

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  
crudités;  
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

#### Shafout

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

CRISPY BITES	Falafel	Golden-fried split broad bean fritters with herbs, served with bread, salad, and tahini <b>(vg) (s)</b>	15
	Kibbah	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>	For 2	Baba Ganoush, Hummus, Shafout, Fattoush, and Spiced Olives	17
	For 4	2x Baba Ganoush, 2x Hummus, Shafout, Fattoush, Spiced Olives, Sahawiq, and Khiyar b' Laban	29
	Mezze Trio	Falafel, Tabboula, Baba Ganoush, or Hummus	14

## SAVOURY PASTRY

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

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

## 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)** 17  
Add Feta cheese for £2

### 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*

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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.

