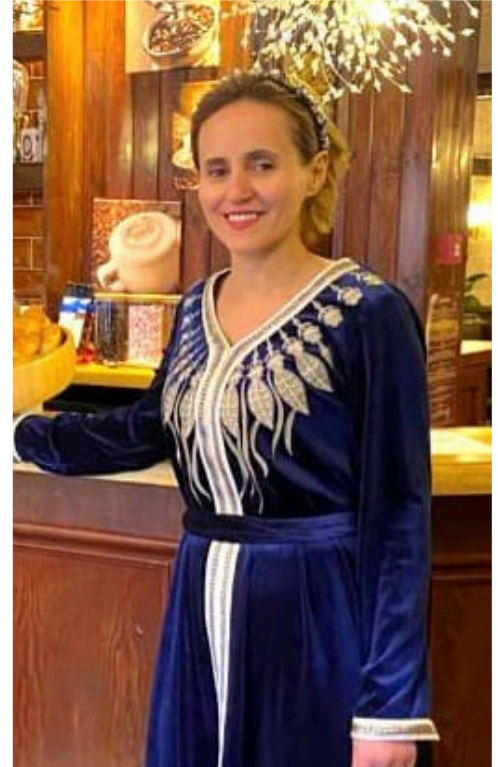


Our Story

In 2017, Muna and her family moved to the UK for a fresh start and better opportunities for her five kids. Muna had a strong dream: to open a cosy restaurant where she could share her lifelong love for cooking. Her favourite part of the day was having her family gather around the table, enjoying a hearty meal and sharing stories about their day. She wanted to spread that same love and comfort to her community so they could experience the same joy too. Muna felt lucky to share this slice of heaven with her beloved children and believed that everyone should have the chance to enjoy life's simple pleasures.

So, she embarked on this journey to create a special place for her community, even though they faced many (many!) tough challenges along the way. With the help of her family and the kindness of those around them, they came together to create "Yemen Heaven."



This independent restaurant finally opened its doors in 2022 - but was dreamt about for more years than Muna would care to admit! Every dish at Yemen Heaven is made with so much love and the wisdom passed down through generations of talented family cooks. With a bit of luck, you might see her pottering around the restaurant so feel free to say hello. Well, that's if she gives herself a break! Muna herself is from the city of Taiz in Yemen, a place renowned for its rich culinary heritage that traces its roots back to the 12th century. This heritage isn't just about food; it is a part of our family's identity and history. With a deep desire to introduce this cherished cuisine to the UK, we aim to share the flavours, traditions, and cultural significance it holds, inviting people from all backgrounds to savour and appreciate our traditional dishes. As for the name 'Yemen Heaven', we believe it is simply that - heaven! These are dishes that aren't just for dedicated foodies, but also those who are wanting to try something new in both experience and taste.

We want to thank you for supporting our restaurant and, in doing so, our family. We hope that when you visit Yemen Heaven, you feel the same love and warmth that we've cherished around our kitchen table for years.

Starters

COLD MEZZE

All our mezze dishes are made fresh daily using the finest, high-quality ingredients. Enjoy as starters or create a tapas-style meal to share.

Hummus VEG, V, GF option available

Made entirely from scratch and blended with creamy tahini, our hummus dip is served with a portion of flatbread. 7

Upgrade to our homemade bread for £3

Baba Ganoush VEG, V, GF option available

Made with grilled aubergine and blended with tahini to create a velvety smooth puree. This dip is served with a portion of flatbread. 7

Upgrade to our homemade bread for £3

Spicy Shafoot VEG

Chopped wholemeal bread soaked in a Yemeni-spiced mint yoghurt dressing, topped with fresh rocket, cucumber, and tomatoes, sprinkled with sumac and pomegranate seeds. 7

Tabbouleh VEG, V

A classic Levantine salad that features freshly chopped parsley, bulgur wheat, fragrant mint, drizzled with fresh lemon juice and extra virgin olive oil. 7

Fattoush VEG, V

Freshly chopped lettuce, cucumber, tomato, and radish, soaked in a garlic, lemon, and olive oil dressing. Topped with crunchy fried bread, watercress leaves, and a drizzle of pomegranate molasses. 7

MEZZE PLATTERS

Mezze Platter for 2 **VEG**

A platter consisting of baba ganoush, hummus, spicy shafout salad, fattoush salad and spiced olives, served with a portion of flatbread.

17

Upgrade to our homemade bread for £3

Mezze Platter for 4 **VEG**

Two platters consisting of all cold mezze including our specialty dips and spiced olives, served with 2 portions of flatbread.

29

Upgrade to our homemade bread for £3

HOMEMADE SOUPS

Lentil soup **VEG, V**

This soup with a velvety texture combines earthy lentils with a medley of vegetables and aromatic herbs, topped with golden fried pita bread and sumac.

7

Lamb soup (Maraq) **GF**

Savour the essence of Yemeni heritage with Maraq, a heart-warming traditional lamb-infused broth soup. Enriched with aromatic spices and a medley of flavours, it is a comforting culinary experience that captures the spirit of Yemen.

5

Add a homemade bread for £4

Main Course

TAGINES

Indulge in an enticing, flavour-packed dish, akin to a comforting stew or rich broth which is prepared on an open flame, delivered sizzling in an authentic Yemeni stone pot. This unique piece of crockery is handcrafted from stones sourced in Northern Yemen's mountainous Razih region and they hold a central place in Yemeni culinary traditions. They are a strong testament to age-old craftsmanship passed down through the generations.

Add our fragrant rice or homemade bread to complete the dish.

Fah'sa GF *Signature best-seller*

Passed down for generations, this secret family recipe hails from Muna's great-great-grandmother and has been perfected over time. A tantalising soft shredded lamb stew, infused with aromatic spices and fenugreek, giving it a unique smoky flavour.

21.95

Salta GF, Contains eggs

In Yemeni culture, Salta is more than just a dish; it is a symbol of togetherness and celebration. This vegetable stew is a fusion of traditional spices, lamb broth soup and fenugreek.

18

Fool VEG, V, GF

Fava beans slow-cooked to perfection in a fragrant mix of special Yemeni spices. It is topped with a sprinkle of aromatic herbs and a drizzle of olive oil, creating a perfect balance of flavours.

17

Top with feta cheese for £2.

CHOOSE YOUR SIDE

Homemade Bread - 4

Contains sesame

Rice - 4

GF

RICE DISHES

Chicken Mandi **GF**

Slow cooked Yemeni seasoned chicken on the bone with fragrant mandi rice, salad and a side of spicy Yemeni Bisbas chutney. 18.95

Lamb Mandi **GF**

Slow-cooked lamb on the bone with a secret family recipe passed down through generations. Served with fragrant mandi rice, salad and a side of spicy Yemeni Bisbas chutney. 23.95

Yemeni Fusion Seabass Fillet **GF**

A fusion of traditional Yemeni cuisine and modern culinary techniques that will transport you straight to the Yemeni island of Socotra. This oven-baked seabass fillet is marinated in garlic and Muna's secret spice mix, served with salad and a side of fragrant rice. 20.95

MAN'OUSHA

Man'ousha is a staple in Lebanese cuisine and the Middle Eastern equivalent of pizza. Freshly baked dough made to order with a topping of your choice:

Cheese **VEG**

A blend of cheddar and mozzarella cheese on a soft dough base. 15
Add feta cheese for £2

Zataar **VEG, V**

A flavourful Middle Eastern blend of savoury dried herbs mixed with sesame seeds and olive oil. Topped with olives, pomegranate seeds and pomegranate molasses. 15
Add feta cheese for £2

Spinach **VEG, V**

Zesty spinach topped with sundried tomatoes, pomegranate molasses and chopped red onions. 15
Add feta cheese for £2

FALAFEL VEG, V Contains sesame

Deep fried ground chickpea fritters infused with herbs and spices, served with home made bread, salad and a side of tahini sauce. 15

BURGERS & SIDES

6oz Gourmet Steak Cheeseburger

With a side of skinny fries. Upgrade to sweet potato fries or cheesy skinny fries for £2. 16

Skinny Fries VEG, V + £2 add melted cheese 5

Sweet Potato Fries VEG, V GF 6

Specialty Dips & Extras

Sahawiq) VEG, GF

Spicy Yemeni cheese sauce made of a blend of cheeses with chilli, tomatoes, garlic and a mix of Yemeni herbs 4.75

Cucumber Yoghurt VEG, GF 3.50

Creamy savoury yoghurt with garlic and herbs.

Bisbas) VEG, V, GF 3.50

Spicy Yemeni chutney made of blended tomatoes, coriander, garlic and chili.

Fragrant Rice VEG, V, GF 4

Homemade Bread VEG, V Contains sesame 4

Dessert

TRADITIONAL

Areeka VEG

Made with mashed dates, crumbled Yemeni bread and a drizzle of cream and sesame oil, perfectly blended with fragrant spices, and topped with a sprinkle of crunchy nuts and black sesame seeds, this warm dessert dish is a delightful treat for your taste buds.

9

Um Ali - "Ali's Mother" VEG

This dish is a decadent warm bread pudding, consisting of cream, coconut and raisins. Topped with a delightful blend of crunchy nuts and pistachio crumbs, it is sure to satisfy your cravings for a rich and flavourful treat.

9

Kunafah VEG

This Levantine dessert is popular in many Middle Eastern countries, including Yemen. It is a glorious confection of soft melted cream cheese sandwiched with a shredded filo dough, soaked in syrup and topped with pistachio crumbs.

9

Add a vanilla ice cream scoop for £2.50 VEG, GF

INTERNATIONAL

Carrot Cake

VEG, GF

6

Chocolate Fudge Cake

VEG

6

Affogato

VEG, GF

6

Vanilla ice cream, espresso

WHOLE LAMB MANDI

Pre-orders only.

Prepared by our expert chefs, this premium dish consists of lamb slow cooked, served over a bed of fragrant Mandi rice, with salads and Yemeni Bisbas Chutney. Served on a silver platter. Ideal for events, feasts and family gatherings.

Ask your waiter for more information.

SOCOTRA SPICE BY YEMEN HEAVEN

Our newly launched spice range, "Socotra Spice", pays homage to Yemen's rich culinary heritage. These exclusive blends feature Muna's secret spice mix and are used in the dishes at Yemen Heaven. Due to customer demand, Muna has decided to share her secret blends with you. Now, you can bring the authentic taste of Yemen into your own home. From her family's secret recipes to your kitchen, embrace the authentic flavours of Yemen with every bite!

Scan the code below to discover the blends or ask your waiter for more information.



VEG: VEGETARIAN, V: VEGAN, GF: GLUTEN FREE

PLEASE NOTE: ALL OUR BREADS CONTAIN GLUTEN

PLEASE NOTIFY YOUR SERVER FOR ALLERGEN INFORMATION.

WHILE WE TAKE STEPS TO MINIMISE THE RISK OF CROSS-CONTAMINATION. HOWEVER, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE 100% FREE OF SPECIFIC ALLERGENS.