مطعم مندي اليمن
Yemen Mandi
RESTAURANT

MAIN DISHES

Chicken Dishes
أطباق الدجاج



Mandi Chicken مندي دجاج

Tender chicken marinated in a blend of traditional Yemeni spices. Served with rice.

£13.00



Madhbi Chicken مضبي دجاج

Grilled chicken marinated in a blend of Yemeni spices, then cooked over an open flame for a smoky, charred flavor. Served with rice.

£15.00



Chicken Zurbian زربيان دجاج

A Yemeni rice dish cooked with tender chicken and a blend of special spices, topped with fried onions and potatoes.

£15.00



Madfoon chicken مدفون دجاج

Slow-roasted chicken cooked to perfection with Yemeni spices, served with rice.

£14.00



Chicken Madhghoot مضغوط دجاج

Tender chicken and fragrant basmati rice, pressure-cooked together with tomatoes and a traditional Yemeni spice blend.

£15.00



Sanunah Chicken صانونة دجاج

A savory Yemeni stew made with tender chicken pieces, slow-cooked with a rich combination of vegetables and traditional spices. Served with Mulawah bread or rice.

£13.00



Fried Chicken بروستد دجاج

Crispy chicken tenders, fried to perfection and served with chips

£14.00



Aqdat Chicken عقدة دجاج

Tender chicken pieces cooked with a flavorful mix of onions, garlic, tomatoes, potatoes, and a special blend of Yemeni spices. Served with Mulawah bread or rice.

£12.00



Fattah Chicken فتة دجاج

A traditional Yemeni dish made with tender chicken pieces served over a bed of shredded bread, topped with a flavorful broth and aromatic spices.

£12.00



MolokhiavChicken ملوخية دجاج

Tender chicken cooked in a rich, flavorful molokhia (jute leaf) sauce, served with rice or Mulawah bread.

£12.00

مطعم منذي اليمن
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MAIN DISHES
Seafood
المأكولات البحرية



Mofa Fish سمك موفا

Fish marinated in traditional Yemeni spices and slow-cooked in a tandoor oven (mofa), giving it a smoky flavor and tender texture. Served with Ratib bread.

£20.00

Tandoor Salmon سلمون تنور

Tender salmon fillet seasoned with a blend of spices and roasted in a traditional Tandoor for a rich flavor. Served with rice.



£20.00



Sanunah Salmon صانونة سمك

A flavorful Yemeni fish stew made with tender salmon and a blend of traditional spices, slow-cooked to perfection. Served with Mulawah bread or rice.

£15.00

Sanunah Shrimp صانونة جمبري

A flavorful Yemeni shrimp stew made with tender shrimp and a blend of traditional spices. Served with Mulawah bread or rice.



£16.00



Fried shrimp بروستد جمبري

Crispy and golden fried shrimp, marinated in a blend of spices and coated in a light, crunchy batter.

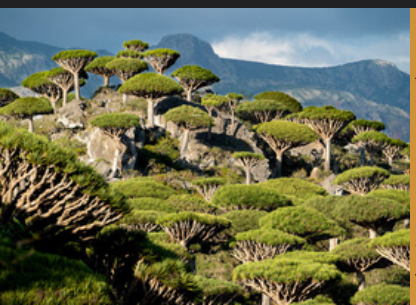
£17.00

Aqdat Shrimp عقدة جمبري

Shrimp cooked with fresh vegetables, onions, garlic, tomatoes, potatoes, and a blend of Aqda spices and special Yemeni seasonings. Served with Mulawah bread.



£15.00



Socotra Island

A natural wonder of Yemen, Socotra is an isolated island renowned for its otherworldly beauty and biodiversity. Known for the iconic Dragon Blood Tree and unique plant species found nowhere else on Earth, it offers stunning landscapes, crystal-clear waters, and pristine white beaches. Socotra stands as a living testament to Yemen's untouched natural heritage.



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Traditional Dishes
أطباق شعبية



Liver كبدة

Finely sliced fresh liver cooked with onion, tomatoes, garlic, coriander, green pepper and selcted Yemeni spices. Served with bread

£12.00

Oven Mix Vegetable مشكل فرن

Carrots, aubergine, potatoes, courgettes, coriander, green peppers, tomatoes cooked with Yemeni spices. Served with bread



£12.00



Saltah سلتة

A traditional Yemeni dish made with a rich meat broth, vegetables, whipped fenugreek foam, and a blend of spices. Served sizzling hot in a stone bowl. served with Mulawah bread.

£14.00

Falafel فلافل

Crispy, golden falafel made from seasoned chickpeas, served with creamy hummus, fresh salad and Mulawah bread.



£13.00



Foul فول

Pureed broad beans cooked with onions, garlic, tomatoes, spices and olive oil. Served with Mulawah bread

£12.00

Fasoolia Ratib فاصوليا رطب

Pureed white beans pan cooked with onions, garlic, tomatoes and spices. Served with Mulawah bread



£12.00



Fasoolia Nashif فاصوليا ناشف

Pureed white beans pan cooked with onions, tomatoes and spices. Served with Mulawah bread

£12.00

Shakshukah with Chees شكشوكة بالجبن

Shakshukah eggs with adde Arabian puck spread cheese. Served with Mulawah bread



£13.00



Shakshukah شكشوكة

Eggs pan cooked with onions, fresh tomatoes and a touch of coriander. Served with Mulawah bread

£11.00

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Fresh juices
عصائر طازجه



Banana juice with milk £5.00
عصير موز بالحليب



Strawberry juice £6.00
عصير فراولة



Lime juice with mint £5.00
عصير ليمون بالنعناع



Cocktail juice £7.00
عصير كوكتيل



Avocado juice £6.00
عصير افوكادو



Mango juice £7.00
عصير مانجو



Pineapple Juice £6.00
عصير اناناس



Araisi Juice £10.00
عصير عرايسي

Hot drinks
المشروبات الساخنه



Arabic coffee £6.00
قهوة عربية



Qishr coffee £4.00
قهوة قشر



Yemeni coffee £4.00
قهوة يمنية



Green tea £2.00
شاي اخضر



Tea £2.00
شاي



Adeni Tea £4.00
شاي عدني

Beverages
مشروبات

Water £2.00 Soft drinks £2.00 Laban Ayran £2.00

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For Kids
للأطفال



£12.00

Kids Meal
وجبة الاطفال

Extras
إضافات



£6.00

Lentil Soup
شوربة عدس



£6.00

Ratib Bread رطب

Soft, freshly baked tandoor bread brushed with ghee and topped with black seeds



£5.00

Mulawah ملوح

Freshly baked tandoor bread brushed with ghee and topped with black seeds



£4.00

Sahawiq Cheese
سحاوق جبن

A traditional spiced cheese condiment made with crumbled cheese and a blend of flavorful spices.



£8.00

Molokhia
ملوخية



£5.00

Rice رز



£2.00

Extra Sahawiq
سحاوق



£2.00

Cream Cheese
جبن سائل



£4.00

Chips
بطاطا مقلية

Desserts
حلويات



£10.00

Kunafa كنافة

Dessert with sweet cheese, baked to golden perfection and drizzled with syrup

Fatta Dates فتة تمر

A delightful mix of traditional Yemeni bread with dates, ghee, and black seeds.



£10.00



£12.00

Royal Masoob معصوب ملكي

A scrumptious blend of bread, bananas, cream, honey, ghee, black seeds, nuts and cheese

Royal Areeka عريكه ملكي

Delicious combination of traditional bread, cream, dates, honey, black seeds, nuts, ghee and cheese.



£12.00



£10.00

Masoob معصوب

A scrumptious blend of bread, bananas, cream, honey, ghee, black seeds and nuts.

Areeka عريكه

Delicious combination of traditional bread, cream, dates, honey, black seeds, nuts, and ghee.



£10.00



£5.00

Baklava بقلاوة

Layers of crispy pastry filled with nuts and sweetened with syrup

مطعم مندي اليمن
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MAIN DISHES

Meat Dishes
أطباق اللحوم



Mandi Lamb مندي لحم

A traditional Yemeni dish featuring tender, slow-cooked lamb served over rice, seasoned with special spices.

£20.00

Madfoon Lamb مدفون لحم

Slow-roasted lamb cooked to perfection with Yemeni spices, served with rice.



£21.00



Hadrami Lamb حضرمي لحم

Tender lamb, slow-roasted to perfection until golden and crispy, served with rice and seasoned with traditional Yemeni spices.

£21.00

Lamb Zurbian زربيان لحم

A Yemeni rice dish cooked with tender lamb and a blend of special spices, topped with fried onions and potatoes.



£21.00



Fahsa فحسة

A traditional Yemeni stew of tender, shredded meat cooked with spices and served sizzling hot in a traditional stone bowl (Madra), served with Mulawah bread.

£16.00

Burmah Lamb بورمة لحم

Succulent pieces of lamb slow-cooked with aromatic spices, herbs, and a flavorful broth, served with rice.



£19.00



Kebab Sanaani كباب صنعاني

A traditional Yemeni kebab made from minced meat, mixed with onions, garlic, parsley and a blend of spices.

£16.00

Madghout Lamb مضغوط لحم

Slow pressure-cooked lamb infused with traditional Arabian spices, layered over fragrant basmati rice



£20.00

Old Sana'a

Step back in time to the heart of Yemen's history—Old Sana'a, a UNESCO World Heritage Site, is one of the world's oldest cities. Known for its stunning architecture, towering buildings decorated with intricate white gypsum patterns, and vibrant souks, it reflects centuries of rich culture and tradition. Wandering through its narrow alleys feels like exploring a living museum, full of stories and timeless beauty.



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Okra Lamb بامية لحم

A hearty stew of tender lamb and okra, slow-cooked in a rich tomato sauce with Yemeni spices. Served with rice or Mulawah bread on the side.

£18.00

Mugalgal مقلقل

Tender lamb pieces with onions, tomatoes, and a blend of Yemeni spices, cooked quickly over high heat for a flavorful dish.



£15.00



Aqdat Lamb عقدة لحم

Tender lamb cooked with fresh vegetables, onions, garlic, tomatoes, potatoes, and a blend of Aqda spices and special Yemeni seasonings. Served with Mulawah bread.

£15.00

Fattah Lamb فتة لحم

A traditional Yemeni dish made from whole wheat dough, served warm with tender lamb meat and rich, spiced gravy



£15.00



Sanunah Lamb صانونة لحم

A flavorful Yemeni meat stew made with tender lamb and a blend of traditional spices, cooked together. Served with Mulawah bread or rice .

£16.00

MolokhiaLamb ملوخية لحم

Tender lamb cooked in a rich, flavorful molokhia (jute leaf) sauce, served with rice or Mulawah bread.



£16.00



Lamb Sighar لحم صغار

Tender, bite-sized pieces of lamb cooked with a mix of fresh vegetables, onions, tomatoes, and traditional Yemeni spices, served with Mulawah bread.

£14.00

Dagah دقة

A traditional Yemeni dish made with finely minced meat, seasoned with tomatoes, onions, garlic, and a special blend of spices, served with bread. Served with Mulawah bread.



£14.00

Hadramaut, one of Yemen's most ancient and stunning regions, is renowned for its rich history and breathtaking landscapes. It is home to the towering mud-brick buildings of Shibam, often called the "Manhattan of the Desert," and vast deserts that tell the stories of generations past. Hadramaut is a cradle of culture and heritage, where authenticity and generosity shine through, reflecting the true spirit of Yemen.



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Starters
المقبلات



Yemen Mandi Salad سلطة مندي اليمن

A fresh selection of sides including corn salad, Greek salad, yogurt salad, and beetroot hummus.

£10.00

Fattoush Salad سلطة فتوش

Salad made with fresh vegetables, crispy pita bread, and a dressing of olive oil,pomegranate molasses and sumac.



£6.00



Arabic Salad سلطة عربية

A classic mix of chopped cucumbers, tomatoes, lettuce,and bell pepper.

£5.00

Rocket salad سلطة جرجير

A refreshing rocket salad with tomatoes and onions



£5.00



Shafout شفوت

A traditional Yemeni dish made with soft bread soaked in a refreshing yogurt sauce, flavored with herbs, mint, and spices.

£7.00

Tuna Salad سلطة تونة

A light salad made with tuna and fresh vegetables



£7.00



سمبوسة بالخضار
Vegetable samosa

£4.00



سمبوسة لحم
Meat Samosa

£5.00



زبادي بالخيار
Yogurt Salad

£4.00

A cool and refreshing blend of creamy yogurt, diced cucumbers, mint, and a hint of garlic.



حمص
Hummus

£6.00

A creamy dip made from blended chickpeas, tahini, lemon juice

Yemen, known as the 'Arabia Felix' or Happy Arabia, is a country rich in history, culture, and natural wonders. From the ancient streets of Sana'a to the breathtaking Socotra Island, Yemen's beauty is unmatched. Its cuisine reflects this heritage—full of warmth, spices, and love. We are proud to share with you the authentic flavors of our homeland, where every dish tells a story of tradition and hospitality.



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Whole Lamb
ذبايح



Lamb Mofatah	مفطح	£499.00
Whole Lamb Mandi	ذبيحة مندي لحم	£400.00
Half Lamb Mandi	نص ذبيحة مندي لحم	£230.00
Quarter LambMandi	ربع ذبيحة مندي لحم	£120.00

Pre-order required يجب الطلب مسبقـًا

مطعم مندي اليمن

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