

# MINTHIS

## APPETIZERS

### Cold Starters & Spreads

- Tahini Spread** **G K V D** €6  
Raisins, burnt butter, smoked paprika and Cypriot pita
- Smoked Eggplant Spread** **V K N** €6  
Lemon zest, mint and white tahini sauce
- Beef Carpaccio** **Y** €22  
Black Angus tenderloin, basil, honey glaze, thyme and aged vinegar
- Octopus Carpaccio** **M F Y U** €20  
Marinated in mandarin vinegar, served with bottarga, fresh cucumber, mustard and pumpkin miso sauce
- Local Cheese Platter** **G D S N** €18  
Served with homemade marmalade and carob rusk

### Hot Starters

- Halloumi Cheese** **D V** €15  
Steamed in local herbs, basil, honey glaze, thyme and aged vinegar
- The Giagias pie** **G E D** €16  
(Please ask your waiter for the filling of the day)  
Freshly homemade Cypriot pie crust with mastic and lemon thyme, filled with nutrient-dense and locally sourced ingredients.
- Flamed Torched Octopus** **M K** €18  
Served with hummus, onion marmalade and fresh herbs

## SALADS

- Burrata** **D N F** €22  
With heirloom tomato, salsa verde, anchovy roasted pine nuts, basil and balsamic pearls
- Minthis Signature Caesar Salad** **D G K** €22  
Our own version of a chicken Caesar salad with baby mixed leaves, Parmesan and a light anchovy tahini vinaigrette
- Bulgur Salad** **V G K P** €16  
Cooked in aromatic broth and served with seasonal grilled vegetables, wild rucola, pomegranates and carob 'Pastelaki'
- Village Salad** **V D** €16  
Tomato, cucumber, red onion, caper, Kalamon olives, feta and organic olive oil from Minthis' olive groves

## PASTA & RISOTTO

- Mushroom Risotto** **D Y** €24  
Wild mushrooms, parmesan, black truffles and melted parmesan tuile
- Rigatoni Bolognese** **E G** €18  
Beef ragu, parmesan, yellow curry
- Pasta Pomodoro** **D G E** €18  
Spaghetti ala chitarra with tomato sauce infused with basil, cherry tomatoes and 36 months aged Parmigiano Reggiano
- (Vegan Pastas available upon request)

## MAIN COURSES

- Chicken Souvlaki** **P K** €24  
Corn-fed chicken thighs, marinated in herbs from our garden and peanut butter tahini sauce (Served with hand cut potato fries)
- Braised Lamb** **D C** €33  
Slow cooked pulled lamb shank, halloumi, smoked aubergine puree, orzo and rosemary carob demi glace
- Seabass Fillet** **F** €36  
Pan seared fresh seabass, sauteed seasonal green leaves, roasted fennel with Cypriot "Tsakistes" olives and citrus vierge
- Pork Chop** **D** €30  
Grilled loin and belly served with hand cut potato fries, traditional Greek salad and Tzantziki
- Angus Rib Eye Steak** **D G C E** €48  
Grilled to perfection, roasted potatoes, glazed baby vegetables and Commandaria jus infused with truffles

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

- G** Gluten **N** Nuts **V** Suitable for Vegetarians **D** Dairy **E** Egg  
**P** Peanuts **C** Celery **F** Fish **M** Molluscs **S** Sulphur Dioxide  
**L** Lupino **Y** Soy **U** Mustard **K** Sesame **B** Seafood