

MINTHIS

Sunday Easter Buffet Menu

SALADS, DIPS AND COLD APPETISERS

Classic Greek salad with local Feta cheese, Kalamon olives and capers (D, V, S)
Marinated king prawns, avocado chunks, baby gem, mango and passion fruit coulis (B, U, E, F, D)
Thinly sliced fermented pineapple, Italian Prosciutto, Ricotta cheese, basil oil and pistachios (N, D)
Cherry tomato selection, Italian baby Mozzarella, basil salsa, balsamic pearls and toasted pine nuts (D, V, N)
Baby leaves with confit tomato, Kefalotyri cheese, macerated figs and pomegranate (D, V, S, N, P, K)
Chargrilled vegetables, mix colour quinoa, marinated grapes, and carob 'Pastelaki' (N, V, S, P, K, VG)
Smoked salmon, wakame salad cucumber ribbons, pickled ginger mayonnaise and micro salad (F, U, E, K)
Quinoa 'Tabbouleh' with chicory, cranberry, pastelaki' and power seed grissini (N, V, K, G, P, VG)
Red tuna carpaccio with Gribiche sauce, pickled quail eggs and Tobiko caviar (B, F, U, E)
Roasted cauliflower salad, pickled vegetables and toasted sesame seeds (K, S, VG)

SELECTION OF DIPS:

Babaganoush (U, E, V)
Chickpea hummus (V, K, VG)
Tzatziki (D, V)
Spicy 'Kopanisti' spread (D, V)
Tahini Spread (K, V)

SALAD STATION

Cucumber, Cherry Tomato, Shredded Carrots, Pickles,
Sweetcorn, Marinated olives, Capers, Fresh mixed leaves,
Cabbage, Wild rocket, Baby spinach, Croutons (G)

CHOICE OF DRESSING

Herb vinaigrette (U, V)
Honey mustard sauce (U, V)
Olive oil
Aged balsamic vinegar

HOT DISHES

On the charcoal

Pork belly souvla, Chicken "kontosouvli", traditional "Kokoretsi"
Pork sheftalia (G)
Village wine sausages (G, A)
Halloumi cheese (D, V)
Pita bread (G, V)

On the carvery

Roasted whole suckling pig with crispy skin

HOT DISHES

'Beef 'Stifado' with caramelized onions and Minthis red wine (S, C)
Cypriot slow cooked lamb 'Kleftiko' with bay leave and oregano (C)
Oven baked salmon fillet, crushed sweet potatoes and Chimichurri sauce (F)
Seared seabass fillet, sauteed greens, citrus and pomegranate salsa (F)
Wild forest mushroom risotto, honey miso, citrus aroma and flamed gorgonzola (Y, D)
Vegetarian Mousaka with chickpea ragout and cheesy bechamel cream (D, G, E, V)
'Grantortellone' stuffed with Porcini mushrooms and creamy black truffle sauce (D, V)
Vegetable 'Paella' rice with Mediterranean spices and toasted nuts (V, N, P) (vegan)
Oven baked baby potatoes village style with sweet onions and garden herbs (V) (vegan)
Tian of grilled mediterranean vegetables with chunky tomato sauce (V) (vegan)

DESSERTS

Classic Basque cheesecake with forest fruit compote (D, G, E, N)
Pistachio 'opera', chocolate ganache, cherry cremeux and crunchy feuilletine (D, G, E, N)
Ricotta and lemon tart with yuzu cream and Italian flame torch meringue (D, G, E, N)
Minthis triple chocolate cake with hazelnut praline, gianduja custard and caramelized nuts (D, G, E, N, Y)
Classic 'Tiramisu' with espresso & Amaretto liqueur and bitter almond biscuit (D, E, N, G)
Bitter chocolate mousse infused with ginger and chia seed crumble (G, N, VG)
Tropical cake with coconut dacquoise, mango mousse and passion fruit jelly (D, G, E, N)
Platter with selection of local and imported fruits (V)

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

(G) Gluten, (N) Nuts, (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, (V) Suitable for Vegetarians, (VG) Suitable for Vegans.