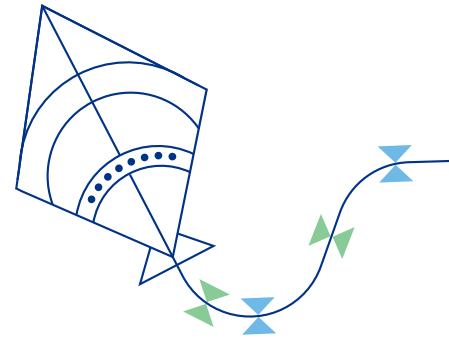




A Feast for the Senses

GREEN MONDAY
LUNCH MENU



BREAD STATION

White & Brown Rolls, Pitta Bread, Traditional Koulouri, Leganes, Selection of Whole Breads

SALADS

Village Salad
Grilled & Marinated Artichoke Hearts
Platter with Sun-dried Tomatoes, Artichokes & Fried Aubergines
Octopus Salad with Vinegar & Fresh Coriander
Marinated Mushrooms with Lemon & Olive Oil
Grilled Vegetable Platter
Potato Salad with Spring Onions
Marinated Boiled Prawns
Beetroot Salad with Vinegar & Fresh Coriander
Giant Beans with Spinach Leaves & Tomato Sauce
Tomato Wedges with Spring Onions
Cucumber Slices

DISPLAYS

Smoked Salmon with Spring Onions
Half-shell Mussels with Dill & Olive Oil

DIPS & ACCOMPANIMENTS

Tahini, Taramasalata, Houmous, Black & Green Olives, Halvas with Cacao, Halvas with Nuts, Mixed Greens, Lettuce Hearts, Rocket, Louvana, Carrot Sticks, Fresh Artichokes, Cherry Tomatoes, Cucumber, Radishes
Whole Boiled Potatoes
Whole Boiled Beetroot
Pickled Vegetables

SAUCE & DRESSINGS

Cocktail Sauce, Balsamic Dressing, Olive Oil, Vinaigrette, Basil Oil

LIVE GRILL STATIONS

Grilled Octopus with Olive Oil & Oregano
Grilled Cuttlefish with Olive Oil & Lemon dressing
Grilled Prawns with Olive Oil & Lemon dressing

HOT MAIN

Grilled Fish with Chopped Tomatoes, Kalamata Olives, Sliced Lemons
Octopus Stew with Potatoes, Red Wine, Vinegar
Black Shell Mussels with White Wine Sauce
Kritharoto in Tomato Sauce with Prawns & Crab Sticks
Crispy Fried Calamari
Deep Fried Atherina
Vegetable Balls (Kolokythokeptedes)
Selection of Grilled Vegetables
Boiled Fresh Vegetables
Jacket Potatoes
Spinach Rice

DESSERTS

Selection of Cyprus & International Sweets
Loukoumades Live Station
Fresh Fruit Display

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

For reservations, please contact:
T. +357 26 829 621