

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 V ROASTED TOMATO SOUP** €5.50
made with fresh tomatoes, basil, garlic | *Option: Add Greek Feta.....+€2.50* 🥛

MAINS

- GF V AVOCADO & PISTACHIO RISOTTO** 🥑 €13.00
avocado & coconut cream delicately mixed into arborio risotto creating a unique creaminess, green peas folded in adding a natural sweetness & finished with roasted pistachios | *Option: Add Greek Feta.....+€2.50* 🥛
- GF SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE** 🐟 €24.00
fresh filleted sea bream, pan-seared with garlic, butter, Mediterranean herbs, capers, lemon-zest and served with potato mash and 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
- RIBEYE STEAK** 🍷 🍷 🌿 €40.00
fresh, free range Aberdeen Angus Rib Eye Steak, served with Cyprus potato fries or potato mash, sauteed spinach and a side of peppercorn or mushroom sauce
- FILLET STEAK** 🍷 🍷 🌿 €55.00
fresh, free range Aberdeen Angus Fillet Steak, served with Cyprus potato fries or potato mash, sauteed spinach and 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

- CHEEKY PEACH** €10.00
Aperol, Peach, Vermouth + side Moscato D'asti