6:30PM-10:30PM

NEOS DINNER MENU

TABLE TO SHARE

Taste of Cyprus Platter
Assortment of halloumi, lountza, sausage, pitta & dips. (1,7,12)

Baked Camembert (V)
Oven-baked Camembert, roasted tomatoes rustic bread and fig jam. (1,7)

Greek Village Salad (V)
Mix Greens, tomatoes, cucumbers, onion bell peppers, olives and fetta. (7)

STARTERS

Burrata Salad (7)(V)
with marinated cherry tomatoes and basil.

Garlic Bread with Cheese (1,7)(V)

Stuffed Mushrooms (3,7)(V)
Mushrooms filled with fetta.

Baby Kalamari with Tartare Sauce (1,3,4,10,14)

Chicken Liver Pate (1,12)

Spicy Shrimp Cocktail (2,3,10)
Bed of greens, spicy seafood sauce with baby shimp and off-shelled shrimp.

Smoked Salmon Parcel (2,4,7,12)
Smoked Salmon, baby shrimp, cream cheese and avocado.

Scallops with Sweet Chili (12,14)

Mussels In Lemon Garlic Butter Sauce (7,14)
Half shell mussels in lemon garlic butter sauce.

Soup of the Day

MAINS

Moussaka (1,3,7)
Layered eggplant, zuccini, potato, mince meat sauce, béchamel.

Stuffed Aubergines (7,12)(V)
Cooked in tomato sauce with melted mozzarella.

Pancakes with Spinach and Fetta (1,7)(V)
Stuffed with spinach onions and fetta, tomato sauce.

Rack of Ribs (1,12)
Slow-cooked ribs, BBQ glaze, coleslaw.

Chicken Marsala (1,12)
Cooked with mushroom, onion, Marsala wine and cream.

Stuffed Chicken (1,7)
Chicken breast stuffed with sundried tomato, spinach, fetta, beurre blanc sauce.

Grilled Pork Chop (7)
Grilled pork, herbs butter, apple marmalade.

Pork with Port and Stilton (7,12)
Pork fillet, mushroom, onion, port and blue cheese.

Lamp Chops (12)
Grilled lamb, mint sauce.

Grilled Fillet Steak
Grilled fillet steak ,Sauteed mushrooms and onions are served on the side.

SIDES

One complimentary side with every main dish

Jacket Potato | **Rice** | **Mash Potato (7)**

Homegrown Chips | **Seasonal Vegetables**

PASTAS

Lasagna (1,3,7)
Tomato pork minced sauce, béchamel and melted cheese.

Seafood Tagliatelle in Creamy Tomato Sauce
Mixed seafood, creamy tomato sauce. (1,2,3,4,7,12,14).

Smoked Ham and Prawns Tagliatelle (1,2,3,7,12)
Smoked ham, prawns, in a creamy and white wine light sauce.

Porchini Mushroom Ravioli (1,3,7)(V)
Served with creamy sauce on the side.

FISH

Salmon Teriyaki (1,4,6,11)
Salmon fillet, teriyaki glaze.

Seabass Fillet Papillote (4,12)
Cooked in parchment, seabass with creamy garlic sauce.

Pink Trout (4,8)
Served with fresh almond and amaretto sauce.

FLAMBE

Steak Dianna (1,7,10,12)

Pepper Steak (1,7,12)

Garlic Blue Cheese Steak (1,7,12)

Steak Rossini (1,7,12)

Marchand de vin Steak (1,12)

Teriyaki Steak (1,6,12)

Chateaubriand (1,7,10,12)

Food allergies

1: Cereals Containing Gluten | **2:** Crustaceans | **3:** Eggs | **4:** Fish | **5:** Peanuts| **6:** Soya beans
7:Milk | **8:** Nuts | **9:** Celery | **10:** Mustard | **11:** Sesame | **12:** Sulphites | **13:** Lupin | **14:** Molluscs