

# 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.

**V** Vegan

**VO** Vegan Option

**GF** Gluten Free

**GFO** Gluten Free Options



## STARTERS

- V GF **PUMPKIN & COCONUT SOUP** €5.50  
 Pumpkin, potato, onion, garlic, ginger, cardamom, coriander, coconut milk
- GF **LENTIL & BEETROOT SALAD** 🥗 €12.50  
 Beluga lentils, beetroot, carrot, red onions, Greek Feta, cumin, pomegranate seeds – dressing cold pressed olive oil and lemon juice
- V **Option:** Without Greek Feta

## MAINS

- GF **ARTICHOKE LEMON-PESTO RISOTTO** 🥗 🌿 🥔 €12.50  
 Arborio risotto sauteed with onion, garlic, artichoke, lemon-confit, pesto, parmesan
- GF **SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE** 🐟 🥗 €24.00  
 Fresh filleted sea bream, pan-seared garlic, butter, Mediterranean herbs, capers, lemon-zest and served with sauteed spinach
- GF **LAMB CUTLETS WITH SALSA VERDE** 🍷 🥗 🥔 €26.00  
 Grilled lamb cutlets, cooked to a charred crust and tender juicy interior, served alongside Sauce Verde with a creamy potato mash and grilled broccoli, with lemon-infused cold-pressed olive oil dressing  
**Salsa Verde** - garlic, mint, parsley, whole grain mustard, red pepper flakes, pickles, lemon juice, olive oil
- RIBEYE STEAK** 🍷 🥗 🌿 €40.00  
 Free range Aberdeen Angus Rib Eye Steak, served with Cyprus potato fries or potato mash, sauteed spinach or grilled broccoli and side peppercorn or mushroom sauce

## DESSERTS

- DOUBLE CHOCOLATE CHEESECAKE** 🥗 €6.00  
 Short bread, dark chocolate ganache infused with dark rum, cream cheese, cacao
- V **VEGAN PUMPKIN TART** 🌿 🥗 €6.00  
 Pumpkin, coconut cream, raising, caramelised almonds, cinnamon, coconut flakes