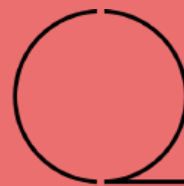


VALENTINES MENU 26



CAVO ZOE

SEASIDE HOTEL

LOVERS TABLE

WELCOME Peach Belini

SOUP Wild mushroom (G,L)

THE BEGINNINGS

SALADS & COLD CREATIONS

Ruccola with parmesana cheese, walnuts, strawberries, and balsamic dressing (L)
beetroot salad with goat cheese, celery, and pistachio nuts (L, N, SEL)
Green salad with pomegrate, roast almonds, and cheddar color cheese (N,L)
Farfales with pesto sauce and confi cherry tomatoes (G,L)
Mixed salad with orange and grapefruit segmenys, red and black berries
Bruchetta with cream cheese and smoked salmon (G,F,L)
Salad bar

THE MAINS

Rootsier:

Sirloin beef, pork neck and B.B.Q. chicken wings
Whole roast chicken with gravy sauce (G)

Beef casserole with dark chocolate and forest fruit (G)
Smoked gammon with strawberry sauce
salmon fillet on a bed of leek and onion ragout (F, L)
Half mussels with ouzo and fresh herbs (MOL,)

ACCOMPANIMENTS

Rice Piemontaise
Americaine potatoes (L)
French fries potatoes
Glaze carrots
Broccoli au gratin (G, L)

Pasta Carbonara (G,L)
Ravioli with pomondori sauce and parmesana cheese
Stuffed vegan vegetables

PIZZA OVEN

Pizza with pine apple and fresh strawberries (G,L)
Pizza with bacon, ham, salami, mushroom, green pepper and tomato (G,L)
penirli with cheese bacon and egg on the top (G,L,EGG)

THE GRAND FINALE

DESSERTS & SWEET INDULGENCES

Mini browning with chocolate (G,L,E)
Red velvet cups cake (G,L,E)
Maccarons with nuttela and white avorio chocolate (G,L,E)
Cheese cake with forest fruit (G,L,E)
Mini chieux with fresh cream and strawberries (G,L,E)
Strawberry cake (G,L,E)
Vegan cake with chocolate and fresh strawberries (G)

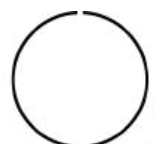
Charcuttier platter
Cheese platter
Fresh fruit platter

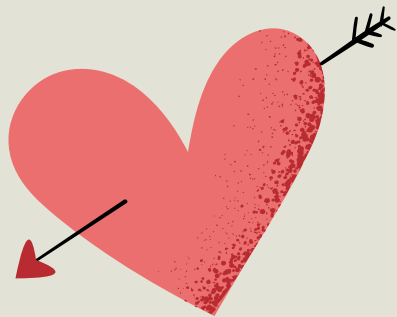
DRINKS INCLUDED

Welcome Drink, Unlimited Water, Soft Drinks, Coffee, 1 Beer Per Person Or 1 Btl 175 ml Wine
Oenou Yis Playa Per Person

STARTS: 19:00

PRICE P/PERSON 55 EURO KIDS 50%





Allergen Key:

(C)ereals containing Gluten, (E)ggs, (M)ilk, (N)uts, (S)oy, (P)eanuts, (F)ish, (S)hellfish, (Mu)Mustard, (Se)Sesame, (Ce)Celery, (Lu)Lupin, (Mo)Molluscs.

Please note: While we take every precaution, our kitchen handles all allergens. Guests with severe allergies are advised to speak with a manager.