



(Everything About Food)

by **Grey Fat Food Point Limited** Φ.Π.Α 10404983X

CHOICES MENU

*For up to 20 persons –Euro 22.00 per person
From 21 persons and more – Euro 20.00 per person*

DIPS - SALADS (2 CHOICES)

- Tahini (traditional tahini made by Elephant kitchen)
- Tzatziki (Cyprus yogurt dip with garlic, cucumber, and mint)
- Houmous (homemade Houmous dip)
- Pickled vegetables (mixed vegetables preserved in vinegar)
- Aubergine salad (Aubergines, feta cheese, and Tahini mixed with parsley)

SECONDARY SALADS (1 CHOICE)

- Traditional potato salad (boiled potato marinated with olive oil, fresh lemon juice, and parsley)
- Classic Cyprus Beetroot Salad (freshly beets boiled and marinated in vinegar, garlic, and olive oil sauce)
- Beetroot salad in yogurt sauce (Beetroot salad mixed with yogurt sauce)
- Tabouleh salad (traditional Lebanese salad. Parsley, freshly chopped tomatoes, onion fresh mint, and lemon juice)
- Pasta mayo salad (pasta mixed with eggs, carrots, sweet peppers, and celery marinated with mayonnaise sauce)
- Coleslaw salad (carrots and cabbage mixed with mayonnaise sauce)

GREEN SALADS (2 CHOICES)

- Village salad (lettuces mixed with tomato, cucumber, and feta cheese served with our village vinaigrette) vegetarian
- Dacos salad (the traditional Crete Salad made with dacos dried bread, tomato, onions, feta cheese, and caper berries) vegetarian
- Tomato and cucumber platter
- (a platter set with slices of tomato and cucumber topped with feta cheese and onion slices) vegetarian
- Italian Rocket salad (baby arugula leaves, pomegranate seeds, green apple, cheese, and nuts served with our balsamic vinaigrette sauce) vegetarian
- Chicken salad by elephant (lettuce leaves, chicken, orange slices, cheese, and croutons, served with mayonnaise sauce)
- Antipasti salad (season vegetables, orange slices, and sunflower nuts served with honey mustard sauce) vegan

MAIN COURSE ACCOMPANIMENT (1 CHOICE)

- Parboiled rice cooked with roasted pasta (vegan)
- Rice cooked with mix Vegetables (vegan)
- Rice cooked with spinach (vegan)
- Rice cooked with mushrooms (vegan)
- Bulgur cooked in tomato Sauce



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VEGETABLES (1 CHOICE)

- Steamed vegetables drizzled with butter lemon sauce
- Oven cooked vegetables. Mixed seasonal vegetables marinated with olive oil and herbs cooked in the oven.
- Briam. Vegetables cooked in the oven topped with our homemade tomato sauce.
- Imam. Aubergins cooked in tomato Sause topped with feta cheese
- Broccoli and cauliflower au graten, topped with bechamel sauce.

POTATOES (1 CHOICE)

- Oven cooked Cyprus traditional potatoes
- Jacket potatoes served with butter
- Mush potatoes. Reach creamy mush with pieces of carrots
- Patates antinahtes (traditional Casserole potatoes cooked with wine and dried colander)

PASTA (1 CHOICE)

- Pastitsio (pasta mixed with Bolognese sauce and halloumi topped with bechamel sauce)
- Lasagna with pork meat (layers of Lasagna, Bolognese, and cheese topped with bechamel sauce)
- Lasagna with spinach and cheese. Layers of Lasagna spinach and cheeses popped with bechamel sauce.
- Orzo. (Orzo pasta cooked in tomato Sause with mushrooms).
- Penne a la carbonara. Penne cooked in a rich white sauce with bacon and mushrooms topped with cheese.
- Pasta in Madagascar sauce. (pasta cooker in a rose homemade sauce made with tomato sauce and cheeses).

CHICKEN (1 CHOICE)

- Roast chicken (pieces of chicken marinated in spices cooked on the rotisserie)
- Chicken curry (a mild curry sauce with chicken raisins and coconut milk)
- Chicken a la cream (pieces of chicken cooked in a creamy white sauce with mushrooms)
- Chicken psito (traditional Cyprus chicken cooked in the oven with pieces of onion and tomato)
- Boneless chicken marinated in yogurt and mustard sauce cooked in the oven.
- Chicken souvla (traditionally cooked)

PORK (1 CHOICE)

- Pork souvlaki traditionally cooked
- Roast pork slowly cooked in the oven with orange juice and honey.
- Afelia. (Traditional Casserole pork. Pices of belly marinated and cooked in red wine and dried colander).
- Pork a la cream. (Pieces of pork cooked in a rich white creamy sauce with mushrooms).
- Pork ragout with mushrooms. (Pieces of tender pork slowly cooked in a red tomato sauce with wine and mushrooms.
- Mousaka. Layers of aubergins, zucchini, potato and pork meat minced topped with bechamel sauce.



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FISH (1 CHOICE)

- White fish fillet cooked in thy sauce with vegetables
- White fish fillet marinated in olive oil and spices cooked in the oven with vegetables
- Pasta cooked in a rich white sauce mixed with sea food
- Sward fish fillet on the grill drizzled with lemon sauce.

DESSERT: (2 CHOICES)

- Chocolate cake (layers of cake and chocolate mousse topped with a tasty chocolate)
- Fruit cakes (layers of cake and strawberry mouse)
- Panacotta with fruit filling
- Pop donuts (strawberry and chocolate)
- Brownies
- Season Fruits