

# 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
- CREAM MUSHROOM SOUP**  €6.50  
fresh mushrooms, garlic, onion, thyme, fresh cream

## MAINS

- GF V OKRA VADOUVAN**  €11.00  
arborio seasonal okra sauteed with onion, garlic, tomato, eastern spices and completed with coconut cream and lime juice, served with basmati rice
- GF V ARTICHOKE RISOTTO**    €13.50  
rich, creamy arborio-risotto sauteed with garlic, onion, white wine, artichoke hearts, caramelized carrot cream, vegan butter
- LINGUINE BEEF STEAK STROGANOFF**    €18.00  
prime beef, sauteed with garlic, onion, mushroom and finished with a cream sauce
- 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 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
- RIB EYE STEAK**    €40.00  
fresh, free range Aberdeen Angus rib eye steak, served with Cyprus potato fries or potato mash, broccoli or sauteed spinach & a side of peppercorn or mushroom sauce

## DESSERTS

- GF V BERRY PAVLOVA**  €6.50  
seasonal berries compote, strawberry curd, vegan cream, lemon zest, sugar, aquafaba

## DRINK

- SANGRIA ROSE** €10.00