



SCAN ME

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

Pumpkin, potato, onion, garlic, ginger, cardamon, coriander, coconut cream

€5.50
- GF V

VEGETABLE SOUP (VELOUTÉ)

Potato, onions, celery, carrots, tomatoes, courgettes, mixed peppers

€5.50
- V

CAULIFLOWER FLORETS

Cauliflower florets encrusted with coconut batter, finished with tahini, sumac and Zataar

€10.00
- GF

TAGLIATA DI MANZO

Tender slices of pan-seared beef striploin laid over baby rocket, topped with delicate parmesan shavings & a drizzle of cold-pressed olive oil

€14.80

MAINS

- GF V

OKRA VADOUVAN

seasonal okra sauteed with onion, garlic, tomato, eastern spices & finished with coconut cream & lime juice, served with basmati rice

€12.00
- GF

SPINACH, MUSHROOM, & FETA QUICHE

A golden baked quiche filled with spinach, mushrooms, leeks, feta, eggs, cheddar cheese and cream, served with a mixed leaf salad

€13.00
- GF

SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE

Fresh filleted sea bream, pan-seared with garlic, butter, Mediterranean herbs, capers, lemon-zest and served with potato mash and creamed spinach

€26.00
- GF

LAMB SHANK (KOTSI)

Slow-cooked lamb shank, braised to perfection in a rich wine and shallot sauce, served with creamy potato mash and roasted vegetables

€27.00
- GF O

RIB EYE STEAK

Fresh, free-range Aberdeen Angus rib eye steak, cooked to your liking and served with Cyprus potato fries or creamy potato mash, creamed spinach, and your choice of peppercorn or mushroom sauce

€49.00