

# TODAY'S SPECIALS



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

- GF V PUMPKIN & COCONUT SOUP** €5.50  
pumpkin, potato, onion, garlic, ginger, cardamom, coriander, coconut milk
- GF CREAM MUSHROOM SOUP** €6.50  
fresh mushrooms, garlic, onion, thyme, fresh cream

## MAINS

- V ARTICHOKE RISOTTO** €12.50  
rich, creamy arborio risotto, sautéed with, garlic, onion, white wine, artichoke hearts, caramelized carrot cream, and vegan butter
- LINGUINE BEEF STEAK STROGANOFF** €18.00  
prime beef, sauteed with garlic, onion, mushroom and finished with a cream sauce
- FRITTO DI SARDINE SAYADIEH** €16.50  
fresh sardines are marinated, lightly battered, fried until crispy, served with beluga lentils, rice, onion and dressed with cold pressed olive oil, lemon, roasted garlic, pomegranate, mint with a side tartare of tahini, parsley, capers
- GF LAMB SHANK (KOTSI)** €26.00  
slow-cooked lamb shank, braised to perfection in a rich wine and shallot sauce, served with creamy mashed potatoes and roasted vegetables or grilled broccoli
- RIBEYE STEAK** €40.00  
fresh, free range Aberdeen Angus rib eye steak, served with Cyprus potato fries or potato mash, broccoli and side Peppercorn or Mushroom Sauce

## DESSERTS

- PISTACHIO CHEESECAKE LEVANTE** €6.50  
pistachio, chocolate, cream cheese, shredded pastry, biscuit, butter

## DRINK

- HOT MULLED WINE** €10.00