



## **Supplement to your Buffet Menu**

### **SALADS:** ( 1 portion Serving up to 4 Guests )

- Chefs House Salad €12.50=
- Buratta Salad, Cherry Tomatoes, Tacos bread, pesto sauce €13.50=
- Cypriot Salad with Haloumi & Fetta and Tahini sauce €14.50=
- Elliniki Paradosiaki with a twist €13.50=
- Manarola Salad with goat cheese, dried figs and walnuts & Balsamic honey dressing €13.50
- Exotic Chicken Salad with Honey & Mustard €14.00=
- Assorted Bread rolls €1.00p.p=
- Pita Bread €1.00p.p=
- Pita Bread with Olive Oil & Oregano €1.20p.p=

### **HOMEMADE DIPS:**

- Taramosalata €5.50p.p=
- Hummus €5.00p.p=
- Tahini €4.00p.p=

### **APPETIZERS:** ( 1 portion Serving up to 4 Guests )

- Octopus Ceviche €16.00=
- Salmon Tartare €15.00=
- Tuna Tartare €16.00=
- Grilled Octopus €23.00=  
( 160gr Octopus tentacles grilled over open fire, lemon olive oil dressing and chopped parsley )
- Fried Calamari €15.50=  
Served with homemade smoked pepper aioli sauce
- Grilled Calamari €15.75=  
( Served with rocket and confit tomatoes, mingled with our marinara )
- Caribbean Calamari €16.75=  
( Deep fried calamari with fresh pineapple sauce )
- Garlic Prawns (10 pieces) €14.00=  
( Pan fried prawns with Butter, garlic, lemon and chives )
- Prawns with Ouzo (10 pieces) €14.00=  
( Pan fried prawns, sweet peppers, onions, flamed with ouzo, creamy tomato sauce )
- Yummy Fish Fillet €12.00=  
( 150gr Crispy fish coujons 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, cut in stripes )
- Thinly Sliced Prosciutto & Cheese, condiments 15.00=
- Thinly Sliced Smoked Salmon & condiments 28.00=
- Cheese Platter 4 Kinds & condiments 25.00=

- Meat & Cheese Platter 25.00=

**MORE APPETIZERS: Minimum order 10 pieces each**

- 1psc Sushi Rolls ( Salmon California Rolls ) Light Soy Sauce 1.50p.p=
- 1psc Sushi Rolls ( Umami Tempura Prawn Rolls ) Light Soy Sauce 1.40p.p=
- 1psc Sushi Rolls ( Soft Shell Crab Rolls ) Teriyaki Sauce 1.65p.p=
- 1psc Breaded cheese balls served with balsamic cocktail sauce 2.25 p.p=
- 1psc Tuna Cake served with sweet chili sauce 2.50 p.p=
- 1psc Wasabi Prawns with mango salsa 1.85 p.p=

**PASTA:**

- Chicken Penne €17.00  
( Mushrooms, Sundried tomatoes, fresh cream, 4 cheeses & Chicken stripes )
- Porto Fino Pasta €18.50  
Classic with creamy sauce, Calamari and Prawns
- Black Truffle Ravioli with Spinach and Mushroom Sauce €2.75=
- Vegetarian Fresh Pasta 15.00.p=  
(Fresh thick spaghetti pasta, fresh tomato salsa, chargrill broccoli, aubergines, roasted cherry tomatoes, herb oil, beetroot Hummus and Pine Nuts)
- Burrata Fresh Pasta 18.00.p=  
(Fresh thick spaghetti pasta, fresh tomato salsa, chargrill broccoli, aubergines, roasted cherry tomatoes, herb oil and Burrata cheese)
- Pan Fried Penne, Mushroom, Sundried Tomatoes & Three Cheeses €12.00=
- Beef Ragout Casareche €19,00  
(Slow cooked American Beef cubes, mingled with Casareche pasta, napped with truffle mushroom sauce, garnished with Parmesan cheese)

**MENU:**

- 1x Whole Suckling Pig €27.00 per kilo ( 1 Piglet weight from 7 to 9 Kilo )
- 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=
- 1skwer 8psc Marinated Chicken Kebab served with ¼ of pita on the side 6.00 p.p=
- Roast Pork Loin stuffed with wild Mushrooms & Almonds, served with Truffle Mushrooms sauce (Minimum 2kg uncooked 35.00p.kg)=  
(Pork Fillets stuffed with cheese, ham and napped with mushroom sauce)
- Crispy Pork 17.50.p=  
( Pork Cubes, mingled with sweet Peppers, Mushrooms, fresh Pineapple & homemade Sweet & Sour sauce. Garnished with sesame seeds and radish )
- 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 Teiyaki Steamed Salmon filets 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 €120.00 per kilo =  
Slow cooked, marinated with mustard and herbs  
( A whole Cote De Boeuf weight between 2.100kg to 2.400kg )  
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 Roayal Marinara  
( Pyrex serving up to 15 Guests ) = 30.00  
( Reshaud Serving up to 35 Guests )= 45.00
- Grilled Mixed Vegetables Tower 4.50p.p  
(Brocoli, Mushrooms, Marrows, Aubergines)
- Steamed Jasmine Rice  
( Pyrex serving up to 15 Guests ) = 25.00  
( Reshaud Serving up to 40 Guests )= 40.00
- Triyaki 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
- Baked Cheese Cake 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 25.00
- Lebanese Mahalepi with sweet dry fruits ( Pyrex serving up to 10 Guests ) 30.00

### **Mini Dessert**

- Mini Anarokrema tart with Honey, Konafa & nuts 1.95 p.p=
- Mini Banoffee tart with Banana & Whipped cream 1.95 p.p=
- Mini Lebanese Mahalepi cup with pistachio nuts 1.95 p.p=
- Mini Baklava 1.75 p.p=

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CHARIS ANTONIOU  
Executive Chef