



MINT
— H I L L S —



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>	K 230 ^{.00}
DIP SELECTION <i>Selection of 3 of our homemade dips; Hummus, beetroot hummus, tzaziki, spicy feta, babaganoooush</i>	K 210 ^{.00}
KEFTEDES <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}
FOURNOS POTATO <i>Classic cyprus oven potato cooked with tomato & onion</i>	K 140 ^{.00}
BAKED CHEESE & CHERRY TOMATO <i>Baked Cherry Tomato & 3 cheese Plate served with toasted sourdough</i>	K 180 ^{.00}

PLATTERS

Sharing

All platters serves 2-4 people

- SEAFOOD PLATTER**
tiger prawns, calamari, mussels, crispy sardines, chips & lemon garlic butter
- MEAT PLATTER**
Beef, Chicken Souvlaki, Kefteades, Chips, Tzaziki, Greek Salad

DINNER

WHOLE SEA BASS <i>Mediterranean style cooked seabass, with onion & tomato</i>	K 350 ^{.00}
PEPPER STEAK <i>300g Beef Fillet steak served with a pepper sauce and crispy fries</i>	K 340 ^{.00}
LAMB KLEFTIOK <i>Traditional lamb shank slow roasted with potato, onion & tomato</i>	K 450 ^{.00}
PASTICIO <i>Cyprus style beef mince lasagna</i>	K 320 ^{.00}
STIFADO <i>Slow roasted beef stew in a red wine sauce</i>	K 320 ^{.00}
LEMON BUTTER SALMON <i>Salmon, lemon butter dill sauce served with mash potato, broccoli, carrots & spinach</i>	K 540 ^{.00}
COCONUT & LIME CURRY FISH <i>Yellow thai cocnut Hake fillet curry, served with a rice and sesame broccoli & green beans</i>	K 350 ^{.00}

PASTA

CREAMY CHICKEN ALFREDO <i>Cream, chicken, button mushroom served with spaghetti</i>	K 310 ^{.00}
SPICY CLAM VONGOLE <i>Clams, cooked in a white wine sauce served with spaghetti</i>	K 310 ^{.00}
PRAWN PESTO LINGUINE <i>Prawn, pesto, served with a spaghetti</i>	K 320 ^{.00}
SPAGHETTI BOLOGNAISE <i>Spaghetti with a Tomato, Beef mince ragu</i>	K 275 ^{.00}
VEGETARIAN <i>Aubergine, baby marrow & spinach in a pomodoro sauce</i>	K 250 ^{.00}
PUTANESCA <i>Tuna, olives, anchovy, pomodoro served with spaghetti</i>	K 285 ^{.00}
CREAMY CHICKEN PESTO <i>Chicken strips coated in a creamy basil pesto sauce served with spaghetti</i>	K 285 ^{.00}
ZUCCHINI NOODLE <i>Zucchini noodles in a lemon basil pesto sauce with baby tomatoes & grilled halloumi</i>	K 220 ^{.00}
BEEF THAI NOODLE <i>Stir fried Mixed peppers, onions, beef strips in a soy and teriyaki & ginger sauce with egg noodles.</i>	K 295 ^{.00}
PRAWN SAGANAKI <i>Tiger prawn in a spicy pomodoro sauce topped with crumbed feta</i>	K 350 ^{.00}

DESSERTS

CHOCOLATE VOLCANO	K 200 ^{.00}
BAKED SALTED CARAMEL CHEESE CAKE	K 200 ^{.00}
BAKLAVA & ICE CREAM	K 250 ^{.00}



