



T O D A Y ' S  
S P E C I A L S



Gluten



Soya



Mustard



Crustaceans



Milk



Sesame



Eggs



Nuts



Sulphur Dioxide



Fish



Celery



Lupin



Peanuts



Molluscs

If you have a food allergy or an intolerance to any of the items above, please speak to a member of staff.



Vegan



Vegan Option







Gluten Free



Gluten Free Options

# TODAY'S SPECIALS

## STARTERS

- ROASTED TOMATO SOUP**   €5.50  
 Tomatoes, onion, garlic, basil.
- Option to add feta:** €1.50
- WATERMELON & FETA**   €10.00  
 Watermelon, Greek feta, fresh mint, barley rusks, lime & olive oil

## MAINS

- LEMON-SAFFRON LEEK RISOTTO**    €12.50  
 Arborio risotto sauteed with onion, garlic, lemon and leeks-confit,
- CRISPY FRIED CALAMARI**      €22.00  
 Baby calamari with Mediterranean seasoning, served with a side Citrus Mayo, Cyprus potato fries and mixed salad
- GRILLED TUNA**   €28.00  
 Japanese yellow fin tuna, medium rare to medium, with a creamy coconut & parsley sauce, served with quinoa
- RIBEYE STEAK**   €40.00  
 Fresh, free range aberdeen angus rib eye steak, served with Cyprus potato fries or potato mash, roasted winter vegetables & side peppercorn or mushroom sauce

## DESSERT

- BERRY PAVLOVA**    €6.00  
 Seasonal berries compote, strawberry curd, vegan cream, lemon zest, sugar, aquafaba

## DRINKS

- SANGRIA ROSE** €10.00  
 Rose wine, orange, peach, passion fruit