

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

<b>Hummus</b>	Chickpeas, creamy tahini, lemon, and olive oil <b>(vg) (gf) (s)</b>	7
<b>Truffle Hummus</b>	Chickpeas, creamy tahini, lemon, and truffle <b>(vg) (gf) (s)</b>	10
<b>Lamb Hummus</b>	Chickpeas, creamy tahini, lemon, and olive oil, topped with ground beef and lamb <b>(gf) (s) (n)</b>	12
<b>Baba Ganoush</b>	Smoked aubergine, delicately charred and enriched with tahini <b>(vg) (gf) (s)</b>	7

### LIGHT DIPS

<b>Sahawiq</b>	A blend of cheeses with chilli, tomatoes, garlic, and herbs <b>(v) (gf)</b>	5
<b>Khiyar b' Laban</b>	Creamy, savoury yoghurt with garlic, herbs, and cucumber <b>(v) (gf)</b>	4
<b>Bisbas</b>	A blend of tomatoes, coriander, garlic, and chilli <b>(vg)</b>	2

### SALADS

<b>Shafout</b>	Lettuce, tomato, spicy minty yoghurt dressing, wholemeal bread, and pomegranate <b>(v)</b>	7
<b>Fattoush</b>	Romaine lettuce, radish, tomatoes, golden fried pita, and pomegranate molasses <b>(vg)</b>	7
<b>Tabboula</b>	Chopped parsley, bulgur wheat, mint, lemon and extra virgin olive oil <b>(vg)</b>	7

### SOUP

<b>Adas</b>	Velvety lentil, herbs, golden fried pita, and sumac <b>(vg)</b>	7
<b>Maraq</b>	Lamb broth infused with aromatic spices <b>(gf)</b>	5

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

## MEZZE PLATTERS

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

## SAVOURY PASTRY

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

## MAINS

### STEWES 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

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

the 1990s, the number of people in the world who are undernourished has increased from 600 million to 800 million (FAO 2001).

There are a number of reasons for this increase. One of the main reasons is the increase in the world population. The world population has increased from 5 billion in 1987 to 6 billion in 2000, and is projected to reach 9 billion by 2050 (FAO 2001). This increase in population has led to an increase in the demand for food, which has led to an increase in the number of people who are undernourished.

Another reason for the increase in the number of people who are undernourished is the increase in the number of people who are living in poverty. The number of people who are living in poverty has increased from 1 billion in 1987 to 1.5 billion in 2000, and is projected to reach 2 billion by 2050 (FAO 2001). This increase in poverty has led to an increase in the number of people who are undernourished.

A third reason for the increase in the number of people who are undernourished is the increase in the number of people who are living in rural areas. The number of people who are living in rural areas has increased from 2 billion in 1987 to 3 billion in 2000, and is projected to reach 4 billion by 2050 (FAO 2001). This increase in rural population has led to an increase in the number of people who are undernourished.

There are a number of ways in which the number of people who are undernourished can be reduced. One way is to increase the production of food. This can be done by increasing the number of people who are working in agriculture, by increasing the number of people who are working in food processing, and by increasing the number of people who are working in food distribution.

Another way to reduce the number of people who are undernourished is to increase the number of people who are living in poverty. This can be done by increasing the number of people who are working in the private sector, by increasing the number of people who are working in the public sector, and by increasing the number of people who are working in the non-profit sector.

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There are a number of challenges that must be overcome in order to reduce the number of people who are undernourished. One of the main challenges is the increase in the world population. This increase in population has led to an increase in the demand for food, which has led to an increase in the number of people who are undernourished.

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