Rozafa Christmas Menu

£50 per person 3 courses

Orders are for a minimum of 2 people

Includes starters, main course, and dessert

Mega Vegetarian Meze (Two courses)

- Greek Salad, Melizanes, Hummus, Tzatziki, Tirokafteri and Salsa served with hot pita bread
- Revithia, Falafel, Yemista, Spanokapita, Halloumi along with Vegetarian Moussaka and Pourgouri

Mega Meat Meze (Two courses)

- Melizanes, Greek Salad, Hummus, Tzatziki, Taramasalata, tirokafteri along with hot pita bread
- Stifado, Loukaniko, Pastourma, Keftedes, Dolmathes, Chicken and Pork kebabs, Lamb chops served with rice and chips

Guests may select either a traditional three-course meal featuring a starter, main course, and dessert, or a two-course meze paired with dessert

Starters

Loukaniko me Pastourma

A mixed selection of sausages served with salsa sauce

Kalamarakia

Delicious tender squid coated with seasoned flour deep fried then served with tahinosalta dip and fresh lemon

Pumpkin Asparagus Soup

Served with hot grilled pita

Spanakopita

Filo pastry triangles stuffed with spinach, feta cheese, olive oil and spring onions.

Lunza and Haloumi

Cyprus specialty smoked pork charcoal grilled mixed with Haloumi cheese

Garithes Skordates

King prawns sautéed in butter, garlic and parsley then flambéed with white wine and cream

Main Courses

Served with the option of saffron rice, roast potatoes, or chips

Kleftiko

A large leg or lamb which is roasted for over 3 hours with herbs and white wine. The most popular in Greece

Stifado

Cubes of rump steak marinated and cooked in tomatoes, red wine, onions, vinegar, and herbs

Diafora Scaras

The grill special, an extremely filling combination of chicken and lamb minced kebabs alongside loukaniko sausages and lamb chops

Sirloin Steak

Charcoal grilled how you like it topped with garlic butter sauce

Kotopoulo me Feta

Chicken breast baked in the oven stuffed with feta cheese, mushrooms, onions, garlic, and parsley flambeed in creamy white sauce and brandy sauce

Rack of Lamb

Oven baked served with red wine sauce and creamy mashed potatoes

Vegetarian Moussaka (Does not include side order)

A vegetarian version of the much loved Greek favourite with layers of potatoes, aubergines, peppers, courgettes and wild mushrooms topped with bechamel sauce and cheese

Sea bass Fillet

Pan fried sea bass with garlic wine and dill sauce

Desserts

Baklava

Layers of filo pastry immersed in honey then sprinkled with nuts

Kataifi

Chomped almonds and walnuts rolled in a shredded filo pastry drizzled with honey

Galaktoubοureko

Filo pastry filled with special creamy custard, baked in the oven, bathed in scented sweet syrup (Contains egg and milk)

Melomakarona

Traditional Greek Dessert