes, zucchini, aubergine, tomatoes, peppers, onion and dill	
Kritharotto [V*]	£6.95
Orzo pasta in a roasted pepper, tomato, pine nut, cheese and garlic sauce.	
Gigantes [V] [GF]	£5.75
Baked giant butter beans in tomato sauce	
Kolokithokeftedes [GF]	£5.45
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Falafels [GF]	£5.50
Fried chick-peas & herbs with a side of Houmous	

Side Dishes

Arroz Limón [V] [GF]	£3.65
Lemon rice	
Fasolaki Yahni [V] [GF]	£4.95
Fresh green beans in a tangy tomato sauce	
Rosemary Potatoes [GF]	£4.85
Patates Tiganites [V] [GF]	£3.85
Fried Chips	
Potato Dauphinoise	£5.90
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£2.80
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