

# K O N T I K I RESTAURANT

## BUFFET LUNCH MENU

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### ANTIPASTI

An array of mezes, antipasti, assaggi, tapas, platters, smoked and cured seafood, and seasonal natural and composed salads served with dressings, chilled sauces and oils

### BAKER'S CORNER

A selection of fresh bread from our bakery

### THE HOT POT

Comforted chicken and sweetcorn broth with rosemary focaccia croutons  
Sweet potato and celery velouté with pesto drizzle

### LIVE PASTA STATION

Linguine with bay prawns, black mussels, roma tomatoes, fresh garlic and black olives  
Fusilli with porcini mushrooms, fresh spinach and provolone milk  
Traditional beef, tomato and spinach baked lasagne

### HOT COUNTER

Grilled swordfish fillets with sundried tomatoes, lime and mint beurre blanc  
Rosemary scented rib of beef, traditional Yorkshire pudding and flamed brandy jus lie  
Slow cooked leg of pork with grain mustard sauce  
Spit roasted whole deboned duck, spicy sausage filling, lime cream  
Chicken curry, pineapple, chutney and roasted coconut flakes

### VEGETERIAN STALL

Curried vegetable and onion bulgar pilaff  
Green asparagus, pumpkin and rice pie  
Buttered bouqatiere of vegetables  
Roasted kaponata with fresh thyme sprigs  
Traditional roast potatoes with shredded onions and rosemary  
Lemon and parsley new potatoes

### ETHNIC STALL

Live chicken shawarma, warm pitta bread, tortilla wraps, julienne of tomatoes, cucumber, sliced onions, romaine lettuce, spicy tomato salsa, Greek yoghurt

### INDIAN STALL

Lamb Korma  
Onion Bhajis  
Biryani Rice  
Vegetable Samosa  
Chickpea, red kidney beans and curried vegetable stew

### INTERNATIONAL CHEESE BOARD

A selection of Local and International cheeses served with dried fruit, nuts, grissini and biscuits

### KID'S TABLE

Penne tomatoes and mushrooms  
Chicken tenders  
BBQ pork and beef sausages  
Baked beans  
Potato smiles

### IT'S NOT OVER YET...

A selection of pastries, cakes, flans and verrines served with creams, sauces and coulis  
A selection of home-made ice cream and seasonal fresh fruit

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore please inform your server which food cannot be consumed if you have any food allergies.

### PRICE

Adults – € 35.95 per person  
Teenagers (13yrs -15yrs) – €25.00  
Children under 12 years of age eat free with 1 paying adult  
Includes Free Flowing Soft Drinks and Local Water  
Live Music Entertainer and Kids Activities  
Free Parking  
Menu 2