

# Yamas<sup>®</sup>

*mezé restaurant & weinbar*



„you say Tapas -  
we say Mezé“

It is our passion to present you with Greek cuisine in a way that you may only know from Greece.

Let yourself be inspired by our mezédes and share them! Because mezé happiness doubles when you share!

Also discover our bottled wine list – probably the best Greek wine list in the region!

## Let's start with ...

### Yamas Tonic 6,90/0,2l

Our Savatianó wine is made with tonic water & lime. The perfect aperitif.

... or ...

### Mastícha Lime 7,90/0,2l

The refreshing Greek aperitif with Mastícha liqueur, lime, mint, ice and a dash of soda.

## Cold mezédes

### 1. Tzatzíki 5,80 7, 12

Greek yogurt · Cucumber · Garlic · Love

### 2. Trilogía Krémes 9,60 1, 4, 7, 9, 12

Three kinds of creams:  
Skordaliá potato-garlic puree · Tyrosaláta · Kréma Fassoláda bean cream

### 3. Mezé Pikilía 8,60 7

Greek Olive Trilogy · Mizíthra Cheese Cream · Dried tomato · Chillí

### 4. Tyrosaláta 6,80 1, 3, 7

White Féta Cream with Greek Yogurt · Croutons

### 5. Skordaliá 6,80 12

Mashed potatoes and garlic · Walnuts

### 6. Kréma Fassoláda 7,40 4, 9, 12

Traditional bean cream with smoked fish from Greece.

### 7. Pitoúles 3,60 1

Píta Bread Corners · Wheat and whole grains · Grilled · Olive oil · Greek oregano

### 8. Fáva Santoríni 6,90 12

Santoríni-style Fáva bean puree with caramelized onions and Krítamo sea fennel from Syros

### 10. Additional bred 1,00 1

## Salads

### 11. Ospríon Salad 7,40 12

Greek Legume Salad

### 12. Pantsária Saláta 7,40 7, 8, 12

Beetroot · Cream of Manoúri cheese · Pine nuts · Arugula · Olive oil · Balsamic vinegar

### 13. Saláta Bowl Mylos 11,80 1, 7, 11, 12

Salad · Quinoa · Vegetables · Fruits · Halloumi Cheese · Cretan Dákos croutons · Sesame seeds · Honey vinaigrette · Pomegranate syrup (vegan without Halloumi and Féta)

### 14. Choriátiki 10,80 7

Farmer's salad · Tomatoes · Cucumber · Bell pepper · Onions · Capers · Kalamáta olives · Cretan olive oil · Féta · Greek oregano (vegan with Féta alternative)

### 15. Saláta Gaia 7,40 1, 7, 8, 9, 12

Bulgur salad · Beetroot · Walnuts · Pomegranate syrup · Féta snow (vegan without Féta snow)

## Warm mezédes

### 30. Dolmadorisótto 9,80 7, 8, 12

Risotto cooked with Xinómavro vine leaves and herbs · traditional sheep yoghurt · Raisins · Pine nuts (vegan without sheep yoghurt)

### 31. Lachaniká 7,90 9

Grilled vegetables · Lemon Olive Oil · Greek oregano · Basil oil (vegan)

### 32. Stifádo Manitária 9,80 12

Mushrooms · Stifádo onions and Silver onions in Mavrodaphne red wine sauce

### 33. Kolokithokeftédes 7,40 1, 3, 7

Zucchini pancakes with herbs and Féta · Tzatzíki

### 34. Revithoboukiés 6,90 1, 9, 12

Chickpea Balls · Traditional herb tomato sauce · Grated Féta (vegan without Féta)

### 35. Patátes Tiganités 3,90 7

Fried potato slices · Greek sea salt · Oregano (with graviera cheese +1,20)

### 36. Keftedákia Vegan 6,90 1, 3, 7

Traditional noodles with vegan "minced meatballs" in Smirnéika tomato sauce (vegan without Mizíthra cheese and noodles)

### 37. Moussakás Veggie 8,40 1, 3, 7, 9, 11, 12

Vegetarian eggplant casserole · Potatoes · Greek yoghurt béchamel cream · Sesame

## Cheese mezédes

**20. Tiropitákia** 5,90 \_\_\_\_\_ **1, 7**

Filo puff pastry · Féta cream filling

**21. Metsovóne Kantaífi** 8,90 \_\_\_\_\_ **1, 3, 7, 12**

Smoked cheese from Métsovo in angel hair dough · Tomato and pepper jam

**22. Saganáki Sousámi** 8,40 \_\_\_\_\_ **1, 3, 7, 11**

Original Féta · Crispy sesame breading · Honey Sauce

**23. Veganáki** 8,60 \_\_\_\_\_ **1, 9, 12**

Vegan Féta & cheese alternative in a pan · Spicy · Onions · Bell pepper · Olives · Grilled bread

(also original with real Féta and Kefalotyri cheese)

## Fish mezédes

**40. Kalamarákia** 8,60 \_\_\_\_\_ **1, 4, 14**

Calamari · Greek deep fried · Lemon

**41. Oktapódi** 15,60 \_\_\_\_\_ **4, 12, 14**

Octopus · Grilled · Grey sepia Fáva · Capers · Onions · Greek oregano

**42. Gavros** 8,40 \_\_\_\_\_ **1, 4**

Anchovies · Deep fried · Lemon

**43. Garídes Saganáki** 12,20 \_\_\_\_\_ **2, 4, 7, 9**

Prawns Saganáki · Vegetables · Féta · Oúzo · Herbs · Tomato and herb sauce

**44. Garídes Skordátes** 12,20 \_\_\_\_\_ **4, 9, 12, 14**

Prawns · Bell pepper · Fresh herbs · Black garlic from Vólos · Fried in olive oil

**45. Tsipóúra Filéto** 9,60 \_\_\_\_\_ **1, 4, 7, 9, 12**

Sea bream fillet · Fried · Celery puree · Basil oil · Kalamáta olive crumble

## Liquid desserts

**Tentura** 3,00/2cl

An intense herbal and cinnamon liqueur from Patras with a round, spicy, oriental taste.

**Masticha** 3,00/2cl

A clear liqueur, obtained from the resin of the pine trees of the island of Chíos. Its aroma is reminiscent of fresh, sweet carrots and rosemary. Served with an ice cube.

**Limoncello Katsaros** 3,50/2cl

From the oldest distillery in the world (since 1856) · Soft, with a wonderfully crisp sweetness and a full citrus taste.

## Meat mezédes

**50. Souvlákia Chiriná** 7,80 \_\_\_\_\_ **1**

Three traditional pork souvláki skewers · Grilled

**51. Pulled Pork Gýros** 7,90 \_\_\_\_\_ **1, 7, 10, 12**

Pulled Pork Gýros · Cypriot pita bread · Tzatzíki

**52. Kotópoulo** 9,50 \_\_\_\_\_ **1, 10, 12**

Marinated Wellfoort Chicken Slices · Grilled · House spice

**53. Souvláki Black Angus** 12,60 \_\_\_\_\_ **9**

Black Angus beef souvláki (ca.100 g) from our Greek importer · Grilled vegetables · Sea salt

**54. Biftékia** 7,80 \_\_\_\_\_ **1, 3, 7, 10**

Grilled minced steaks of three kinds of minced meat · Cypriot pita bread · Féta mousse

**55. Stekákia** 9,80 \_\_\_\_\_ **1**

Grilled lamb shank · Greek oregano

**56. Riganáto** 9,80 \_\_\_\_\_ **1, 12**

Pork tenderloin tips from the pan · Bell pepper · Greek oregano · Olive oil · Lemon

## Desserts

**60. Soufflé Lava** 6,90 \_\_\_\_\_ **1, 3, 7, 8**

Chocolate dough · Soft core made of melted chocolate (with vanilla ice cream +1,20)

**61. Yaoúrti mé Méli** 5,90 \_\_\_\_\_ **7, 8**

Greek yogurt classic · Walnuts · Greek Honey

**62. Rizógalo** 7,80 \_\_\_\_\_ **1, 7**

Fluffy Yamas-style rice pudding · Sour cherry jam · Greek mocha crumble

**63. Mousse Halvá** 6,90 \_\_\_\_\_ **1, 8, 11**

Halvá mousse (sesame speciality from Macedonia) · Baklavá Fílo leaves (vegan)

**64. Galaktompoúreko Deluxe** 8,90

Galaktompoúreko Mille Feuille · Lemon milk cream in layers with crispy Fílo puff pastry sheets · with ginger syrup \_\_\_\_\_ **1, 3, 7, 8**

**65. Epilogí Epidórpion** 8,90

Dessert Trilogy · Rizógalo · Mousse Halvá · Galaktompoúreko \_\_\_\_\_ **1, 3, 7, 8, 11**

## Ideal for larger groups: our „Flying mezé“

per person 33,50

You can expect a wide selection of our most popular mezédes in several courses.

Also available as a vegetarian version ·

Without prawns and dessert per person 28,50

## White wines by the glass

### Yamas White · Samartzís

Grape Varieties: Kontoura & Malagouziá, from Thebes

The light, fruity, delicious Yamas house wine from our friend Panos.

5,00/0,15l · 19,50/0,75l

### Moschofílero Feast · Seméli

Grape Varieties: Moschofilero, from the Peloponnese

Elegant aromas of lychee, lemons, rose scent. Fruity and refreshing – not only in summer!

5,30/0,15l · 21,50/0,75l

### Atma White · Thymiopoulos

Grape Varieties: Malagouziá & Xinómavro, from Naoussa

Almost bio-dynamic. Charming, welcoming.

5,80/0,15l · 24,50/0,75l

### Savatianó · Papagiannakos

Grape Varieties: Savatianó, from Markópoulo in Attica

Fresh, fruity white wine with apple scent and delicate citrus aromas, very subtle acidity and refreshingly little residual sugar.

6,30/0,15l · 26,50/0,75l

## Rosé wine by the glass

### Yamas Rosé · Samartzís

Grape Varieties: Kontoura & Syrah, from Thebes

It is not without reason that we have been a rosé classic for a long time.

5,20/0,15l · 20,50/0,75l

## Red wines by the glass

### Yamas Red · Samartzís

Grape Varieties: Merlot & Syrah, from Thebes

Well structured, with crisp tannins and a long-lasting finish.

5,00/0,15l · 19,50/0,75l

### Agiorgítiko Feast · Seméli

Grape Varieties: Agiorgítiko, Peloponnes

Low tannin and acidity, therefore soft fruity and gentle.

5,30/0,15l · 20,50/0,75l

### Atma Red · Thymiopoulos

Grape Varieties: Mandilaria from Santoríni & Xinómavro from Naoussa

An ingenious blend. Dense and opulent fruit, acidic and complex.

5,80/0,15l · 24,50/0,75l

### Premno · Tátsis

Grape Varieties: Xinómavro & Negóska from Goumenissa in Macedonia

Full, rich, delicious, berry and elegant natural wine. This is what it tastes like when tannins melt.

6,80/0,15l · 32,00/0,75l

We have many other excellent wines on our wine-list. We are happy to help you with your choice!

## Drinking Oúzo ...

Drinking Oúzo is an art! Enjoy Oúzo as the perfect aperitif. On ice or diluted with a little water, Oúzo is also a wonderful companion to your mezédes.

### Sans Rival 4,80/4cl

Mild, with almond nuances in the finish.

### Plomari 4,80/4cl · 12,50/0,2l-bottle

From Lésbos. Pure in taste.

### Barbagiánni 5,50/2cl · 15,00/0,2l-bottle

One of the best Oúzos in the country from the island of Lésbos.

### Babatzim 5,50/4cl

Anise, mastic, cinnamon, cloves, coriander, mint and others found their way into the stills. Top!

### Jivaeri Triple 5,50/4cl · 14,00/0,2l-bottle

distilled with 14 herbs & seeds. Very fine aroma.

### Matarelli 14,00/0,2l-bottle

Fine Oúzo from Lésbos with organic anise.

## Tsípouro

Greek distilled tradition in a glass

### Zacharia 5,80/4cl · 16,00/0,2l-bottle

Organic Tsípouro. Velvety, full-bodied, fruity. by our friend Stelios.

### Agionéri 4,20/2cl

Barrel-aged with slightly spicy aromas.

### Katsaros „Black Label“ 3,80/2cl

Double distillation, fresh bouquet.

### Kreta Raki 3,80/2cl

Pure pomace from the island of Crete. Classic!

### Idoniko 3,80/2cl

Traditional pomace brandy processed with anise.

### Methexis 4,50/2cl

Aromas of rose, lemon and orange blossom.

### Methexis Cigar 6,60/2cl

Exceptional Barrique Pomace Brandy

Mezé happiness doubles when you share! Follow us and share your enthusiasm on Instagram!

Post and link your mezédes to

Instagram [yamas\\_meze\\_dortmund](https://www.instagram.com/yamas_meze_dortmund)

#greekfoodlovers #mezelovers  
#greekwinelovers



## Before

### Peleano · Wine Sprizz

Light aromatic Moschofilero wine sprizz from the Peloponnese with delicate bubbles and aromas of white flowers and lime.

6,90/0,15l · 34,00/0,75l

### Otto Athens Vermouth 6,50/5cl

Elegant Vermouth from Athens

### Aperol Sprizz 7,50/0,2l

### Lillet Wild Berry 7,50/0,2l

### Athenian Sprizz 7,90/0,2l

Otto Athens Vermouth · Secco · Tonic Water · Orange · on ice

## Alcohol-free alternative

### Cuvée Nr. 23 · J. Geiger 6,50/0,15l

Dominant freshness of rhubarb with light scent of apple and rose blossoms. Fresh apple, present and persistent acidity of dock and oxalis with a tart finish. Playfully tingling on the tongue.

## Non-alcoholic beverages

### Purezza Premium Water

Silent or Loud · in a bottle

3,00/0,35l · 5,60/0,75l

as a flat rate per table = 3.50 per person at the table

### Selters 6,50/0,75l

Classic oder Natural

### Pepsi Cola/Pepsi Zero 2,90/0,2l · 4,20/0,4l

### Mirinda/7Up 2,90/0,2l · 4,20/0,4l

### Loux Vissinada/Portokaláda 3,40/0,25l

Greek cherry/orange lemonade

### Schweppes chininhaltig 2,90/0,2l

Bitter Lemon, Tonic Water or Ginger Ale

### Vita Malz 3,50/0,33l

### Granini Apple-/Orange Juice /-

### Spritzer 3,00/0,2l · 5,30/0,4l

### Granini Maracujasaft/-Spritzer

3,20/0,2l · 5,60/0,4l

## Beers

### BRINKHOFF's No. 1 3,00/0,25l · 4,80/0,4l

### Hövels 4,20/0,3l

### Büble wheat beer 5,60/0,5l

light, dark or alcohol-free

### Brinkhoff's Non-Alcoholic 3,80/0,33l

## Afterwards

### Mastícha liqueur Vertana 3,00/2cl

Tentura Cinnamon liqueur from Patras 3,00/2cl

### Grace Gin 7,90/4cl

From Greece and from grapes.

### Mataroa Gin 7,90/4cl

Greek gin with Mediterranean influences.

### Mataroa Pink Gin 7,90/4cl

Greek Pomegranate Meets Egyptian hibiscus.

### Mastiqqin 7,90/4cl

Gin with Mastícha from Chíos. Impressive combination.

### Metaxa\*\*\*\*\* 3,50/2cl

### Metaxa\*\*\*\*\* 4,00/2cl

### Metaxa Grand Fine 6,00/2cl

### Metaxa Reserve 6,50/2cl

### Ramazzotti/Averna 3,50/2cl

### Baileys/Amaretto Disaronno 3,00/2cl

### Havana Club 3 Years 6,00/4cl

### Havana Club 7 Years 7,00/4cl

### Tequila José Cuervo 3,50/2cl

### Johnnie Walker Red Label 6,00/4cl

### Johnnie Walker Black Label 7,00/4cl

### Whisky Talisker Single Malt 8,00/4cl

For long drink orders, we charge a surcharge of 1.50 for the soft drink

You can find more  
great drinks on our **Cocktail card !**

## Coffee & Co. Caffeinated

### Espresso · Dersut Caffè 2,40

### Espresso Macchiato 2,80

### Cappuccino 3,40

### Latte Macchiato 4,00 (with caramel syrup +0,70)

### Cup of coffee Americano 2,80

### Greek mocha 3,30

Craft Mocca by Apostolidis

### Frappé/Freddo Espresso 3,90

### Freddo Cappuccino 4,50

### Hot chocolate 2,90

### Cretan Organic Tea 3,50 (different varieties)

### Organic Black Tea 3,20

## Allergens according to the Allergen regulation

- |                             |                        |                              |
|-----------------------------|------------------------|------------------------------|
| 1 Cereals containing gluten | 6 Soybeans             | 11 Sesame seeds              |
| 2 Shellfishes               | 7 Milk (incl. lactose) | 12 Sulfur dioxide / Sulfites |
| 3 Eggs                      | 8 Nuts/pulse           | 13 Lupine                    |
| 4 Fish                      | 9 Celery               | 14 Molluscs                  |
| 5 Peanuts                   | 10 Mustard             |                              |