

BOTTOMLESS
BRUNCH
MENU

Select 1 main dish or 2 bites & enjoy unlimited drinking from our selected drinks menu.

€35

SAT 10.30-13.30
FOR 2 HOURS DURATION

ORGANIC EGGS & BRUNCH CLASSICS

EGGS BENEDICT ON TOASTED BRIOCHE

two poached eggs with Hollandaise sauce, served on toasted brioche bread
Option: Add Virginia ham or creamed spinach & leek

SOULFUL KITCHEN SHAKSHUKA

fresh tomato sauce with poached eggs, served with toasted ciaballa crisps
Option: Add feta

SOULFUL KITCHEN VEGAN SHAKSHUKA

fresh tomato sauce with sauteed spinach and Eastern spiced infused chickpeas, served with toasted ciaballa crisps - *Option: Add feta*

POACHED EGGS, AVOCADO & FETA

two poached eggs with Ousia-made avocado mousse and crumbled feta, served on toasted brioche bread

CYPRUS BREAKFAST

two fried eggs, grilled halloumi, traditional lountza, potato fries, vine tomatoes, cucumber, Kalamata olives

SCRAMBLED EGGS

WITH BAKED SALMON

soft scrambled eggs with baked salmon, avocado mousse and chives, served on toasted brioche bread

FRENCH OMELETTE - served with mixed salad

i | Vegetarian

mushroom and spinach

ii | Ham & cheese

iii | Mediterranean

vine tomatoes, onion, mixed peppers, Kalamata olives & feta cheese

ENGLISH BREAKFAST

two fried eggs, crispy bacon, English pork sausage, baked beans, vine tomatoes, sauteed mushrooms, potato fries

TOASTIES & WRAPS - All served with potato fries and mixed salad

CHEESE & TOMATO TOASTIE

cheddar cheese and fresh tomato, toasted in sliced bread

HALLOUMI, LOUNTZA & TOMATO TOASTIE

grilled halloumi, lountza and fresh tomato in a toasted panini

ALEPPO MUHAMMARA WRAP

warm tortilla filled with our house-made muhammara - a blend of roasted pepper, pomegranate molasses, walnuts and feta wrapped with fresh mixed leaves

BURGER - All served with potato fries and mixed salad

OUSIA SIGNATURE ANGUS BURGER

100% prime Angus beef, charcoal-grilled & served in a toasted potato bun with cheddar, Ousia house sauce.

FALAFEL WRAP

Ousia-made falafel with tomato, gherkin, finished with tahini & a touch of harissa

CHICKEN WRAP

grilled chicken fillet, cheddar cheese, tomato, lettuce, Ousia mayo sauce

CHICKEN PANKO BURGER

Panko-crust chicken fillet in a toasted potato bun with chef's house sauce, cheddar tomato, gherkin & lettuce

SALAD & BOWLS

CHICKEN CAESAR SALAD

grilled chicken fillet, crisp romaine lettuce, dehydrated prosciutto, toasted croutons & Parmesan flakes, Caesar dressing

MEDITERRANEAN QUINOA BOWL

quinoa tossed with dried apricots, warm chevre cheese, mixed peppers, toasted almond flakes, mixed leafs, pomegranate seeds dressed with our signature honey balsamic vinaigrette - *Option: replace chevre cheese with grilled chicken filleted strips*

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PASTA & RISOTTO

PASTA AL PESTO

fresh hand-made basil blend, vine tomatoes & a hint of cream to bind this beautifully simple dish. *Option: Add chicken fillet to your pasta*

CREAMY MUSHROOM PENNE

penne tossed with sautéed fresh mushrooms & garlic, deglazed with white wine, finished with fresh cream & parmesan

PASTA ALLA CARBONARA

bacon, parmesan, garlic, a hint of cream all tossed together to create this incredible classic italian dish

PASTA AL POMODORO

fresh hand-made tomato sauce

PENNE AL POLLO

penne tossed with tender diced chicken fillet strips, sauteed with garlic, onion, mushrooms & finished in a tomato-cream sauce

LINGUINE ALLA BOLOGNESE

linguine served with a slow-simmered Bolognese of Angus beef mince in our rich tomato sauce

MUSHROOM RISOTTO

fresh mushrooms sauteed into arborio risotto & finished with our own homemade vegetable stock, white wine, garlic, butter & parmesan

Option: Add chicken fillet to your pasta

MAINS

LEMON & THYME CHICKEN

grilled chicken fillet, finished with fresh lemon-thyme butter, served with coriander, potatoes & mixed salad

PORK SOUVLAKI

prime selected cuts of pork cubed & grilled over charcoal, served with pitta, potato fries, mixed salad & tzatziki

FALAFEL, QUINOA & ROASTED VEGETABLES

handmade fluffy falafels, organic quinoa fused with beetroot, lemon, coriander, roasted vegetables finished with a pomegranate & tahini sauce

CRISPY FRIED BABY CALAMARI

baby calamari battered in Mediterranean Herbs, deep fried and served with potato fries, mixed salad and citrus mayo sauce

BITES SELECT 2 BITES

FALAFEL & HUMMUS

falafel, served hot, with hummus, fermented peppers, walnuts & grilled pita

MIDDLE EASTERN DIPS

i | Muhammara ii | Baba ganoush iii | Hummus

TOASTED SESAME HALLOUMI

halloumi coated with sesame seeds, sauteed for that crispy exterior, served with sweet grape molasses

CRISPY PANKO CHICKEN

chicken fillet strips, coated by chef's panko recipe, fried to a crisp & tender bite - served with a honey-mayo sauce

PORK SOUVLAKI

pork souvlaki served on Greek pitta

CRISPY FRIED CALAMARI

baby calamari, battered & seasoned with Mediterranean herbs, deep fried and served with citrus mayo sauce

MAMA'S CHICKEN LIVER PATE

chicken liver sauteed in butter, garlic, shallots, bacon, brandy, cream, blended smooth, with roasted pistachios - served with cherry jam & rusks

POTATO FRIES

SELECTED DRINKS

SCREWDRIVER

vodka & orange Juice

JUNIPER FLOWER

gin, prosecco, elderflower, lime

MIMOSA

prosecco & fresh orange juice

SEX ON THE BEACH

vodka, peach schnapps, orange juice, cranberry juice

ALL BEVEARAGES

KEO DRAFT

WHITE SANGRIA

WINE