



Cyprus Coast



**Chef Ethan Kostbar**

presents

## A Culinary Journey to Cyprus

Sunday thru Thursdays, January 13<sup>th</sup> -February 11<sup>th</sup>

THREE COURSE PRIX FIXE MEAL \$30.00  
EXCLUSIVE OF TAX AND GRATUITY

### FIRST COURSE

**Fakes Soupa:** Lentil soup

**Cyprus Salad:** Romaine, cucumbers, tomatoes, red onion, cilantro, capers, Halloumi cheese

**Keftedes:** Lamb mint meatballs, served with yogurt sauce

**Kalamarakia:** Grilled Calamari, sliced fingerling potatoes, cherry tomatoes, oregano, fried garlic dressed with lemon juice and extra virgin olive oil

**Koupepia:** Pork and Arborio rice stuffed grape leaves, tomato sauce

### SECOND COURSE

**Lountza:** Red wine marinated coriander crusted pork tenderloin  
Served with bulgar and roasted leeks

**Souvla:** Spice rubbed barbecued lamb chops, roasted potatoes, and tomato stewed green beans

**Penne Pastitsio:** Vegetarian style onion, celery, carrots, mushrooms, tomato saucebaked in oven crusted with a cheese béchamel sauce

**Stiphado:** Rabbit stew; pearl onions, tomato, and red wine vinegarserved with a tomato stuffed with basmati rice, currants and pine nuts

**Tovoc:** Roasted Tuna, grilled marinated eggplant, cucumber celery salad, talaturi sauce, cous cous

### THIRD COURSE

**Bademli Muhallebi:** Almond pudding, cherries macerated in sherry, sherry granita

**Daktyla:** Lady fingers filled with ground almonds and cinnamon sugar, orange blossom syrup

**Shamali:** Honey semolina cake, sprinkled with almonds, rosewater Chantilly crème