

Party Menus

A selection of hot and cold dishes prepared on the premises.
A sharing meal for 4 or more people. Just sit back, enjoy the experience of Mediterranean cuisine. Ideal for large parties

Meze

Tzatziki [G] - The classic Greek dip. Yoghurt, cucumber, garlic and mint
Houmous [G] - A chick pea dip blended with garlic and lemon
Tabbouleh - A fresh couscous salad
Patzarosalata [G] - Diced beetroot mixed with yoghurt and garlic
Pitta Bread

Kalamari - Deep fried golden Squid

Spanakopitta - Feta cheese and spinach wrapped in filo pastry
Halloumi Saganaki - Fried Halloumi cheese
Stifado [G] - Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon

Pork Souvlaki - Marinated pieces of meat grilled and BBQ
Pourgouri - Bulgar wheat, traditionally cooked with onion and tomato
Kritharaki - Rice pasta with beef mince and tomatoes, topped with melted cheese
Greek Salad [G] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

£16.50 per person

Vegetarian Meze

Tzatziki [G] - The classic Greek dip. Yoghurt, cucumber, garlic and mint
Houmous [G] - A chick pea dip blended with garlic and lemon
Tabbouleh - A fresh couscous salad
Patzarosalata [G] - Diced beetroot mixed with yoghurt and garlic
Pitta Bread

Kalamari - Deep fried golden Squid

Spanakopitta - Feta cheese and spinach wrapped in filo pastry
Halloumi Saganaki - Fried Halloumi cheese
Youvetsi - Rice pasta with tomato sauce, onions and peppers, topped with cheese

Okra [G] - Soft young Okra's cooked in tomatoes and herbs
Stuffed Mushroom [G] - Mushroom with halloumi cheese and herbs
Patatas Bravas [G] - Fried potatoes in a spicy tomato salsa
Greek Salad [G] - Mixed leaf, tomatoes, cucumber, onions, feta, olives

£16.50 per person

Special Meze

Tzatziki [G]
The classic Greek dip. Yoghurt, cucumber, garlic and mint
Houmous [G]
A chick pea dip blended with garlic and lemon
Tabbouleh
A fresh couscous salad
Patzarosalata [G]
Diced beetroot mixed with yoghurt and garlic
Pitta Bread

Kalamari
Deep fried golden Squid
Gambas Al Ajillo [G]
Garlic prawns with lemon and herbs

Spanakopitta
Feta cheese and spinach wrapped in filo pastry
Dolmades [G]
Seasoned lamb minced meat and rice, wrapped in vine leaves
Halloumi Saganaki
Fried Halloumi cheese
Stifado [G]
Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon

Chicken Souvlaki
Marinated pieces of meat grilled and BBQ
Pork Souvlaki
Marinated pieces of meat grilled and BBQ
Pourgouri
Bulgar wheat, traditionally cooked with onion and tomato
Kritharaki
Rice pasta with beef mince and tomatoes, topped with melted cheese
Greek Salad [G]
Mixed leaf, tomatoes, cucumber, onions, feta and olives

£19.50 per person

Please note we are unable to have a la carte dishes and party menu seated 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.
Service Charge Not included

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

YAMAS

MEZE & TAPAS



MEDITERRANEAN TAPAS DINING

5 Thurland Street, Nottingham. NG1 3DR.
www.yamasbar.co.uk Tel: 0115 950 1000
info@yamasbar.co.uk

Sharing Starters

Served with a basket of Pitta Bread

Mediterranean dips	£8.50
A small selection Tzatziki, Houmous, Taramosalata and Tirokafteri	
Yamas dips	£8.50
A small selection Tzatziki, Houmous, Tabbouleh and Patzarosalata	
Cheese & Meat Platter	£7.50
Halloumi, Mozzarella, Lounza, Salami, Chorizo and stuffed peppers	

Mezedes

Marinated Olives [G] [V]	£2.05
Tabbouleh [V]	£2.90
A fresh couscous salad	
Tzatziki [G]	£2.90
The classic Greek dip. Yoghurt, cucumber, garlic and mint	
Taramosalata	£2.90
Smoked cod roe dip with lemon	
Houmous [G] [V]	£2.90
A chick pea dip blended with garlic and lemon	
Tirokafteri	£3.10
A spicy cheese dip made from feta cheese and chili	
Patzarosalata [G]	£2.90
Diced beetroot mixed with yoghurt and garlic	
Dolmades [G]	£4.50
Seasoned lamb minced meat and rice, wrapped in vine leaves	
Halloumi Saganaki	£4.75
Fried Halloumi cheese	
Halloumi and Lounza [G]	£5.80
Grilled halloumi cheese with smoked pork loin	
Greek Feta [G]	£3.10
Greek Feta cheese, with oregano and olive oil	

Seafood

Sea Bream [G]	£6.95
Fresh pan fried Sea Bream with aioli	
Salmones [G]	£6.25
Pan fried Salmon with aioli	
Octopus [G]	£6.50
Cooked Octopus in a fresh tomato sauce	
Gambas Al Ajillo [G]	£5.50
Garlic prawns with lemon and herbs	
Kalamari	£4.90
Deep fried golden Squid	
Midia [G]	£4.75
Mussels cooked in a cream sauce	
Marides Tiganites	£4.15
Fried breaded whitebait with aioli	

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!

Salads

Greek Salad [G]	£4.15
Mixed leaf, tomatoes, cucumber, onions, feta and olives	
Cretan Salad	£3.95
Rye toast with tomatoes, feta, oregano and olive oil	
Village Salad [G]	£3.95
Tomatoes, cucumber, coriander, onions and feta	
Caper Salad [G]	£3.95
Mixed Leaf, tomatoes, cucumber, onions and capers	

Meat

Pollo a la Espanola [G]	£5.20
Chicken casserole with peppers, onions and tomatoes	
Keftethes	£4.15
Freshly made Greek style meatballs	
Stifado [G]	£5.75
Traditional beef casserole cooked with onions, wine vinegar, tomato and cinnamon	
Albondigas	£4.95
Meatballs in tomato sauce	
Loukanika [G]	£4.85
Smoked pork sausage, made from rich red wine and aromatic spices	
Spetzofai [G]	£4.65
Chorizo sausage with peppers in a spicy tomato salsa	
Kritharaki	£4.95
Rice pasta with beef mince and tomatoes, topped with melted cheese	
Lamb Tagine [G]	£5.75
Tender pieces of lamb cooked in spices with apricots and raisins	

From the BBQ

These dishes just take that little more time to be cooked

Souvlaki	
Tender marinated pieces of meat, served with Tzatziki:	
Lamb Souvlaki [G]	£6.25
Chicken Souvlaki [G]	£5.20
Pork Souvlaki [G]	£5.20
Sheftalia	£4.90
Cypriot speciality made from minced pork and herbs	

[G] - Gluten free
[V] - Suitable for vegans

Vegetarian Dishes

Moussaka	£6.95
Layers of potatoes, peppers, zucchini and aubergines topped with béchamel sauce	
Spanakopitta	£3.45
Feta cheese and spinach wrapped in filo pastry	
Stuffed Mushroom [G]	£4.35
Mushrooms stuffed with halloumi cheese and herbs	
Patatas Bravas [G] [V]	£4.05
Fried potatoes in a spicy tomato salsa	
Aubergines and Zucchini	£4.95
Fried in Flour and Served with Aioli	
Champiñones al Ajillo [G]	£3.95
Sautéed mushrooms with lemon and garlic	
Youvetsi [V]	£4.60
Rice pasta with tomato sauce, onions and peppers, topped with cheese	
Gigantes [G] [V]	£3.95
Baked giant butter beans in tomato sauce	
Yemista [G] [V]	£4.45
Peppers stuffed with rice, raisins and pine kernels	
Okra [G] [V]	£4.55
Soft young Okra's cooked in tomatoes and herbs	

Sharing Platters for 2

All platters are served with a Village Salad and Pitta Bread

Meat selection	£24.95
Pork and Chicken Souvlakia, Loukanika, Keftethes, Tzatziki.	
Fish selection	£25.95
Kalamari, Gambas Ajillo, Midia, Marides, Taramosalata.	
Vegetarian selection	£22.95
Spanakopitta, Yemista, Halloumi Saganaki, Houmous, Patatas Bravas.	

Side Dishes

Pourgouri [V]	£2.55
Bulgar wheat, traditionally cooked with onion and tomato	
Arroz Azafrán [G] [V]	£2.95
Saffron rice	
Coriander Potatoes [G] [V]	£3.35
Patates Tiganites [G] [V]	£2.65
Fried Chips	
Alioli [G]	£0.60
Homemade garlic mayonase	
Salsa de Chilies [G] [V]	£0.60
Chilli Sauce	
Pitta Bread (2)	£1.55
Gluten Free Pitta Bread (2)	£1.95
Greek Flat Bread (2)	£2.15