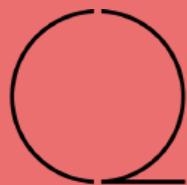


VALENTINES MENU 26



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 bluck 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

Glace 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 chioux with fresh cream and strawberries (G,L,E)

Strawbberry cake (G,L,E)

Vegan cake with chocolate and fresh strawberries (G)

Charcuttier platter

Cheese platter

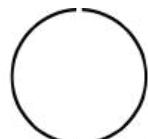
Fresh fruit platter

DRINKS INCLUDED

Welcome Drink, Unlimited Water, Soft Drinks, Coffee, 1 Beer Per Person Or 1 Btl 175 ml Winle
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.