

# CAPTAIN'S DECK TAVERNA

Experience authentic local tastes and customs at the Taverna with a 'meze' that includes all the island's favourite recipes. Enjoy a culinary journey of the old Cypriot ways as staff in traditional costumes serve the delicious dishes on hand-made terracotta, giving you a real taste of Cyprus.

'KALI OREXI!'

## MEZE MENU

### BREAD

Homemade warm 'Koulouri' Bread, Hot Pita Bread, Toasted Cyprus Bread with Olive Oil and Oregano

### HOMEMADE DIPS AND SALAD

Cucumber, Tomato Salad with Green Pepper, Cyprus Black Olives, Capers, Red Onion, Oregano, Feta, Dry 'Koullouri' bread, Extra Virgin Olive Oil

Beetroot Salad with Cream Cheese, Village Yogurt, Apple Vinegar and Caramelized Walnuts

Cyprus Black Olives seared with Thyme, Tahini, Taramas, Tyrokafteri, Tzatziki and Smoked Eggplant Salad

### TO START WITH...

Local Halloumi Cheese, Coated with Sesame Crust and Grape Syrup

New style 'Spetsofai' (Village Sausage, Bell Peppers, Fresh Vine Tomatoes and oregano) with Local hard Cheese 'Kefalotyri'

Mix of Eggs & Potatoes with Cyprus Black Olives, Tomato and Spring Onion, 'Strapatsada'

Grilled Octopus on Chick Pea puree with Olive Oil and lemon vinaigrette

### TO CONTINUE...

Choice of traditional Moussaka or Vegetarian Moussaka

'Politico' Lamb Kebab on crispy Pita Bread, served with Yogurt Dip

Grilled Fresh Chicken Thighs with Grilled Vegetables, Oregano, Olive Oil powder

Slow cooked Fresh Pork Shank with Fresh Cyprus Potatoes, Commandaria Wine Sauce

### FOR DESSERT...

Goat Cheese in Filo Pastry (Kateifii Nest) with Caramelized Walnuts and Honey Fresh fruit

### IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu. On the last page you will find a key explaining the numbers used for the different allergens.

(V) Vegetarian Dishes



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## ALLERGEN INFORMATION LIST

- |                |             |                     |
|----------------|-------------|---------------------|
| 1. CEREALS*    | 6. LUPIN    | 11. PEANUTS         |
| 2. CELERY      | 7. MILK     | 12. SESAME SEED     |
| 3. CRUSTACEANS | 8. MOLLUSCS | 13. SOYA            |
| 4. EGGS        | 9. MUSTARD  | 14. SULPHUR DIOXIDE |
| 5. FISH        | 10. NUTS**  |                     |

\* WHEAT, RYE, BARLEY, OATS.

\*\* ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA OR QUEENSLAND NUT.

As we handle a full range of ingredients in our kitchens, traces of allergens might come into contact with other foods. To help us ensure that you thoroughly enjoy your meal, please inform your server if you have any dietary restrictions or food allergies.

