



MINT

— H I L L S —

Please Note that the extra's will be charged accordingly
All our dishes prepared and cooked to order. Please allow approximately 30 min for your meal
Please inform staff of allergies; traces may be present always.



Our evening menu is inspired by the warmth and generosity of Mediterranean family-style dining.
Pick from our small & large plates and enjoy a table filled with a Mediterranean Meze!

SMALL PLATES

SPINACH & FETA PASTRY ♥ <i>Spinach & Feta Pastry with a yogurt dip</i>	K 200.⁰⁰
MOROCCAN SPICED CAULIFLOWER ♥ <i>Spiced cauliflower, chickpea, grilled halloumi topped with a hot honey sauce & candied nut trail</i>	K 240.⁰⁰
MINCE & EGGPLANT BAKE <i>Greek beef meatballs, wrapped in aubergine cooked in a tomato pomodori sauce</i>	K 270.⁰⁰
MUSSEL POT <i>Mussels in a creamy white wine sauce</i>	K 240.⁰⁰
MEDITERRANEAN SARDINES <i>Grilled whole sardines served in a chilli, garlic, lemon sauce</i>	K230.⁰⁰
DIP TRIO <i>Choice of hummus, babaganoush, tzatziki, roasted pepper & feta served with pita</i>	K 210.⁰⁰
BIFTEKI <i>Traditional cyprus beef mince patty served on tzatziki</i>	K 270.⁰⁰
CRISPY CALAMARI <i>Crispy fried calamari served with a yellow tzatziki</i>	K 250.⁰⁰
LEMON, GARLIC GRILLED CALAMARI <i>Grilled calamari cooked in a lemon, garlic butter</i>	K 250.⁰⁰
AUBERGINE PARMIGIANA <i>baked aubergine, in a pomodoro sauce, topped with mozerella</i>	K 200.⁰⁰
ORZO BAKE <i>baked orzo pasta with feta</i>	K 220.⁰⁰
BAKED SWEET POTATO & BRIE <i>Baked sweet potato with brie & walnuts</i>	K 250.⁰⁰
HOUSE VILLAGE GREEK SALAD <i>Traditional Cyprus village salad, cucumber, tomato, red onion, olives & feta</i>	K 200.⁰⁰
HERBED BABY POTATOES <i>Baby Potatoes in a parsley lemon butter sauce</i>	K 140.⁰⁰
BAKED CHEESE & CHERRY TOMATO <i>Baked Cherry Tomato & 3 cheese Plate served with toasted sourdough</i>	K 180.⁰⁰
SIESTA PRAWNS <i>Peri-peri pan fried prawns with a lemon, garlic sauce served with toasted crostini</i>	K 250.⁰⁰
PERI-PERI LIVERS <i>Portuguese style chicken livers in a creamy peri-peri sauce served with toasted crostinis</i>	K 210.⁰⁰

Sharing PLATTERS

All served with Pita, Fries & a Village Greek Salad

SEAFOOD PLATTER

tiger prawns, calamari, mussels, crispy sardines, chips & lemon garlic butter

For 2 K1,250.⁰⁰ | For 4 K2,500.⁰⁰

MEAT PLATTER

Beef, Chicken Souvlaki, Keftedes, Chips, Tzaziki & Halloumi

For 2 K1,150.⁰⁰ | For 4 K2,300.⁰⁰

BURGERS

Served with a side salad and fries

CLASSIC CHEESE BURGER

K 280.⁰⁰

Beef Mince patty served with lettuce, tomato, grilled onion, cheddar cheese & topped with a bbq mayo sauce.

CLASSIC CHICKEN BURGER

K 280.⁰⁰

Chicken patty, served with lettuce, tomato, cheddar & a honey mustard

FISH BURGER

K 290.⁰⁰

Battered Hake fillet, lettuce, pickled onions with a tartar sauce

SURF & TURF

K 320.⁰⁰

Beef Burger Topped with Cray fish & a buer blanc sauce

PASTA

Gluten free Spaghetti available (add K50)

CREAMY CHICKEN ALFREDO

K 310.⁰⁰

Cream, chicken, button mushroom served with spaghetti

SPICY CLAM VONGOLE

K 310.⁰⁰

Clams, cooked in a white wine sauce served with spaghetti

PRAWN PESTO LINGUINE

K 320.⁰⁰

A creamy prawn pesto served with linguine

SPAGHETTI BOLOGNAISE

K 275.⁰⁰

Spaghetti with a Tomato, Beef mince ragu

VEGETARIAN

K 250.⁰⁰

Aubergine, baby marrow & spinach in a pomodoro sauce

PUTANESCA

K 285.⁰⁰

Tuna, olives, anchovy, pomodoro served with spaghetti

CREAMY CHICKEN PESTO

K 285.⁰⁰

Chicken strips coated in a creamy basil pesto sauce served with spaghetti

ZUCCHINI NOODLE

K 220.⁰⁰

Zucchini noodles in a creamy lemon basil pesto sauce with baby tomatoes & grilled halloumi

BEEF THAI NOODLE

K 295.⁰⁰

Stir fried Mixed peppers, onions, beef strips in a soy and teriyaki & ginger sauce with egg noodles.

SOUVLAKI

Served With Tzatziki, Potato Wedges, Pita, Village Salad

PORK SOUVLAKI

Pork skewers, Tzaziki, Greek style salsa, oregano potatoes & pita

K 280^{.00}

BEEF SOUVLAKI

Beef skewers, tahini dip, halloumi, greek style salsa, oregano potato & pita

K 300^{.00}

CHICKEN SOUVLAKI

Chicken skewers, Tzaziki, Greek style salsa, oregano potatoes & pita

K 285^{.00}

DINNER

WHOLE SEA BASS

Mediterranean style cooked seabass, lemon butter garlic served with onions, tomato and baby potatoes

K 580^{.00}

PEPPER STEAK

Fillet steak in a pepper sauce topped with a cheese melt

K 340^{.00}

PORTERHOUSE STEAK

Porterhouse steak served with roast veg medley, mash and mushroom sauce

K 380^{.00}

LAMB KLEFTIKO

Traditional lamb shank slow roasted with potato, onion & tomato

K 450^{.00}

STIFADO

A classic, rustic Greek beef stew slow-braised in a rich, tangy tomato & red wine sauce served wit potato mash

K 320^{.00}

LEMON BUTTER SALMON

Salmon, lemon butter dill sauce served with mash potato, broccoli, carrots & spinach

K 540^{.00}

COCONUT & LIME CURRY FISH

Yellow thai coconut Hake fillet curry, served with a rice and sesame broccoli & green beans

K 350^{.00}

PERI-PERI PRAWNS

6 Grilled Tiger Prawns in a creamy lemon, butter peri peri sauce served with siesta rice.

K 450^{.00}

SWEET N SOUR CHICKEN

Sweet & sour coated chicken cubes served with a mixed pepper & onion stir fry & white sticky rice.

K 285^{.00}

DUMPLING BROTH SOUP 🍲

Chicken or Prawn dumplings in a fragrant red coconut broth with bokchoy/spinach

K 280^{.00}

BASIL BEEF 🍲

Soy beef, butter-nut, green-beans, basil leaves, chilli , mixed peppers & sticky rice

K 295^{.00}

LEMON & HERB CHICKEN

Lemon & herb chicken thoighs served with potato mash and mixed vegetables

K 295^{.00}

DESSERTS

CHOCOLATE VOLCANO

K 200^{.00}

BAKED SALTED CARAMEL CHEESE CAKE

K 200^{.00}

BAKLAVA & ICE CREAM

K 250^{.00}

AFFOGATO

K 150^{.00}

