

# Kolossi Grill Menu

All of our house special Mezes are listed overleaf

## Starters

<b>Taramousalata:</b> Homemade dip of smoked cod roe, lemon and olive oil	3.50	<b>Broad Beans and Artichoke:</b> Served hot with olive oil, mint and lemon	5.50
<b>Houmous:</b> Homemade dip of chick peas, tahini, sesame seed, olive oil and garlic <b>(v n)</b>	3.50	<b>Vegetarian Dolmadakia (4):</b> Four vine leaves stuffed with a home-made filling of finely chopped vegetables, cracked wheat & rice, served with Kolossi's tomato based sauce <b>(v)</b>	5.50
<b>Tzatziki:</b> Homemade yoghurt dip, with cucumber, mint, olive oil & garlic	3.50	<b>Lunza:</b> Char-grilled slices of smoked fillet of pork	5.50
<b>Kalamari:</b> Rings of squid tossed in seasoned flour, deep-fried until golden	6.00	<b>Loukanika:</b> Char-grilled spicy Greek sausages	5.50
<b>Whitebait:</b> Tasty deep-fried golden whitebait	6.00	<b>Sheftalia:</b> A blend of minced pork, onions and parsley all rolled into meat balls then char-grilled	5.50
<b>Haloumi:</b> Traditional Cypriot goats and sheep cheese sliced and then char-grilled	5.50	<b>Greek Salad:</b> a mixed salad served with feta cheese and an olive oil based dressing following a traditional Cypriot 'village' recipe <b>(v)</b>	5.50
<b>Tomato Butter Beans:</b> Giant butter beans served in Kolossi's home-made tomato sauce <b>(v)</b>	5.50	<b>Pitta Bread:</b> Served hot straight from the grill <b>(v)</b>	0.60

**Mixed meze starters:** Taramousalata, Houmous, Tzatziki, Potato Salad and a slice of Haloumi and Lunza £7.50 per person (only applicable when purchased with a main course item – minimum of two people)

## Main Course

<b>Kleftiko:</b> Tender lamb shank on the bone, marinated with various herbs and spices; oven cooked over four hours until succulent. Served with potatoes	14.00	<b>Chicken Kebab:</b> Tender cubes of chicken breast marinated in herbs and spices, interlaced on a skewer with onions and peppers, then char-grilled. Served with rice	12.00
<b>Souvla:</b> Tender Fillets of Lamb cut into large cubes, marinated in various herbs & spices. Char-grilled for a unique barbecue taste and flavour. Served with rice	15.00	<b>Pork Kebab:</b> Tender cubes of pork marinated in herbs and spices, char-grilled. Served with rice	12.00
<b>Moussaka:</b> A home-made pie of beef minced meat, sliced aubergine, courgettes and potato layers, topped with a thick béchamel sauce and melted cheese. Served with rice	13.00	<b>Lamb Kebab:</b> Tender cubes of lamb marinated in herbs and spices, char-grilled. Served with rice.	14.00
		<b>Sheftalia:</b> A combination of minced pork, onions and parsley all rolled into meat balls. Char-grilled and served with rice	12.00
		<b>Kolossi's Mixed Grill:</b> A skewer of kebab, sheftalia, Greek sausage and a slice of lunza, all char-grilled and served with rice	14.00

## Seafood

<b>Seabass:</b> Fresh Whole Seabass, grilled and dressed with olive oil, lemon, seasoning and garlic sauce. Served with salad	16.50
<b>Salmon Fillet:</b> Fresh Salmon Fillet, grilled and dressed with olive oil, lemon, seasoning and garlic sauce. Served with salad	16.00
<b>Kalamari:</b> Rings of squid tossed in seasoned flour, deep-fried until golden. Served with garlic sauce and a side salad	14.00

## Vegetarian

<b>Vegetarian Dolmades:</b> A home-made filling of finely chopped vegetables, cracked wheat and rice all rolled in vine leaves, served with Kolossi's tomato based sauce and rice <b>(v)</b>	14.00
<b>Vegetarian Platter:</b> Selected Mediterranean vegetables including courgettes, peppers, mushrooms and aubergines marinated with various herbs served with haloumi cheese, potato and bean salad, rice & salad <b>(v)</b>	14.00
<b>Vegetarian Moussaka:</b> A traditional homemade pie of layered aubergine, potatoes, courgettes and other vegetables topped with a thick béchamel sauce and melted cheese. Served with rice <b>(v)</b>	14.00
<b>Mixed Greek Salad:</b> A mixed salad served with feta cheese cubes & potato salad drizzled with an olive oil based dressing made to a traditional Cypriot 'village' recipe <b>(v)</b>	12.50

## Side Orders

Rice	3.00	<b>Greek Salad with Feta Cheese</b>	5.50
Potatoes	3.00	<b>Marinated Mushrooms</b>	4.00

## Dessert

<b>Greek Yoghurt with Honey</b>	4.00	<b>Baklava (n)</b>	4.00
<b>Halva (n)</b>	4.00	<b>Ice cream</b>	4.00

Allergen information is available on request

**(v)** dishes do not contain meat, poultry or fish products

**(n)** these dishes contain nut products; NB. there is always a very small chance that traces of nuts could be found in any of our dishes.

A discretionary service charge of 12.5% will be added.

# Kolossi Grill Menu

## The Kolossi Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Whitebait, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

A large grill platter consisting of :  
Chicken Kebab, Sheftalia, Pork Kebab, Loukanika

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

22.00 per person  
(Minimum of two people)

## The Kleftiko Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Whitebait, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

Kleftiko -Tender lamb shank on the bone marinated with various herbs and spices, oven cooked over four hours until succulent

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

22.00 per person  
(Minimum of two people)

## The Fish Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Seafood Salad, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Whitebait, King Prawns, Kalamari, Marinated Mushrooms

### 3rd Course

Freshly Grilled Whole Seabass **or** Freshly Grilled Salmon Fillet dressed with olive oil, lemon, seasoning and garlic sauce

Served with potatoes and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

24.00 per person  
(Minimum of two people)

## The Souvla Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Whitebait, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

Fillet of Lamb cut into large chunks, marinated thoroughly in various herbs & spices. Char-grilled for that unique barbecue taste and flavour.

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

24 .00 per person  
(Minimum of two people)

## White Wine

	Bottle 75cl	Kilo 100cl	½ Kilo 50cl	Glass 175ml
<b>Kolossi's House Wine</b> - Refreshing, dry white wine	17.00	21.50	11.50	5.00
<b>Retsina</b> - Classic Greek resinated wine made from the Savatiano grape	17.50	22.50	11.50	5.00
<b>Mantinia</b> - Fine dry wine made from selected grape giving a citrus aroma	24.50		15.00	6.50
<b>Aphrodite</b> - A full flavoured Cypriot dry, crisp, refreshing white wine	20.00			
<b>St. Panteleimon</b> - Medium sweet wine with a silky texture & floral bouquet	20.00			
<b>Chardonnay</b> - Classic dry white wine	20.00			

## Champagne

Moet & Chandon	65.00
House Champagne	45.00

## Beverages

Greek Coffee served with Greek delights	2.50
Filter Coffee served with Greek delights	2.00
Liqueur Coffee	6.00
Mineral Water - Large Bottle	4.00
Glass	2.00
Fruit juices	2.00
Soft Drinks	2.00

## Liqueurs

Cointreau	4.00
Sambuka	4.00
Amaretto	4.00

## Red Wine

	Bottle 75cl	Kilo 100cl	½ Kilo 50cl	Glass 175ml
<b>Kolossi's House Wine</b> - medium bodied earthy dry wine	17.00	21.50	11.50	5.00
<b>Nemea Reserve</b> - Velvety in the mouth with balanced tannins & medium body	22.50		14.50	6.00
<b>Othello</b> - Full bodied dry red wine with moderate tannin & earthy aromas	20.00			
<b>Chianti</b> - dry, soft tasting wine	22.00			
<b>Rosé Wine</b> - Light smooth tasting rose	22.00			

## Greek Specialities

Cyprus Keo Beer (330ml)	4.00
Cyprus Keo Beer large bottles (630ml)	7.50
Ouzo	4.00
Metaxa - 7 star brandy	4.00
Five Kings Cyprus Brandy	4.50
Commandaria	4.00

## Spirits

Gin	4.00	Whiskey	4.00
Malibu	4.00	Vodka	4.00
Port	4.00	Ouzo	4.00
Martini Dry	4.00	Barcadi	4.00
Courvoisier	4.50	Mixer	1.50

Baileys	4.00
Tia Maria	4.00
Cyprus Filfa Orange	4.00

A discretionary service charge of 12.5% will be added.