



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

SMALL PLATES

Mixed Olives £5.50

Halloumi drizzled with Hot Honey, Paprika Oil and Toasted Almonds £9 (GF/V)

Smoked Aubergine with Pomegranate Tahini and Crème Fraîche £8 (GF/V/VGO)

Courgette Flower stuffed with Saffron Infused Goats Cheese and Burnt Leeks £10 (GF/V)

Grilled Octopus with Burnt Pepper Purée and Roast Lemon £15 (GF)

King Prawns with Roasted Tomato and Chilli, topped with Crumble Feta £15 (GF)

Sea Bass Ceviche with Citrus Fennel and a Dill Oil £12 (GF)

Confit Lamb Croquette with a Potato Purée and Crispy Capers £12 (GF)

Smoked Chicken with a Yoghurt Dressing, Pickled Cucumber and Grapes £10 (GF)

Lamb Kofta with Tzatziki and Pickled Onion £12 (GF)

Roast Chickpea Hummus, Confit Peppers, Tomatoes & Flat Bread £8 (GFO/V/VG)

DESSERTS

Classic Baklava with Yoghurt and Salted Honey £9 (V)

Chocolate and Olive Oil Mousse with a Sea Salt Shortbread Crumble Fig and Honey £9 (V)

Frozen Parfait with an Almond Crumble £9 (GF/V)

CYPRUS NIGHT