

## 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

#### Patzarosalata [GF]

Diced beetroot mixed with yoghurt and garlic

#### Halloumi Saganaki [GF]

Fried Halloumi Cheese

#### Loukanika [GF]

Grilled Greek pork sausage

#### Greek Salad [GF]

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

#### Pitta Bread

#### Lavraki [GF]

Grilled Seabass fillet

#### Garides & Kalamari [GF]

Fried Prawns & Kalamari served with tarter sauce

#### Lamb Souvlaki [GF]

Grilled tender marinated pieces of Lamb

#### Chicken Kofta Kebab [GF]

Grilled minced Chicken, pepper and herbs

#### Pourgouri

Bulgar wheat, traditionally cooked with onion and tomato

**£28.95 per person**

12.00 noon to 5pm

**£31.95 per person**

from 5.00pm till close

### 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

#### Patzarosalata [GF]

Diced beetroot mixed with yoghurt and garlic

#### Halloumi Saganaki [GF]

Fried Halloumi Cheese

#### Dolmades [V] [GF]

Stuffed vineleaves with rice

#### Greek Salad [GF]

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

#### Pitta Bread

#### Kritharotto [V\*]

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

#### Kolokithokeftedes [GF]

Greek zucchini fritters, flavored with feta, fresh mint and dill

#### Falafels [V] [GF]

Fried chick-peas & herbs with a side of Houmous

#### Araka a la Polita [V] [GF]

Green pea and artichoke stew

#### Spanakopitta

Spinach and Feta, wrapped in filo pastry

#### Rosemary Potatoes [GF]

**£28.95 per person**

12.00 noon to 5pm

**£31.95 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

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

Menu Valid from 27th November - 31st December 2024

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

# 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, Olives 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 [G] [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	
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 [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	£5.95
Feta wrapped in filo served with honey and sesame seeds	
Feta a la Forno [GF]	£6.45
Baked Greek Feta cheese, with peppers, oregano and olive oil	

## Seafood

Lavraki [GF]	£11.25
Seabass fillet, served with Tartar sauce	
Htapohti 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	
Solomós [GF]	£12.00
Lightly cured, Grilled Salmon pieces with Tartar sauce	

**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!**

**For Parties of 8 or more please choose our**  
**Christmas Party Menu**

## Salads

Greek Salad [GF]	£7.95
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Village Salad [GF]	£6.95
Tomatoes, cucumber, onions and feta	
Maroulosalata [GF] [V]	£6.95
A fresh salad with lettuce, springs onions, mint and dill	

## Meat

Kotopoulo me Revi [GF]	£11.50
Chicken pieces cooked with chick peas and harrissa	
Albondigas con Queso [GF]	£9.75
Meatballs in tomato sauce topped with Manchego cheese	
Stifado [GF]	£9.50
Traditional beef casserole cooked with onions, wine vinegar, tomato and 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!	
Kleftico [GF]	£11.50
Succulent Lamb shank, slowly cooked until tender	
Lamb Tagine [GF]	£11.50
Tender pieces of lamb cooked in spices with apricots and raisins	
Loukanika [GF]	£8.00
Smoked pork sausage, made from rich red wine and aromatic spices	
Kritharaki	£8.00
Rice pasta with beef mince and tomatoes, topped with melted cheese	

## From the BBQ

Souvlaki Tender marinated pieces of meat, served with Tzatziki :	
Chicken Souvlaki [GF]	£10.45
Lamb Souvlaki [GF]	£10.95
Paidakia [GF]	£12.50
Grilled Marinated Lamb Chops	

[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	£11.50
Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£6.25
Feta cheese and spinach wrapped in filo pastry	
Stuffed Mushroom [GF]	£7.45
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [GF] [V]	£6.75
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini	£6.25
Fried in Flour and Served with Aioli	
Champiñones al Ajillo [V*] [GF]	£6.50
Sauteed mushrooms with lemon and garlic	
Kritharotto [V*]	£9.25
Orzo pasta in a roasted pepper, tomato, pine nut, cheese and garlic sauce	
Gigantes [GF] [V]	£6.75
Baked giant butter beans in tomato sauce	
Falafels [GF] [V]	£4.95
Fried chick-peas & herbs with a side of Houmous	
Kolokithokeftedes [GF]	£6.50
Greek zucchini fritters, flavored with feta, fresh mint and dill	
Araka a la Polita [GF] [V]	£8.50
Green pea and artichoke stew	

## 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]	£5.45
Patates Tiganites [GF] [V]	£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 [GF] [V]	£2.50
Pitta Bread [V]	£2.95
Gluten Free Pitta Bread [GF] [V]	£3.50
Greek Flat Bread [V]	£3.95