



THE TERRACE FOOD MENU



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

Antipasti



VEGETARIAN PLATTER
Falafel, spinach feta roll, humous, tzatziki and served with bread

For 2 or 3 people

HOT SHARING PLATTER 18.00
Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 16.00
Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 17.00
Falafels, spinach feta rolls, houmous, tzatziki & served with bread

FALAFEL 8.00
Spiced chick peas, vegetables & herb fritters

BUFFALO BURRATA 10.50
Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

SPICY FETA DIP 7.50
Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

HOUMOUS 7.50
Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

TZATZIKI 7.50
Yogurt with cucumber, fresh mint and dill served with bread

PADRÓN PEPPER 6.50

SPINACH FETA ROLLS 8.50
Rolled pastry filled with feta cheese and spinach

KING PRAWNS 13.00
Tiger prawns cooked in a garlic butter, herbs & white wine sauce

CALAMARI 10.00
Fried squid served with tartar sauce

MINI MEATBALLS 10.00
Grilled blended beef served with salad leaves

BRUSCHETTA 8.00
Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

BABA GANOUSH 8.75
Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

MARINATED ITALIAN OLIVES 5.50

Salads & Sides

GREEK SALAD 11.50
Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

FALAFEL & AVOCADO SALAD 12.00
Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

CAESAR SALAD 12.50
Chicken breast, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

STONE OVEN GARLIC BREAD 6.50
Add cheese 9.50

TRUFFLE PARMESAN FRIES 8.00

FRIES 5.00

SIDE SALAD 7.00



Mains

House Specials

GIANT KING PRAWNS



Tiger prawns cooked in a garlic butter, herbs & white wine sauce served with rice 25.50

BISTECCA



Dry aged prime fillet steak with fresh orange, lemon & parsley sauce served with portobello mushroom and fries 38.00

POLLO CON SALSA



Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice 18.00

SALMONE



Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice 19.50

RISOTTO



Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan 16.00
*Veggie or salmon options are available

Pasta

STELLE CUORE DI BURRATA



Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese 17.00

AGNOLOTTI AVOCADO & SALMONE



Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon 16.50

TORTELLI AI PORCINI



Cooked in a double cream sauce with durum semolina filled with porcini 15.50

TORTELLI RICOTTA E SPINACI



Cooked in a butter sauce with durum semolina and filled with ricotta and spinach 15.00

FETTUCCINE ALFREDO



Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan 15.00

GARDEN VEG



Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base 14.50

Pizza

PERFETTO SAN DANIELE



Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base 16.00

MEDITERRANEAN DELIGHT



Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base 15.00

ULTIMATE VEGGIE DELIGHT



Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base 14.50

LA VEGANA



Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base 13.00

WORLD CHEESE



Feta-style goat cheese, gorgonzola, matured cheddar, mozzarella & a double cream base 16.00

HOLY PEPPERONI



Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base 15.00

BBQ CHICKEN SENSATION



Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base 15.50

MEAT LOVERS



Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base 16.50

HAWAIIAN PARADISE



Fresh pineapple, parma ham, mozzarella & a tomato base 15.00

MARGHERITA



Mozzarella, fresh cherry tomatoes & a tomato base 13.00

*Gluten free options available

3.00

Hot Drinks & Deserts

Hot Alcoholic Drinks





IRISH COFFEE 8.50
Jameson, coffee, double cream, brown sugar




FRENCH COFFEE 8.50
Brandy, coffee, double cream, brown sugar

BAILEYS COFFEE 8.00
Baileys, coffee, double cream, brown sugar

AMARETTO COFFEE 8.00
Amaretto, coffee, double cream, brown sugar





Deserts


TIRAMISU     8.25
Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE    7.50
A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

MINT CHOCOLATE BOMBE   7.95
Mint ice cream with a chocolate sauce centre and a chocolate coating with mint pieces

VEGAN CHOCOLATE SPONGE PUDDING   7.75
An individual chocolate sponge topped with chocolate sauce

GOCCIA AL PISTACCHIO     8.25
Sicilian ricotta cheese & pistachio mousse

GELATO (2 SCOOPS)  7.50
Choose from either strawberry, chocolate or vanilla