



Aphrodite Hills

A Feast for the Senses

CARNIVAL

DINNER MENU



SALADS

Tomatoes, Avocados, Green Beans & Chilli Salad

Cajun Chicken & Potato Salad

Winter Fruit Salad with Spinach, Pine Nuts & Goat Cheese

Seafood Jambalaya

Coleslaw Salad

Apples & Celery topped with Smoked Chicken Breast

Wagon Wheel Creole Pasta Salad

Village Salad

Rocket Salad with Tacos & Cheese

DISPLAYS

Beef Carpaccio with Parmesan Cheese, Capers & Rocket

Stuffed Tomatoes with Avocado

Fish marinated in Tequila

Salmon 'Ceviche' with Horseradish Sauce

Marinated Prawns on Mango, Coriander & Pineapple Salsa

Marinated Grilled Vegetables

Shrimp Cocktail

TACO BAR

Tortilla Chips with Accompaniments

Guacamole, Sour Cream, Chilli Sauce, Cheddar Cheese, Lettuce, Tomatoes & Chilli Con Carne

DIPS

Guacamole, Tomato & Chilli Relish, Refried Beans, Sour Cream

SOUP

Cream of Pumpkin Soup drizzled with Curry Oil

CARVERY

Slow-cooked Beef with Rosemary Sauce

Glazed Gammon with Pineapple Sauce

HOT DISHES

Grilled Chicken Thigh with Vierge Salsa

Red Cabbage, Walnut & Cheese Empañadas

Penne Tricolore, Chorizo Sausage with Peppers & Onions, glazed with Cheddar Cheese

Roasted Honey Lemon Chicken with Rosemary

Salmon Steak on Fennel & Mango Salsa

Brazilian Pork Spare Ribs with BBQ Brown Whisky Sauce

Pan-fried Beef Medallions with Peppercorn Sauce

Braised Lamb Shank with Rosemary

Dirty Rice

Bravas Potatoes

Jamaican Yam Casserole

Buttered Vegetables

Vegetarian Fajitas

DESSERTS

Baked Apples in Caramel

Strawberry and Mango Tart

Banoffee Pie

Chocolate Ganache Cake

Cookie Mousse with Caramel Scotch

Fruit Pavlova

Figs and Lemon Rind Mousse

Crème Caramel

Cherry Crumble Tart

Chocolate Mousse

Baked Cheesecake

Black Forest Cake

Raspberry Yogurt in a Glass

Peach Cream with Cookie Crumbles

Fresh Fruit Display

CHEESE STATION

Selection of local and international cheeses

€60.00 per person (excluding drinks)
50% for children 3-12 years old

For reservations, please contact:
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