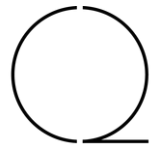


COOK &
CONNECT
7
THEME
NIGHTS

LOCAL MONDAYS



SOUP

Chicken soup with rice, egg and lemon (G,E)

SALADS

Cyprus village salad

Beetroot salad with celery and mint (CEL)

Cyprus style potato salad (LOCAL)

Mixed green salad with fried halloumi and Smoked pork lountza (G,L)

Marinated artichokes salad with vinaigrette

White dry beans salad with spring vegetables

Salmon tiradito (F)

SALAD BAR

MIRROR

cucumber, fried halloumi and cherry tomato (L)

MAIN DISHES

ROTISSERIE:

Pork Souvla/Seftalia/ Whole pork neck

PIZZA OVEN:

cyprus pizza (G,L)

vegan penirly (G)

pizza peperoni, ruccola, parmasana (G,L)

garlic bread with cheese (G,L)

WOK LIVE:

Chicken fillet with oyster sauce and vegetables (F)

GRILLED:

Chicken souvlaki

Grilled shrimps served with garlic butter (L)

PASTA LIVE:

Pasta with cyprus sauce (G)

Pasta ravioli with pesto sauce (G,L)

Pasta with cream mushroom sauce (G,L)

Fresh local french fries (veg, veg)

Local roast potatoes

Gous gous with tomato (G)

Fried zucchini with egg €

Roast cauliflower with red wine & coriander seeds

Traditional pork tavas

Slow cooked beef stifado (G)

Lamb kleftiko cooked in oven

Soutzoukakia cooked in tomato sauce (G)

Pork seftalia (G)

Traditional mousakka

Stuffed tomato vegan

Fried fish whitebait "marida" (G,F)

Pepper sauce (G)

Cyprus tomato sauce

SWEETS:

Mini galatopourekko (G,L,E)

Baklava (G,N) VEGAN

Cyprus coffee cream (G,L,E) with stevia

Fresh strawberry dream (G) VEGAN

Anari cheese tart (G,L,E,N)

Chocolate cream with oreo bisquits

(G,L,E)

Vanilla Mousse (L)

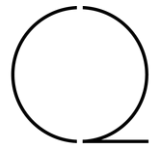
Apple & Nocciola mignon (G,L,E,N)

Hot: lokmades with chocolate, noutela,

avorio (G,L)

Vegan Galatopourekko

MIDDLE EAST TUESDAYS



SOUP

traditional fish soup (F)

SALADS

Village salad

Steam wild rice with sea food (G,L,SOY)

Chick peas salad with fresh vegetables

Middle east salad with cheese and zatar (L)

Baba ganoush salad (SES)

Beetroot with houmous (SES)

Lentil salad with spinach and peppers

Fresh seabass Tartar with kiwi

SALAD BAR

MIRROR

Green tortilla suffed with chicken (G,L)

MAIN DISHES

ROTISSERIE:

Marinated Chicken Legs/Pork Loins/ Fresh Zucchini

PIZZA OVEN:

Pizza sirena (G,L)

Pizza with feta cheese oregano, olives (G,L)

Pizza vegan (G)

Calzone with bacon, ham, mushroom (G,L)

WOK LIVE:

Egg fried rice with vegetables and tofu

GRILLED:

Grilled lamb souvlaki with tomato, onion, peppers

Grilled salmon

PASTA LIVE:

Pasta bolognaise (G)

Pasta al cream pesto (G,L,N)

Pasta with vegetables and tomato sauce (G)

Fresh local french fries (veg, veg)

Lice potatoes with garlic, cream and cheese (L)

Rice pilaf

Roast fresh zucchini with zatar

Fresh grilled vegetables with balsamic dressing

Roast chicken tagine with zatar

Lamb balls served with sour cream (G,L,E)

Slow cooking beef with peas, carrots, & green beans (G)

Roast pork served with apple sauce

Turkey cooked in the oven with peppers and cream(L)

Vegan dolmadakia

Gous gous with dry fruits (G)

Fish fillet pane served with tartar sauce

Mushroom sauce

Taktouka sauce

SWEETS:

basbouchia deligh (G,L,N)

milk cream with rose water (L)

Black forest gateaux(G,L,E,N)

saragli with mixed nuts (G,N) VEGAN

milky chocolate tart (G,L,N)

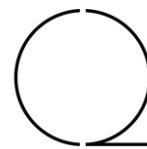
Strawberry Mousse (G) VEGAN

Macha cake with stevia (G,L,E)

Chocolate fondu

Hot: bread and butter pudding with raising
(G,L,E)

MEDITERRANEAN WEDNESDAYS



SOUP

Mediterranean tomato soup (veg / veg)

SALADS

Tabouleh salad (veg/veg) (G)

Village salad (veg/veg)

Beetroot salad with fresh mint (veg/veg)

Mediterranean tuna salad (veg) (F, E, MUS)

Apple salad with walnuts (veg) (L,N)

Baby shrimps salad with avocado cocktail dressing(veg)
(E,M)

Mussels half with garlic and fresh herbs (mul)

SALAD BAR

MIRROR

Smoked salmon canapes with cream cheese (veg) (F,G,L)

MAIN DISHES

ROTISSERIE:

Marinated whole chicken /whole Lamb leg/ Vegetables

PIZZA OVEN:

Pizza Margarita (veg) (G,L)

Pizza pepperoni with babby rucola (G,L)

Calzone vegan (G)

WOK LIVE:

Noodles with spring vegetables and soya (veg/veg) (G,S)

GRILLED:

Pork souvlaki with vegetables

Grilled sword fish with lemon dressing (veg) (F)

PASTA LIVE:

Bolognaise (G)

Quatro fromage (veg) (G,L)

Tomato sauce (veg/ veg) (G)

Fresh local french fries (veg, veg)

Local jacket potatoes with garlic butter (veg,veg)

Fresh carrots glaze (Veg, veg)

Fresh local vegetables crilled (veg, veg)

Rice with safron and vegetables(veg, veg)

Fish fillet au gratin (veg) (F, L,G)

Lamb cooked in oven with vegetables

Beef braised Arlesienne (G)

Meat balls cooked in oven served with tomato sauce (G)

Roast pork with light gravy sauce, apricot and prunes (G)

Falafel (veg/ veg) (G)

Mediterranean sauce (veg/ veg)

Old fashions gravy sauce (G)

SWEETS:

Baklava rolls with walnuts and honey (veg)
(G,N,L)

yogurt with honey and walnuts (G,L,N)

chocolate pie (G,L,N)

Fresh fruit Cake (G,L,N)

saragli with almonds (G,N) VEGAN

hazel nuts cream mousse (N) with stevia

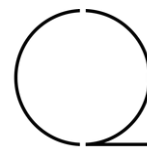
VEGAN

Bapa au rum (G,L)

Mango & Passion cream (G,L,)

Hot: Apple pie & hot custard ceam (G, L,N, E)

STREET FOOD THURSDAYS



SOUP

Cream mushroom soup (G, L)

SALADS

Village salad (veg/veg)

Seafood salad with cocktail sauce

Rainbow coleslaw salad

Chicken salad with spicy thai dressing (F, SOY, G)

Fattoush salad (G)

Spinach and strawberry salad (N)

Arugula and pear salad (N,L)

Fesh seabream ceviche

SALAD BAR

MIRROR

Mini vol au vent stuffed with chicken supreme (G)

MAIN DISHES

ROTISSERIE:

Marinated Chicken wings served with b.b.q. Sauce/ Beef

PIZZA OVEN:

Pizza mixed (G,L)

Pizza quattro fromage (veg) (G, L)

Calzone vegan (G)

Garlic bread (veg) (G,L)

Lahmatziou

WOK LIVE:

Stir - fried noodles with veggie, or chicken (g)

GRILLED:

Chicken fillet tandoori

Grilled octopus with olive oil , lemon, parsley,

PASTA LIVE:

Pasta a la chef (G, L)

Pasta with cream mushroom sauce (G, L)

Pasta pomondori (veg/ veg) (G)

Fresh local french fries (veg, veg)

Gous gous with tomato (veg/ veg)(G)

Broccoli cooked in oven

Mini jacket potatoes

Sword Fish Souvlaki (G,L F)

Deep fried meat balls with fresh mint (G, L)

Mini american style hamburger (G,L)

Chicken piri piri served with pita bread (G)

Indian samosa (G)

Chinese spring rolls (G)

Stuffed marrow with rice and vegetables

Beef Fajitas

Chicken Carne Asado

Taco

Tortila

Topings

SWEETS:

Mini chocolate kok (G, L, E)

Mini rolls truffes (G, L, N, E)

Lemon cream mini tarte (G)

Cream caramel temptation (G, L)

Mini chocolate delight with stevia (G, L, N, E)

Mini eckler (G, L, E)

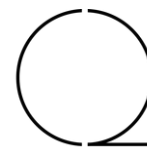
Mini kantaifi (G, N) VEGAN

Tiramisu in a glass (G,L,E)

Vanilla mousse with fresh fruits (L,G) VEGAN

Hot: Raspberry oven cheese cake (G, L, E)

GALA FRIDAYS



SOUP

Cream Agnes sorel soup

SALADS

Mixed greens, salmon, cream cheese vinegrette (L,F)

Beetroot salad with apples, carrots and apple sauce

Village salad

Iceberg salad with tuna and cheese (G,F)

Avocado salad with sun flower seeds and mayonaise dressing (G,E, mus)

Chicken salad with raising and cheddar cheese (L)

Melon salad with strawberries and almonds (N)

Mussels half with lemon and garlic (MUL)

SALAD BAR

MIRROR

canapes with fetta mousse and strawberries (G,L)

MAIN DISHES

ROTISSERIE:

Marinated Pork Neck/ Pork Loins/ Beef Sirloin

PIZZA OVEN:

Pizza primavera (G,L)

Pizza goat cheese and fresh basil (G,L)

Vegan calzone

Garlic bread with herbs and pesto (G,L)

WOK LIVE:

Noddles with honey, soya, fresh onion chicken strips, and peppers (SOY)

GRILLED:

Pork fillet meddalions with mushroom sauce (G,L)

Grilled king prawns

PASTA LIVE:

Pasta with cream portobello mushroom (G,L)

Pasta with sea food and pomondori sauce (G,F,MOL,CRU)

Pasta with pesto (G)

Fresh local french fries (veg, veg)

Crushed baby potatoes with thyme, garlic and butter (L)

Rice piemontaise

Broccoli au gratin (G,L,E)

Carrots sticks saute with butter (G)

Stuffed chicken balotine with spinach and sundried tomato

Pork loins with gravy mushroom sauce)G,mus)

Roast sirloin beef served with light mustard sauce (G,MUS)

Stuffed meat balls with feta cheese and oregano (G,L)

Pie with spinach and feta cheese (G,L)

Vegan souvlaki

Fried kalamari (G,)

Gravy sauce with french mustard and fresh cream (G,L,MUS)

Tomato sauce

SWEETS:

forest fruit delight (G) VEGAN

cherry trifle fantasy (G,L,E,N)

africana chocolate cream with stevia (G,L,E)

red velvet dream (G,L,E)

chocolate browning with cheese, bite (G,L,E,N)

mousse raspberry (L,G) VEGAN

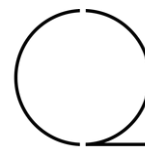
triple chocolate fantasy (G,L,E,N)

Doukisa with stevia(G,L,E)

Chocolate fondu

Hot: home made cream caramel (L)

ASADO BBQ SATURDAYS



SOUP

Beef soup with vegetables

SALADS

Village salad (veg/veg)

Avocado and crab salad with mustard dressing (G,F,MU)

Coleslaw salad (E, MU)

Ruccola with raising and walnuts valsamic dressing (N)

Papaya, mango and pineapple salsa

Aubergine in oven served with feta cheese and

Vinaigrette(L)

Quinoa with roast tomato

Fresh sea bream cooked in a salt crusted (F)

SALAD BAR

MIRROR

canape with feta mousse and green pepper (G,L)

MAIN DISHES

ROTISSERIE:

Lamb Souvla Marinated / Pork Belly / Black Angus Beef

PIZZA OVEN:

Pizza with tomato olives (G, L)

Pizza vegan (G)

Focaccia with cherry tomato olive oil and basil (G)

Focaccia with salami and green pepper (G)

WOK LIVE:

Chinese vegetables with soya, honey, sesame seeds
(SOY,SES)

GRILLED:

Beef steiks

Grilld fish with salamoura dressing

PASTA LIVE:

Pasta amatricciana (G,L)

Pasta bolognaise (G)

Pasta with tomato sauce and fresh basil (G)

Fresh local french fries (veg, veg)

Boiled potatoe

Grill green and red peppers

Grill tomatos

Grill mushroom portombello

Grill half chicken marinadet with herbs

Whole grill pork spare ribs

Grill pork sausage

Grill beef sausage

Vegan stuffed pepper

Chimichurri sauce

B.B.Q. sauce

SWEETS:

pistachio cream in glass (G,L,N,E)

praline marengue cake (G,L,E,N)

caramel mousse with stevia (G) VEGAN

charlotte cream gateaux (G, L, E)

red chery cream fantasy with stevia (G)

chocolate profiterols tower (G,L,E)

mini Karioka bites (G,L,E,N)

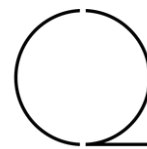
mini Saragli (G) VEGAN

Chocolate fondu

Hot: Apple, Brown butter & Frangelico

Crumbel(G,L,N,E)

FARM TO TABLE SUNDAYS



SOUP

Roast red zucchini soup (veg, veg) (G)

SALADS

Kinoa salad (veg/veg)

Greek salad (veg / veg)

Seafood salad on romanian lettuce (veg) (F,C,E,M,G)

Baby rucola with dry fruits, parmesana, honey mustard dressing (veg) (L,M)

Melon and avocado salad (veg, veg)

Roasted beef salad

Whole fresh tuna cooked in oven with "salamoura dressing" (F)

SALAD BAR

MIRROR

Charcuterie and local cheese (G, L)

MAIN DISHES

ROTISSERIE:

Free Range Chicken Souvla (local)/Fresh vegetables/ Pork neck

PIZZA OVEN:

Vegan pizza (veg/ veg) (G)

Garlic bread (veg) (G,L)

Pizza Romana (g,L)

Pizza black olives fetta cheece oregano (veg) (G,L)

WOK LIVE:

fresh vegetables with soya and sesame seeds (veg / veg) (Ses, Soy)

GRILLED:

Lamb chops marinated with fresh rose mary and thyme

Grilled salmon filled (veg) (F)

PASTA LIVE:

Farm Fresh pasta sea food (veg) (F,C,G)

Fresh tomato and bell pepper sauce (veg/veg) (G)

Fresh pasta cream mushroom and garlic sauce (veg) (G,L)

Fresh local french fries (veg, veg)

Local herb roasted potatoes (veg, veg)

Steam green beans (veg/veg)

Broccoli au gratin (veg) (G,L,E)

Rice pilaf (veg/veg)

Deep fried calamari (veg) (mol,G)

Roast Duck al orange

Pork snitsel served with garlic butter (G,L)

Black Angus beef burgers with caramelized onions

Beef casserole with spring vegetables (G)

Grill corn on the cob (veg/ veg)

Stuffed vegetables served with lemon sauce (veg/veg)

Tomato sauce (veg/ veg)

Mushroom sauce(veg)

SWEETS:

Seasonal fruit tarte (G,L,E)

honey and walnuts pie with chocolate sauce(G,L,E,N)

Apple cake with salted caramel (G,L,E,N)

coconut namelaka with passion fruit and stevia(G,L,E)

Royal chocolate cream (G,L)

Forest fruit mousse VEGAN

chocolate profiterols (G,L,E)

Chocolate pie with stevia (G) VEGAN

Hot: Home made Lava cake (veg) (G, L, E,N)

ALLERGEN KEY

- **G** (Cereals containing gluten) 
- **CRU** (Crustaceans) 
- **E** (Eggs) 
- **FIS** (Fish) 
- **PEA** (Peanuts) 
- **SOY** (Soja) 
- **M** (Milk and/or lactose) 
- **N** (Nuts) 
- **CEL** (Celery) 
- **M** (Mustard) 
- **S** (Sesame seed) 
- **SO₂** (Sulphur dioxide and sulphites) 
- **L** (Lupins) 
- **MUS** (Molluscs) 
- **VEGETARIAN** 
- **VEGAN** 
- **LOCAL** 

Dinner Buffet
18:30 - 21:30

Price

Adult 30 euro
Child 50%

Drinks Included At Meals

Mineral Water
Soft Drinks (Pepsi - Seven-up - Ivi - Soda)
Unlimited

1 Draught Beer (Keo - Leon - Carlsberg)
OR
1 Bottled 187ml Glass Wine (White - Rose - Red Oneou Gi Playa)

HOTEL | KITCHEN

In our Hotel, we are proud to collaborate with our guests to ensure the best possible buffet experience. Preparing food of the best quality and variety, in amounts that are abundant without being excessive, helps us ensure that our food is eaten and not wasted. Fresh food, carefully prepared, thoughtfully served.

