



Menu Finalisation

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Private Gatherings Menu

SALADS: (1 portion Serving up to 4 Guests)

- **Tomato Carpaccio, Aged Feta Cheese €14.00**
(Thinly sliced tomatoes and cherry tomatoes, aged grated feta, basil oil and aged balsamic)
(Vg) (4), (6), (7), (14)
- **Charcuterie Salad €17.00**
(Prosciutto, Milano Salami, Coppa, rocket & rucolino, gherkins & radish, honey-mustard dressing)
(1), (5), (6), (7), (9), (14)
- **Chefs House Salad €13.00**
(V) (6), (7), (8), (10)
- **Beetroot & Crumbled Chevre Goat Cheese, caramelized nuts, orange segments, balsamic dressing €13.50**
(Vg) (4), (5), (12), (14)
- **Burrata Salad, Cherry Tomatoes, Dakos bread, pesto sauce €15**
(Vg) (4), (5), (6), (7), (8), (10), (12), (14)
- **Cypriot Salad with Haloumi, Fetta and Tahini sauce €14.50**
(Vg) (4), (5), (6), (7), (8), (10)
- **Traditional Greek with a twist €13.50**
(Vg) (4), (5), (14)
- **Manarola Salad, rocket, sundried & cherry tomatoes, dried figs, walnuts, Parmesan, fresh Anari & salted dry Anari, balsamic dressing €13.50**
(Vg) (4), (12), (14)
- **Exotic Chicken Salad with Honey & Mustard €14.00**
(1), (5), (6), (8), (9), (10), (12), (13)
- **Assorted Bread rolls €1.00 / pc**
(Vg) (4), (5), (7), (8), (9), (10), (12), (13), (14)
- **Pita Bread €1.30 / pc**
(V) (7), (8), (10)
- **Pita Bread with Olive Oil & Oregano €1.50 / pc**
(V) (7), (8), (10)

HOMEMADE DIPS:

- **Taramosalata €6.00 per portion**
(3), (6), (7), (8), (10)
- **Hummus €5.00 per portion**
(V) (7), (8), (10), (13)
- **Tyrokafteri €5.00 per portion**
(Vg) (4), (14)
- **Tahini €4.00 per portion**
(V) (13)

SUSHI ROLLS: (8 pieces each)

- **Sushi Rolls (Salmon California Rolls) Soy Sauce €14**
(3), (4), (6), (7), (9)
- **Sushi Rolls (Tempura Prawn Rolls) Soy Sauce €14**
(2), (6), (7), (8), (9), (10), (11), (14)
- **Sushi Rolls (Soft Shell Crab Rolls) Soy Sauce €16**
(2), (5), (6), (7), (8), (10), (14)

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- Sushi Rolls (Phaliron Signature: Torched Salmon Tartar) Soy Sauce €16
(2), (3), (5), (6), (7), (8), (9), (10), (11), (14)
- Sushi Rolls (Vegetarian Rolls) Soy Sauce €10
(Vg) (4), (6), (7), (9)
- Ipsc Sushi Rolls (Spicy Futomaki Rolls) Soy Sauce €17
(2), (3), (5), (6), (7), (8), (9), (10), (11), (14)
- **MORE APPETIZERS: (Minimum order 10 pieces per item)**
- Ipsc Breaded cheese balls served with balsamic cocktail sauce €3 / pc
(Vg) (4), (5), (6), (7), (8), (9), (10)
- Ipsc Truffle Creamy cheese balls, snow Parmesan €3 / pc
(Vg) (4), (5), (6), (7), (8), (9), (10)
- Ipsc Tuna Cake served with sweet chili sauce €3 / pc
(3), (6), (7), (8), (10), (13), (14)
- Ipsc Wasabi Prawns with mango salsa €3 / pc
(2), (6), (7), (8), (9), (10), (14)
- **PASTA: (1 portion Serving up to 4 Guests)**
- Chicken Penne €23.00
(Mushrooms, Sundried tomatoes, fresh cream, 4 cheeses & Chicken stripes)
(4), (6), (7), (8), (9), (10), (14)
- Porto Fino Pasta €24.00
(Classic with creamy sauce, Calamari and Prawns)
(2), (4), (6), (7), (11)
- Black Truffle Ravioli with Spinach and Mushroom Sauce €3.25 / pc
(Vg) (1), (4), (5), (6), (7), (8), (9), (10)
- Vegetarian Fresh Pasta €17.00
(Fresh thick quadri spaghetti pasta, fresh tomato salsa, chargrill broccoli, aubergines, roasted cherry tomatoes, herb oil, beetroot Hummus and Pine Nuts)
(Vg) (6), (7), (8), (9), (10), (12)
- Burrata Fresh Pasta €21.00
(Fresh thick quadri spaghetti pasta, fresh tomato salsa, chargrill broccoli, aubergines, roasted cherry tomatoes, herb oil and Burrata cheese)
(Vg) (1), (4), (6), (7), (8), (9), (10)
- Pan Fried Penne, Mushroom, Sundried Tomatoes & Three Cheeses €14.00
(Vg) (4), (6), (7), (8), (9), (10), (14)
- Beef Ragout Casarecce €22.00
(Slow cooked American Beef cubes, mingled with Casarecce pasta, napped with truffle mushroom sauce, garnished with Parmesan cheese)
(1), (5), (6), (7), (8), (9), (10)
- **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)
(1), (5), (7), (9), (11), (13), (14)
- Mediterranean Seabass Ceviche €17.00
(Lemon juice, Lemon Zest, pickled peppers, capers, olive oil, sea salt flakes, coriander avocado mousse)
(3), (14)
- Tuna Tartare €17.00

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- (*Marinated Tuna cut into cubes, lemon, olive oil, chives, shallots, avocado, crispy pickled ginger*)
(3), (5), (6), (7), (8), (10)
 - **Grilled Octopus €23.50**
(*Octopus tentacles grilled over open fire, lemon olive oil dressing and chopped parsley*)
(7), (11)
 - **Fried Calamari €16.00**
(*Served with homemade Lemon mayonnaise sauce*)
(6), (7), (8), (9), (10), (11)
 - **Grilled Calamari €16.00**
(*Served with rocket and confit tomatoes, mingled with our marinara*)
(5), (6), (7), (8), (10), (11)
 - **Caribbean Calamari €16.50**
(*Deep fried calamari with fresh pineapple sauce*)
(1), (6), (7), (8), (10), (11), (13), (14)
 - **Grilled Prawns (6 pieces) €13.00**
(*Cocktail sauce, coriander avocado mousse*)
(2), (3), (5), (6), (7), (9)
 - **Crispy Prawns (6 pieces) €13.00**
(*Sweet chili and smoked pepper aioli sauce on the side*)
(2), (3), (5), (6), (7), (8), (9), (10), (14)
 - **Wasabi Prawns (6 pieces) €13.00**
(*Wasabi mayonnaise, peppermint, pineapple sweet chili sauce*)
(2), (6), (7), (8), (9), (10), (14)
 - **Garlic Prawns (6 pieces) €14.00**
(*Pan fried prawns with Butter, garlic, lemon and chives*)
(1), (2), (4), (6), (7), (8), (10)
 - **Prawns with Ouzo (6 pieces) €14.00**
(*Pan fried prawns, sweet peppers, onions, flamed with ouzo, creamy tomato sauce*)
(1), (2), (4), (6), (7), (8), (10), (14)
 - **Levantine Seabass Goujons €17.00**
(*Fish goujons, marinated in Middle Eastern spices, lemon, tahini, pomegranate molasses*)
(3), (6), (7), (8), (10), (13), (14)
 - **1x Whole Cold Steamed Salmon served with cocktail sauce €35.00 per kilo**
(1), (2), (3), (5), (6), (7), (8), (9), (10), (11), (14)
 - **Porto Bello & Oyster mushrooms served with capers, fresh olive oil and lemon sauce €30.00 per kilo**
(V) (5), (7), (14)
 - **Grilled Village Farm Haloumi €12.00**
(*Whole Cypriot goat cheese, Caprese with fresh tomatoes, herb oil & basil and tahini dressing*)
 - **Thinly Sliced Smoked Salmon & condiments (250 gr) €30.00**
(2), (3), (11), (14)
 - **Meat Platter x €18 per platter**
(*3 Kinds of Meat, 120 gr total - Prosciutto, Milano Salami, Coppa, condiments*) | portion Serving up to 4 Guests
(1), (5), (6), (7), (8), (9), (10), (13), (14)
 - **Premium Cheese Platter x €27 per platter**
(*4 Kinds of Cheese - 75gr Queso Oveja black truffle, 75gr Queso Oveja al Pedro Ximenes wine, 75gr Jacquin Flower and Honey Goat Cheese, 85 gr Parmesan Cheese, condiments*) | portion Serving up to 4 Guests
(4), (6), (7), (8), (9), (10), (12), (13), (14)

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MENU:

- 1x Whole Suckling Pig €32.00 per kilo (1 Piglet weighs from 7kg to 9kg)
(6), (7)
- 1x Marinated Lamb Shoulder Roulade, served with rosemary sauce €70.00
(1), (2), (3), (5), (6), (7), (8), (10), (11), (14)
- 1 psc Pork Fillet, Commandaria Sauce €4.25
(1), (2), (3), (5), (6), (7), (8), (10), (11), (14)
- 1 psc Pork Fillet, Creamy Diane Sauce €4.25
(1), (2), (3), (4), (5), (6), (7), (8), (10), (11), (14)
- 1skwer 8psc Pork Kebab (**Skewer OFF**) €5.50/pc
(6), (7)
- 1skwer 8psc Marinated Chicken Kebab (**Skewer OFF**) €6.00/pc
(1), (4), (5), (6), (7), (8), (10)
- 1x Chicken Roulade with creamy Porcini Mushroom sauce €38.00
(1), (4), (5), (6), (7), (8), (10), (14)
- 1x Chicken Roulade with Fetta cheese & Sundried Tomatoes €38.00
(1), (4), (5), (6), (7), (8), (10), (14)
- 1x Chicken Au Vin with Bacon, Potatoes & rich Wine sauce €45.00
(1), (3), (5), (6), (7), (8), (10), (14)
- 1x Mini Steamed Salmon filets napped with Sauvignon Blanc sauce €6.00
(1), (3), (4), (5), (6), (7), (8), (10), (11), (14)
- 1x Mini Grilled Salmon filets napped with Asian sauce served on a bed of seasonal vegetables €6.50
(1), (3), (6), (7), (8), (9), (10), (13)
- 1x Mini Teriyaki Steamed Salmon fillets napped with Asian sauce served on a bed of seasonal vegetables €8
(Steamed Scottish Salmon, Teriyaki sauce, grilled broccoli, sweet potato mouse, spring onions and sesame seeds)
(1), (3), (6), (7), (8), (9), (10), (13)

CARVERY:

- 1x Roast Beef €60.00 per kilo
Served with Diane sauce or Mustard Variety
(100gr per person is recommended)
(1), (2), (3), (4), (5), (6), (7), (8), (10), (11), (14)
- 1kg Whole Cote De Boeuf €150.00 per kilo=
Slow cooked, marinated with mustard and herbs
(A whole Cote De Boeuf can weigh between 2.100g to 2.400g)
Mustard Choices
(1), (2), (3), (4), (5), (6), (7), (8), (10), (11), (14)

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
(V) (1), (5), (6), (7), (14)

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- **Roast Potatoes garnished with Oregano and olive oil**
(Pyrex serving up to 15 Guests) €25.00
(Reshaud Serving up to 30 Guests) €40.00
(V) (1), (5), (6), (7), (14)
- **Creamy Mashed Potato**
(Pyrex serving up to 15 Guests) €30.00
(Reshaud Serving up to 35 Guests) €45.00
(Vg) (4)
- **Steamed Mixed Vegetables with House Royal Marinara**
(Pyrex serving up to 15 Guests) €35.00
(V) (5), (6), (7)
(Reshaud Serving up to 35 Guests) €50.00
- **Grilled Mixed Vegetables Tower €5.50p.p**
(Broccoli, Mushrooms, Marrows, Aubergines)
(V) (6), (7)
- **Steamed Jasmine Rice**
(Pyrex serving up to 15 Guests) €25.00
(Reshaud Serving up to 35 Guests) = €40.00
(V) (7)
- **Teriyaki Broccoli Rice**
(Pyrex serving up to 15 Guests) €35.00
(Reshaud Serving up to 35 Guests) €50.00
(V) (1), (6), (7), (8), (10), (13)

Whole Dessert Menu

- **Nutella Chocolate Cake €50.00**
(Vg) (4), (6), (7), (8), (9), (10), (14)
- **Dubai Cheese Cake €50.00**
(Vg) (4), (6), (7), (8), (9), (10), (12), (14)
- **Baked Cheese Cake €45.00**
(Vg) (4), (8), (9), (10)
- **Espresso Coffee cream €45.00**
(Vg) (4), (8), (6), (7), (9), (10), (14)
- **Anarokrema with Honey €40.00**
(Vg) (4), (6), (7), (8), (9), (10), (12)
- **Banoffee Pie with Banana & Whipped cream €40.00**
(Vg) (4), (8), (9), (10), (14)
- **Apple Pie €35.00**
(Vg) (4), (8), (9), (10)
- **Fig Pie (Seasonality) €40.00**
(Vg) (4), (8), (9), (10)
- **Halva with sweet dried fruits €30.00**
(Vg) (8), (10), (12), (14)
- **Lebanese Mahalepi with sweet dry fruits (Pyrex serving up to 10 Guests) = €30.00**
(Vg) (4), (8), (10), (12)

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Mini Desserts

- Mini Anarokrema tart with Honey, Konafa & nuts €2.50 / pc
(Vg) (4), (6), (7), (8), (9), (10), (12)
- Mini Espresso Coffee cream €3.50 / pc
(Vg) (4), (8), (6), (7), (9), (10), (14)
- Mini Baklava 1.50 / pc
(Vg) (4), (6), (7), (8), (10), (12)
- Mini Dubai Cheesecake x € 3 / pc
(Vg) (4), (6), (7), (8), (9), (10), (12), (14)
- Mini Cheesecake x € 2,50 / pc
(Vg) (4), (8), (9), (10)

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.	Maitre €150.00	
6.	Waiters x €120.00	
7.	Chef x €130.00	
8.	Barman x €135.00	
9.	Runner x €100.00	
10.	Transportation Expenses: For Delivery & Pick Up	
	Total Cost	
	Final Total Cost Per Person Including Menu, Equipment, Services, Transportation	Including all Taxes

Terms and conditions

- All prices are in Euros (€) and include all applicable taxes.
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- This menu is subject to general service terms including (but not limited to) pricing validity, availability, service conditions, and event-specific limitations.
- For the full Terms & Conditions governing all catering services provided by ADELFOI ANTONIOU ESTIATORIA LIMITED through Neon Phaliron Restaurant, please refer to the official document available at: <https://www.neonphaliron.com/assets/terms/terms.pdf>
- By proceeding with a booking, the client is deemed to have read, understood, and accepted our full Terms & Conditions.

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