

NYX

LIMASSOL

BY LEONARDO HOTELS

THE BIG
GREEN
FEAST



onar

MEDITERRANEAN
BISTRO

SALADS

- *Grilled Marinated Artichoke Hearts*
- *Platter with Sun-Dried Tomatoes, Quail Eggs and Fried Aubergines*
- *Octopus Salad with Vinegar and Fresh Coriander*
- *Marinated Mushrooms with Lemon and Olive Oil*
- *Grilled Vegetables (Wild Mushrooms, Green & Red Peppers)*
- *Potato Salad with Spring Onions*
- *Marinated Boiled Prawns*
- *Beetroot Salad with Vinegar and Fresh Coriander*
- *Grilled Potatoes with Olive Oil*
- *Platter with Sardines and Florina Peppers*
- *Tomato Rings with Spring Onions*
- *Sliced Cucumber*

DIPS & ACCOMPANIMENTS

- *Tahini, Taramas, Tzatziki, Black and Green Olives*
- *Halva with Cacao, Halva with Nuts*
- *Basket with Green Hearts Of Lettuce, Lollo Rosso, Bianco Carrot Sticks*

STATION WITH GREENS

- *Whole Boiled Potatoes, Whole Boiled Beetroot, Fresh Artichokes*
- *Vegetables In Vinegar, Fresh Broad Beans, Cherry Tomatoes, Whole Cucumber*
- *Fresh Louvana, Fresh Lemon*

SOUP

- *Pumpkin Soup*

BREAD STATION

- *White & Brown Rolls, Pita Bread, White & Brown Baguettes*
- *Traditional Koulouri, Laganes*
- *Selection of Whole Bread with Seeds*

SAUCES & DRESSINGS

- *Thousand Island, Mayonnaise, Cocktail Sauce, Parsley Mayonnaise*
- *Balsamic Dressing, Olive Oil Vinaigrette, Basil Olive Oil*

ON CRUSHED ICE

- *Selection of Shellfish*
- *Steamed Prawns*

LIVE STATION

- *Grilled Calamari*
- *Grilled Octopus*
- *Grilled Marinated Prawns*
- *Steamed Oysters with Vegetables, Lime and Olive Oil*

UNDER THE HEAT LAMPS

- *Poached Salmon*

HOT DISHES

- *Grilled Cuttlefish with Ladolemono*
- *Oven-Baked Sea Bass with Capers, Sun-Dried Tomatoes, and Virgin Olive Oil*
- *Octopus Stew with Potatoes, Red Wine, and Vinegar*
- *Mussels On The Half Shell with White Wine*
- *Grilled Selection of Fresh Vegetables*
- *Fresh Yams Cooked in Tomato Sauce*
- *Boiled Fresh Vegetables*
- *Jacket Potatoes with Butter-Cream Sauce*
- *Steamed Basmati Rice with Chopped Vegetables*

DESSERTS

- *Kataifi*
- *Gianniotiko*
- *Daktila*
- *Pishies*
- *Halvas Katsarolas*
- *Chocolate Saraili*
- *Kalo Prama*
- *Mahalepi*
- *Glyko Koutaliou*
- *Loukoumia*
- *Pastellaki*
- *Doukissa (fasting)*
- *Coconut Rice Pudding*
- *Siousiouko*
- *Fresh Fruit*

€30.00 PER PERSON

The Hotel retains the right to alter any of the above at its own discretion