



Garden Taverna

Menu 2:

Starter options

Mixed Dip Platter *to share*

(Minimum order for 2 persons)

A feast of local specialities consisting of our ever-so-popular homemade dips, Taramasolata, spicy Houmous and Tzatziki. Accompanied by a variety of different salads including Village salad, marinated carrot with garlic, potato salad, coleslaw and marinated olives.

Bruschetta Napolitana

Thick slices of baguette laced with garlic butter, chopped tomatoes, onions and Napolitana sauce and then finished with grated feta cheese.

Fresh Soup of the day

Served with traditional Cyprus bread.

Stuffed Peppers and Tomatoes

Stuffed with minced pork meat, rice, lemon juice, parsley and onions. Served with Napolitana sauce.

Garlic Mushrooms

Mushrooms cooked with our creamy Garlic sauce and served on rice.

Village Salad

Lettuce, finely sliced green cabbage, sliced cucumber, onion, tomatoes, marinated olives and chunks of feta cheese topped with oregano and dressed with homemade mustard vinaigrette.

All Taxes included in prices given. All items are subject to availability.

The manager reserves the right to withdraw this menu at any time.

* Frozen products have been used **approximate uncooked weight.

Main Course options

Romeo's Mixed Grill

*A Boneless tender chunk of lightly marinated **Pork Souvla** and a succulent minted **lamb*** chop together with a BBQ spiced leg of **chicken**, cooked on our legendary spit fire over **real charcoal**.*

Served with a baked potato, lemon infused grilled courgettes and a roasted tomato.

Kleftiko*

*Our famous and most talked about **Kleftiko** is enough alone for a visit to Cyprus.*

Juicy and tender lamb on the bone mildly seasoned and slowly cooked in our traditional clay oven with freshly picked rosemary.

Served with traditional Cyprus style roasted potatoes and seasonal vegetables.

Romeo's special chicken

*Sliced breast of chicken **flambé** with mustard, garlic, red peppers and onions, and a creamy white wine sauce.*

Served with traditional Cyprus roasted potatoes and seasonal vegetables.

King Fish* *Romeo's own recipe*

*Filletted white fish **flambé** with a hint of garlic, fresh ginger and dill, and a creamy white wine sauce. (Dish may contain bones)*

Served with traditional Cyprus roasted potatoes and seasonal vegetables.

Beef Stifado

Tender pieces of fresh beef slowly cooked with full bodied red wine, chunks of onion, tomato paste and a slight hint of cinnamon.

Served with Cyprus style roasted potatoes and seasonal vegetables.

Dessert

Fresh Seasonal Fruit

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