



DOLCE THEME NIGHTS CONCEPT

2023

MONDAYS CYPRUS & GREEK

TUESDAYS MEXICO

WEDNESDAYS MEDITERRANEAN

THURSDAYS ASIAN

FRIDAYS GALA

SATURDAYS B.B.Q

SUNDAYS ITALY

Price 25 Euro per Adult

Incl. Drinks

Glass Water / Juices / Coffee / Post Mix Soft Drinks

1 Aperitif / 1 blt of Wine Or 1 Beer

12.5 Euro per Child

Glass Water / Juices / Post Mix Soft Drinks



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)

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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

Price 25
Euro per
Adult
Incl. Drink



TUESDAYS MEXICO

SOUP:

White and black bean soup (G)

SALADS:

Sweet potatoes with garlic and lemon

Quinoa with raising, 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

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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)

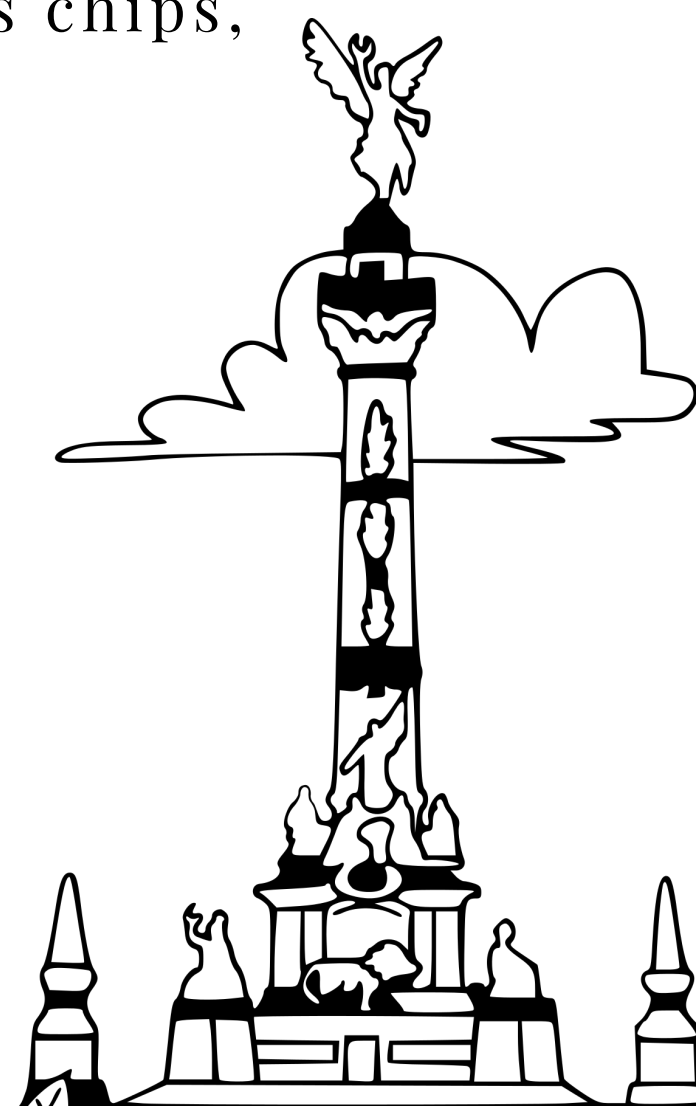
Pasta bolognaise (G)

Pasta Mexican sauce(G)

Fresh Fruit

Selection of Home Made fresh Desserts
cheeseboard

Price 25
Euro per
Adult
Incl. Drink



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 bolognaise (G)

Pasta a la cream9G,M)

Fresh fruits

Home made fresh Desserts

cheese board

Price 25
Euro per
Adult
Incl. Drink



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 and soya 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 bolognaise (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

Price 25
Euro per
Adult
Incl. Drink



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 (Mo

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

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tart with marinated shrimps, cream cheese flavor with dill and bell 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

Price 25
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Incl. Drink



SATURDAYS B.B.Q

SOUP:

Red pumpkins soup (G,M)

SALADS:

Coleslaw salad (E,MUS)

Avocado and crab salad(F,M,E,SOY)

Ruccola salad with raisins and walnuts(N,MUS,SO2)

Papaya, mango and pineapple salsa

Aubergines wedges cooked in oven served with feta cheese and balsamic vinaigrette (M)

Tzatziki dip (M)

SALAD BAR

ANTIPASTI

HOT DISHES:

Pork Souvlaki

Grilled lamb chops with rosemary

Chicken souvla Marinated with Mediterranean herbs

Pork pancetta marinated and cook in oven with devil sauce (G,SOY,CEL)

Grilled bratwursts sausages

Spicy B.B.Q. Bitok (G)

Grilled marinade fish with herbs and olive oil & lemon juice (F)

Fish fillet pane Tartar sauce (F,E,MUS,SOY)

Tortellini a la cream cooks in oven (G,M)

Rice pilaf with dry fruits (SO2)

Jacket Potatoes

French fries potatoes

Homemade stuffed fresh vegetables vegetarian

Corn on the cop

Display mirror

mini vol au vent stuffed with supreme chicken, sweet corn, belle pepper (G)

B.b.q. sauce

Gravy sauce (G,SOY,CEL)

LIVE COOKING:

Roast beef carvery (MUS)

Grilled medallions pork filled with pineapple and red cherries

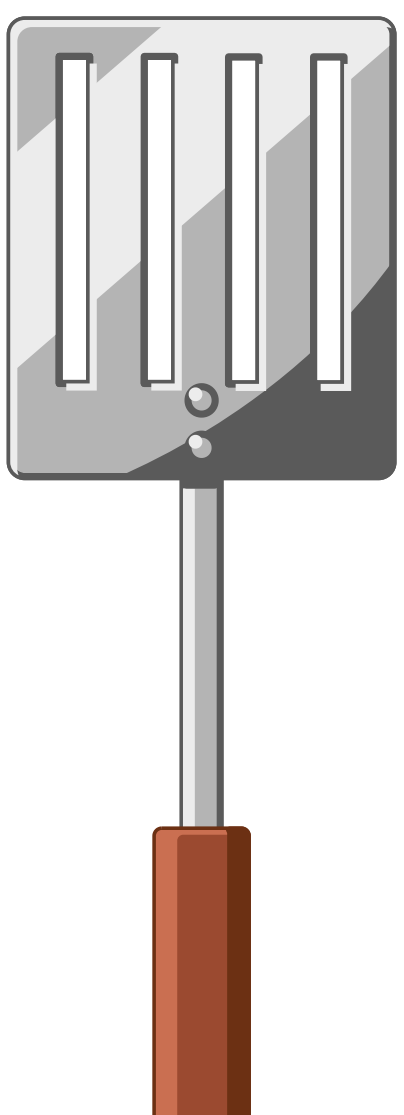
Pasta bolognaise (G)

Pasta seafood (G,CRU,FIS,E,M)

Fresh Fruit

Selection of Home Made fresh Desserts
cheese board

Price 25
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Adult
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SUNDAYS ITALY

SOUP:

Traditional Home Made Minestrone Soup (G,CEL)

SALADS:

Spinach and Ruccola 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)

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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)

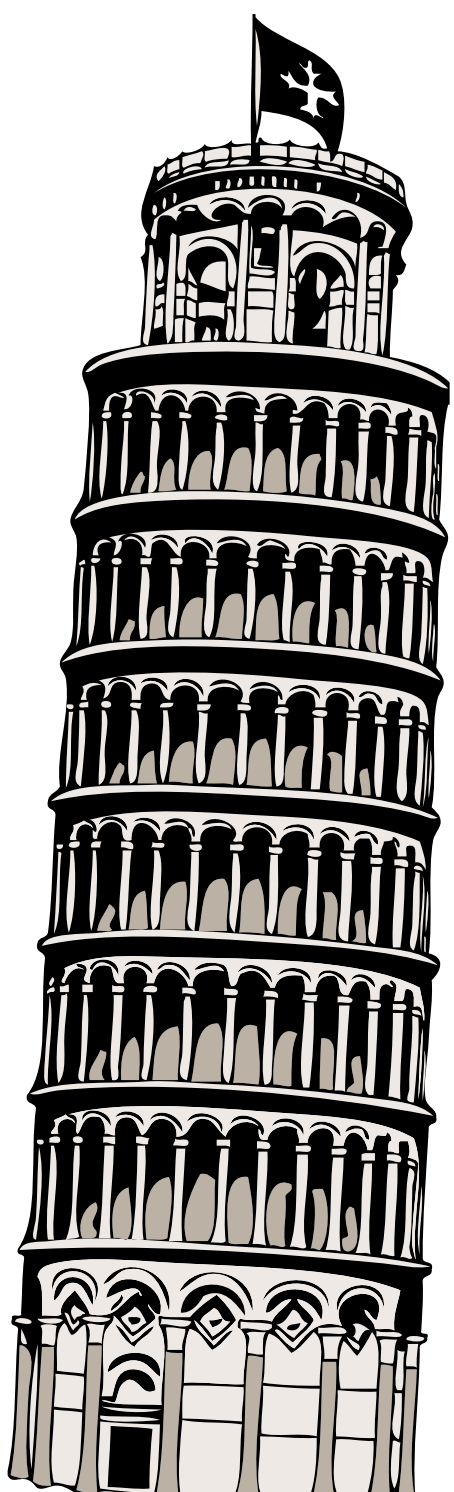
Pasta Mushroom sauce (G,M)

Fresh Fruit

Selection of Home Made fresh Desserts

cheese board

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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**
- **Included Drinks**



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.

HOTEL | KITCHEN

INFO

Reservations: 0035723730500 email: reservations@cavozoe.com