

MINTHIS



GREEN MONDAY SHARING MEZE MENU

COLD SALADS & APPETIZERS

Selection of traditional dips: Tahinosalata (V, K), Melitzanosalata (V), Taramosalata (F, G),
Marinated olives (V) (Served with homemade Lagana bread and Cypriot pitta)

Octopus carpaccio with 'Louvana' hummus, caramelized red onion and capers (M, C, S, K)

Baked spiced cauliflower, pickled vegetables, confit tomatoes and toasted sesame seeds (K, V, C)

"Ospriada" - mix legumes, marinated artichokes, fresh herbs and mustard vinaigrette (V, C, U)

Beetroot and potato salad, spring onion, kale, orange and coriander leaves (N, V)

HOT DISHES

Crispy eggplants with roasted tomato pulp, tahini dressing and basil leaves (K, V)

Chargrilled octopus legs marinated with fresh herbs, served with graded tomato salsa (M)

Deep fried baby calamari with vegan mayonnaise infused with lemon (G, B, M)

Chargrilled king prawns with garlic butter and spicy Romesco sauce (N, G, B)

Gigantes 'Plaki' - giant beans stew with fresh tomato and spinach (V, C)

Cuttlefish 'Kathistes' with red wine and bay leaves (M)

"Midopilafo" - Greek steamed mussels with lemon rice, fresh dill and fennel (B, M)

DESSERTS

'Roxakia' - cacao and walnut pastries with citrus syrup (G, N)

'Halvas' - semolina pudding flavored with orange, almond flakes and chocolate (G, N)

Coconut and tapioca mousse with passion fruit filling

Gluten(G) Nuts(N) Suitable for Vegetarians(V) Celery(C) Fish(F) Molluscs(M) Sulphur Dioxide(S)
Mustard(U) Sesame(K) Seafood(B)

Adults - €70 per person | Children (4-12) - €35 per child | Children (0-4) Complimentary