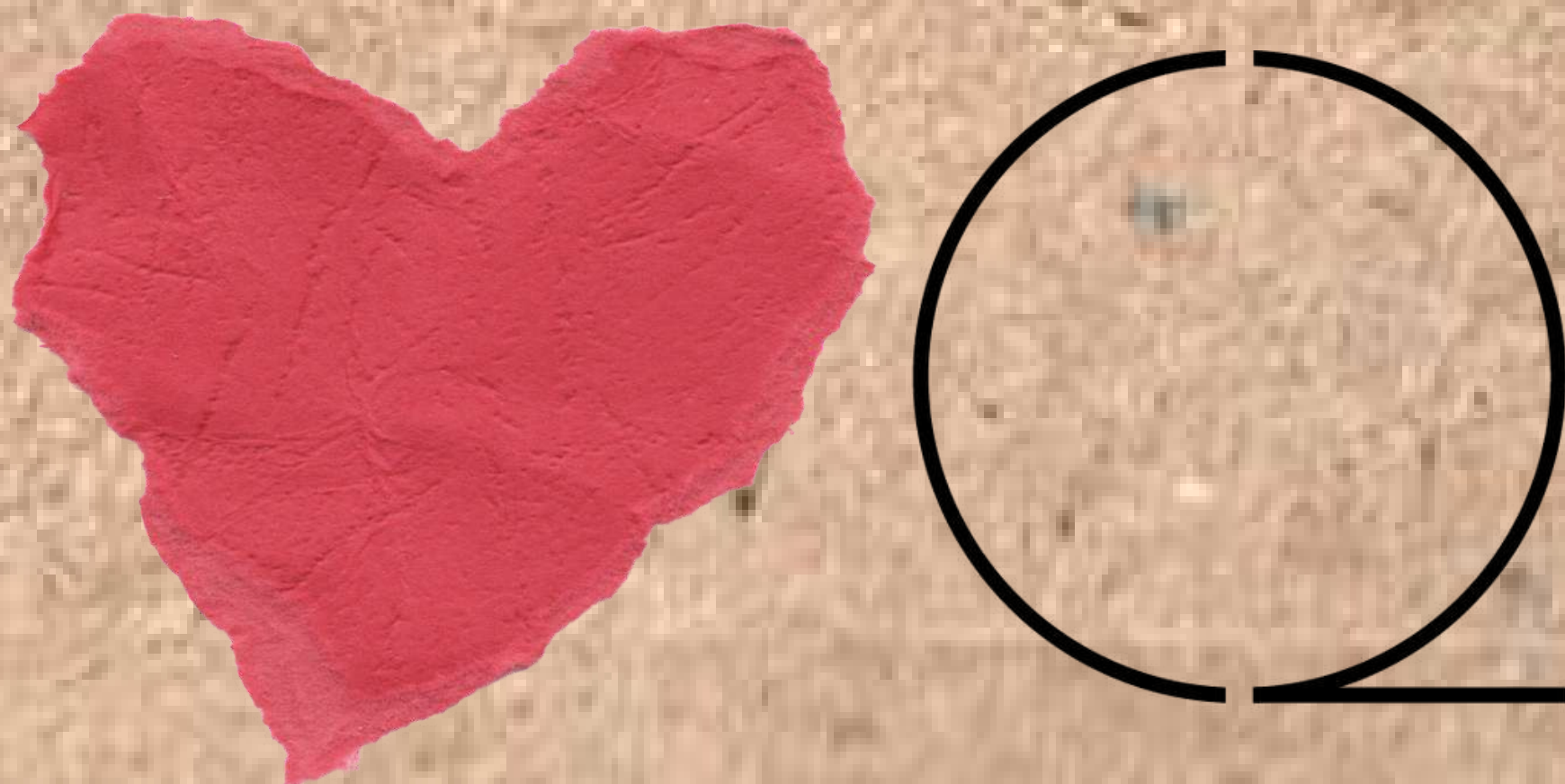


**THE
NOMADS
JOURNEY**

**Theme Nights
Concept 2023**



**THE NOMADS JOURNEY
DOLCE THEME NIGHTS CONCEPT 2023**

LOCAL MONDAYS - CYPRUS & GREEK

LATIN SPICY TUESDAYS - MEXICO

SALTY WEDNESDAYS - MEDITERRANEAN

EXOTIC THURSDAYS - ASIAN

CHIC FRIDAYS - GALA

NOMAD SATURDAYS - BEIRUT / MARRAKESH

DOLCE AMARO SUNDAYS - ITALIANO VERO

TUESDAY UNTIL SUNDAY - SUSHI SELECTION



**HOTEL | KITCHEN
INFO**

Reservations: 0035723730500 email: reservations@cavozoe.com



TUESDAY
UNTIL
SUNDAY

SUSHI
SELECTION

LOCAL MONDAYS

CYPRUS & GREEK

SOUP:

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

SALADS:

Beetroot Salad with yogurt dressing(M)

Cyprus style potato salad

Baby rocket with halloumi cheese and smoked pork lountza. Balsamic dressing(M)

Marinated Baby Artichokes salad

White dry beans salad with tomatoes, cucumber and spring onions

Tzatziki dip(M)

SALAD BAR

ANTIPASTI

HOT DISHES:

Pork tavas

Marinated Chicken souvlaki(G)

Lamb kleftiko

Soutzoukakia “smyrneika”(G)

Traditional Mousakka(G,M,E)

Fried fish whitebait (Marida) (F,G)

Grilled squid with olive oil & lemon (CRU)

Pourgouri Pilaf (gous –gous) (G)

Cyprus style roast potatoes with tomato, onion, bay leaves, oregano and cinnamon

French fries potatoes

Stuffed marrows “papoutsaki” Vegetarian(G,M,E)

Green beans cooked in tomato sauce

Deep fried cauliflower in red wine & dry coriander

Pasta with tomato sauce, halloumi cheese and fresh mint(G,M)

DISPLAY MIRROR:

fried halloumi cheese, cucumber, cherry tomatoes(M)

Gravy sauce (G,SOY,CEL)

Cyprus style tomato sauce

LIVE COOKING:

Grilled local sausages (SO2)

Pita bread stuffed with halloumi cheese and cook on the grill(G,M)

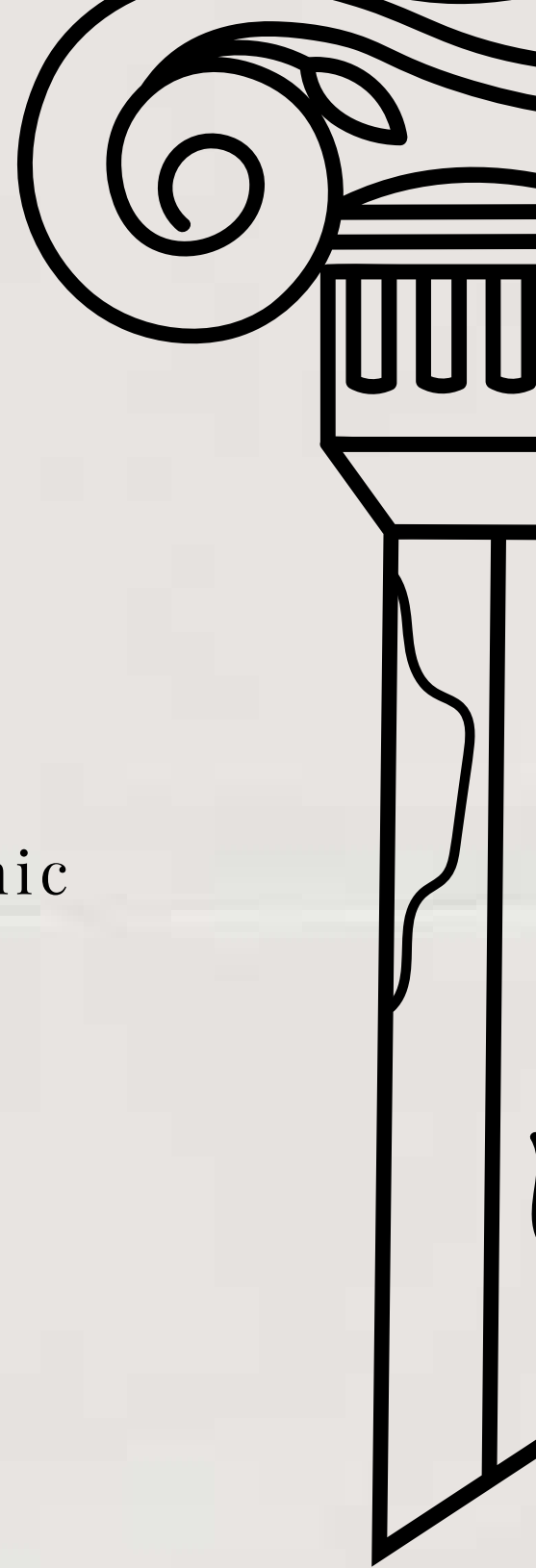
Toast Cyprus bread with olive oil and oregano(G)

Lokmades with honey, nutella, white chocolate, almonds, coconut flakes(G,M,N)

Fresh Fruit

Selection of Home Made fresh Desserts

Cheese board



LATIN SPICY TUESDAYS

MEXICO



SOUP:

White and black bean soup (G)

SALADS:

Sweet potatoes with garlic and lemon

Quinoa with raisins, red pumpkin, anari cheese and roast tomato

Campechana Shrimps (CRU,SO2)

Sweet corn with crab sticks (F,M,E,MUS)

Tacos salad (M)

Yogurt dips with fresh coriander, Tabasco and olive oil (M)

Village salad (M)

SALAD BAR

ANTIPASTI

HOT DISHES:

Latino chilli con carne

Tex-mex fried chicken fajitas

Pork spare ribs marinated (SOY,G)

Beef casserole with chilli peppers and chocolate (G,M)

Mini burger on a bed of glace onion (G)

Veggie tostada (G,M,E)

Mini chicken burritos with cheddar cheese (G,M)

Roast fish fillet a la Vera crus (F)

Fish fillet goujons (G,M,E,F)

Spicy roast sweet potatoes "arrugadas"

French fries potatoes

Rice Saffron

Fresh tasty carrots cooked in the oven with orange and chilli peppers

Spicy chickpeas with tomato sauce

DISPAY MIRROR:

tortilla roll with cream cheese, lollo roso, ham, cheese(G,M)

Tortilla roll with cream cheese, lettuce and cheese(G,M)

Dips: guacamole, sour cream, shredded cheese, lettuce, onion, tomato, cucumber, sweet corn, tortillas, tacos shells, homemade nachos chips, b.b.q chips, parsley, lemons, bell peppers.

LIVE COOKING:

Veggie Quesadillas (G,M)

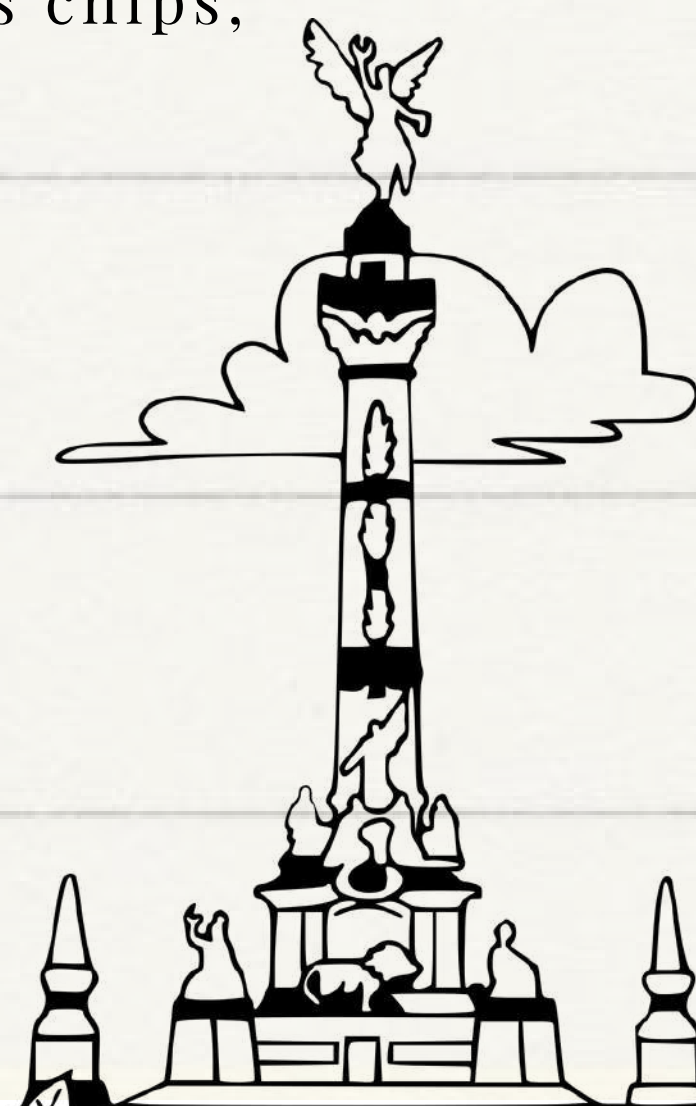
Beef mince meat & black beans Quesadillas (G,M)

Pasta bolognaise (G)

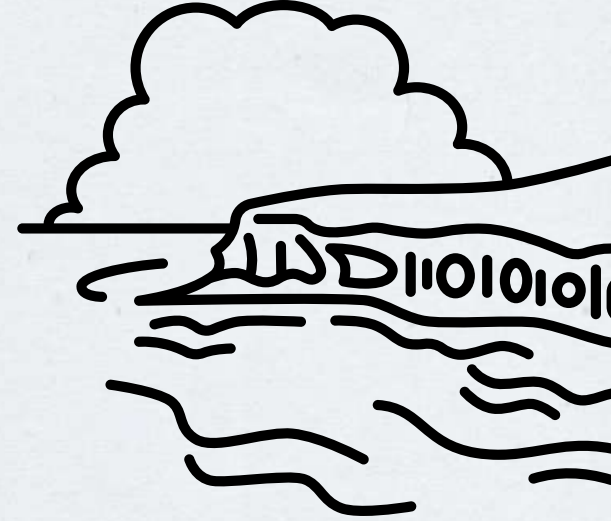
Pasta Mexican sauce(G)

Fresh Fruit

Selection of Home Made fresh Desserts
cheese board



SALTY WEDNESDAYS MEDITERRANEAN



SOUP:

Traditional Fish soup with fresh vegetables & Herbs (F)

SALADS:

Village salad with red vinaigrette dressing (M)

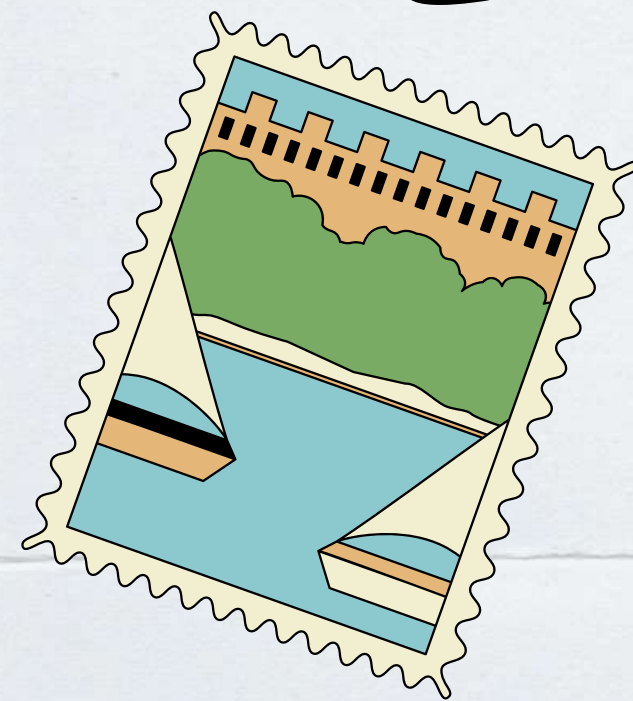
Rice with half shells mussels' salad (SHELLFISH)

Rainbow Coleslaw salad (E,MUS)

The Original American Cobb Salad (M,E,MUS)

Ruccola with dry fruits & parmesan Cheese (M,SO2)

Tzatziki dip (M)



SALAD BAR

ANTIPASTI

HOT DISHES:

Marinated Grilled chicken with herbs

Pork Snitzel with garlic butter (G,M)

Beef Stew "Kebab Halla"(G)

Arabian Meatballs (G)

Deep fried calamari Tartar sauce (CRU,G,E)

Greek style saganaki Shrimps (CRU,M,G)

Mashed Potatoes (M)

French Fries Potatoes

Spanish Vegetarian paella

Broccoli Au gratin (G,M,E)

Ravioli with tomato sauce (G,M)

Berlin Sauerkraut (G)

Octopus cooks in red wine sauce "Cyprus style"(CRU,SO2)

DISPLAY MIRROR:

smoked salmon, crab sticks tarte (F,E,G,M,SOY)

Mushroom Sauce(M)

Old Fashion Gravy Sauce(G,SOY,CEL)

LIVE COOKING:

Roast glaze gammon carvery (M)

Fresh tuna Cook in Oven (F)

Grilled Fresh Salmon with Dill Sauces (F)

Spaghetti bolognese (G)

Pasta a la cream (G,M)

Fresh fruits

Home made fresh Desserts

cheese board



EXOTIC THURSDAYS

ASIAN

SOUP: Udon, miso, tofu and wakamame (G)

SALADS:

Thai beef salad with Herbs & spicy Dressing (SOY)

Spicy Eka salad (CRU,F,E,M,SOY,MUS)

Mecado salad(F,M,E,SOY,MUS)

Japanese rice salad (CEL,F)

Chicken salad with spicy Thai dressing(SOY,F,SES)

Village salad (M)

Tzatziki dip (M)

SALAD BAR & ANTIPASTI

HOT DISHES:

Chicken satay and Peanut sauce(G,N)

Pork sweet and sour (SOY)

Pineapple Teriyaki Beef (SOY,F)

Chinese Spare Ribs SOY,G,SES)

Sogoki-chun with ginger sauce “Korea meat balls”(G,SOY,SES)

Fish fillet marinated in soya sauce and sesame seeds (F,G,SES,SOY)

Squid rings tempura(CRU,G,M)

Egg fried jasmine rice (E)

Rice pilaf

Fresh wedges potatoes cook in the oven with soya and curry sauce(SOY)

French fries potatoes

Yellow noodles with seafood sauces(G,CRU,F,SOY)

Spring rolls vegetarian (G)

Spicy Indian samosa vegetarian (G)

Vegetables “money bags”(G)

Chinese vegetables with sesame oil, fresh garlic, oyster sauce & soy sauce(SES,F)

Fresh carrots sticks

Soy sauces

Sweet & sour sauce

Prawn crackers

LIVE COOKING:

Selection of sushi (F, SOY)

Stir fry vegetables (SOY, SES,F)

Pasta bolognese (G)

Pasta with cream sauce (G,M)

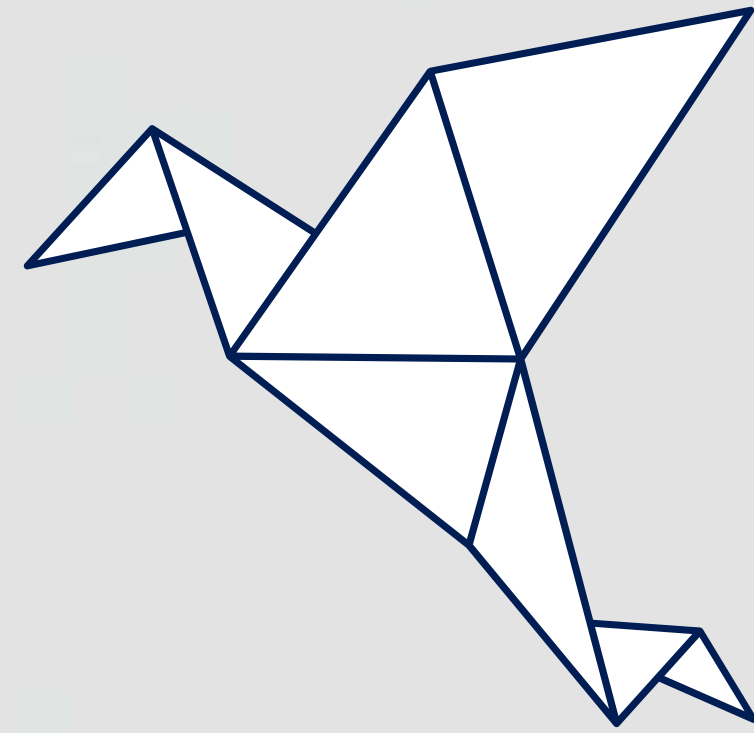
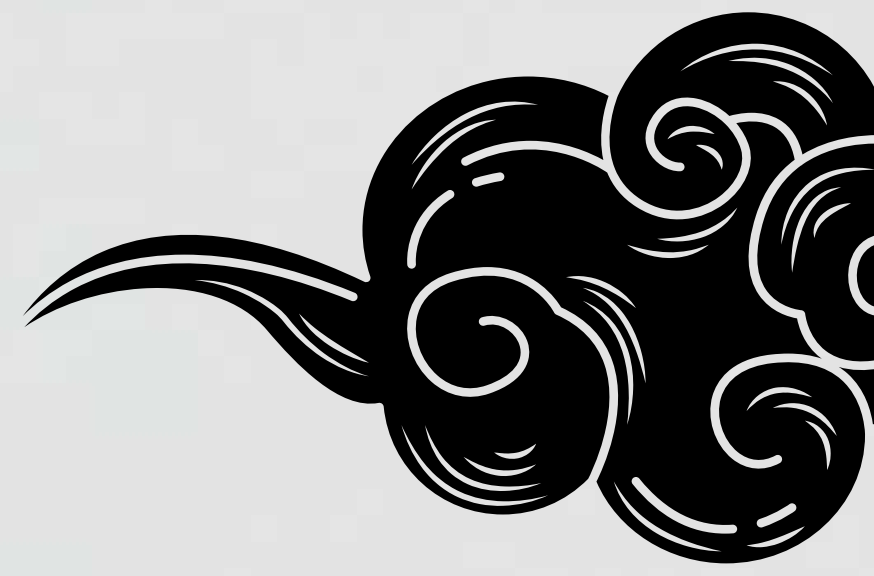
Fresh Fruit

Selection of Home Made fresh Desserts

cheese board

Display mirror:

Canapes with crab, peaches, cream cheese and mayonaise



CHIC FRIDAYS

GALA

SOUP:

Creamy mushroom Soup (G,M)

SALADS:

Waldorf Salad (CEL, E,MUS,N)

Tartalette with cream cheese and smoked salmon (G,M,F)

Ruccola salad with dry fruits & walnuts parmesan served with forest fruit balsamic(SO2,N,M)

Tabouleh Salad (G)

Melon & Avocado Salad (M,MUS)

Tzatziki dip (M)

Village salad (M)

SALAD BAR & ANTIPASTI

HOT DISHES:

Stuffed Chicken with parmesan cheese, feta Cheese and Spinach Leaves (M)

Beef striploin with Celeriac and Horseradish puree garlic and herbs(M)

Grilled Pork Fillet with light gravy sauce and mushroom (G,SOY,CEL,M)

Salmon Fillet on a bed of leek & onion Ragout (F,G)

Fried fish sticks (F,G,M,E)

Spinach & mushroom Pie g,M)

Rice With fresh vegetables

Fried pane cheese balls(G,M)

Roast potatoes with onion, tomato and herbs

French fries potatoes

Roast onion with smoked paprika and olive oil

Cauliflower Au Gratin (G,M,E)

Fresh carrots cooked in oven with orange juice & Tarragon

DISPLAY MIRROR:

Tart with marinated shrimps, cream cheese flavor with dill & Mbell pepper(G,M,CRU)

Gravy Sauce (G,SOY,CEL)

Creamy Garlic & mushroom Sauce (G,M)

LIVE COOKING:

Marinated roast turkey carvery

Grilled fish with ladolemono (F)

Pasta Gamberi with shrimps & garlic (G,CRU,M)

Pasta tomato sauce (G)

Fresh Fruit

Selection of Home Made fresh Desserts

Cheese board



NOMAD SATURDAYS

BEIRUT - MARRAKESH

SOUP:

HARIRA SOUP (MOROCCO) CEL, GLOUT.

SALADS:

CLASSIC MOROCCAN SALAD

MOROCCAN CARROTS SALAD

EGYPTIAN SALAD WITH CHICK PEAS (SESAME SEEDS)

FATTOUSH SALAD (GLOUT.)

YOGURT DIPS

WITH FRESH CORRIANDER, FRESH MINT & VERGIN OLIVE OIL (MILK)

SALAD BAR & ANTIPASTI

HOT DISHES:

MOROCCAN CHICKEN TAGINE (CEL)

MOROCCAN LAMB FATTAH (CEL,SOY,GLOUT, MILK)

BEEF KEFTA (GLOUT, MILK)

SPICY MOROCCAN FLAVORED BURGERS WITH LAMB (MILK)

FISH " SAMKE HARRA" (FISH, SESA pM)

FISH FILLET PANE(FIS, MILK, GLOUT)

RICE PILLAF (GLOUT, SOT, CEL)

GOUS GOUS WITH DRY FRUITS (GLOUT, SOY, CEL)

PASTA "LESAN EL ASFOUR" (GLOUT, MILK)

KOUSA MAHSHI (SOYA, CELER, GLOUT)

POTATO "STACKS" (MIL)

FRENCH FRIES POTATO

TAKTOUKA Peppers, tomato, garlic, herbs, olive oil.

AUBERGINE WITH TOMATO & TAHINI (SESAM)

SWEETS

BASBOUCHIA (GLOUT, MILK, NUTS)

BANANA-PINEAPPLE & CHILI PEPPER CRUMBEL (GLOUT, NUTS, MILK, EGG

KIOUNEFE (GLOUT, MILK, NUTS)

LEBANESE CREAM (MILK, NUTS)

SARAGLI (GLOUT, MILK, NUTS)

VANILLA MOUSSE (MILK,NUTS, GLOUT)

CHOCOLATE PIE (MILK, EGG, NUTS, GLOUTEN)



DOLCE - AMARO SUNDAYS

ITALIANO VERO

SOUP:

Traditional Home Made Minestrone Soup (G,CEL)

SALADS:

Spinach and Rucicola salad with orange and grapefruit segments(M)

Vitallo Tonato salad(F,MUS)

Tomato, Mozzarella and pesto sauce salad (M,N)

Pasta salad with shrimps flamed in ouzo (G,CRU,M)

Village salad(M)

Tzatziki Dip (M)

Tomato Bruchetta (G)



SALAD BAR & ANTIPASTI

HOT DISHES:

Stuffed Chicken Breast with gorgonzola Cheese and tomato sauce(M)

Beef Osso Buco Milanese style (G,SOY,CEL)

Roast Pork Neck Italian Style & gravy sauce with fresh sage (G,SOY,CEL)

Turkey Fillet Scaloppini in Parmesan Cheese(G,M)

Fish fillet in tomato Sauce & Mozzarella cheese gratine(F,M)

Fish Nuggets(G,M,E,F)

Homemade Lasagne Vegetarian (G,M)

Slice sauté potatoes with mozzarella cheese & basil (M)

French fries Potatoes

Rice With mushroom

Aubergines cook in oven with tomato sauce & cheese (M)

Tasty & Crispy Broccoli cooks in oven with mozzarella cheese (M)

Pizza Margarita (G,M)

Pizza Romana (G,M)

DISPLAY MIRROR:

smoked salami, Hungarian salami, ham, edam cheese, cheddar (M)

Gravy sauce (G,SOY,CEL)

Italian sauce (G)

LIVE COOKING:

Pasta Bolognese (G)

Pasta Napolitaine (G)

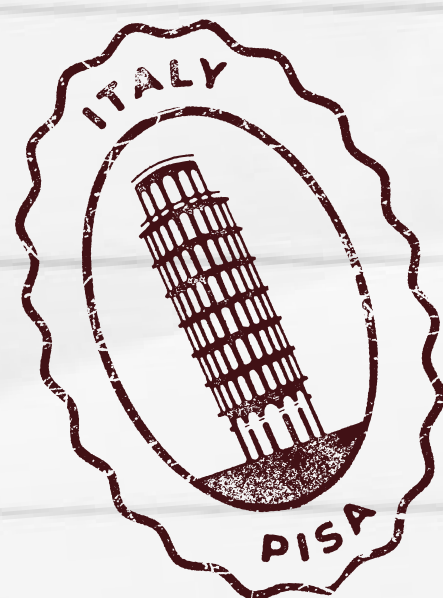
Pasta Carbonara (G,M)

Pasta Mushroom sauce (G,M)

Fresh Fruit

Selection of Home Made fresh Desserts

Cheese board



ALLERGENS

- **G** (Cereals containing gluten)
- **CRU** (Crustaceans)
- **E** (Eggs)
- **FIS** (Fish)
- (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)

TERMS & CONDITIONS

- **Theme nights at CAVO ZOE**
- **Buffet 18h30 - 21h30**
- **Price Per Adult 25 euro**
- **Child up to 12 50% Discount**
- **Included Drinks**
- One aperitif
- One bottle of wine for two from the local wine list, or 1 bottle / glass of local beer OR wine per person. -
- Unlimited juice, soft drinks and mineral water (sparkling or still).
- Coffee or tea.



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.

INFO

Reservations: 0035723730500 email: reservations@cavozoe.com