YAMMAS

MODERN GREEK

À LA CARTE

SALADS

BEETROOT 9
Roasted beetroot, xinomyzithra, orange, toasted walnut, fresh mint & petimezi vinaigrette.

GREEK SALAD 10
Charred & fresh tomatoes, whipped feta, pickled cucumber, Kalamata olives, capers, samphire, oregano oil & crispy paximadi.

GRILLED ZUCCHINI & ANTHOTYRO SALAD 9
Grilled zucchini & zucchini blossoms, anthotyro cheese cream, toasted pine nuts, fresh mint, lemon zest & agoureleio, with mustard and lemon dressing.

SMALL PLATES

CHARCOAL-GRILLED OYSTER MUSHROOMS 11
Marinated oyster mushrooms with olive oil and lemon, served with a fried egg and topped with pistachios.

OCTOPUS ON THE GRILL 12
Chargrilled octopus, fava beans, lemon gel, chive oil, crispy chickpeas & caramelised onions.

BOUGIOURDI CHEESE CROQUETTE 11
Crispy bougiourdi cheese croquette, tomato confit, hot pepper, oregano oil & fresh herbs.

CHARRED EGGPLANT ‘PAPOUTSAKI’ 9
Eggplant with onion svirasi, topped with gratin feta cheese to form a crust, served with capers and bell pepper purée.

SEA BASS DOLMA 15
Savoy cabbage parcel with finely chopped sea bass tartare, silky egg & lemon sauce, dill oil & fresh lemon zest.

GREEK BEEF MEATBALLS 10
Hand-rolled beef meatballs, mint & cumin, smoked tomato jus, whipped feta & crispy oregano.

SESAME CRUSTED TUNA TATAKI 15
Sesame-crusted tuna, lightly seared, served with a citrus broth of tangerine and lemon, accompanied by fresh cucumber.

CRISPY CALAMARI 11
Delicately crisp calamari, smoked garlic aioli, vibrant parsley oil.

FROM THE SEA

SEA BASS AVGOLEMONO 25
Pan-seared sea bass, silky avgolemono, roasted leek, artichoke, fennel & velvety white bean purée.

OUZO-SCENTED SPETSIOTISE MONKFISH 27
Pan-roasted monkfish tail served over a silky cauliflower purée, charred baby leeks and a vibrant tomato-based Spetsiotise salsa delicately infused with ouzo and fresh herbs.

GREEK PASTA & RISOTTO

SPANAKORIZO RISOTTO & GRATINATED MUSSELS 20
Creamy risotto cooked with traditional spanakorizo flavours, fresh spring onion and dill, topped with warm gratin mussels and a vibrant chimichurri.

SHRIMP SAGANAKI GIOUVETSI 24
Orzo pasta cooked in rich shrimp stock with tomato, feta, ouzo, hot pepper & garlic, pan-fried prawns, parsley oil, spring onion & lemon zest.

XINOHONDROS TRACHANAS 22
Creamy xinohondros trachanas, wild mushroom ragout, aged graviera, toasted hazelnut & freshly shaved black truffle.

FROM THE GRILL & OVEN

LAMB SOUVLAKI 21
Chargrilled lamb skewers, smoked Greek yoghurt, mint & oregano herb sauce, thyme jus, grilled spring onion, sweet red Florina pepper, celeriac purée & caramelised onions.

RIBEYE GIOUVETSI 36
Chargrilled ribeye, creamy Greek orzo pasta, aged graviera cheese cream, caramelised onion, crispy orzo, chimichurri herb sauce & rich beef jus.

BEEF SHORT RIB STIFADO 29
12-hour slow-braised beef short rib & onions in a Greek-style stew with red wine, cinnamon & thyme, served with silky celeriac purée.

SOUS VIDE LAMB 31
Lamb gently cooked at a low temperature, silky potato purée, wild greens, caramelised onion, lamb jus & truffle oil.

CORN-FED CHICKEN BREAST 22
Pan-roasted corn-fed chicken breast, silky potato purée, spinach, caramelised onion, deep oregano jus, crispy sage & parsley oil.

SIDES

TENDERSTEM BROCCOLI 5.5
Pistachios & petimezi dressing.

FRESH SPINACH 5.5
Olive & lemon vinaigrette.

FRIES WITH FETA CHEESE 6
Crispy fries topped with feta cheese.

KIDS

BEEF BURGER 7

PENNE PASTA 7
With a choice of cream or tomato sauce.

THE SUNDAY TABLE

ROAST BEEF 19.99

CORN-FED ROAST CHICKEN BREAST 17.99

A discretionary 12.5% service charge will be added to your bill.

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS.