# A LA CARTE MENU

## EVERY BITE YOU TAKE, WE DO CARE!

Please let your server know should you have any special dietary requirements or allergies

| COLD   |           | HOT  |
|--|-----------|--|
|  | •         |  |
| GODDESS OLIVES   | 4.50      | GAMBERONI ALL'AGLIO 9.40   |
| Mighty big green olives from Belice valley                   | Sicily's  | Prawns, garlic, chilli, white wine with homemade special tomato sauce      |
| HUMMUS   | 5.90      | CHILI SQUID 8.40   |
| Puréed chickpeas, tahini, oli<br>lemon juice and garlic      | ve oil,   | Marinated squid, served with tartare sauce                                 |
| CACIK (TZATZIKI)   | 5.90      | SIGARA BOREGI 7.90   |
| Chopped cucumber & a hint of a creamy yoghurt sauce          | garlic in | Filo pastry filled with feta cheese, mozzarella and parsley                |
| BRUSCHETTA AL POMODORO                                       | 6.40      | HALLOUMI 7.90  |
| Toasted garlic bread heaped w.                               |           | Grilled traditional Cyprus cheese  |
| tomato, basil and red onion was drizzle of olive oil         |           | SUCUK 7.90 Grilled Turkish spicy beef sausage. Served with seasonal greens |
| BABA GHANOUSH  | 6.40      | GOAT CHEESE 9.90   |
| Smoked aubergine, with yoghur tahini, olive oil, lemon juice |           | Grilled goat cheese with a bed of figs jam Served with seasonal greens     |
| garlic and salt  |           | FALAFEL 6.90   |
| INSALATA TRICOLORE  Avocado, tomato and buffalo mo           |           | The classic falafel. Lightly fried and served with hummus                  |
| salad, drizzled with   |           | GARLIC MUSHROOM 7.90   |
| extra virgin olive oil and from                              |           | Pan fried button mushrooms in butter                                       |
| AVOCADO CON GAMBERETTI                                       | 8.90      | sauce, garlic purée, double cream with cheese on top                       |
| Avocado with prawns with home:<br>Marie Rose sauce           | made      | CHICKEN LIVER 9.00   |
| SIDE KICKS   |           | Sautéed diced chicken liver with butter, herbs and red onion               |
| $\Rightarrow$  | •         | HOT CHICKEN STRIPS 7.90  |
| CHUNKY FRIES   | 5.00      | Grilled sliced chicken breast marinated                                    |
| BREAD  | 1.50      | with hot spicy sauce   |
| RICE   | 4.00      | SALAD  |
| SAUTÉED POTATOES   | 6.50      |  |
| Baby potatoes with butter,                                   |           | SALATA RUCOLA 5.40   |
| garlic & herbs   |           | Fresh rocket salad with cherry tomatoes and balsamic                       |
| SAUTÉED MUSHROOMS  | 5.50      | vinegar, topped with parmesan shavings                                     |
| Button mushroom with butter,                                 |           | IN SALATA MISTA 5.40   |
| garlic & herbs   |           | Mixed leaf salad drizzled with   |
| VEGETABLE STICKS   | 4.50      | balsamic vinegar   |
| Carrot, cucumber, celery                                     |           | HOUSE SALAD 5.40   |
| BOILED MIX VEGGIE  | 5.80      | Tomatoes, red onion, cucumber, parsley drizzled with                       |
| Tender steem broccoli, boiled                                | carrot    | pomegranate sauce  |
| and baby corn  |           |  |
| KIDS MEAL  |           | HOMEMADE SAUCES  |
| CHICKEN NUGGETS  | 9.80      | GARLIC SAUCE 0.90  |
| Served with chips  |           | Garlic, yoghurt, mayonnaise, mint&herbs                                    |

9.80 CHILLI SAUCE

Traditional turkish chilli sauce

0.90

FISH FINGERS

Served with chips



#### FROM ITALY

Homemade fresh pasta from pan

PENNE AL`ARRABBIATA

11.70

Tomato sauce, chillies and garlic

FETTUCINE ALFREDO

13.70

Fettuccine pasta combined mushroom, grilled chicken and rich creamy delicious garlic sauce

LINGUINE AI FRUTTI DI MARE 16.70

Mixed seafood with homemade tomato sauce and garlic

PENNE DELLO CHEF

13.50

Chicken , mushrooms, cream, garlic

TAGLIATELLE AL SALMONE

14.50

Cream, salmon and baby spinach

SEA FOOD

SEA BASS FILLET 20.00

Grilled sea bass fillet. Served with boiled mixed vegetables

GRILLED SALMON

22.00

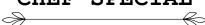
Served with boiled mixed vegetables.

TIGER PRAWNS

26.00

Tiger prawns with shell on cooked on grill. Served with chips

#### CHEF SPECIAL



CASSEROLE

18.50/19.50

CHICKEN or LAMB option available Tender chicken or lamb pieces, peppers, tomatoes & onions. Served with rice

PAN FRIED PRAWNS

20.50

(SPICY OPTION AVALIABLE)

Sautéed king prawns with white wine, green peppers, red peppers, onion, garlic and tomato sauce. Served with rice.

MEAT MOUSAKKA

Minced lamb cooked with layers of potato, aubergine, courgettes & peppers in an authentic tomato sauce. Served with rice.

KLEFTIKO ( LAMB SHANK )

22.00

Lamb shank with potatoes, celery and carrots mix with tomato sauce. Served with rice.

#### GRILL

All of dishes are cooked on charcoal

LAMB SHISH KEBAB

20.00

Marinated cubes of lamb char-grilled on a skewer. Served with rice

CHICKEN SHISH KEBAB

18.00

Marinated cubes of chicken breast on a skewer. Served with rice

ADANA KEBAB

Char-grilled lean tender minced lamb skewers, salt, red pepper. Served with rice

Char-grilled tender lamb chops. Served with rice

WRAPPED BEYTI

22.00123.00

CHICKEN OR LAMB

Minced chicken or lamb cooked on the skewer with garlic&parsley, Served with rice and bed of yoghurt topped with homemade tomato sauce with touch of drizzled butter on top

MIX GRILL

25.00

Adana kebab, marinated cubes of chicken and lamb chargrilled on a skewer. Served with rice

MIX SHISH

A combination of 2 : Lamb shish and chicken shish. Served with rice

JUICY BEEF BURGER

Homemade beef burger with caramalised onion, tomato, lettuce and melted cheese. Served with chunky chips

### **VEGETARIAN DISHES**



**VEGGIE MOUSAKKA** 

Lightly fried aubergine, potato, green peppers, carrots, chick peas, onions, courgette, garlic, covered in béchamel sauce. Served with rice

HALLOUMI KEBAB

18.00

Lightly fried aubergine, courgette, green and red peppers with hommemade tomato sauce and grilled halloumi on top. Served with rice.

#### VEGAN DISHES



FALAFEL WITH HUMMUS

16.00

Shaped lightly fried balls of falafel with bed of humus. Served with salad

VEGGIE CASSEROLE

Courgette, aubergine, onion, garlic, mushroom mixed with halep sauce. Served