"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	Hummus	Chickpeas, creamy tahini, lemon, and olive oil (vg) (gf) (s)	7
flatbread or cruditées; Upgrade to Khubz - 3	Truffle Hummus	Chickpeas, creamy tahini, lemon, olive oil 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)	4
SALADS	Shafoot	Lettuce, tomato, spicy mint yoghurt dressing, wholemeal bread, and pomegranate (v)	7
	Fattoush	Lettuce, radish, tomatoes, golden fried pita, garlic confit 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

CRISPY BITES	Falafel	Golden-fried split broad bean patties with herbs, served with bread, salad, and tahini (vg) (s)	15
	Kibbah	Bulgur wheat shells filled with spiced minced lamb, onions, and pine nuts (n)	10
MEZZE P	LATTERS		
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	15
SAVOUR	Y 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

MAINS

STEWS ON STONE	Fahsa Signature Dish	Slow-cooked lamb stew with aromatic spices and fenugreek (gf)	22
Choose a side of Khubz or rice - 4	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 - 2	17
MANDI	Lamb	Slow-cooked lamb on the bone (gf)	26
Served with rice, fresh salad, and bisbas	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		_

DESSERT

	Madagascan Vanilla Id	ce Cream	5
MORE	Affogato	Espresso, vanilla ice cream	6
	Kunafah	Soft, melted cream cheese and shredded filo dough, soaked in syrup and topped with pistachio (n) (v) (s) Add vanilla ice cream - 2	10
	Um Ali	Bread, cream, coconut, and raisins, topped with nuts and pistachio (v) (n)	10
CLASSICS	Areeka	Bread, mashed dates, sesame oil, cream, topped with nuts and black sesame seeds (v) (n) (s)	10

