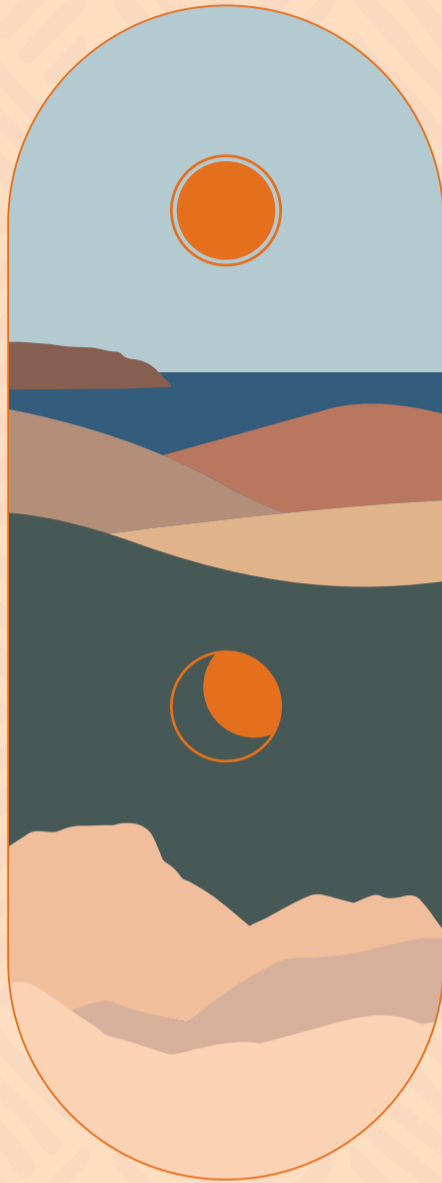


SOULFUL KITCHEN



A L A C A R T E



OYSIG

STARTERS

- V** **FALAFEL STARTER** €8.00
traditional falafel, served hot on a tortilla with harissa, tahini & salad
- V** **MIDDLE EASTERN DIPS** €8.50
|Muhammara - Florina peppers, walnuts, pomegranate molasses, chilli paste, bread crumbs, lemon juice **|Baba ganoush** - roasted aubergine, tahini, lemon juice **|Hummus** - a paste of pureed chickpeas, tahini, beetroot, lemon juice, garlic, cumin |Served with Greek Pitta
- CRISPY PANKO CHICKEN BITES** €9.50
chicken fillet strips, coated by chef's panko recipe, served with honey-mayo sauce
- TOASTED SESAME HALLOUMI BITES** €9.50
halloumi with sesame seeds, sauteed for crispy exterior, served with sweet grape molasses

SALADS

- V** **WARM MUSHROOM & BEETROOT** €12.50
fresh portobello & button mushrooms, sauteed with garlic, truffle oil, celery, beetroot & finished in a herbed lemon dressing
- VO** **GREEK** €12.80
chopped tomatoes, cucumbers, Kalamata olives, mixed peppers, red onion, Greek feta, dressing organic olive oil, lemon, oregano
- HALLOUMI & ORANGE** €13.30
toasted sesame halloumi, orange segments, seasonal fruits, mixed leaves, citrus balsamic vinaigrette
- CHICKEN CAESAR** €13.30
grilled chicken fillet, tossed romaine lettuce, dehydrated prosciutto, toasted croutons, parmesan flakes & caesar dressing
Option: replace chicken with prawns +€2.00
- CRISPY PANKO CHICKEN** €13.30
chicken fillet coated with the chef's panko recipe, crunchy exterior, mixed leaves, cherry tomatoes, parmesan flakes & honey-balsamic-mayo dressing
- VO** **QUINOA HEALTHY BOWL** €13.20
organic quinoa, dry figs & apricots, chevre cheese, mixed peppers, almond flakes, mixed leaves & supercharged with our fruity vinaigrette
Option: replace chevre cheese with chicken fillet
- GF** **SALMON & AVOCADO** €16.00
fresh salmon, baked & served with avocado mousse, sun blanched tomatoes, fermented fennel, mixed peppers baby rocca, organic olive oil & fresh lemon juice

PASTA & RISOTTO select your pasta: linguine or penne premium quality pasta, made without egg

- LINGUINE ALLA CARBONARA** €12.50
bacon, parmesan, garlic, a hint of cream all tossed together to create this classic italian dish
- VO** **PENNE AL PESTO** €12.50
freshly-made basil blend with garlic & almonds, cherry tomatoes & a hint of cream
Option: add chicken fillet to your pasta +€3.00
- V** **FOREST MUSHROOM CON PENNE** €12.50
fresh portobello, button mushroom, beetroot, garlic, truffle oil. Mediterranean herbs & a touch of coconut cream
- GF** **MUSHROOM RISOTTO** €12.80
fresh mushrooms sauteed in arborio risotto, finished with our vegetable stock, white wine, garlic, butter & parmesan
Option: add chicken fillet to your risotto +€3.00
- LINGUINE ALLA BOLOGNESE** €13.50
made using fresh angus beef mince & tomato sauce
- PENNE AL POLLO** €14.00
chicken fillet strips, sauteed with garlic, mushrooms, cherry tomatoes & a hint of cream
- GF** **SALMON RISOTTO** €19.00
fresh salmon, fresh garlic, onions, butter, parmesan, wine, cherry tomatoes, sautéed into arborio risotto
- GF** **SALMON & PRAWN LINGUINE IN PINK SAUCE** €22.00
salmon and tiger prawns, sautéed with garlic, wine, tomato sauce, fresh cream

SIDE DISHES

- V** **POTATO FRIES** -freshly cut €3.50
- V** **GF** **BASMATI RICE** €3.50
- GF** **HANDMADE MASH POTATO** €3.50
- V** **GF** **QUINOA** €3.50
organic quinoa, dressed in a blend of beetroot, lemon, coriander
- V** **GF** **ROASTED VEGETABLES** €3.50
mushroom, zucchini, sweet potato, mixed peppers

- V** **CRISPY CAULIFLOWER FLORETS** €9.00
encrusted cauliflower florets, finished with tahini, zataar and sumac
- GF** **MAMA'S CHICKEN LIVER PATE** €9.50
chicken liver sauteed in butter, garlic, shallots, bacon, brandy, cream, blended smooth to spread with roasted pistachios - served with seasonal jam & toasted ciabatta
- CRETAN DAKOS** €10.00
crunchy barley rusk, grated fresh tomato, organic olive oil, Greek feta, zataar
- ROASTED PRAWNS** €11.00
oven baked prawns, with garlic, lemon juice, olive oil, fermented peppers, walnuts & sumac
- CRISPY FRIED CALAMARI** €12.00
battered baby calamari, Mediterranean herbs, deep fried, served with citrus mayo sauce

MAINS

- V** **GF** **FALAFEL, QUINOA & VEGETABLES** €13.00
falafel, organic quinoa, blend of beetroot, lemon, coriander, olive oil, with roasted vegetables & finished with a grape, pomegranate molasses & tahini sauce
- VEGETARIAN MOUSSAKA** €13.00
layers of aubergine, zucchini, potato, tomato, bechamel sauce finished with grated halloumi, traditionally baked in a clay pot & served with Mixed Salad
- GF** **PORK SOUVLAKI** €13.50
prime selected cuts of pork cubed & grilled over charcoal, served with pitta, potato fries, mixed salad & tzatziki
- GF** **LEMON & THYME CHICKEN** €14.50
grilled chicken fillet, finished with lemon & thyme, served with mash potato & mixed salad
- CHICKEN COMMANDARIA** €15.20
chicken fillet strips & slowly caramelised in commandaria wine & mushrooms, served with mash potato & roasted vegetables
- GF** **SOUTZOUKAKIA** €16.00
traditional greek meatballs, using delicious fresh quality prime beef mince, packed with mediterranean flavours & a hint of eastern cumin, covered in rich tomato sauce, served with rice & mixed salad
- GF** **PRAWN SAGANAKI** €18.50
tiger prawns flambeed in ouzo, garlic, onion, mixed peppers, rich tomato sauce & topped with Greek feta, served with rice & mixed salad
- GF** **ULTIMATE PORK CHOP** €19.00
farm selected pork chop, grilled over charcoal till tender & juicy, served with side bbq sauce, potato fries & mixed salad
- DUCK A L'ORANGE & POMEGRANATE** €24.00
duck breast, pan seared & finished with a pomegranate & orange sauce, served with braised cabbage & mash potato
- GF** **FRESH SALMON** €25.00
fresh salmon, delicately pan seared & finished in the oven, accompanied with a side parsley & coconut cream sauce, served with rice & sauteed spinach
- GF** **FRESH SEA BASS** €27.00
fresh filleted local sea bass, oven baked for that delicate finish & lightly drizzled with olive oil & lemon, served potato mash and grilled broccoli

WRAPS & BURGERS All wraps and burgers are accompanied with fresh potato fries and mixed salad

TORTILLA WRAPS

- V** **i | Falafel Wrap** €11.00
fluffy falafel with tomato, gherkin, lettuce, tahini, harissa
- ii | Chicken Wrap** €11.00
grilled chicken fillet, cheddar cheese, tomato, lettuce, ousia dressing

BURGERS

- i | Chicken Panko Burger** €13.50
chicken fillet, panko bread crumbs, served in a brioche bun with the chef's sauce, cheddar cheese, tomato, gherkin, lettuce
- ii | Ousia Beef Burger** €16.50
100% fresh prime angus beef, grilled over the charcoal, topped with cheddar cheese, bacon & caremalised onions

- V** **GF** **MIXED SALAD** €3.50
mixed leaves, vine tomato, mixed peppers, organic olive oil, lemon
- GRILLED BROCCOLI** €3.50
broccoli, poached, then grilled, and dressed with cold pressed olive oil and lemon juice
- SAUTEED SPINACH** €4.00
spinach leaves sauteed with garlic, onions, butter, cold pressed olive oil and fresh lemon
- GF** **GREEK SALAD** €5.50
tomato, cucumber, mixed pepper, olives, red onion, feta, organic olive oil, lemon

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