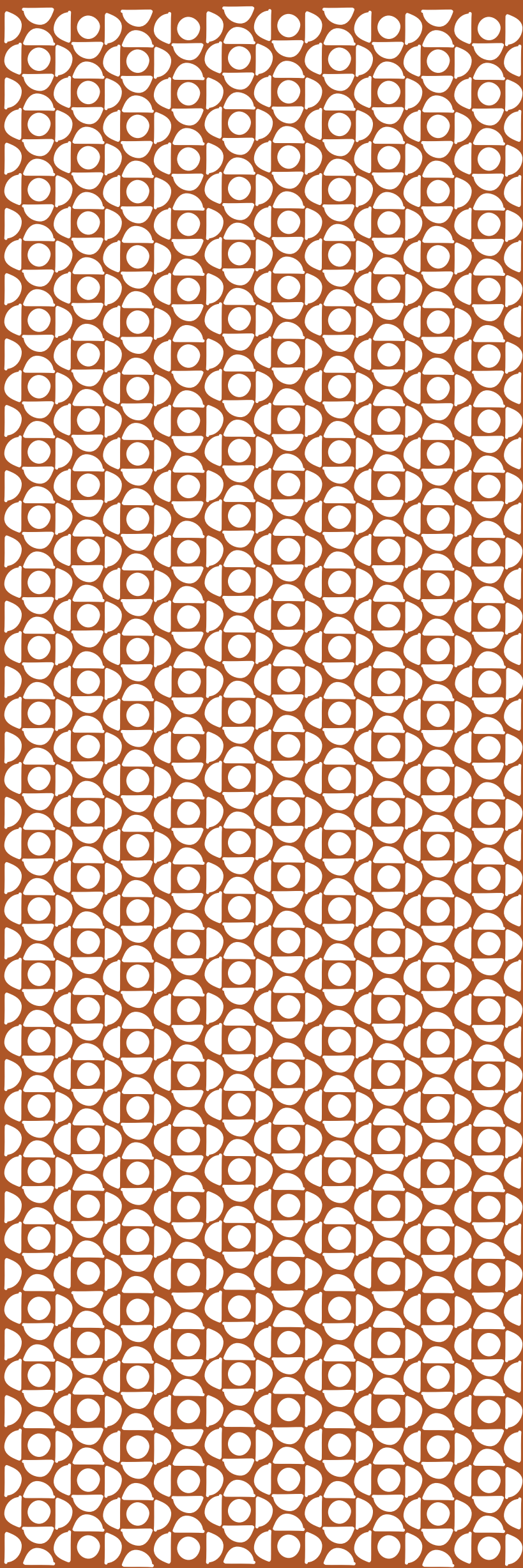


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## Vegetarian Meze



- |   |    |
|---|----|
| <b>Haloumi Grilled</b>  | 49 |
| Cypriot goat's cheese grilled and laced with fresh lemon  |    |
| <b>Tiropita</b>   | 45 |
| Phyllo pastry filled with cheese and baked to perfection  |    |
| <b>Spanakopita</b>  | 42 |
| A delectable dish of phyllo pastry filled with spinach and feta   |    |
| <b>Vegetarian Meze 1</b>  | 99 |
| Haloumi cheese, spanakopita, tiropita and dolmades served with fresh Greek Yoghurt  |    |
| <b>Vegetarian Meze 2</b>  | 99 |
| Spanakopita, Greek spring rolls, stuffed red pepper, vegetable souvlaki served with tzatziki and a duo of pesto with pita bread |    |

## Meat Meze



- |   |    |
|---|----|
| <b>Fillet Souvlaki</b>  | 59 |
| Grilled fillet skewer flavored with lemon and salt                          |    |
| <b>Chicken Souvlaki</b>   | 48 |
| Tender grilled chicken skewer marinated in thyme and lemon                  |    |
| <b>Paidakia</b>   | 60 |
| 2 Lamb cutlets served with oregano and splash of lemon juice                |    |
| <b>Chicken Livers</b>   | 42 |
| Sautéed chicken livers served a creamy peri-peri sauce (served mild or hot) |    |
| <b>Keftedes</b>   | 45 |
| Traditional Greek meatballs deep-fried                                      |    |
| <b>Chicken Roulade</b>  | 42 |
| Chicken breast stuffed with creamy Neapolitano sauce and sweet basil        |    |

## Fish Meze



<b>Sardines</b> Grilled and served with fresh lemon	50
<b>Squid heads</b> Grilled or deep fried with fresh lemon and garlic	46
<b>Calamari</b> Grilled or deep fried	55
<b>Oysters (each)</b> Freshly shucked, you can choose as many as you desire	25
<b>Mussels</b> In a creamy tomato and white wine sauce with a hint of garlic	49
<b>Prawn Souvlaki</b> Crispy coconut and mint prawn souvlaki served with a yoghurt and sweet chili dip	59
<b>Hot Meze Platter I</b> Deep fried Haloumi cheese, grilled calamari, chicken livers, deep-fried squid heads, spanakopita, 2 mini beef kebab and chicken kebab served with 2 pita bread	200
<b>Side Orders</b> A selection of chips, roasted baby potatoes, rice or seasonal vegetables	20

## Dips



<b>Tzatziki</b> Greek yoghurt, garlic, mint and cucumber	25
<b>Taramasalata</b> Fish roe, bread crust, garlic, olive oil and fresh lemon	25
<b>Hummus</b> Chickpea paste with garlic, tahini, and lemon juice	25
<b>Olive Tapenade</b> A rich olive spread made with the finest calamata olives	25
<b>Dip Platter</b> A selection of any 3 of the above dips	69
<b>Breads</b> Bocado bread basket served with a selection of dips and butters	48

## Salads

*Alternate to the olive oil and balsamic vinegar on the table, ask your waitron for other dressings available*

### **Greek Salad** **69**

A mixture of lettuce, tomato, cucumber, onions, peppers, olives, feta cheese

### **Table Greek Salad** **99**

A mixture of lettuce, tomato, cucumber, onions, peppers, olives, feta cheese for the table

### **Haloumi Salad** **79**

Lettuce, tomato, cucumber, onions, peppers, grilled haloumi cheese and avocado (in season)

### **Caprese Salad** **85**

Pesto marinated buffalo mozzarella, ripe plum tomatoes and basil leaves flavored with rock salt and black peppercorns

### **Chicken Salad** **85**

Grilled chicken strips, marinated in olive oil, chili, lemon and coriander tossed with tomatoes, feta cheese and avocado (when available)

### **Calamari Salad** **82**

Baby calamari tubes marinated in our island style lemon, garlic, chili and oregano dressing on salad greens

### **Baby Prawn Salad** **79**

Prawns marinated in a soy dressing served with julienne of cucumber, peppers, coriander, garlic and chili, finished off with parmesan cheese and spring onions.



## Seafood

*Served with chips, rice, roast baby potatoes  
or seasonal vegetables*

### **Taverna Calamari Grilled or Fried** 115

Served in a lemon butter sauce laced with garlic, oregano and a hint of chili

### **Catch of the Day** 145

Catch of the day topped with roasted smoked salmon and capers dressed with a lemon, lime and dill sauce

### **Grilled Sole** 170

Served in a lemon butter or garlic butter sauce

### **Seared Salmon** 185

Seared Scottish/Norwegian salmon crusted with herbs and exotic spices

### **Grilled Dorado** 155

Seared fillet of Dorado, Maldon sea salt and fresh lemon

### **Dorado Thermidor** 175

Fillet of Dorado smothered in a creamy white wine and mushroom sauce, topped with yellow cheese and gratinated to perfection

### **Grilled Shellfish served with our famous lemon and paprika butter sauce**

6 Kings 235

6 Queen 175

### **Paella** 115

Traditional Paella made with mussels, calamari, prawns, chorizo and chicken done with long grain rice

### **Our Famous Prawn and Calamari Combo** 195

6 Queen prawns and grilled or fried calamari with rice, chips and vegetables



## Specialty Steaks

*Served with chips, rice, roast baby potatoes or seasonal vegetables*

**Flame Grilled Sirloin 300gr** 125

**Flame Grilled Sirloin 200gr** 105

**Flame Grilled Ribeye Steak** 160  
Flame grilled to perfection topped with garlic and herb butter

**Flame Grilled 250g Beef Fillet** 150

**Island Style Sirloin 300g** 135  
Sirloin steak marinated with coriander, parsley, chili, onion and lemon. Topped with an herb and garlic butter

**Mediterranean Beef Fillet** 150  
Beef fillet lightly stuffed with spinach and feta served on a black mushroom and roasted potato garnished with crispy parsley and red wine jus

**Sauces** 15  
Baby mushroom  
Island green peppercorn  
Portuguese prego chili  
Cheese

## Beef & Lamb



**Fillet Souvlaki** 145  
Beef fillet skewers, marinated in garlic, mint, coriander, and lemon juice served with Tzatziki, salsa and a pita bread

**Spicy Trinchado** 115  
Beef strips marinated in olive oil, Balsamic vinegar and red wine. Slowly left to simmer in a mouthwatering creamy spicy Portuguese sauce served with mashed potatoes

**Bocado Gourmet Beef Burger** 95  
Homemade beef burger 200g patty topped with aged cheddar cheese and mushroom, rounded off with a light garlic butter

**Kleftiko Lamb Shank** 180  
Superior lamb shank slow braised in red wine, rosemary and garlic served on a bed of mashed potato

**Mediterranean Lamb Chops** 145  
Carefully selected lamb chops laced with oregano and lemon and grilled to perfection

**Sticky Pork Spare Ribs** 160  
A rack of ribs basted with our secret sticky sauce and lightly flame grilled

## Pasta



### Moussaka

85

Layers of aubergine, beef mince and béchamel sauce topped with yellow cheese and baked in the oven

### Prawn and Chili Tagliatelle

115

Tagliatelle lightly tossed with prawn and chili served with mange tout and lemon cream

### Spanish Pasta

115

A combination of spicy beef strips, sautéed mushrooms and Parmesan cheese with a dash of cream tossed with Tagliatelle pasta

## Pizza



### Margarita

80

Tomato, basil and mozzarella cheese

### Chicken supreme

95

Chicken, mushrooms, onion and avocado

### Beef Master

110

Marinated beef strips, onions, peppadews and feta

### Seafood

120

Prawns, mussel, calamari, basil and parmesan cheese

### Vegetarian

90

Green peppers, red peppers, onion, mushrooms and Calamata olives

### Mexican

100

Beef bolognaise, onions, green peppers, chili and garlic

### Chicken Calzone

95

Chicken, mushroom, avocado and peppadews

### Additional toppings

18

Chorizo, ham, chicken strips, beef strips, chicken livers

### Additional toppings

14

Mozzarella cheese, feta cheese, avocado

### Additional toppings

10

Garlic, chili, pineapple, mushrooms, bananas, peppadews, olives



## Chicken



### Roasted Half-Chicken

115

Lightly marinated in island spices including chili, garlic, and rosemary laced with an optional peri-peri sauce

### Mediterranean Chicken

105

Chicken breast stuffed with a light cheese, mushroom and pepper farce accompanied by a rocket salad with a garlic, chili and Parmesan dressing

## Kid's Meals



### Burger

45

### Fish Nuggets

50

### Chicken strips

50

### Spaghetti Bolognese

45

### Regina Pizza

45

### Hawaiian Pizza

45

### Margarita Pizza

45

## Desserts



### Choc Mousse

45

Smoked dark chocolate, mousse topped with an orange flavored whipped cream

### Baklava

40

Greek wafer drizzled with honey and nuts served with vanilla bean ice-cream

### Affogato

42

Rich creamy ice cream served with a shot of espresso

### Crème Brulée

42

Honey and lemon crème brulée served with a sugar nest

### Strawberry Panna Cotta

40

Strawberry flavored Panna cotta served with homemade butterscotch parfait

## Kid's Milkshakes



### Strawberry

20

### Chocolate

20

### Banana

20

