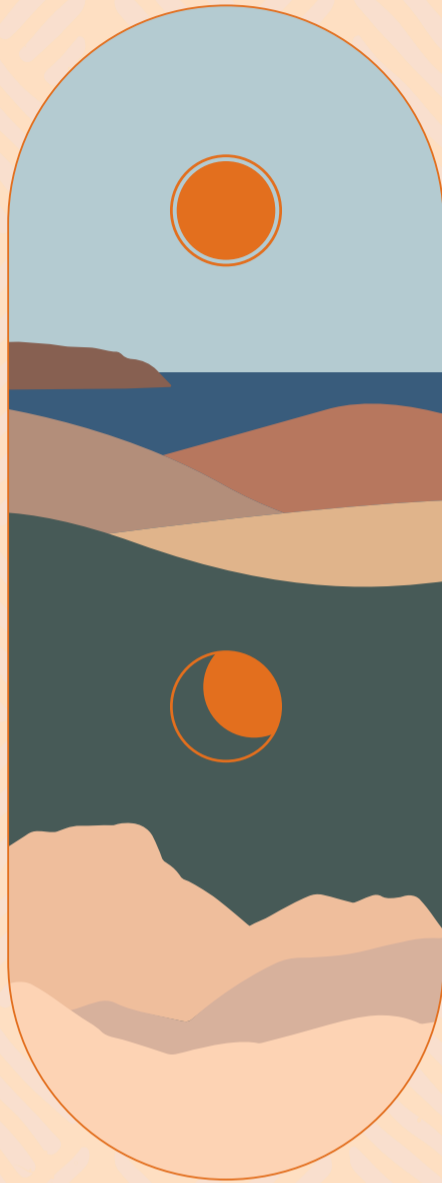


SOULFUL KITCHEN



A L A C A R T E



OYSIG

STARTERS

- GF V FALAFEL STARTER** €8.00
traditional falafel, served hot on a tortilla with harissa, tahini & salad
- GF 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 organic sweet grape molasses

SALADS

- GF V WARM MUSHROOM & BEETROOT** €12.50
fresh portobello & button mushrooms, sauteed with garlic, truffle oil, celery, beetroot & finished in a herbed lemon dressing
- VO GF 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
- GF 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 GF QUINOA HEALTHY BOWL** €13.80
organic quinoa, dry figs & apricots, chevre cheese, mixed peppers, almond flakes, mixed leafs, pomegranate seeds & supercharged with our fruity vinaigrette
Option: replace chevre cheese with chicken fillet
- GF SALMON & AVOCADO** €17.00
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, 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
arborio risotto sauteed with fresh mushrooms, garlic, white wine, 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
arborio risotto sauteed with fresh garlic, onions, cherry tomatoes, white wine, butter, parmesan and fresh salmon
- GF SEAPRAWN ALLA LINGUINE** €16.00
prawns delicately sauteed in garlic, white wine, tomato sauce and fresh cream
Option: add fresh salmon.....+€6.00

SIDE DISHES €3.50

- V GF POTATO FRIES**
local Cyprus potatoes, daily hand-freshly cut
- V GF BASMATI RICE**
quality basmati rice, boiled and dressed with cold pressed olive oil
- V GF QUINOA**
gently boiled & dressed with a blend of beetroot, fresh coriander, lemon juice & cold pressed olive oil
- V GF ROASTED VEGETABLES**
mushroom, zucchini, sweet potato, mixed peppers

- V CAULIFLOWER FLORETS** €11.00
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, cold pressed olive oil, Greek feta, zataar
- GF 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, deepfried, served with citrus mayo sauce

MAINS

- V GF FALAFEL, QUINOA & VEGETABLES** €13.00
falafel, quinoa blended with beetroot, lemon, coriander, cold pressed olive oil, served with roasted vegetables finished with grape, pomegranate molasses & tahini
- 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** €13.80
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** €19.00
prawns flambeed in ouzo, garlic, onion, mixed peppers, rich tomato sauce & topped with Greek feta, served with rice & mixed salad
- GF ULTIMATE PORK CHOP** €21.80
farm selected pork chop, grilled over charcoal till tender & juicy, served with side bbq sauce, potato fries & mixed salad
- GF 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 & mixed salad
- GF FRESH SEA BASS** €27.00
fresh filleted local sea bass, pan seared and then oven baked for that delicate finish & lightly drizzled with cold pressed olive oil & lemon, served with potato mash & broccoli

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

- BURGERS**
- i | CHICKEN PANKO BURGER** €13.80
chicken fillet, panko bread crumbs, served in a brioche bun with the chef's sauce, cheddar cheese, tomato, gherkin, lettuce
- ii | OUSIA BEEF BURGER** €17.30
100% fresh prime angus beef, grilled over the charcoal, topped with cheddar cheese, bacon & caramelised onions
- TORTILLA WRAPS (served day time only 12.00 - 17.00)**
- 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

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

Certified, organic ingredients by M.I. All Organic Market **ALL ORGANIC**