

Green Monday



Buffet

Salads & Greens

Quinoa tabbouleh salad

Marinated grilled mushrooms with garlic & herbs

Lentil salad with orange, fennel and red onion

Potato salad with gherkins and parsley

Deep-fried "Poulles" with dry coriander & lemon

Beetroot salad with fresh coriander & garlic

Tomato, onion & rocket salad with olives & pita crisps

Radicchio & rocket leaves with sun-dried tomatoes & roasted pine nuts

White bean salad with celery

Grilled Asparagus with lemon dressing

Assorted grilled vegetables marinated in basil oil

Assorted Fresh Garden Greens Platter

Louvana, artichokes & fresh broad beans

Fried cauliflower salad with tahini dressing

Black eyed beans with tomato, cucumber & onion

Dips & Accompaniments

Taramas, Tahini, Hummus, Skordalia, black & green olives

Lemon - Basil - Balsamic dressing, Garlic vinaigrette

Under the Heat Lamp

Deep fried baby Calamari

Grilled octopus with oregano oil

Soupies with spinach, tomato and rice

Marida - deep fried Whitebait

Falafel with lemons

Soup

Potato and leek soup

Hot Items

Seafood with fennel and lobster sauce

Artichokes à la Polita

Pasta with cherry tomatoes, rocket & pesto oil

Basmati rice with star anise and pine nuts

Roasted vegetable Ratatouille

Okra in a garlic tomato sauce

Kolokasi with celery

New Potatoes with onion & coriander

Desserts

Tahinopitta - sesame paste pie

Baklava made with Greek filo pastry and pistachios

Mahalepi - a light pudding, served with rose cordial & blossom water

Pishies - Cypriot flat dough, served with cinnamon & carob syrup

Daktyla (Lady's Fingers) - fried pastry sweets

Saraili - Filo pastry with nuts, sesame & syrup

Glyko tou Koutaliou - traditional Cyprus sweets

Soushouko- traditional Cypriot sweet

Palouzes with walnuts

Seasonal fresh fruit

Halva selection - a sweet sesame confection:

Halvas - Cypriot sweet almond confection with sesame

Chocolate & vanilla, pistachio and peanut

Halvas

€79 per person