For your friendly or business gatherings
Finger Food Menu
COLD APETIZERS

## ON THE TABLE OR BAR SUGGESTION

MINIMUM QUANTITY FOR EACH ITEM ORDER IS 10 PIECES

- Ix Crispy fried pitta with Hummus 4.00p.p=
- Ix Vegetable Crudities selection 3.75p.p =
(Cucumber sticks | Carrot sticks | Celery sticks) Tyrokafteri on the side
- High Quality mixed Nuts Bowl 6.00=
- Thinly Sliced Smoked Salmon ( I portion Serving up to 4 Guests ) 20.00=
- Cheese Platter 4 Kinds $25.00=$
( Iportion Serving up to 4 Guests )
- Meat \& Cheese Platter 4 Kinds 25.00=
( Iportion Serving up to 4 Guests )
- Ipsc Sushi Rolls ( Salmon California Rolls ) Light Soy Sauce I.50p.p=
- Ipsc Sushi Rolls ( Umami Tempura Prawn Rolls ) Light Soy Sauce I.40p.p=
- Ipsc Sushi Rolls ( Soft Shell Crab Rolls ) Teriyaki Sauce I.65p.p=


## COLD APETIZERS in Cups

- Ipsc Sashimi Salmon with Soy Sauce sauce I.50p.p =
- Ipsc Seabass Ceviche Cup 4.00 p.p=
- Ipsc Octopus Ceviche Cup 4.50 p.p=
- Ipsc Avocado Salmon Tartare Cup 4.00 p.p=
- Ipsc Wasabi Prawns with Mango Salsa Cup 3.50 p.p=

TARTS

- Ipsc Mini Smoked Salmon \& Cream cheese Tart 2.00 p.p=
- Ipsc Mini Prawn \& Taramosalata Tart I. 60 p.p=
- Ipsc Mini Goat cheese with chives drizzled with dry fig Tart I. 50 p.p=
- Ipsc Mini Hiromeri with Melon Tart I. 40 p.p=


## WRAPS

- Ipsc Mini Grill Vegetables, Pesto and Parmesan Roulade 2.75 p.p=
- Ipsc Mini Chicken, Honey \& Mustard Roulade 3.00 p.p=
- Ipsc Mini Falafel with Hummus Roulade 2.75 p.p=


## FAJITAS MENU

- Ipsc Chicken Fajitas in tortilla pastry with avocado \& sour cream 3.85 p.p=
- Ipsc Beef Fajitas in tortilla pastry with avocado \& sour cream 4.50 p.p=

MINI BURGERS

- Ipsc Mini Beef Burger (Caramelized Onions \& Gherkins) 4.25p.p =
- Ipsc Mini Homemade Tuna Burger, sweet chili sauce \& sesame seeds 3.75p.p =
- Ipsc Mini Breaded Chicken filet Burger, lettuce, mayonnaise 3.75p.p =
- Ipsc Mini Falafel Burger, with Hummus 3.25p.p =
- Ipsc Mini Mushroom Burger, with beetroot Hummus \& Capers 3.75p.p =
- Ipsc Mini Pork Buns, with Hoisin Sauce 3.00p.p =


## FINGER MENU

- Ipsc Breaded cheese balls served with balsamic cocktail sauce 2.25 p.p=
- Ipsc Tuna Cake served with sweet chili sauce 2.50 p.p=
- I psc Keftedes served with basil yoghurt sauce 1.25 p.p=
- I $1 / 4$ Haloumi in Pitta bread with Salsa 2.25 p.p=
( Salsa: Chopped Rucola, tomatoes \& basil)
- I psc Crispy Vegetable spring rolls served with sweet chili sauce 0.90 p.p=
- Ipsc Dim Sum ( Crystal Shrimp dumplings) 1.60 p.p=
- I psc Duck Gyoza served with hoisin sauce 2.00 p.p=
- I psc Crispy Chicken Wings, homemade BBQ sauce on the side 1.55 p.p=
- Iskwer 8psc Pork Kebab served with $1 / 4$ of pita on the side 4.50 p.p=
- Iskwer 8psc Marinated Chicken Kebab served with $1 / 4$ of pita on the side 6.00 p.p=
- Ipsc Wasabi Prawns with mango salsa I. 85 p.p=


## MINI SANDWICHES

- Mini Brioche bun, Hiromeri, Kefalotiri, sundried tomatoes, olive oil \& rucola 4.00=
- Mini Brioche bun, Grilled Chicken filet, Parmesan cheese, Pesto, Tomato 4.25=


## POTATO

- Fresh Potato Wedges drizzled with Black Truffle Salt 2.50p.p=
- French fries McCain I.90p.p=


## CHILDREN MENU

- Ipsc Home Made Chicken Fingers $€ 2.50=$
- I psc Mini Brioche bun, stuffed with homemade Breaded Chicken filet, lettuce, cucumber \& mayonnaise €3.75=
- Ipsc Margherita Pizza 9.00=
- Ketchup \& Mayonnaise 0.35 per person


## Mini Dessert

- Ipsc Mini Anarokrema tart with Honey, Konafa \& nuts 1.75 p.p=
- Ipsc Mini Banoffee tart with Banana \& Whipped cream 1.75 p.p=
- Ipsc Mini Lebanese Mahalepi cup with pistachio nuts 1.75 p.p=
- I psc Mini Baklava 1.75 p.p=


## Whole Dessert Menu

- Nutella Chocolate Cake 50.00
- Baked Cheese Cake 40.00
- Anarokrema with Honey 35.00
- Banoffee Pie with Banana \& Whipped cream 35.00
- Apple Pie 30.00
- Fig Pie (Seasonality ) 33.00
- Halva with sweet dried fruits 18.00
- Lebanese Mahalepi with sweet dry fruits (Pyrex serving up to 10 Guests ) 25.00

| A/A | Description Menu - 1 | Cost |
| ---: | :--- | ---: |
| 1. | Food Menu | $5.00 \mathrm{p} . \mathrm{p}$ |
| 2. | Rechaud | $2.00 \mathrm{p} . \mathrm{p}$ |
| 3. | Rechaud Liquid Fuel | $1.00 \mathrm{p} . \mathrm{p}$ |
| 4. | Serving Buffet Cutlery |  |
| 5. | 1 Waiters x 95.00 | 40.00 |
| 6. | Transportation Expenses: For Delivery \& Pick Up | $\mathbf{0 0 . 0 0}$ |
|  | Total Cost | €00.00 <br> Including <br> all Taxes |
|  | Final Total Cost Per Person |  |
| Including Menu, Equipment, Services, Transportation |  |  |

## Terms and conditions

- Décor of the restaurant dining room 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.

January 2024

