Yamama
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BREAKFAST & BRUNCH

BREAKFAST PLATES

Shakshuka 14
Poached eggs, chopped tomatoes sauce with sautéed garlic, served with flat bread.

Yamama's Eggs 14
Poached eggs, garlic labneh, dried onions, chilli oil, and Za'atar. Served with toast.

English Breakfast 15.5
Sourdough, Cumberland sausages, bacon, poached eggs, beans, hash browns, tomato, mushrooms.

Halal English Breakfast 15.5

Yogurt Bowl 8
Seasonal fruit, date molasses, tahini and seeds.

Freekeh Salad Bowl 10
Freekeh, mixed leaves, cucumber, cherry tomatoes, pomegranate, herbs & a lemon dressing.

Grandma Zait & Zaatar (V) 10.9
My grandma's blend of thyme, sumac, and toasted sesame seeds mixed with extra virgin olive oil.

Open Lamb Shawarma 16.5
Flat bread, lamb, hummus, leafy greens, sumac red onion, tahini, pomegranate seeds.

ON SOURDOUGH

Smashed Avo (N) 12
Avocado, feta, pine nuts & pomegranate molasses dressing.

Eggs & Mushrooms 14
Hummus, sautéed mushrooms, two poached eggs with Za'atar dressing.

Hot Honey Halloumi (N) 15.5
Halloumi, beetroot hummus, hot honey & pistachio.

Smashed Falafel (V) 13
Hummus, fried aubergine and falafel.

Brisket Pastrami 13
Cured beef brisket, hummus, crispy onion, yogurt mint sauce and chilli sauce.

WRAPS & SANDWICHES

Add chips for +4

Chicken Shawarma Wrap 9.5
Chicken, cheese, garlic sauce, with a side of salad.

Falafel Wrap (V) 9
Hummus, falafel, tomato, cumin, tahini, salad.

Club Sandwich 13
Chicken, bacon, rockets, cheese, garlic mayo.

MEZZE *Made for sharing*

Hummus (V) (N) 6.5
Chickpeas, tahini, pine nut.

Beetroot Hummus (V) (N) 7

Lamb Hummus (N) 9

Baba Ghanoush (V) 8
Roasted eggplants, garlic, tahini.

Muhammara (V) (N) 8
Red peppers, walnuts, breadcrumbs.

Honey Grilled Halloumi (VE) 7.7

Falafel (V) 7
5 crispy golden-brown falafel.

Lentil Soup (V) 7
Served with flat bread.

Cajun Chips (V) 6

Flatbread (V) 3.5

Labneh wa Makdous (VE) (N) 8
Strained yoghurt, cured aubergine & walnuts.

EXTRAS

Poached Eggs	3
Cumberland Sausage	4
Halal Sausage	4
Bacon	3
Hash Brown	4
Gluten Free Toast	2
Sourdough Toast	2.5

(V) Vegan (VE) Vegetarian (N) Nuts (GF) Gluten-free options available

Please let us know if you have any allergies.
Our meats are halal except the bacon.
A 10% service charge will be applied to your bill.

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EVENING MENU

COLD MEZZE

Small plates, made for sharing

Hummus (V) (N) 6.5
Chickpeas, tahini, pine nut.

Beetroot Hummus (V) 7
Roasted beetroot, chickpeas, tahini.

Baba Ghanoush (V) 8
Roasted eggplants, garlic, tahini.

Muhammara (V) (N) 8
Red peppers, walnuts, breadcrumbs.

Fattoush Salad (V) 6
Mixed leaves, tomato, cucumber, sumac onion, crispy bread.

Burrata Makdous (N) 9
Cured eggplant with toasted walnuts, topped with thyme.

HOT MEZZE

Lamb Hummus (N) 9
Chickpeas, tahini, lamb, pine nut.

Honey Halloumi (N) 7.7
Halloumi, hot honey, pistachio.

Crispy Breaded Prawns 8

Falafel (V) 7
5 crispy golden-brown falafel.

Kibbeh (N) 8
Bulgur wheat, onions, ground beef, walnuts.

Vine Leaves (V) 8
Stuffed with rice.

Lentil Soup (V) 7
Served with flat bread.

Fattet Zahra (V) 8
Roasted cauliflower, tahini, crispy bread, sumac and herbs.

Za'atar Chips (V) 7
Crispy chips tossed in za'atar, sumac & sea salt.

AKEL BEITI

Traditional home-cooked dishes

Tahini meat balls 17
Beef meatballs, tahini sauce, potatos.

Braised Lamb Makloubeh (N) 19
Aromatic rice, aubergine, potato & pine nuts.

Chicken Freekeh 18
Smoky freekeh, chicken thigh & seasonal vegetables.

Mujadara (V) 13
Bulgur, lentils & caramelised onions.

Stuffed Cabbage 18
Rice, beef, dill.

COCKTAILS & MOCKTAILS

Bloody Mary	12
Espresso Martini	12
Mimosa	8.5
Aperol Spritz	11
Margarita	11
Spicy Marg	12
Mojito	12

Ask for our wine list

SOMETHING SWEET?

Ask us about today's homemade desserts.

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DRINKS MENU

COFFEE

Americano	3.6
Double Espresso	3.2
Cappuccino	4.1
Latte	4.3
Flat White	4
Cortado	3.7
Mocha	4.8
Machiato	3.5
Arabic Coffee	5

SPECIAL LATTES

Spanish Latte	4.9
Cinnamon Roll Latte	6
Pumpkin Spice Latte	5.2
Biscoff Latte	5.4
Pistachio Latte	5.6
Matcha Latte	4.9
Date Latte	6

TEA

English Breakfast Tea	3.5
Earl Grey	3.8
Chamomile Flowers	3.8
Peppermint	4
Arabic Mint Tea	4.5
Karak Tea	4.6
Chai Latte	4.8

JUICES & REFRESHMENTS

Fresh Orange Juice	4.5
Apple Juice	3.2
Orange Juice	3.2
Lemonade	3.7
Blood Orange Lemonade	3.7
Passion Fruit Lemonade	3.7
Kombucha	4.7
Coke	3.2
Coke Zero	3.2

ALTERNATIVE MILKS & SYRUPS

Oat – Soya – Coconut	0.6
Vanilla – Caramel – Hazelnut	0.6
Honey	0.8

COCKTAILS

Yamama Star Martini	12
Biscoff Martini	12
Mojito	12
Espresso Martini	12
Tipsy Tiki	12
Pink Habibi	11
Negroni	11
Margarita	11
Piña Colada	12
Spicy Margarita	11
Pistachio Martini	13
Bloody Mary	12
Aperol Spritz	11
Campari Spritz	11
Limoncello Spritz	11
Bellini (Strawberry/peach)	11

WINES

	125ml	Bottle
WHITE WINE		
Passatempo Vinho Verde	8.5	35
Gran Cerdo Viura Blanco	9	40
RED WINE		
Gran Cerdo Tempranillo	9.5	42
Château Heritage Red	10.5	50
CHILLED RED WINE		
L'Artiste Rouge	9.6	42
ORANGE WINE		
L'Artiste Orange	9.8	46
ROSÉ		
Bello Rosé Pinot Grigio	8.5	46

PROSECCO

Bottle	35
Glass	10

BEERS

DRAFT

Baltic Pilsner	6
Baltic Pale	6

BOTTLED

Peroni	5
Corona	5
Cider	6

0% beer instead of cider

DRINKS CAN BE HOT OR COLD

Please note, an optional 10% service charge is automatically applied.