YEMEN HEAVEN

MENU

"The table is a place of peace"

A reflection of the Yemenite view of meals as moments of connection and harmony.

Guided by the vision of founder Muna, Yemen Heaven is redefining Yemenite cuisine, bringing a long-overlooked culinary tradition to the global stage. With deep respect for heritage and an uncompromising commitment to quality, every dish is crafted from the finest ingredients, preserving the flavours and techniques passed down through generations.

Elevating Yemenite gastronomy and paving the way for its rightful place in the world of fine dining, Yemen Heaven offers more than just a meal—it is an experience that lingers. A bridge between generations, it stands as a testament to craftsmanship, resilience, and the timeless art of gathering over food.

Welcome to Yemen Heaven, where heritage is preserved, craftsmanship is celebrated, and every table brings people together.

MEZZE

DIPS *Served with flatbread or cruditées; Upgrade to Khubz - 3*	**Hummus**	*Chickpeas, creamy tahini, lemon, and olive oil* ***(vg) (gf) (s)***	*7*
	Truffle Hummus	*Chickpeas, creamy tahini, lemon, and truffle* ***(vg) (gf) (s)***	*10*
	Lamb Hummus	*Chickpeas, creamy tahini, lemon, and olive oil, topped with ground beef and lamb* ***(gf) (s) (n)***	*12*
	Baba Ganoush	*Smoked aubergine, delicately charred and enriched with tahini* ***(vg) (gf) (s)***	*7*
LIGHT DIPS	**Sahawiq**	*A blend of cheeses with chilli, tomatoes, garlic, and herbs* ***(v) (gf)***	*5*
	Khiyar b' Laban	*Creamy, savoury yoghurt with garlic, herbs, and cucumber* ***(v) (gf)***	*4*
	Bisbas	*A blend of tomatoes, coriander, garlic, and chilli* ***(vg)***	*2*
SALADS	**Shafoot**	*Lettuce, tomato, spicy minty yoghurt dressing, wholemeal bread, and pomegranate* ***(v)***	*7*
	Fattoush	*Romaine lettuce, radish, tomatoes, golden fried pita, and pomegranate molasses* ***(vg)***	*7*
	Tabboula	*Chopped parsley, bulgur wheat, mint, lemon and extra virgin olive oil* ***(vg)***	*7*
SOUP	**Adas**	*Velvety lentil, herbs, golden fried pita, and sumac* ***(vg)***	*7*
	Maraq	*Lamb broth infused with aromatic spices* ***(gf)***	*5*

CRIPSY BITES	**Falafel**	*Golden-fried split broad bean fritters with herbs, served with bread, salad, and tahini* ***(vg) (s)***	*15*
	Kibbah	*Bulgur wheat shells filled with minced lamb, onions, and pine nuts* ***(n)***	*10*

MEZZE PLATTERS

Served with flatbread or cruditées; Upgrade to Khubz - 3	**For 2**	*Baba Ganoush, Hummus, Shafoot, Fattoush, and Spiced Olives*	*17*
	For 4	*2x Baba Ganoush, 2x Hummus, Shafoot, Fattoush, Spiced Olives, Sahawiq, and Khiyar b' Laban*	*29*
	Mezze Trio	*Falafel, Tabboula, Baba Ganoush, or Hummus*	*14*

SAVOURY PASTRY

Add Feta cheese - 2	**Zaatar Manousha**	*An aromatic blend of wild thyme, toasted sesame, and tangy sumac infused with extra virgin olive oil* ***(vg) (s)***	*15*
	Spinach Manousha	*Zesty spinach with sundried tomatoes, pomegranate molasses, and red onions* ***(vg)***	*15*
	Cheese Manousha	*A blend of cheddar and mozzarella* ***(v)***	*15*

(v) vegetarian ***(vg)*** vegan ***(gf)*** gluten-free ***(n)*** nuts ***(s)*** sesame ***(e)*** eggs

MAINS

STEWS ON STONE *Choose a side of Khubz or rice - 4*	**Fahsa** *Signature Dish*	*Slow-cooked lamb stew with aromatic spices and fenugreek* ***(gf)***	*22*
	Salta	*A seasonal vegetable stew infused with traditional spices, lamb broth, and fenugreek* ***(gf) (e)***	*18*
	Fool	*Slow-cooked fava beans, caramelised aromatics, and zesty lemon juice* ***(vg) (gf)*** *Add Feta cheese for £2*	*17*
MANDI *Served with rice, fresh salad, and bisbas*	**Lamb**	*Slow-cooked lamb on the bone* ***(gf)***	*26*
	Chicken	*Slow-cooked chicken on the bone* ***(gf)***	*20*
	Seabass	*Oven-baked seabass fillet marinated in garlic and spices* ***(n) (gf)***	*22*

SIDES

Khubz	*Signature freshly baked homemade bread* ***(s) (vg)***	*4*
Mandi Rice	*Our specialty rice* ***(gf) (vg)***	*4*
French Fries		*5*

DESSERT

CLASSICS *Add vanilla ice cream - 2*	**Areeka**	*Bread, mashed dates, cream, topped with nuts and black sesame seeds* ***(v) (n) (s)***	*10*
	Um Ali	*Bread, cream, coconut, and raisins, topped with nuts and pistachio* ***(v) (n)***	*10*
	Kunafah	*Soft, melted cream cheese and shredded filo dough, soaked in syrup and topped with pistachio* ***(n) (v) (s)***	*10*
MORE	**Affogato**	*Espresso, vanilla ice cream*	*6*

While we take steps to minimise the risk of cross-contamination, we cannot guarantee that any of our products are completely free from specific allergens. Please ask your waiter for more information before ordering.