

Supplement Options to your Buffet Menu

SALADS: (1 portion Serving up to 4 Guests)

- Chefs House Salad €13.00=
- Beetroot & Crumbled Chevre Goat Cheese, caramelized nuts, orange segments, balsamic dressing €13.50=
- Burrata Salad, Cherry Tomatoes, Dakos bread, pesto sauce €13.50=
- Cypriot Salad with Haloumi & Fetta and Tahini sauce €14.50=
- Traditional Greek with a twist €13.50=
- Manarola Salad with rocket, sundried and cherry tomatoes, dried figs, walnuts, parmesan, fresh anari and salted dry anari cheeses, balsamic dressing €13.50=
- Exotic Chicken Salad with Honey & Mustard €14.00=
- Assorted Bread rolls €1.00 / pc=
- Pita Bread €1.00 / pc=
- Pita Bread with Olive Oil & Oregano €1.20 / pc=

HOMEMADE DIPS:

- Taramosalata €6.00 per portion=
- Hummus €5.00 per portion=
- Tyrokafteri €5.00 per portion=
- Tahini €4.00 per portion=

SUSHI ROLLS: (8 pieces each)

- 1psc Sushi Rolls (Salmon California Rolls) Soy Sauce €13=
- 1psc Sushi Rolls (Tempura Prawn Rolls) Soy Sauce €13=
- 1psc Sushi Rolls (Soft Shell Crab Rolls) Soy Sauce €15=
- 1psc Sushi Rolls (Phalirón Signature: Torched Salmon Tartar) Soy Sauce €16=
- 1psc Sushi Rolls (Vegetarian Rolls) Soy Sauce €9=
- 1psc Sushi Rolls (Spicy Futomaki Rolls) Soy Sauce €17=

MORE APPETIZERS: (Minimum order 10 pieces per item)

- 1psc Breaded cheese balls served with balsamic cocktail sauce €1.75 / pc=
- 1psc Truffle Creamy cheese balls, snow Parmesan €3.00 / pc=
- 1psc Tuna Cake served with sweet chili sauce €2.25 / pc=
- 1psc Wasabi Prawns with mango salsa €2.20 / pc=

PASTA: (1 portion Serving up to 4 Guests)

- Chicken Penne €22.00
(Mushrooms, Sundried tomatoes, fresh cream, 4 cheeses & Chicken stripes)
- Porto Fino Pasta €22.00
(Classic with creamy sauce, Calamari and Prawns)
- Black Truffle Ravioli with Spinach and Mushroom Sauce €3.25 / pc=
- Vegetarian Fresh Pasta €17.00=
- Burrata Fresh Pasta €21.00=
- Pan Fried Penne, Mushroom, Sundried Tomatoes & Three Cheeses €14.00=

- **Beef Ragout Casarecce €22.00**
(Slow cooked American Beef cubes, mingled with Casarecce pasta, napped with truffle mushroom sauce, garnished with Parmesan cheese)
APPETIZERS: (1 portion Serving up to 4 Guests)
- **Octopus Ceviche €17.00=**
(Thinly sliced cooked octopus, topped with chopped red onions, Royal Marinata, lemon Ponzu sauce, garden cress, drizzled with sesame sauce)
- **Mediterranean Seabass Ceviche €17.00=**
(Lemon juice, Lemon Zest, pickled peppers, capers, olive oil, sea salt flakes, coriander avocado mouse,)
- **Tuna Tartare €17.00=**
(Marinated Tuna cut into cubes, lemon, olive oil, chives, shallots, avocado, crispy pickled ginger)
- **Grilled Octopus €23.50=**
(Octopus tentacles grilled over open fire, lemon olive oil dressing and chopped parsley)
- **Fried Calamari €16.00=**
(Served with homemade Lemon mayonnaise sauce)
- **Grilled Calamari €16.00=**
(Served with rocket and confit tomatoes, mingled with our marinara)
- **Caribbean Calamari €16.50=**
(Deep fried calamari with fresh pineapple sauce)
- **Grilled Prawns (6 pieces) €13.00=**
(Cocktail sauce, coriander avocado mousse)
- **Crispy Prawns (6 pieces) €13.00=**
(Sweet chili and smoked pepper aioli sauce on the side)
- **Wasabi Prawns (6 pieces) €13.00=**
(Wasabi mayonnaise, peppermint, pineapple sweet chili sauce)
- **Garlic Prawns (6 pieces) €14.00=**
(Pan fried prawns with Butter, garlic, lemon and chives)
- **Prawns with Ouzo (6 pieces) €14.00=**
(Pan fried prawns, sweet peppers, onions, flamed with ouzo, creamy tomato sauce)
- **Yummy Fish Fillet €13.00=**
(Crispy fish goujons napped with wasabi mayonnaise and sweet chili sauce)
- **1x Whole Cold Steamed Salmon served with cocktail sauce €35.00 per kilo**
- **Porto Bello & Oyster mushrooms served with capers, fresh olive oil and lemon sauce €30.00 per kilo=**
- **Grilled Village Farm Haloumi €12.00=**
(Whole Cypriot goat cheese, Caprese with fresh tomatoes, herb oil & basil and tahini dressing)
- **Thinly Sliced Prosciutto & Cheese, condiments €15.00=**
- **Thinly Sliced Smoked Salmon & condiments €28.00=**
- **Cheese Platter 4 Kinds & condiments €16.00=**
- **Meat Platter 4 Kinds & condiments €18.00=**

MENU:

- 1x Whole Suckling Pig €27.00 per kilo (1 Piglet weighs from 7kg to 9kg)
- 1x Marinated Lamb Shoulder Roulade, served with rosemary sauce €55.00
- 1 psc Pork Fillet dressed with Commandaria Fig Jam €3.00=
- 1 psc Pork Fillet dressed with Creamy Diane Sauce €3.00=
- 1 skewer 8psc Pork Kebab (**Skewer OFF**) €5.50 / pc=
- 1 skewer 8psc Marinated Chicken Kebab (**Skewer OFF**) €6.00 / pc=
- Roast Pork Loin stuffed with wild Mushrooms & Almonds, served with Truffle Mushrooms sauce (Minimum 2kg uncooked €35.00/kg)=
(Pork Fillets stuffed with cheese, ham and napped with mushroom sauce)
- 1x Chicken Roulade with creamy Porcini Mushroom sauce €35.00
- 1x Chicken Roulade with Fetta cheese & Sundried Tomatoes €35.00
- 1x Chicken Au Vin with Bacon, Potatoes & rich Wine sauce €40.00
- 1x Mini Steamed Salmon filets napped with Sauvignon Blanc sauce €6.00=
- 1x Mini Grilled Salmon filets napped with Asian sauce served on a bed of seasonal vegetables €6.00=
- 1x Mini Teriyaki Steamed Salmon fillets napped with Asian sauce served on a bed of seasonal vegetables €7.50=
(Steamed Scottish Salmon, Teriyaki sauce, grilled broccoli, sweet potato mouse, spring onions and sesame seeds)

CARVERY:

- 1x Roast Beef €55.00 per kilo
Served with Diane sauce or Mustard Variety
(100gr per person is recommended)
- 1kg Whole Cote De Boeuf €130.00 per kilo =
Slow cooked, marinated with mustard and herbs
(A whole Cote De Boeuf can weigh between 2.100g to 2.400g)
Mustard Choices

ACCOMPANIMENTS:

- Mini Roast potatoes garnished with Rosemarie and olive oil
(Pyrex serving up to 15 Guests) = €30.00
(Reshaud Serving up to 35 Guests)= €45.00
- Roast Potatoes garnished with Oregano and olive oil
(Pyrex serving up to 15 Guests) = €25.00
(Reshaud Serving up to 30 Guests)= €40.00
- Creamy Mashed Potato
(Pyrex serving up to 15 Guests) = €30.00
(Reshaud Serving up to 35 Guests)= €45.00
- Steamed Mixed Vegetables with House Royal Marinara
(Pyrex serving up to 15 Guests) = €30.00
(Reshaud Serving up to 35 Guests)= €45.00
- Grilled Mixed Vegetables Tower €4.50p.p
(Broccoli, Mushrooms, Marrows, Aubergines)
- Steamed Jasmine Rice
(Pyrex serving up to 15 Guests) = €25.00
(Reshaud Serving up to 40 Guests)= €40.00
- Teriyaki Broccoli Rice
(Pyrex serving up to 15 Guests) = €30.00
(Reshaud Serving up to 40 Guests)= €45.00

Whole Dessert Menu

- Nutella Chocolate Cake €50.00
- Dubai Cheese Cake €50.00
- Baked Cheese Cake €45.00
- Espresso Coffee cream €45.00
- Anarokrema with Honey €40.00
- Banoffee Pie with Banana & Whipped cream €40.00
- Apple Pie €35.00
- Fig Pie (Seasonality) €40.00
- Halva with sweet dried fruits €30.00
- Lebanese Mahalepi with sweet dry fruits (Pyrex serving up to 10 Guests) €30.00

Mini Dessert

- Mini Anarokrema tart with Honey, Konafa & nuts €1.70 / pc=
- Mini Banoffee tart with Banana & Whipped cream €1.70 / pc=
- Mini Lebanese Mahalepi cup with pistachio nuts €2.50 / pc=
- Mini Espresso Coffee cream €3.50 / pc=
- Mini Baklava 1.50 / pc=

CHARIS ANTONIOU
Executive Chef

A/A	Description Menu - I	Cost
1.	Food Menu	
2.	Rechaud	€5.00 / pc
3.	Rechaud Liquid Fuel	€2.25 / pc
4.	Serving Buffet Cutlery - Lavides	€1.00 / pc
5.	Waiters x €110.00 + 9%VAT	
6.	Transportation Expenses: For Delivery & Pick Up	
	Total Cost	
	Final Total Cost Per Person Including Menu, Equipment, Services, Transportation	Including all Taxes



Terms and conditions

- Décor of the restaurant dining room/event space is in the responsibility of the organizer.
- The charge is based on the final number of people that will be given from the organizer to the restaurant manager 5 days prior to the event.
- A prepayment is requested on the day of the booking. The amount is equal to 25% of the estimated cost of the total bill. A cheque is accepted, and valued day can be 5 days prior of the event.
- In case of last minute cancelation (48 hours before event) the prepayment amount is redeemed with restaurant vouchers. No refund of cash.
- Prices are inclusive of all taxes.
- Please note that menus are subject to changes upon seasonality and availability of the products.