

# Kolossi Grill Menu

All of our house special Mezes are listed overleaf

## Starters

<b>Taramousalata:</b> Homemade dip of smoked cod roe, lemon and olive oil	3.50	<b>Broad Beans and Artichoke:</b> Served hot with olive oil, mint and lemon	5.00
<b>Houmous:</b> Homemade dip of chick peas, tahini, sesame seed, olive oil and garlic (v n)	3.50	<b>Vegetarian Dolmadakia (4):</b> Four vine leaves stuffed with a home-made filling of finely chopped vegetables, cracked wheat & rice, served with Kolossi's tomato based sauce (v)	5.50
<b>Tzatziki:</b> Homemade yoghurt dip, with cucumber, mint, olive oil & garlic	3.50	<b>Dolmadakia (4):</b> Four vine leaves stuffed with a delicious blend of beef minced meat, tomatoes, rice and herbs, served with Kolossi's tomato based sauce	5.50
<b>Greek Vegetarian Soup:</b> Traditional homemade mixed soup with lentils, beans, peas, carrots, and a variety of Mediterranean vegetables (v n)	5.00	<b>Lunza:</b> Char-grilled slices of smoked fillet of pork	5.00
<b>King Prawns:</b> King Prawns flame grilled to seal in all the flavours	9.00	<b>Loukanika:</b> Char-grilled spicy Greek sausages	5.00
<b>Kalamari:</b> Rings of squid tossed in seasoned flour, deep-fried until golden	6.00	<b>Sheftalia:</b> A blend of minced pork, onions and parsley all rolled into meat balls then char-grilled	5.00
<b>Whitebait:</b> Tasty deep-fried golden whitebait	6.00	<b>Greek Salad:</b> a mixed salad served with feta cheese and an olive oil based dressing following a traditional Cypriot 'village' recipe (v)	5.00
<b>Haloumi:</b> Traditional Cypriot goats and sheep cheese sliced and then char-grilled	5.00	<b>Pitta Bread:</b> Served hot straight from the grill (v)	0.60
<b>Tomato Butter Beans:</b> Giant butter beans served in Kolossi's home-made tomato sauce (v)	5.00		

**Mixed meze starters:** Taramousalata, Houmous, Tzatziki, Potato Salad and a slice of Haloumi and Lunza 7.00 per person (only applicable when purchased with a main course item – minimum of two people)

## Main Course

<b>Kleftiko:</b> Tender lamb shank on the bone, marinated with various herbs and spices; oven cooked over four hours until succulent. Served with potatoes	12.50	<b>Chicken Kebab:</b> Tender cubes of chicken breast marinated in herbs and spices, interlaced on a skewer with onions and peppers, then char-grilled. Served with rice	11.50
<b>Souvla:</b> Tender Fillets of Lamb cut into large cubes, marinated in various herbs & spices. Char-grilled for a unique barbecue taste and flavour. Served with rice	13.50	<b>Pork Kebab:</b> Tender cubes of pork marinated in herbs and spices, char-grilled. Served with rice	11.50
<b>Moussaka:</b> A home-made pie of beef minced meat, sliced aubergine, courgettes and potato layers, topped with a thick béchamel sauce and melted cheese. Served with rice	11.50	<b>Kebab A La Greque:</b> Cubes of lamb, marinated in herbs and spices, interlaced on a skewer with onions and peppers char-grilled. Served with rice	13.50
<b>Stiffado:</b> Cubes of beef gently casseroled with red wine and onions, herbs and spices, emulating a traditional Greek recipe. Served with rice	11.50	<b>Sheftalia:</b> A combination of minced pork, onions and parsley all rolled into meat balls. Char-grilled and served with rice	11.50
<b>Dolmades:</b> Vine leaves stuffed with a delicious blend of beef minced meat, tomatoes, rice and herbs. Served with Kolossi's tomato based sauce and rice	11.50	<b>Kolossi's Mixed Kebab:</b> A skewer of kebab, sheftalia, Greek sausage and a slice of lunza, all char-grilled and served with rice	13.50
<b>Spring Chicken:</b> Whole flattened spring chicken, marinated in various herbs and seasoning then char-grilled. Served with potatoes	13.50		

## Seafood

<b>Seabass:</b> Fresh Whole Seabass, grilled and dressed with olive oil, lemon, seasoning and garlic sauce. Served with salad	15.00
<b>Salmon Fillet:</b> Fresh Salmon Fillet, grilled and dressed with olive oil, lemon, seasoning and garlic sauce. Served with salad	15.00
<b>King Prawns:</b> King prawns flame grilled in their shells to seal in the flavour. Served with a side salad and garlic sauce	17.00
<b>Kalamari:</b> Rings of squid tossed in seasoned flour, deep-fried until golden. Served with garlic sauce and a side salad	13.50

## Vegetarian

<b>Vegetarian Dolmades:</b> A home-made filling of finely chopped vegetables, cracked wheat and rice all rolled in vine leaves, served with Kolossi's tomato based sauce and rice (v)	11.50
<b>Vegetarian Platter:</b> Selected Mediterranean vegetables including courgettes, peppers, mushrooms and aubergines marinated with various herbs served with haloumi cheese, potato and bean salad, rice and salad (v)	12.50
<b>Vegetarian Moussaka:</b> A traditional homemade pie of layered aubergine, potatoes, courgettes and other vegetables topped with a thick béchamel sauce and melted cheese. Served with rice (v)	12.50
<b>Mixed Greek Salad:</b> A mixed salad served with feta cheese cubes, beans & potato salad drizzled with an olive oil based dressing made to a traditional Cypriot 'village' recipe (v)	11.50

## Side Orders

<b>Rice</b>	3.00	<b>Greek Salad with Feta Cheese</b>	5.00
<b>Potatoes</b>	3.00	<b>Marinated Mushrooms</b>	3.50

## Dessert

<b>Greek Yoghurt with Honey</b>	4.00	<b>Baklava (n)</b>	4.00
<b>Halva (n)</b>	4.00	<b>Ice cream</b>	4.00

Allergen information is available on request

(v) dishes do not contain meat, poultry or fish products

(n) these dishes contain nut products; NB. there is always a very small chance that traces of nuts could be found in any of our dishes.

A discretionary service charge of 12% will be added to groups of 6 people or over

# Kolossi Grill Menu

## The Kolossi Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Bean Salad, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Dolmades, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

A large grill platter consisting of :  
Chicken Kebab, Sheftalia, Pork Kebab, Loukanika

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

21.50 per person  
(Minimum of two people)

## The Kleftiko Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Bean Salad, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Dolmades, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

Kleftiko -Tender lamb shank on the bone marinated with various herbs and spices, oven cooked over four hours until succulent

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

21.50 per person  
(Minimum of two people)

## The Fish Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Seafood Salad, Bean Salad, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

King Prawns , Kalamari, Marinated Mushrooms, Whitebait

### 3rd Course

Freshly Grilled Whole Seabass **or** Freshly Grilled Salmon Fillet dressed with olive oil, lemon, seasoning and garlic sauce

Served with potatoes and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

23.00 per person  
(Minimum of two people)

## The Souvla Meze

### Starters

Taramousalata, Houmous (**n**), Tzatziki, Greek Salad, Haloumi, Lunza, Bean Salad, Potato Salad, Olives, Carrots and Chillies

### 2nd Course

Dolmades, Greek Butter Beans, Marinated Mushrooms, Kalamari

### 3rd Course

Fillet of Lamb cut into large chunks, marinated thoroughly in various herbs & spices. Char-grilled for that unique barbecue taste and flavour.

Served with rice and salad

### Sweet Course

Baklava  
Fresh Fruit of the Season

23.00 per person  
(Minimum of two people)

## White Wine

	Bottle 75cl	Kilo 100cl	½ Kilo 50cl	Glass 175ml
<b>Kolossi's House Wine</b> - Refreshing, dry white wine	16.50	20.50	11.00	5.00
<b>Retsina</b> - Classic Greek resinated wine made from the Savatiano grape	16.50	20.50	11.00	5.00
<b>Mantinia</b> - Fine dry wine made from selected grape giving a citrus aroma	22.50		14.50	6.00
<b>Aphrodite</b> - A full flavoured Cypriot dry, crisp, refreshing white wine	18.00			
<b>St. Panteleimon</b> - Medium sweet wine with a silky texture & floral bouquet	18.00			
<b>Chardonnay</b> - Classic dry white wine	18.00			

## Champagne

Moet & Chandon	65.00
House Champagne	45.00

## Beverages

Greek Coffee served with Greek delights	2.50
Filter Coffee served with Greek delights	2.00
Liqueur Coffee	5.50
Mineral Water - Large Bottle	4.00
Glass	2.00
Fruit juices	2.00
Soft Drinks	2.00

## Liqueurs

Cointreau	4.00
Sambuka	4.00
Amaretto	4.00

## Red Wine

	Bottle 75cl	Kilo 100cl	½ Kilo 50cl	Glass 175ml
<b>Kolossi's House Wine</b> - medium bodied earthy dry wine	16.50	20.50	11.00	5.00
<b>Nemea Reserve</b> - Velvety in the mouth with balanced tannins & medium body	21.50		14.50	6.00
<b>Othello</b> - Full bodied dry red wine with moderate tannin & earthy aromas	18.00			
<b>Chianti</b> - dry, soft tasting wine	18.00			
<b>Rosé Wine</b> - Light smooth tasting rose	18.00			

## Greek Specialities

Cyprus Keo Beer (330ml)	4.00
Cyprus Keo Beer large bottles (630ml)	7.50
Ouzo	4.00
Metaxa - 7 star brandy	4.00
Five Kings Cyprus Brandy	4.50
Zivania	4.00
Cyprus Speciality Sherries	4.00

## Spirits

Gin	4.00	Whiskey	4.00
Malibu	4.00	Vodka	4.00
Port	4.00	Ouzo	4.00
Martini Dry	4.00	Barcadi	4.00
Courvoisier	4.00	Mixer	1.50

Baileys	4.00
Tia Maria	4.00
Cyprus Filfa Orange	4.00

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