# **STARTERS**



## MAIN COURSES

### **GRILLED BEEF TENDERLOIN MEDALLIONS**



Served with Wild Mushrooms, Baked Garlic Risotto and Green Pepper Sauce

**GRILLED ENTRECOTE** 



Accompanied By Sautéed Green Zucchini, Leaf Asparagus, Corn Flour Potatoes and Béarnaise Sauce

**MIXED GRILL** 



Beef Tenderloin, Beef Steak, Lamb Chops, Chicken Skewers, Meatballs, Fries and Served with a Rich Red Wine Sauce

#### DRY AGED NEW YORK STEAK



Served with Baby Potatoes Cooked in Red Wine Sauce, Cherry Tomatoes and Horseradish Sauce

#### **GRILLED CHICKEN WITH FIVE CHEESE SAUCE**



with Mashed Potatoes and Fried Onion Rings

#### **GRILLED SALMON FILLET**



Served with Sautéed Vegetables, Fresh Spinach Pesto and Sun-Dried Tomatoes

### **BRAISED LAMB SHANK WITH POMEGRANATE**



Served with Garlic, Mushrooms, Carrots, Roasted Stuffed Olives with Peppers and Mashed Potatoes

### **ROASTED AUBERGINE (VEGAN)**



Served with Red Beans, Capia Pepper, Garlic, Onion and Tomato Puree

## BAKED MUSHROOMS WITH CAPIA PEPPERS AND VILLAGE CHEESE (VEGETARIAN)



Served with Colored Peppers, Onion and Fresh Thyme

