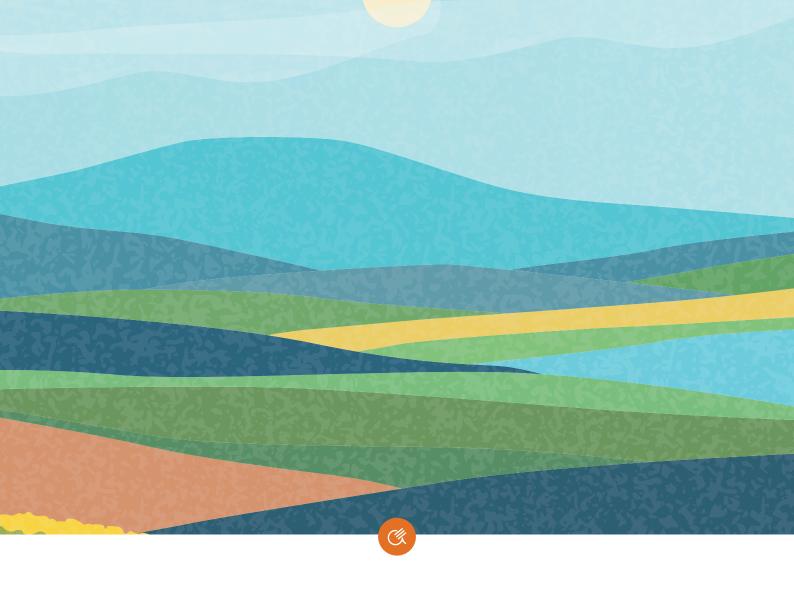


SPECIALS



































Molluscs

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













GFO Gluten Free Options

SANGRIA ROSE

STARTERS €5.50 pumpkin, potato, onion, garlic, ginger, cardamom, coriander, coconut milk CREAM MUSHROOM SOUP €6.50 fresh mushrooms, garlic, onion, thyme, fresh cream MAINS €11.00 arborio seasonal okra sauteed with onion, garlic, tomato, eastern spices and completed with coconut cream and lime juice, served with basmati rice €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 SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE ☐ <</p> €24.00 fresh filleted sea bream, pan-seared garlic, butter, Mediterranean herbs, capers, lemon-zest and served with sauteed spinach □ 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 RIBEYESTEAK 1 🗂 🤌 €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** €6.50 ■ V BERRY PAVLOVA ↑ seasonal berries compote, strawberry curd, vegan cream, lemon zest, sugar, aquafaba

€10.00