

YOFI

DINNER MENU

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TO START

Hummus N VG , Tahina VG, Babaganoush VG, Matbucha VG	5
House-made Laffa VG	2
House-mixed Pickles	5
Marinated Olives VG	5

SOUPS

Chicken Soup	8
Traditional chicken soup with kneidlach and lokshen	
Yemenite Vegetable Soup VG	8
Hawaij-spiced, slow-cooked vegetables and potatoes. <i>Served with laffa</i>	

LAFFA *All served on Laffa*

Shawarma	14	Fried Cauliflower VG	14
Chicken shawarma, roasted garlic tahina, chopped salad, pickled red cabbage, sumac onions		Fried cauliflower, tahina, crispy chickpeas, pomegranate dressing, coriander	
Salt Beef	15	Lamb Kufta N	18
Sliced salt beef, pickled cucumber, pickled cabbage, English mustard mayo, pickled mustard seeds		Minced lamb kebab, tabbouleh, sumac yoghurt, pickled sultanas, pine nuts, coriander	
Chicken Schnitzel	17	Falafel VG	12
Sesame-crusted schnitzel, hummus, chopped salad, pickles, tahina, amba		Crispy falafel, hummus, chopped salad, pickled shallots, matbucha, coriander	

HOUSE PLATES

Moroccan Chraime Stew, served with laffa	16
Haddock, tomato, peppers, chickpeas	
Cholent, served with laffa	16
Slow-cooked beef, potatoes, beans, barley	
Matzo Fried Fish	16
Matzo meal coated haddock, paprika-cooked chips, chermoula, chopped salad	

SIDES

Chopped Salad VG	5
Chips, harissa mayo V	5
Saffron Rice V	5

SAUCES

Amba, Zhoug, Chilli Oil with Hawaij VG	
Choose one or all 3	3/7

DESSERTS

Malabi VG N	7
Rosewater, coconut, pistachio, pomegranate	
House-made Pistachio Baklava V N	8
House-made Chocolate Rugelach with Vanilla Ice Cream V	7

GF = Gluten Free, V = Vegetarian, VG = Vegan, N = Contains Nuts

A discretionary 12.5% service charge will be added to your bill, We only list main ingredients on our menu. If you have any allergies, please let us know and we'll provide a full breakdown of the ingredients in each dish.

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RESTAURANT & DELI

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