

MINTHIS

LUNCH

MENU

COLD STARTERS & SPREADS

Hummus Spread Raisins, burnt butter, smoked paprika, Cypriot pita (g,k,vg,d,s)	€6
Smoked Eggplant Spread Lemon zest, white tahini sauce, Cypriot pita (k,y,n,g,vg)	€6
Seabass Carpaccio Citrus salsa, sesame grissini, pomegranate caviar, basil oil (f,g,d,k)	€28

HOT STARTERS

Halloumi Cheese Steamed in local anise herbs, honey glaze, sesame seeds (d,v,k)	€15
Chargrilled Aubergine +VG Cooked in open fire, labneh cheese, coriander salsa, pomegranate, almonds (d,v,n)	€15
The Giagias Pie +VG Freshly homemade pie with turmeric and thyme, topped with spinach and Greek feta cheese (g,e,v,d)	€16

SALADS

Burrata +VG Freshly homemade pie with turmeric and thyme, topped with spinach and Greek feta cheese (g,e,v,d)	€24
Minthis Caesar Salad Our own version of chicken Caesar salad with baby mixed leaves, parmesan, light anchovy tahini vinaigrette (d,g,k,f)	€22
Bulgur Salad Cooked in aromatic broth, roasted vegetables, wild rucola, pomegranate, carob ‘Pastelaki’ (g,k,p,vg)	€15
Village Salad +VG Tomato, cucumber, red onion, caper, black olives, feta, organic olive oil from Minthis olive groves (v,d)	€16

PASTA & RISOTTO

Mushroom Risotto +VG Wild mushrooms, parmesan, black truffles, flamed gorgonzola (d,y,v)	€24
Asparagus Risotto +VG Creamy Italian mascarpone, local lemons, asparagus and toasted almonds (d,y,n,v)	€24
Grantortellone Green type pasta filled with spinach and ricotta, prosciutto crudo, confit tomatoes and pine nuts (g,d,e,n)	€24
Pasta Pomodoro +VG Spaghetti, homemade cherry tomato sauce infused with basil (e,g,v,d)	€15
Pasta Aglio E Olio +VG Spaghetti, roasted garlic puree, extra virgin olive oil, parsley, garlic confit and chips (g,e,v)	€15
Prawn Linguine Creamy crustacean bisque, fresh chili and chunky tomato with basil (d,g,e,b,c,f)	€28

SANDWICHES & BURGERS

Black Angus Steak Sandwich Australian Black Angus striploin, sourdough bread, roasted tomato, iceberg, melted cheese, candied onion, grain mustard mayo (d,g,e,u)	€22
Chicken Pita Cypriot pita, grilled chicken breast, halloumi, spicy coleslaw, hummus (d,g,e,u,k)	€18
Black Angus Burger Smoked BBQ sauce, double bacon, double cheddar, pickled cornichons (d,g,e)	€20
Green Toastie +VG Roasted veggies, melted mozzarella, pistachio pesto, baby spinach (d,v,g,n)	€16

**All served with homemade handcut fries and freshly baked breads*

MAIN COURSES

Chicken Souvlaki Grilled corn-fed chicken thighs marinated in satay sauce. Served with heirloom tomatoes mini salad and oven baked potatoes (p,k,y,f)	€25
Vegan Steak Moroccan style cauliflower, baked smashed sweet potato, spiced chickpea and coriander salsa (d,y,vg)	€22
Vegetarian Moussaka Oven baked zucchini and aubergines, chickpea ragout and cheesy bechamel. Served with a mini classic Greek salad (d,g,v)	€25
Braised Lamb Slow cooked lamb shank with grape molasses. Served with oozy orzo, Buche de Chevre, yellow pepper coulis (d,y)	€33
Fresh Seabass Pan seared seabass, Cypriot “tsakistes” olives, roasted tomatoes, citrus vinaigrette. Served with mini refreshing salad and hand cut french fries (f,u)	€36
Fresh Norwegian Salmon Pan seared salmon, oven baked potatoes, grilled asparagus and classic Hollandaise. Served with mini refreshing salad (f,e,d)	€42
Iberico Pork Chop Cooked in open fire and marinated with salsa verde. Served with roasted baby potatoes and heirloom tomatoes mini salad (d)	€42

B Seafood | C Celery | D Dairy | E Eggs | F Fish | G Gluten | K Sesame | L Lupin | M Mollucs | N Nuts | P Peanuts | S Sulphites | U Mustard | Y Soy | V Vegetarian | VG Vegan | +VG Vegan Option Available

Prices inclusive of VAT