

# ΨIAMAS

## NEW YEARS EVE MENU 2024

JOIN US FOR AN EVENING OF FINE FOOD, CHAMPAGNE AND ENTERTAINMENT IN TRUE YIAMAS STYLE

Glass of Prosecco on arrival

Cold Meze Platter v

Houmous, tzatziki, chilli feta dip, taramosalata, olives and bread

### STARTERS

Garides Cocktail, cold water prawns, baby gem lettuce, Marie Rose sauce, lemon

Pan fried Cypriot halloumi cheese with roasted vegetables V

Soufiko, ratatouille of Mediterranean vegetables VG

Pan fried feta cheese wrapped in phyllo pastry, honey and sesame seeds V

Calamari, floured and fried squid rings, tartare, lemon

Keftedes, traditional pork meatballs with tomato and herb sauce

Garides saganaki, prawns in tomato sauce, white wine, chilli, garlic and feta

### MAINS

Chicken Souvlaki, charcoal grilled cubed chicken breast marinated in yoghurt and lemon with new potatoes

Pork Souvlaki, charcoal grilled cubed lemon and herb pork, tzatziki and new potatoes

Beef Souvlaki, charcoal grilled cubed Surrey Farm sirloin with new potatoes

Solomos, baked salmon with Greek salsa, extra virgin olive oil and new potatoes

Kleftiko, slow cooked lamb shank and creamy mashed potato

Garides Linguine, linguine with king prawns, white wine, cherry tomato, garlic and chilli

Fresko Rigatone, rigatone pasta with courgette pesto, chilli, garlic V

### MEZE/SIDES

Chunky Chips 5 Chilli Feta Dip 7 Taramosalata 7 Creamy Mash 5 Padron Peppers 5 New potatoes 5

Roasted Veg 5 Greek salad 5 Tzatziki 7 Saffron rice 6 Houmous 7 Asparagus 7

### DESSERTS

Baklava, Traditional filo Baklava with pistachio, syrup and citrus cream

Cookie Dough - Semi baked choc chip cookie dough, vanilla ice cream and chocolate chips

Sticky Toffee Pudding - Toffee pudding with vanilla ice cream and caramel sauce

Yiamas Espresso Martini - Eristoff vodka, coffee liqueur, baileys, espresso shot

**2 COURSE 135 - 3 COURSE 145**

*Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable. Menu subject to change without prior notice.*