

Set Menus

A selection of hot and cold dishes prepared on the premises.
A sharing meal for 2 or more people. Just sit back, enjoy the experience of Mediterranean cuisine. Ideal for large parties

Meze

Tzatziki [GF]- The classic Greek dip. Yoghurt, cucumber, garlic & mint
Houmous [V] [GF] - A chick pea dip blended with garlic and lemon
Tirokafteri - A spicy cheese dip made from feta cheese and chili
Crudités [V] [GF] - Fresh-cut carrot, celery and cucumber
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] - Traditional beef casserole cooked with onions, 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

£19.95 per person

Vegetarian Meze

Tzatziki [GF] - The classic Greek dip. Yoghurt, cucumber, garlic & mint
Houmous [V] [GF] - A chick pea dip blended with garlic and lemon
Tirokafteri - A spicy cheese dip made from feta cheese and chili
Crudités [V] [GF] - Fresh-cut carrot, celery and cucumber
Pitta Bread

Dolmades [GF] [V] - Stuffed vineleaves with rice
Kolokithokeftedes [GF] - Greek zucchini fritters, flavored with feta, fresh mint and dill

Salata me Revithia [GF] [V] - A fresh chickpea salad
Spanakopitta - Spinach and Feta, wrapped in filo pastry
Halloumi Saganaki - Fried Halloumi cheese
Gigantes [V] [GF] - Baked giant butter beans in tomato sauce

Stuffed Mushroom [GF] - Stuffed with halloumi cheese and herbs
Briam [GF] [V] - Greek style roasted potatoes, zucchini, aubergine, tomatoes & red onions
Greek Salad [GF]- Mixed leaf, tomatoes, cucumber, onions, feta, olives

£19.95 per person

Dessert

Baklava £4.55
Layers of filo pastry and mixed almonds, drizzled with honey syrup served with ice cream

Panna Cotta *free from gluten* £4.25
Served with mixed berry coulis

Chocolate Fudge Cake *free from gluten* £4.55
A fabulous chocolate sponge filled, topped and side coated with a rich mouth-watering chocolate fudge served with ice cream

Gin Fizz Lime & Elderflower Cheesecake *free from gluten* £4.25
Gin, Lime and Elderflower flavoured cheesecake on a gluten-free biscuit base, topped with lime flavoured glaze and bronze sugar flakes

Kormos Mosaiko £4.55
A traditional chocolate and biscuit cake, served with ice cream

Churros* £3.95
Spanish doughnuts served with Nutella

Kourabies £2.70
Shortbread biscuits with almonds covered in icing sugar powder

Homemade Ice Cream £4.25
Please ask your server for our selection

Hot Drinks

Filter Coffee £2.00
Americano £2.00
Espresso £2.00
Greek Coffee £2.00
Hot Chocolate £2.70
Cappuccino £2.50
Latte £2.90
Mocha £2.90
Liqueur £4.50
English Breakfast Tea £2.20
Glykaniso (Aniseed Tea) £2.20
Herbal Teas (Peppermint, Camomile & Green Tea) £2.20

Cold Coffees

Frappe (Mediterranean iced coffee drink) £3.40
Made from just milk, ½ milk ½ water or just water. Then choose your sweetness.

Iced Freddo Espresso £3.00
Iced Freddo Cappuccino £3.50

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.
www.yamas.co.uk Tel: 0115 950 1000
info@yamas.co.uk



An optional 99p will be added to your bill to plant a fruit tree in the developing world to counterbalance the CO2 footprint and foodwaste of your meal and help end developing world poverty.

Find out more at: www.carbonfreedining.org/yamas
#carbonfreedining

Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£10.50
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£10.50
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Poikilia	£12.95
A selection of Dolmades, Kefthedes, Halloumi, Lounza, Tzatziki, Houmous	
Mezedes	
Marinated Olives [V] [GF]	£3.10
Melitzanosalata [V] [GF]	£3.80
A light and fragrant blend of aubergine, garlic, parsely and lemon.	
Tzatziki [GF]	£3.80
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£3.80
Smoked cod roe dip with lemon	
Houmous [V] [GF]	£3.80
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.80
A spicy cheese dip made from feta cheese and chili	
Tabbouleh [V]	£3.80
A fresh couscous salad	
Patzarosalata [GF]	£3.80
Diced beetroot mixed with yoghurt and garlic	
Crudités [V] [GF]	£3.25
Fresh-cut carrot, celery and cucumber	
Dolmades [GF]	£5.50
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£5.25
Fried Halloumi cheese, <i>grilled Halloumi [GF] is also available</i>	
Halloumi and Lounza [GF]	£6.25
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]	£8.75
Grilled Seabass fillet, served with alioli	
Htapohti Sti Skhara [GF]	£7.85
Greek style grilled Octopus	
Gambas Al Ajillo [GF]	£7.95
Garlic prawns with lemon and herbs	
Kalamari	£7.95
Deep fried fresh Squid with alioli	
Garides Saganaki [GF]	£8.50
Prawns cooked with tomatoes, feta and ouzo	
Marides Tiganites	£4.95
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 [GF]	£5.75
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [GF]	£5.25
Tomatoes, cucumber, corriander, onions and feta	
Yamas Salad [V]	£5.95
A fresh rocket, radish, beetroot, walnut and orange salad	
Tomato, Onion and Feta Salad [GF]	£4.80

Meat

Kotopoulo me Revifi [GF]	£6.25
Chicken pieces cooked with chick peas and harrissa	
Soutzoukakia	£5.75
Pork and beef meatballs cooked in a tomato sauce	
Stifado [GF]	£6.95
Traditional beef casserole cooked with onions, wine vinegar, tomato & cinnamon	
Solomillo Marinado [GF]	£9.35
Marinated skewers of Rib eye Steak	
Spetzofai [GF]	£5.50
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£5.55
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Sheftalies [GF]	£6.95
A traditional Cypriot sausage, made from mince pork, herbs and spices	
Kleftico [GF]	£8.95
Succulent Lamb shank, slowly cooked until tender	

From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki:

Lamb Souvlaki [GF]	£6.95
Chicken Souvlaki [GF]	£6.55
Loukanika [GF]	£5.95
Grilled Greek pork sausage	
Paidakia [GF]	£8.25
Grilled Lamb Chop	

[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	£8.85
Layered potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£4.75
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 [GF]	£4.95
Sauteed mushrooms with lemon and garlic	
Briam [GF] [V]	£6.45
Greek style roasted potatoes, zucchini, aubergine , tomatoes & red onions	
Risotto ai funghi [GF]	£6.25
Risotto with a selection of Mushrooms	
Gigantes [V] [GF]	£4.85
Baked giant butter beans in tomato sauce	
Kolokithokeftedes [GF]	£4.95
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Falafels	£4.95
Fried chick-peas & herbs with a side of Houmous	

Sharing Platters for 2

All platers are served with a Greek Salad and Pitta Bread

Meat selection	£35.95
Lamb and Chicken Souvlakia, Loukanika, Dolmades, Halloumi and Lounza, Tzatziki.	
Fish selection	£39.95
Prawns, Mussels in a tomato sauce with Kalamari, Seabass Marides Tiganites, Taramosalata.	
Vegetarian selection	£32.95
Stuffed Mushroom, Spanakopitta, Aubergines and Zucchini, Kolokithokeftedes, Halloumi Saganaki, Houmous .	

Side Dishes

Arroz Limón [V] [GF]	£2.95
Lemon rice	
Rosemary Potatoes [GF]	£3.95
Patates Tiganites [V] [GF]	£2.95
Fried Chips	
Potato Dauphinoise	£4.95
Sliced potatoes cooked with cream and cheese	
Alioli [GF]	£1.50
Homemade garlic mayonase	
Salsa de Chilies [V] [GF]	£1.50
Pitta Bread (2) [V]	£1.80
Gluten Free Pitta Bread (2) [V] [GF]	£2.40
Greek Flat Bread (2) [V]	£2.65