

COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Zaatar Pistachio Labneh Mint (V, D, SS)
- Tabouleh, Parsley with Tomato and Burghol (V, G) VEGAN
- Honey Glazed Moroccan Eggplant with Fresh Parsley and Ginger (V) VEGAN
- Egyptian Beetroot Dip with Greek Yoghurt, Cinnamon and Toasted Pine Nuts (V, D, N)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Healty Chickpea and Quinoa Salad with Cucumber, Pomegranate and Raisin (V, SP) VEGAN
- Lyonnaise Salad with Frisse, Egg, Bacon and Croutons (E, SP)
- Smoked Spanish Chicken Salad, Almonds, Bacon, Roasted Bell Pepper & Paprika (N)
- Greek Chick Pea Pasta Salad with Eggplant, Bel Peppers, Kalamata Olives and Dijon Mustard (V, M, SS)
- Mediterranean Crab Salad with Mix Greens, Cucumber and Tomatoes (S)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Crushed Spicy Potatoes with Spring Onion and Spinach (V, D)
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Mediterranean Grilled Vegetable Gratin with Parmesan and Almonds (V, D, N)
- Pasta Gratin with Scamorza Cheese, Zucchini and Hazelnuts (V, D, G)

SAUTEE VEGETABLES

- Garlic Mushrooms with Cumin and Parsley (VEGAN)
- Cauliflower with Spices, Lemon and Pomegranate Seeds (VEGAN)
- Greek Style Green Beans with Onion and Feta Cheese (V, D)
- Eggplant Caponata with Tomato Sauce and Pine Seeds (V, N, C, SP) VEGAN
- Roasted Sliced Pumpkin with Herbs (VEGAN)

NON-VEGETARIAN

- Lamb Makanek with Spicy Tomato Sauce (SP)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Mediterranean Chick Pea Soup (V)
- Sopa de Pollo with Chicken (C)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Grilled BBQ Beef Short Ribs (SP)
- Ginger Carlic Pan Roasted Swordfish Crusted with Pistachio

HOT MAINS (8 Items)

MEAT

- Beef Bourguignon with Potato and Carrot (C, G, SP)
- Lamb Kofta Siniyah with Onion, Tomato and Potato (G, C, SP)

FISH

- Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)
- Stew Mediterranean Seabass with Potato, Taggiasca Olives and Capers (S)

POULTRY

- Cilantro Lime Chicken with Red Chili Flakes and Herbs (G)

VEGETARIAN RICE

- Vegetarian Mediterranean Saffron Rice, Green Beans, Carrot and Corn (V, D)

VEGETARIAN MAIN

- Greek Vegetarian Eggplant Moussaka, Paprika, Tomatoes and Parmesan (V, E, D, G)

VEGETARIAN STEW

- Lebanese Green Lentil Stew with Onion and Cumin (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Greek Yoghurt Shooter with Greek Yoghurt and Forest Berries (D)
- White Chocolate Cheese Cake (N, E, D, G)
- Citrus Macaron with Almond Biscuit, Lemon and Orange Flavor (N, E, D)
- Coffee Millefeuille with Caramelized Puff Pastry and Coffee Mousse (GLASS) (N, E, D, G)
- Tiramisu Exotica with Mascarpone Cheese and Exotic Fruit (GLASS) (E, D, G)
- Caramelia Choux Filled with Caramelia Chantilly and Liquid Caramel Insert (E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Caramelized Peaches Tart with Almond Cream and Peaches (N, E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Egyptian Harrisa Cake with Semolina Stuffed with a Mixture of Shredded Coconut & Hazelnuts (E, D, G)
- Spanish Churros Served with Hazelnut Spraid (N, E, D, G)
- Cream Catalana with Milk, Orange, Lemon Zest and Cinnamon (E, D)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)
Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Lebanese Pickles with Carrot, Beetroot and Mixed Vegetables (V, SP)
- Muhammara, Spicy Bread with Tomato Paste (V, N, G, SS) VEGAN
- Egyptian Barley Salad, Pomegranate Vinaigrette Dressing and Feta Cheese (V, D, C, G)
- Sweet Potato Moutable, Eggplant, Tahina and Garlic (V, D, SS)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Mediterranean Style Mustard Potato Salad, Red Onion, Capers and Coriander (VEGAN)
- Blanched Asparagus with Mediterranean Salsa, Mint, Shallot and Lemon Juice (VEGAN)
- Peri Peri Chicken Salad with Onion, Arugula, Avocado and Cherry Tomatoes (SP)
- Cobb Salad with Chicken, Falafel, Avocado and Ranch Dressing (E, D, SP)
- Lentils Caprese Salad with Fresh Mozzarella Cheese, Basil and Tomatoes (V, D)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spicy Paprika Roasted Potatoes with Onion (V) VEGAN
- Roasted Rosemary Potatoes (V) VEGAN

GRATIN

- Eggplant Parmigiana with Mozzarella Cheese and Tomato (V, D)
- Cheesy Root Vegetables Gratin with Béchamel Sauce (V, G, D)

SAUTEE VEGETABLES

- Sautee Brussels Sprouts with Glazed Peacans and Cranberries (V, N) VEGAN
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)
- Crispy Roasted Mediterranean Cabbage with Dukkah and Tahini (VEGAN)
- Toasted Chermoula Vegetables (VEGAN)
- Beetroot Cubes with Parsley (VEGAN)

NON-VEGETARIAN

- Moroccan Chicken Liver with Red Peppers, Cumin and Pomegranate Molasses (G)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Mediterranean Spicy Lentil and Spinach Soup (V)
- Avgolemono Greek Lemon Chicken Soup (C, G)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Lamb Leg Kleftiko with Lemon, Rosemary and Marjoram
- Mackerel Roasted in Butter served with Provençale Sauce and Lemon Zest (SP)

HOT MAINS (8 Items)

MEAT

- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)
- Soutzoukakia, Greek Baked Meatballs in Tomato Sauce

FISH

- Pan Seared Seabream with Cannellini Beans, Lemon and Plum Tomatoes (S, SP)
- Mediterranean Seafood Stew with Carrot, Potato and Fresh Tomato (S)

POULTRY

- Pollo Al Ajilío with Potato, Parsley and Sweet Paprika

VEGETARIAN RICE

- Middle Eastern Rice Pilaf with Peas, Carrots and Nuts (V, N, D)

VEGETARIAN MAIN

- Moroccan Vegetable and Chick Pea Tajine (V, SP) VEGAN

VEGETARIAN STEW

- Spanish Farro Stew with Zucchini, Capsicum and Pepper Flakes (V, C, G, SP) VEGAN

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY on the Vitrine (6 items)

- Tiramisu Espresso with Mascarpone Cheese and Coffee (GLASS) (E, D, G)
- Tapioca Pudding with Mango Jelly and Exotic Marmalade (D)
- Vanilla Raspberry Panacotta with Raspberry Jelly (GLASS) (D)
- Duo Chocolate Choux with Dark Bavaoise and White Chocolate Chantilly (GLASS) (E, D, G)
- Orange Blossom Macaron with Almond and Meringue (N, E, D)
- Berries Cheesecake with Cremoso (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Orange Polenta Cake with Moist and Fruity Polenta (E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Greek Orange Honey Cake with Pistachio (N, E, D, G)
- Seasonal Fruit Tart with Custard Cream and Fresh Fruits (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)
Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Falafel Salad with Mix Greens, Red Onion, Lemon and Coriander (V, N, SS) VEGAN
- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Shangleesh Salad with Onion, Tomatoes, Fresh Parsley and Nuts (V, D, N)
- Kishkeh Labneh with Burghol and Mint (V, D, G)
- Honey Glazed Moroccan Eggplant with Fresh Parsley and Ginger (V) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Lemon Parmesan Lettuce Salad with Shallot, Red Peppers Flakes and Parmesan Cheese (V, D)
- Spanish Grilled Baby Octopus Salad with Spring Mix Salad and Potatoes (S)
- Greek Style Chicken Salad with Cucumber, Green Olives and Oregano (M)
- Pearl Cous Cous Salad with Tomato, Cucumber, Feta Cheese and Fresh Lemon (V, D)
- Mediterranean Orzo Salad with Leek, Olives, Tomatoes, Parsley and Dill (VEGAN)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Batata Harra with Garlic, Coriander and Lemon Juice (VEGAN)
- Roasted Purple Potato with Onion and Bell peppers (V) VEGAN

GRATIN

- Gratin Dauphinoise (V, G, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEE VEGETABLES

- Portuguese Marinated Carrots with Honey Glazed (VEGAN)
- Mediterranean Red Bell Peppers Caponata with Capers and Olives (V, SP) VEGAN
- Crispy Pan Fried Brussels Sprouts with Bacon
- Ajillo Mushroom with Cilli Flakes, Paprika and Cherry (V, D)
- Roasted Garlic Lemon Broccoli (VEGAN)

NON-VEGETARIAN

- Greek Baked Chicken Wings with Tzatziki Sauce (D)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Caldo Verde Portuguese Vegetable Green Soup (V)
- Greek Beef Soup (C)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Portuguese Roasted Piri Piri Chicken, Paprika, Oregano and Caramelized Onion (SP)
- Mediterranean Seabass Fillet with Rosemary Crust and Raisin (SP)

HOT MAINS (8 Items)

MEAT

- Slow Cook Mediterranean Beef Cheek with Cauliflower and Asparagus (D, G, SP)
- Moroccan Meatball Casserole with Gravy (D, G)

FISH

- Grilled Red Mullet with Leek, Broccoli and Fregola (S, D)
- Mediterranean Style Steamed Clams, Tomatoes, Smoked Paprika and Green Peppers

POULTRY

- Moroccan Chicken Tajine with Vegetables, Olives, Paprika and Cumin (C, SP)

VEGETARIAN RICE

- Turkish Bulgur Pilaf with Onion, Green Pepper and Tomatoes (V, D)

VEGETARIAN MAIN

- Patatas Bravas with Tomato Salsa, Sour Cream and Paprika (V, D)

VEGETARIAN STEW

- Israeli Cous Cous Stew with Raisin, Cinnamon and Almonds (V, N, SP) VEGAN

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY on the Vitrine (6 items)

- Speculous Cake with Sachere Biscuit, Spicy French Biscuit Mousse, Apricot Jelly (N, E, D)
- Pineapple Orange Blossom, Pineapple Compote & Orange Blossom Mousse (GLASS) (E, D)
- Vanilla Raspberry Panacotta with Raspberry Jelly (GLASS) (D)
- Duo Chocolate Choux with Dark Bavaoise and White Chocolate Chantilly (GLASS) (E, D, G)
- Hazelnut Millefeuille with Praline Cremeux and Caramelized Puff Pastry (GLASS) (E, D, G)
- Berries Cheesecake with Cremoso (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Bake Pear Tart with Almond Cream and Pear (N, E, D, G)
- Pecan Chocolate Brownies with Gold Hazelnuts (N, E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Ravani Greek Orange Cake with Semolina and Orange Flavor (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)
Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Mediterranean Paleo Sumac and Shrimp Salad with Spinach (S, SP)
- Spicy Moroccan Carrot Salad with Asparagus and Chermoula Marination (V) VEGAN
- Babaganoush, Smoked Eggplant with Capsicum and Pomegranate (V, N) VEGAN
- Zaatar Salad with Tomato, Cucumber and Tarragon (V) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Grilled Corn Salad with Arugula, Cherry Tomatoes and Cilantro Dressing (VEGAN)
- Mediterranean Tomato Salad with Red Onion, Feta Cheese and Fresh Dill (V, D)
- Shrimp Cocktail Salad with Avocado, Baby Lettuce, Corn and Lemon Dressing (S, M)
- Panzanella Salad with Croutons, Ripe Tomatoes, Balsamic Vinegar and Basil (V, G)
- Saffron Cous Cous Salad with Avocado, Dry Fruits and Nuts (V, N) VEGAN

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spanish Style Roasted Rosemary Potatoes with Fresh Parsley (V) VEGAN
- Truffle Mushed Potato (V, D)

GRATIN

- Pasta Gratin with Tuna, Green Pea and Crispy Parmesan (S, G, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEED VEGETABLES

- Grilled Corn on the Cob with Butter and Herbs (V, D)
- Mediterranean Crispy Lemon Roasted Broccoli with Red Pepper Flakes and Feta (V, D)
- Creamy Spinach with Parmesan Cheese (V, D)
- Crispy Pan Fried Brussels Sprouts with Bacon
- Spanish Roasted Vegetables, Baby Potatoes, Red Peppers and Paprika (VEGAN)

NON-VEGETARIAN

- Deep Fried Garlic Chicken Wings (E, G, SS)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Fasolada Greek Beans Soup (V)
- French Onion Soup (D)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Beef Tomahawk Baby Potatoes and Chimichurri Sauce
- Walnut Crusted Tilapia with Zesty Parmesan, Lemon and Shallot (N, D)

HOT MAINS (8 Items)

MEAT

- Moroccan Lamb Stew with Cous Cous and Chick Pea (G, SP)
- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)

FISH

- Moules Marinieres with Parsley and Datterino Tomatoes (S)
- Grilled Red Mullet with Leek, Broccoli and Fregola (S, D)

POULTRY

- Turkish Chicken and Okra Casserole with Tomatoes and Coriander Sauce (G)

VEGETARIAN RICE

- Spanakorizo Greek Spinach Rice with Lemon and Dill (V, D)

VEGETARIAN MAIN

- Vegetarian Crockpot Moroccan Tagine (VEGAN)

VEGETARIAN STEW

- Mediterranean Pesto Lemon Orzo Stew with Vegetables and Spinach (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Black Forest with Chocolate, Cherry and Chantilly Cream (N, E, D)
- Caramel Tiramisu with Mascarpone Cheese and Caramelized Popcorn (GLASS) (E, D, G)
- Orange Blossom Macaron with Almond and Meringue (N, E, D)
- Coconut Millefeuille with Caramelized Puff Pastry and Coconut Cream (GLASS) (E, D, G)
- Berries Choux Filled with Berries Marmalade and Vanilla Cream (E, D, G)
- Joconde Lemon Almond Cakewith Lemon Mousse (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Portuguese Bola De Berlim with Vanilla Custard (E, D, G)
- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Bake Fig Tart with Almond Cream and Fresh Fig (N, E, D, G)
- Caramelized Nuts Tart with Almond, Pistachio, Caramelized Hazelnuts (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon

Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Tabouleh, Parsley with Tomato and Burghol (V, G) VEGAN
- Egyptian Beetroot Dip with Greek Yoghurt, Cinnamon and Toasted Pine Nuts (V, D, N)
- Moutable, Eggplant with Tahina and Garlic (V, D, SS)
- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Shangleesh Salad with Onion, Tomatoes, Fresh Parsley and Nuts (V, D, N)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Mozzarella Salad with Capers, Sundried Tomatoes, Croutons and Basil (V, D, G)
- Shrimp Cocktail Salad with Avocado, Baby Lettuce, Corn and Lemon Dressing (S, M)
- Greek Style Chicken Salad with Cucumber, Green Olives and Oregano (M)
- Crab and Celery Salad with Paprika, Mayonnaise and Red Bell Peppers (S, C)
- Spanish Grilled Baby Octopus Salad with Spring Mix Salad and Potatoes (S)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Smashed Garlic Potato with Parmesan and Parsley (V, D)
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Mediterranean Style Bamya with Tomato, Paprika and Jalapenos and Cheese (V, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEE VEGETABLES

- Roasted Sliced Pumpkin with Herbs (VEGAN)
- Spanish Roasted Vegetables, Baby Potatoes, Red Peppers and Paprika (VEGAN)
- Sautee Green Beans with Provencal Sauce (VEGAN)
- Fryer Roasted Zucchini Squash with Caramelized Onion (V) VEGAN
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)
- Toasted Chermoula Vegetables (VEGAN)

NON-VEGETARIAN

- Beef Meat Ball with Potato (E, G, SB)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Fasolada Greek Beans Soup (V)
- Spicy Seafood Minestrone with Vegetables (V, C)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Beef Tomahawk Baby Potatoes and Chimichurri Sauce
- Baked Whole Mediterranean Seabass, Root Vegetables, Red Onion, Whole Tomatoes

HOT MAINS (8 Items)

MEAT

- Youvesti Greek Lamb Stew with Orzo and Vegetables (C)
- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)

FISH

- Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)
- Greek Shrimp Saganaki with Red Chili and Feta Cheese (S, D)

POULTRY

- Honey and Orange Glazed Duck Breast with Sweet Potato Puree (G)

VEGETARIAN RICE

- Vegetarian Maqluba Rice with Courgette, Tomatoes and Cauliflower (V, D)

VEGETARIAN MAIN

- Greek Style Stuffed Cabbage Roll with Rice and Vegetables (VEGAN)

VEGETARIAN STEW

- Moroccan Chick Pea Stew with Ginger and Cumin (V, SP) VEGAN

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Tiramisu Espresso with Mascarpone Cheese and Coffee (GLASS) (E, D, G)
- White Chocolate Cheese Cake (N, E, D, G)
- Raspberry Sachere with Sponge Ganache and Raspberry Marmalade (E, D, G)
- Duo Chocolate Mousse with Dark and White Chocolate (GLASS) (N, D)
- Berries Choux with Forest Berries and Vanilla Cream Choux (N, E, D, G)
- Coconut Mousse and Mango Chutney (GLASS) (E, D)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Spanish Churros Served with Hazelnut Spraid (N, E, D, G)
- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Lemon Tart with Lemon Curd and Italian Meringue (N, E, D, G)
- Forest Berries Tart with Almond Cream and Fresh Berries (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon

Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Moutable, Eggplant with Tahina and Garlic (V, D, SS)
- Egyptian Barley Salad, Pomegranate Vinaigrette Dressing and Feta Cheese (V, D, C, G)
- Moroccan Spiced Roasted Chickpea with Cumin and Garlic (V) VEGAN
- Fattoush Salad, Cucumber, Tomato, Belpepper, Pomegranate (V, G, SP, SB) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Portuguese Chicken, Peach and Manchego Cheese (D)
- Beirut Salad with Sweet Potato, Mix Green and Lentil (V, M)
- Piyaz Turkish White Bean Salad with Tomatoes, Red Onion and Fresh Parsley (VEGAN)
- Grilled Zucchini Salad with Sweet Corn, Lemon Vinaigrette and Feta Cheese (V, D)
- Mediterranean Tuna Salad with Cucumber, Red Onion and Taggiasca Olives (S, SP)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spanish Style Roasted Rosemary Potatoes with Fresh Parsley (V) VEGAN
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Pastitsio Greek Lasagna with Beef and Bechamel Sauce (E, D, C, G)
- Pasta Gratin with Tuna, Green Pea and Crispy Parmesan (S, G, D)

SAUTEED VEGETABLES

- Sauteed Beans and Carrot with Ginger and Honey (VEGAN)
- Roasted Root Vegetables with Spices (VEGAN)
- Portuguese Marinated Carrots with Honey Glazed (VEGAN)
- Crispy Roasted Mediterranean Cabbage with Dukkah and Tahini (VEGAN)
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)

NON-VEGETARIAN

- Spanish Beef Chorizo and Chick Pea (SP)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SOUP STATION (Selection of)

- Mushroom Barley Soup (V)
- Avgolemono Greek Lemon Chicken Soup (C, G)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Marinated Chicken with Mustard and Rosemary (M)
- Mediterranean Seabass Fillet with Rosemary Crust and Raisin (SP)

HOT MAINS (8 Items)

MEAT

- Beef Bourguignon with Potato and Carrot (C, G, SP)
- Braised Lamb Shank with Green Beans and Baby Carrot (D, C, G)

FISH

- Cataplana Seafood Stew with Farro, Clams, Scallop and Shrimps (S, C, G)
- Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)

POULTRY

- Mediterranean Style Chicken Stew with Bell Peppers, Potato and Coriander (C, SP)

VEGETARIAN RICE

- Pilafi Pourgouri with Bulgur, Onion and Tomatoes (V, D)

VEGETARIAN MAIN

- Spanish Bell Peppers with Quinoa, Smoked Paprika, Vegetables (VEGAN)

VEGETARIAN STEW

- Lentil Barley Stew with Vegetables, Thyme and Oregano (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Caramel Tiramisu with Mascarpone Cheese and Caramelized Popcorn (GLASS) (E, D, G)
- Moroccan Sahlab Pistachio Shooter (GLASS) (N, D)
- Black Forest with Chocolate, Amarena Cherry and Chantilly Cream (N, E, D)
- Lime Strawberry Panacotta with Lime Zest and Strawberry (GLASS) (D)
- Exotica Choux with Coconut Mousse and Mango Chutney (E, D, G)
- Vanilla Millefeuille with Vanilla Diplome Cream and Puff Pastry (GLASS) (E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Hazelnut Financier (N, E, D)
- Portuguese Cheese Flan (E, D)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Greek Orange Honey Cake with Pistachio (N, E, D, G)
- Lemon Tart with Lemon Curd and Italian Meringue (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon

Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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MEDITERRANEO BRUNCH 2022

1:00 – 4:00pm

COLD SHOW KITCHEN

OYSTERS DISPLAY (First Display)

Oysters Fine de Claire N.2 served with Tabasco, Red Vinegar Shallots, Apple Cider

JAPANESE STATION (First Display)

Creative and Fresh California Maki Roll, Vegetable Roll, Spicy Tuna Roll, Served with Pickled Ginger, Soya Sauce and Wasabi

Beef Tataki (SB) or Seaweed Salad (S, SB, SS)

ARABIC COLD MEZZE (5 Items) (Daily Selection)

- Falafel Salad with Mix Greens, Red Onion, Lemon and Coriander (V, N, SS) VEGAN
- Sweet Potato Moutable, Eggplant, Tahina and Garlic (V, D, SS)
- Lebanese Pickles with Carrot, Beetroot and Mixed Vegetables (V, SP)
- Mediterranean Paleo Sumac and Shrimp Salad with Spinach (S, SP)
- Tabouleh, Parsley with Tomato and Burghol (V, G) VEGAN
- Egyptian Beetroot Dip with Greek Yoghurt, Cinnamon and Toasted Pine Nuts (V, D, N)
- Muhammara, Spicy Bread with Tomato Paste (V, N, G, SS) VEGAN
- Roasted Eggplant Salad with Tahina and Peanut (V, N, SS) VEGAN
- Moroccan Spiced Roasted Chickpea with Cumin and Garlic (V) VEGAN
- Fattoush Salad, Cucumber, Tomato, Belpapper, Pomegranate (V, G, SP, SB) VEGAN
- Kishkeh Labneh with Burghol and Mint (V, D, G)
- Moutable, Eggplant with Tahina and Garlic (V, D, SS)
- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Shangleesh Salad with Onion, Tomatoes, Fresh Parsley and Nuts (V, D, N)
- Zaatar Salad with Tomato, Cucumber and Tarragon (V) VEGAN
- Spicy Moroccan Carrot Salad with Asparagus and Chermoula Marination (V) VEGAN
- Babaganoush, Smoked Eggplant with Capsicum and Pomegranate (V, N) VEGAN
- Honey Glazed Moroccan Eggplant with Fresh Parsley and Ginger (V) VEGAN
- Wara Enab Bizait with Rice and Vegetables (V, SP) VEGAN
- Egyptian Barley Salad, Pomegranate Vinaigrette Dressing and Feta Cheese (V, D, C, G)
- Zaatar Pistachio Labneh Mint (V, D, SS)

MEDITERRANEAN SALAD (5 Items) (Daily Selection)

- Greek Chick Pea Pasta Salad with Eggplant, Bel Peppers, Kalamata Olives and Dijon Mustard (V, M, SS)
- Middle Eastern Balela Salad with Chick Pea, Black Beans and Tomatoes (VEGAN)
- Lemon Parmesan Lettuce Salad with Shallot, Red Peppers Flakes and Parmesan Cheese (V, D)
- Spanish Grilled Baby Octopus Salad with Spring Mix Salad and Potatoes (S)
- Lyonnaise Salad with Frisse, Egg, Bacon and Croutons (E, SP)
- Mediterranean Orzo Salad with Leek, Olives, Tomatoes, Parsley and Dill (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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- Portuguese Chicken, Peach and Manchego Cheese (D)
- Beirut Salad with Sweet Potato, Mix Green and Lentil (V, M)
- Mozzarella Salad with Capers, Sundried Tomatoes, Croutons and Basil (V, D, G)
- Mediterranean Crab Salad with Mix Greens, Cucumber and Tomatoes (S)
- Greek Style Chicken Salad with Romaine Lettuce, Cucumbers and Kalamata Olives
- Beet Orange Arugula Salad with Feta Cheese and Orange Dressing (D)
- Grilled Corn Salad with Arugula, Cherry Tomatoes and Cilantro Dressing (VEGAN)
- Mediterranean Tomato Salad with Red Onion, Feta Cheese and Fresh Dill (V, D)
- Greek Style Chicken Salad with Cucumber, Green Olives and Oregano (M)
- Pearl Cous Cous Salad with Tomato, Cucumber, Feta Cheese and Fresh Lemon (V, D)
- Shrimp Cocktail Salad with Avocado, Baby Lettuce, Corn and Lemon Dressing (S, M)
- Panzanella Salad with Croutons, Ripe Tomatoes, Balsamic Vinegar and Basil (V, G)
- Cold Lobster Salad with Celery, Mayonnaise and Fresh Lemon Juice (S, E, C)
- Mediterranean Style Mustard Potato Salad, Red Onion, Capers and Coriander (VEGAN)
- Grill Vegetable Salad with Lemon Dressing and Feta Cheese (V, M) VEGAN
- Crab and Celery Salad with Paprika, Mayonnaise and Red Bell Peppers (S, C)
- Healthy Chick Pea Salad, Quinoa, Cucumber, Pomegranate and Raisin (V, SP) VEGAN
- Smoked Spanish Chicken Salad, Almonds, Bacon, Roasted Bell Pepper & Paprika (N)
- Mediterranean Roasted Vegetables Barley, Red Peppers, Zucchini & Paprika (VEGAN)
- Piyaz Turkish White Bean Salad with Tomatoes, Red Onion and Fresh Parsley (VEGAN)
- Grilled Zucchini Salad with Sweet Corn, Lemon Vinaigrette and Feta Cheese (V, D)
- Saffron Cous Cous Salad with Avocado, Dry Fruits and Nuts (V, N) VEGAN
- Mediterranean Watermelon Salad with Feta Cheese and Cucumber (V, D)
- Blanched Asparagus with Mediterranean Salsa, Mint, Shallot and Lemon Juice (VEGAN)
- Peri Peri Chicken Salad with Onion, Arugula, Avocado and Cherry Tomatoes (SP)
- Shopska Salad with Marinated Feta Cheese, Tomatoes and Oregano (V, D)
- Chick Pea and Egg Salad with Red Cabbage, Apple Vinegar and Fresh Parsley (V, E)
- Mediterranean Tuna Salad with Cucumber, Red Onion and Taggiasca Olives (S, SP)
- Cobb Salad with Chicken, Falafel, Avocado and Ranch Dressing (E, D, SP)
- Lentils Caprese Salad with Fresh Mozzarella Cheese, Basil and Tomatoes (V, D)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Focaccia (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

SAVORY TART or BRUSCHETTA STATION (Daily Selection)

Vegetarian (1 Item)

- Bruschetta with Concasse of Tomatoes, Basil and Olive Oil (V, G)
- Gluten Free Bruschetta with Tomatoes, Basil and Olive Oil (V)
- Mini Vol-Au-Vent with Mushroom Mousse and Truffle (V, E, D, G)
- Basil Cone with Tomato Chutney, and Black Olives (V, G)
- Bruschetta with Seasonal Concasse of Vegetables and Olive Oil (V, G)
- Tartlet with Philadelphia Cheese, Marinated Vegetables (V, D, G)
- Mini Vol-Au-Vent with Vegetables Ratatouille and Cheese (V, E, D, G)
- Bruschetta with Zucchini Ratatouille, Cheese and Sage (V, D, G)

Non-Vegetarian (1 Item)

- Quiche with Chicken and Forest Mushrooms (E, D, G)
- Tartlet with Basil Pesto, Calamari Sautee and Tomato Concasse (S, D, G)
- Quiche with Prawn Mousse and Zucchini (S, E, D, G)
- Mini Vol-Au-Vent with Lobster and Portobello Mushrooms (S, E, D, G)
- Bruschetta with Calamari, Smoked Paprika and Tomato (S, G)
- Tartlet with Beef Bacon Sautee, Cream and Bell Pepper (D, G, SP)
- Bacon and Cheesy Quiche with Zucchini and Spinach (E, D, G, SP)
- Quiche with Scamorza Cheese, Turkey and Basil (E, D, G, SP)
- Mini Vol-Au-Vent with Green Pea, Chicken and Quail Egg (E, D, G)
- Tartlet with Mussels, Leek and Creamy Cheese (S, E, D, G)
- Mini Cone with Prawn Mousse Shimeji Mushrooms (S, E, D, G)

ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SELECTION of MEDITERRANEAN CHEESES (5 Items)
from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

HOT SHOW KITCHEN

ORZO (G), BARLEY (G), FARRO (G) LIVE STATION with a Choice of
Chicken, Mushroom, Seafood, Vegetables, Cream Sauce (D), Tomato Sauce (C)

FOIE GRAS ESCALOP

Served with

- Fig Jam (SP)
- Parsnip or Pumpkin Puree (D)
- Thyme Brioche (E, D, G)
- Cranberry Bread (G, SP)
- Fresh Figs

INDIAN CORNER (4 Items) Rotation Cycle

Vegetarian (2 Items)

- Butter Chicken (D)
- Lamb Rogan Josh (D)
- Chicken Biryani (D, SP)

Non-Vegetarian (2 Items)

- Dal Makhni (V, D)
- Kadai Paneer (V, N, D)
- Vegetable Tawa Masala (V, N, D)
- Vegetable Biryani (D, SP)

SIDE DISHES (14 Side Dishes)

POTATO (1 Item) (Daily Selection of)

- Spicy Paprika Roasted Potatoes with Onion (V) VEGAN
- Smashed Garlic Potato with Parmesan and Parsley (V, D)
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)
- Roasted Mediterranean Potatoes with Lemon and Oregano (VEGAN)
- Spanish Style Roasted Rosemary Potatoes with Fresh Parsley (V) VEGAN
- Roasted Purple Potato with Onion and Bell peppers (V) VEGAN
- Batata Harra with Garlic, Coriander and Lemon Juice (VEGAN)
- Mediterranean Roasted Butternut Squash Puree with Goat Cheese (V, D)
- Crushed Spicy Potatoes with Spring Onion and Spinach (V, D)
- Truffle Mashed Potato (V, D)
- Roasted Rosemary Potatoes (V) VEGAN

GRATIN (2 Items) (Daily Selection of)

- Mediterranean Style Banya with Tomato, Paprika and Jalapenos and Cheese (V, D)
- Gratin Dauphinoise (V, G, D)
- Pasta Gratin with Tuna, Green Pea and Crispy Parmesan (S, G, D)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)
- Pastitsio Greek Lasagna with Beef and Bechamel Sauce (E, D, C, G)
- Mediterranean Grilled Vegetable Gratin with Parmesan and Almonds (V, D, N)
- Eggplant Parmigiana with Mozzarella Cheese and Tomato (V, D)
- Cheesy Root Vegetables Gratin with Béchamel Sauce (V, G, D)
- Vegetarian Mediterranean Baked Ziti (V, D, G)
- Pasta Gratin with Scamorza Cheese, Zucchini and Hazelnuts (V, D, G)

NON-VEGETARIAN (Daily Selection of)

- Spanish Beef Chorizo and Chick Pea (SP)
- Deep Fried Garlic Chicken Wings (E, G, SS)
- Greek Baked Chicken Wings with Tzatziki Sauce (D)
- Lamb Makanek with Spicy Tomato Sauce (SP)
- Beef Meat Ball with Potato (E, G, SB)
- Moroccan Chicken Liver with Red Peppers, Cumin and Pomegranate Molasses (G)

SAUTEE VEGETABLES (6 Items) (Daily Selection of)

- Sauteed Beans and Carrot with Ginger and Honey (VEGAN)
- Spanish Roasted Vegetables, Baby Potatoes, Red Peppers and Paprika (VEGAN)
- Garlic Mushrooms with Cumin and Parsley (VEGAN)
- Zeytinyagli Pirasa Turkish Style Leeks with Carrots and Cumin (VEGAN)
- Sautee Brussels Sprouts with Glazed Peacans and Cranberries (V, N) VEGAN
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)
- Crispy Roasted Mediterranean Cabbage with Dukkah and Tahini (VEGAN)
- Grilled Corn on the Cob with Butter and Herbs (V, D)
- Mediterranean Crispy Lemon Roasted Broccoli with Red Pepper Flakes and Feta (V, D)
- Braised Cabbage with Green Apple and Raisin (V, SP) VEGAN
- Roasted Sliced Pumpkin with Herbs (VEGAN)
- Sautee Green Beans with Provencal Sauce (VEGAN)
- Roasted Root Vegetables with Spices (VEGAN)
- Cauliflower with Spices, Lemon and Pomegranate Seeds (VEGAN)
- Roasted Garlic Lemon Broccoli (VEGAN)
- Portuguese Marinated Carrots with Honey Glazed (VEGAN)
- Mediterranean Red Bell Peppers Caponata with Capers and Olives (V, SP) VEGAN
- Moroccan Roasted Eggplant and Zucchini Casserole (V, D)
- Creamy Spinach with Parmesan Cheese (V, D)
- Crispy Pan Fried Brussels Sprouts with Bacon
- Ajillo Mushroom with Cilli Flakes, Paprika and Cherry (V, D)
- Fryer Roasted Zucchini Squash with Caramelized Onion (V) VEGAN
- Eggplant Caponata with Tomato Sauce and Pine Seeds (V, N, C, SP) VEGAN
- Greek Style Green Beans with Onion and Feta Cheese (V, D)
- Toasted Chermoula Vegetables (VEGAN)
- Beetroot Cubes with Parsley (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

SOUP STATION (2 Items) (Daily Selection)

Vegetarian (1 Item)

- Pumpkin Velloute with Chestnuts and Sage Crutons (V, D, C, G)
- Mediterranean Chick Pea Soup (V)
- Fasolada Greek Beans Soup (V)
- Curried Red Lentil and Sweet Potato Soup (V, D)
- Roasted Tomato Soup and Basil Crutons (V, D, G)
- Mushroom Barley Soup (V)
- Mediterranean Spicy Lentil and Spinach Soup (V)
- Mushroom Velloute with Truffle (V, C) VEGAN served with Cheese Crutons (D, G)
- Creamy Cauliflower Soup (V, D, C)
- Green Lentil Soup with Spinach (V, D)
- Spicy Vegetable Soup with Tofu (VEGAN)
- Vegetable Minestrone with Macaroni Pasta (C, G) VEGAN
- Chunky Vegan Lentil Soup (V)
- Caldo Verde Portuguese Vegetable Green Soup (V)

Non-Vegetarian (1 Item)

- Chicken Vermicelli Soup with Thyme Flavors (C, G)
- Avgolemono Greek Lemon Chicken Soup (C, G)
- Mediterranean Shrimp Soup with Orzo (S, C)
- Greek Beef Soup (C)
- Moroccan Harrira Soup (E, G)
- Spicy Seafood Minestrone with Vegetables (V, C)
- French Onion Soup (D)
- Ribollita Tuscan Soup with Cannellini Beans and Beef Pancetta (C)
- Sopa de Pollo with Chicken (C)
- Herbed Potato Leek Soup with Fried Bacon (C)
- Chicken Consommé with Vegetables (C)
- Roasted Pumpkin Soup, Beef Bacon and Sage (D, SP)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

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KIDS CORNER (on Request)

- Margherita Pizza (D, C, G)
- Mini Beef Slider with French Fries (D, C, G, SP)
- Chicken Nuggets with Tartara Sauce (E, G)
- Savory Crepes with Ham and Cheese (E, D, G)

CARVING

(1 Meat) served with Gravy Sauce (G) Horseradish (SP) and Mustard (SP)

- Grilled BBQ Beef Short Ribs (SP)
- Roasted Lamb Leg Kleftiko with Lemon, Rosemary and Marjoram
- Roasted Beef Tomahawk Baby Potatoes and Chimichurri Sauce
- Portuguese Roasted Piri Piri Chicken, Paprika, Oregano and Caramelized Onion (SP)
- Grilled Beef Ribeye Marinated with Herbs
- Roasted Marinated Chicken with Mustard and Rosemary (M)

(1 Fish) served with Lemon Butter Sauce (D), Dill Sauce (D) or Harra Sauce (C, SP)

- Baked Whole Mediterranean Seabass, Root Vegetables, Red Onion, Whole Tomatoes
- Ginger Garlic Pan Roasted Swordfish Crusted with Pistachio
- Walnut Crusted Tilapia with Zesty Parmesan, Lemon and Shallot (N, D)
- Seabass Baked in Salt Crust Marinated with Pommery Mustard (G, M)
- Mackerel Roasted in Butter served with Provençale Sauce and Lemon Zest (SP)
- Mediterranean Seabass Fillet with Rosemary Crust and Raisin (SP)

HOT MAINS (4 Items)

MEAT (1 Items) (Daily Selection of)

- Beef Bourguignon with Potato and Carrot (C, G, SP)
- Youvesti Greek Lamb Stew with Orzo and Vegetables (C)
- Moroccan Lamb Stew with Cous Cous and Chick Pea (G, SP)
- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)
- Lamb Kofta Siniyah with Onion, Tomato and Potato (G, C, SP)
- Slow Cook Mediterranean Beef Cheek with Cauliflower and Asparagus (D, G, SP)
- Portuguese Beef Stew with Potatoes, Carrot, Beans and Paprika (G, SP)
- Braised Lamb Shank with Green Beans and Baby Carrot (D, C, G)
- Soutzoukakia, Greek Baked Meatballs in Tomato Sauce
- Moroccan Meatball Casserole with Gravy (D, G)

FISH (1 Items) (Daily Selection of)

- Mediterranean Style Steamed Clams, Tomatoes, Smoked Paprika and Green Peppers
- Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)
- Grilled Red Mullet with Leek, Broccoli and Fregola (S, D)
- Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)
- Cataplana Seafood Stew with Farro, Clams, Scallop and Shrimps (S, C, G)
- Stew Mediterranean Seabass with Potato, Taggiasca Olives and Capers (S)
- Moules Marinieres with Parsley and Datterino Tomatoes (S)
- Pan Seared Seabream with Cannellini Beans, Lemon and Plum Tomatoes (S, SP)
- Mediterranean Seafood Stew with Carrot, Potato and Fresh Tomato (S)
- Greek Shrimp Saganaki with Red Chili and Feta Cheese (S, D)
- Portuguese Codfish Casserole with Potato, Chili, Paprika and Tomato (S, C)

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VEGETARIAN RICE (Daily Selection of)

- Pilafi Pourgouri with Bulgur, Onion and Tomatoes (V, D)
- Middle Eastern Rice Pilaf with Peas, Carrots and Nuts (V, N, D)
- Spanakorizo Greek Spinach Rice with Lemon and Dill (V, D)
- Turkish Bulgur Pilaf with Onion, Green Pepper and Tomatoes (V, D)
- Vegetarian Mediterranean Saffron Rice, Green Beans, Carrot and Corn (V, D)
- Fresh Herbs and Lemon Bulgur Pilaf with Seasonal Vegetables (V, D)
- Vegetarian Maqluba Rice with Courgette, Tomatoes and Cauliflower (V, D)
- Portuguese Rice with Green Pea, Smoked Paprika, Turmeric and Cumin (V, D)
- Steamed Aromatic Rice with Cinnamon Powder, Carrot, Asparagus (V, D)
- Mushroom Pulao with Ginger, Cumin and Cardamom (V, D)
- Lebanese Vermicelli Rice with Pine Seeds and Vegetables (V, D)

VEGETARIAN MAIN (Daily Selection of)

- Greek Style Stuffed Cabbage Roll with Rice and Vegetables (VEGAN)
- Tomato and Zucchini Casserole with Cheese and Sundried Tomato (V, D, SP)
- Patatas Bravas with Tomato Salsa, Sour Cream and Paprika (V, D)
- Moroccan Vegetable and Chick Pea Tajine (V, SP) VEGAN
- Spanish Bell Peppers with Quinoa, Smoked Paprika, Vegetables (VEGAN)
- Vegetarian Crockpot Moroccan Tagine (VEGAN)
- Zucchini and Chick Pea Tajine, Couscous and Chermoula Marination (V, SP) VEGAN
- Greek Vegetarian Eggplant Moussaka, Paprika, Tomatoes and Parmesan (V, E, D, G)
- Mediterranean Stuffed Tomato with Vegetables Cous Cous and Nuts (V, N)
- Skordostoumbi Zakynthos Eggplant stuffed with Ratatouille Vegetables (VEGAN)

(PASTA) optional

- Fusilli Pasta with Creamy Pesto, Walnut and Fresh Parmesan (N, D, G)
- Penne Pasta with Spicy Tomato Sauce, Chili Flakes and Bocconcini Mozzarella (D, G)
- Orecchiette Pasta with Mushroom Sauce, Rosemary (V, C, G)
- Casarecce Pasta with Fresh Tomato Sauce, Kalamata Olives and Basil (V, C, G)
- Pumpkin Ravioli with Cream, Sundried Tomato, and Parsley (V, D, E, C, G)
- Vegan Cream Cheese Ravioli with Tomato Sauce, Basil and Black Olives (V, G) VEGAN
- Ricotta & Spinach Ravioli with Cream, Mushroom and Sundried Tomato (V, E, D, G)
- Ravioli Porcini with Cream Sauce, Spinach and Parmesan Cheese (V, E, D, G)
- Vegetable Lasagna with Zucchini, Mushroom and Béchamel Sauce (V, D, E, G)
- Pasta with Sautee Prawn, Baby Spinach, Cherry Tomatoes and Olive Oil (S, D, C, G)

VEGETARIAN STEW (Daily Selection of)

- Israeli Cous Cous Stew with Raisin, Cinnamon and Almonds (V, N, SP) VEGAN
- Herbs Mushrooms Barley with Baby Spinach and Basil VEGAN
- Mediterranean Pesto Lemon Orzo Stew with Vegetables and Spinach (VEGAN)
- Lebanese Green Lentil Stew with Onion and Cumin (VEGAN)
- Moroccan Chick Pea Stew with Ginger and Cumin (V, SP) VEGAN
- Lentil Barley Stew with Vegetables, Thyme and Oregano (VEGAN)
- Spanish Farro Stew with Zucchini, Capsicum and Pepper Flakes (V, C, G, SP) VEGAN
- Spicy Root and Lentil Casserole with Potato and Lentil (VEGAN)

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- Roasted Coulfiflower Stew with Carrot and Sweet Paprika (VEGAN)
- Mediterranean Vegan Cabbage Stew with Coriander and Turmeric
- Barley Stew with Leek, Mushrooms and Datterino Tomato (V, C, G, SP) VEGAN
- Red Lentil Stew with Root Vegetables (VEGAN)

POULTRY (1 Item) (Daily Selection of)

- Chicken alla Cacciatora, Olives, Capers and Bell Peppers (C, SP)
- Crispy Braised Duck Leg with Aromatic Vegetables Lentils Stew (G)
- Pollo Al Ajilio with Potato, Parsley and Seet Paprika
- Roasted Chicken with Creamy Mushrooms Sauce (D, SP)
- Turkish Chicken and Okra Casserole with Tomatoes and Coriander Sauce (G)
- Cilantro Lime Chicken with Red Chili Flakes and Herbs (G)
- Lemon Herbs Chicken with Pumpkin and Gravy Sauce (D, G)
- Mediterranean Style Chicken Stew with Bell Peppers, Potato and Coriander (C, SP)
- Moroccan Chicken Tajine with Vegetables, Olives, Paprika and Cumin (C, SP)
- Honey and Orange Glazed Duck Breast with Sweet Potato Puree (G)

LIVE BBQ GRILL STATION

- **FISH** (Lobster, Seabass, Prawns, Seafood Skewers, Red Mullet, Sea Bream)
- **MEAT** (Beef Tenderloin, Beef Espetada Skewers, Lamb Chops, Beef Sheftalia, Lamb Kofta, Beef Kabab, Lamb Kabab)
- **POULTRY** (Chicken Souvlaki, Shish Taouk, Chicken Kofta, Tandoori Chicken, Chicken Wings)
- **MEDITERRANEAN GRILLED VEGETABLE KABOBS (VEGAN)**

EGG SPECIALITY OF YOUR CHOICE (UPON REQUEST)

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PASTRY SHOW KITCHEN

ACTION STATION (Daily Selection)

- **Syphon Station** - Chocolate Foam and Orange Blossom Foam Served with Condiments and Fruit Compote (N, E, D, G)
- **Crepes Station** - Home Made Crepe with Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Berries Sauce (N, E, D, G)
- **French Toast Station** - Home Made French Toast w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce (N, E, D, G)
- **Waffle Station** - Home Made French Toast with Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce (N, E, D, G)

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Tapioca Pudding with Mango Jelly and Exotic Marmalade (D)
- Tiramisu Espresso with Mascarpone Cheese and Coffee (GLASS) (E, D, G)
- Joconde Lemon Almond Cakewith Lemon Mousse (N, E, D, G)
- White Chocolate Cheese Cake (N, E, D, G)
- Pineapple Orange Blossom, Pineapple Compote and Orange Blossom Mousse (GLASS (E, D)
- Orange Blossom Macaron with Almond and Meringue (N, E, D)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Bake Pear Tart with Almond Cream and Pear (N, E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Portuguese Bola De Berlim with Vanilla Custard (E, D, G)
- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Ravani Greek Orange Cake with Semolina and Orange Flavor (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)
- Indian Sweets

FRUIT ON ICE

Rambutan - Dragon Fruits - Mango - Kiwi - Papaya - Grapes - Litchi - Passion Fruit - Mangosteen - Coconut

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ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)
Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN
Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)
Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)
Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

- Candies Jars and Popcorn Cone (N, E, D, G)
- Spanish Churros Served with Hazelnut Spread (N, E, D, G)
- Chocolate Brownies (E, D, G)
- Chocolate Chips Cookies (E, D, G)

CHOCOLATE FOUNTAIN Served with Fruit Skewer and Marshmallow

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Zaatar Pistachio Labneh Mint (V, D, SS)
- Tabouleh, Parsley with Tomato and Burghol (V, G) VEGAN
- Honey Glazed Moroccan Eggplant with Fresh Parsley and Ginger (V) VEGAN
- Egyptian Beetroot Dip with Greek Yoghurt, Cinnamon and Toasted Pine Nuts (V, D, N)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Healty Chickpea and Quinoa Salad with Cucumber, Pomegranate and Raisin (V, SP) VEGAN
- Lyonnaise Salad with Frisse, Egg, Bacon and Croutons (E, SP)
- Smoked Spanish Chicken Salad, Almonds, Bacon, Roasted Bell Pepper & Paprika (N)
- Greek Chick Pea Pasta Salad with Eggplant, Bel Peppers, Kalamata Olives and Dijon Mustard (V, M, SS)
- Mediterranean Crab Salad with Mix Greens, Cucumber and Tomatoes (S)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

• **VEGETARIAN**

Basil Cone with Tomato Chutney, and Black Olives (V, G)

• **NON-VEGETARIAN**

Mini Vol-Au-Vent with Green Pea, Chicken and Quail Egg (E, D, G)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Crushed Spicy Potatoes with Spring Onion and Spinach (V, D)
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Mediterranean Grilled Vegetable Gratin with Parmesan and Almonds (V, D, N)
- Pasta Gratin with Scamorza Cheese, Zucchini and Hazelnuts (V, D, G)

SAUTEE VEGETABLES

- Garlic Mushrooms with Cumin and Parsley (VEGAN)
- Cauliflower with Spices, Lemon and Pomegranate Seeds (VEGAN)
- Greek Style Green Beans with Onion and Feta Cheese (V, D)
- Eggplant Caponata with Tomato Sauce and Pine Seeds (V, N, C, SP) VEGAN
- Roasted Sliced Pumpkin with Herbs (VEGAN)

NON-VEGETARIAN

- Lamb Makanek with Spicy Tomato Sauce

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Mediterranean Chick Pea Soup (V)
- Sopa de Pollo with Chicken (C)

CARVING

(1 Meat & 1 FISH) with Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Grilled BBQ Beef Short Ribs (SP)
- Ginger Garlic Pan Roasted Swordfish Crusted with Pistachio

HOT MAINS (8 Items)

MEAT

- Beef Bourguignon with Potato and Carrot (C, G, SP)
- Lamb Kofta Siniyah with Onion, Tomato and Potato (G, C, SP)

FISH

- Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)
- Stew Mediterranean Seabass with Potato, Taggiasca Olives and Capers (S)

POULTRY

- Cilantro Lime Chicken with Red Chili Flakes and Herbs (G)

VEGETARIAN RICE

- Vegetarian Mediterranean Saffron Rice, Green Beans, Carrot and Corn (V, D)

VEGETARIAN MAIN

- Greek Vegetarian Eggplant Moussaka, Paprika, Tomatoes and Parmesan (V, E, D, G)

VEGETARIAN STEW

- Lebanese Green Lentil Stew with Onion and Cumin (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

FRENCH TOAST STATION (N, E, D, G)

Home Made French Toast w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Greek Yoghurt Shooter with Greek Yoghurt and Forest Berries (D)
- White Chocolate Cheese Cake (N, E, D, G)
- Citrus Macaron with Almond Biscuit, Lemon and Orange Flavor (N, E, D)
- Coffee Millefeuille with Caramelized Puff Pastry and Coffee Mousse (GLASS) (N, E, D, G)
- Tiramisu Exotica with Mascarpone Cheese and Exotic Fruit (GLASS) (E, D, G)
- Caramelia Choux Filled with Caramelia Chantilly and Liquid Caramel Insert (E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Caramelized Peaches Tart with Almond Cream and Peaches (N, E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Egyptian Harrisa Cake with Semolina Stuffed with a Mixture of Shredded Coconut & Hazelnuts (E, D, G)
- Spanish Churros Served with Hazelnut Spraid (N, E, D, G)
- Cream Catalana with Milk, Orange, Lemon Zest and Cinnamon (E, D)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Lebanese Pickles with Carrot, Beetroot and Mixed Vegetables (V, SP)
- Muhammara, Spicy Bread with Tomato Paste (V, N, G, SS) VEGAN
- Egyptian Barley Salad, Pomegranate Vinaigrette Dressing and Feta Cheese (V, D, C, G)
- Sweet Potato Moutable, Eggplant, Tahina and Garlic (V, D, SS)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Mediterranean Style Mustard Potato Salad, Red Onion, Capers and Coriander (VEGAN)
- Blanched Asparagus with Mediterranean Salsa, Mint, Shallot and Lemon Juice (VEGAN)
- Peri Peri Chicken Salad with Onion, Arugula, Avocado and Cherry Tomatoes (SP)
- Cobb Salad with Chicken, Falafel, Avocado and Ranch Dressing (E, D, SP)
- Lentils Caprese Salad with Fresh Mozzarella Cheese, Basil and Tomatoes (V, D)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

• **VEGETARIAN**

Bruschetta with Concasse of Tomatoes, Basil and Olive Oil (V, G)

• **NON-VEGETARIAN**

Tartlet with Basil Pesto, Calamari Sautee and Tomato Concasse (S, D, G)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spicy Paprika Roasted Potatoes with Onion (V) VEGAN
- Roasted Rosemary Potatoes (V) VEGAN

GRATIN

- Eggplant Parmigiana with Mozzarella Cheese and Tomato (V, D)
- Cheesy Root Vegetables Gratin with Béchamel Sauce (V, G, D)

SAUTEE VEGETABLES

- Sautee Brussels Sprouts with Glazed Peacans and Cranberries (V, N) VEGAN
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)
- Crispy Roasted Mediterranean Cabbage with Dukkah and Tahini (VEGAN)
- Toasted Chermoula Vegetables (VEGAN)
- Beetroot Cubes with Parsley (VEGAN)

NON-VEGETARIAN

- Moroccan Chicken Liver with Red Peppers, Cumin and Pomegranate Molasses (G)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Mediterranean Spicy Lentil and Spinach Soup (V)
- Avgolemono Greek Lemon Chicken Soup (C, G)

CARVING STATION

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Lamb Leg Kleftiko with Lemon, Rosemary and Marjoram
- Mackerel Roasted in Butter served with Provençale Sauce and Lemon Zest (SP)

HOT MAINS (8 Items)

MEAT

- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)
- Soutzoukakia, Greek Baked Meatballs in Tomato Sauce

FISH

- Pan Seared Seabream with Cannellini Beans, Lemon and Plum Tomatoes (S, SP)
- Mediterranean Seafood Stew with Carrot, Potato and Fresh Tomato (S)

POULTRY

- Pollo Al Ajililo with Potato, Parsley and Sweet Paprika

VEGETARIAN RICE

- Middle Eastern Rice Pilaf with Peas, Carrots and Nuts (V, N, D)

VEGETARIAN MAIN

- Moroccan Vegetable and Chick Pea Tajine (V, SP) VEGAN

VEGETARIAN STEW

- Spanish Farro Stew with Zucchini, Capsicum and Pepper Flakes (V, C, G, SP) VEGAN

PASTRY SHOW KITCHEN

FRENCH TOAST STATION (N, E, D, G)

Home Made French Toast w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Tiramisu Espresso with Mascarpone Cheese and Coffee (GLASS) (E, D, G)
- Tapioca Pudding with Mango Jelly and Exotic Marmalade (D)
- Vanilla Raspberry Panacotta with Raspberry Jelly (GLASS) (D)
- Duo Chocolate Choux with Dark Bavaoise and White Chocolate Chantilly (GLASS) (E, D, G)
- Orange Blossom Macaron with Almond and Meringue (N, E, D)
- Berries Cheesecake with Cremoso (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Orange Polenta Cake with Moist and Fruity Polenta (E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Greek Orange Honey Cake with Pistachio (N, E, D, G)
- Seasonal Fruit Tart with Custard Cream and Fresh Fruits (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Falafel Salad with Mix Greens, Red Onion, Lemon and Coriander (V, N, SS) VEGAN
- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Shangleesh Salad with Onion, Tomatoes, Fresh Parsley and Nuts (V, D, N)
- Kishkeh Labneh with Burghol and Mint (V, D, G)
- Honey Glazed Moroccan Eggplant with Fresh Parsley and Ginger (V) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Lemon Parmesan Lettuce Salad with Shallot, Red Peppers Flakes and Parmesan Cheese (V, D)
- Spanish Grilled Baby Octopus Salad with Spring Mix Salad and Potatoes (S)
- Greek Style Chicken Salad with Cucumber, Green Olives and Oregano (M)
- Pearl Cous Cous Salad with Tomato, Cucumber, Feta Cheese and Fresh Lemon (V, D)
- Mediterranean Orzo Salad with Leek, Olives, Tomatoes, Parsley and Dill (VEGAN)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

- VEGETARIAN

Tartlet with Philadelphia Cheese, Marinated Vegetables (V, D, G)

- NON-VEGETARIAN

Quiche with Scamorza Cheese, Turkey and Basil (E, D, G, SP)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Batata Harra with Garlic, Coriander and Lemon Juice (VEGAN)
- Roasted Purple Potato with Onion and Bell peppers (V) VEGAN

GRATIN

- Gratin Dauphinoise (V, G, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEED VEGETABLES

- Portuguese Marinated Carrots with Honey Glazed (VEGAN)
- Mediterranean Red Bell Peppers Caponata with Capers and Olives (V, SP) VEGAN
- Crispy Pan Fried Brussels Sprouts with Bacon
- Ajillo Mushroom with Cilli Flakes, Paprika and Cherry (V, D)
- Roasted Garlic Lemon Broccoli (VEGAN)

NON-VEGETARIAN

- Greek Baked Chicken Wings with Tzatziki Sauce (D)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Caldo Verde Portuguese Vegetable Green Soup (V)
- Greek Beef Soup (C)

CARVING STATION

(1 Meat & 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Portuguese Roasted Piri Piri Chicken, Paprika, Oregano and Caramelized Onion (SP)
- Mediterranean Seabass Fillet with Rosemary Crust and Raisin (SP)

HOT MAINS (8 Items)

MEAT

- Slow Cook Mediterranean Beef Cheek with Cauliflower and Asparagus (D, G, SP)
- Moroccan Meatball Casserole with Gravy (D, G)

FISH

- Grilled Red Mullet with Leek, Broccoli and Fregola (S, D)
- Mediterranean Style Steamed Clams, Tomatoes, Smoked Paprika and Green Peppers

POULTRY

- Moroccan Chicken Tajine with Vegetables, Olives, Paprika and Cumin (C, SP)

VEGETARIAN RICE

- Turkish Bulgur Pilaf with Onion, Green Pepper and Tomatoes (V, D)

VEGETARIAN MAIN

- Patatas Bravas with Tomato Salsa, Sour Cream and Paprika (V, D)

VEGETARIAN STEW

- Israeli Cous Cous Stew with Raisin, Cinnamon and Almonds (V, N, SP) VEGAN

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

WAFFLE STATION (N, E, D, G)

Home Made French Toast with Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY on the Vitrine (6 items)

- Speculous Cake with Sachere Biscuit, Spicy French Biscuit Mousse, Apricot Jelly (N, E, D)
- Pineapple Orange Blossom, Pineapple Compote & Orange Blossom Mousse (GLASS) (E, D)
- Vanilla Raspberry Panacotta with Raspberry Jelly (GLASS) (D)
- Duo Chocolate Choux with Dark Bavaoise and White Chocolate Chantilly (GLASS) (E, D, G)
- Hazelnut Millefeuille with Praline Cremeux and Caramelized Puff Pastry (GLASS) (E, D, G)
- Berries Cheesecake with Cremoso (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Bake Pear Tart with Almond Cream and Pear (N, E, D, G)
- Pecan Chocolate Brownies with Gold Hazelnuts (N, E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Ravani Greek Orange Cake with Semolina and Orange Flavor (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Mediterranean Paleo Sumac and Shrimp Salad with Spinach (S, SP)
- Spicy Moroccan Carrot Salad with Asparagus and Chermoula Marination (V) VEGAN
- Babaganoush, Smoked Eggplant with Capsicum and Pomegranate (V, N) VEGAN
- Zaatar Salad with Tomato, Cucumber and Tarragon (V) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Grilled Corn Salad with Arugula, Cherry Tomatoes and Cilantro Dressing (VEGAN)
- Mediterranean Tomato Salad with Red Onion, Feta Cheese and Fresh Dill (V, D)
- Shrimp Cocktail Salad with Avocado, Baby Lettuce, Corn and Lemon Dressing (S, M)
- Panzanella Salad with Croutons, Ripe Tomatoes, Balsamic Vinegar and Basil (V, G)
- Saffron Cous Cous Salad with Avocado, Dry Fruits and Nuts (V, N) VEGAN

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

• **VEGETARIAN**

Bruschetta with Seasonal Concaisse of Vegetables and Olive Oil (V, G)

• **NON-VEGETARIAN**

Mini Vol-Au-Vent with Lobster and Portobello Mushrooms (S, E, D, G)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spanish Style Roasted Rosemary Potatoes with Fresh Parsley (V) VEGAN
- Truffle Mushed Potato (V, D)

GRATIN

- Pasta Gratin with Tuna, Green Pea and Crispy Parmesan (S, G, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEE VEGETABLES

- Grilled Corn on the Cob with Butter and Herbs (V, D)
- Mediterranean Crispy Lemon Roasted Broccoli with Red Pepper Flakes and Feta (V, D)
- Creamy Spinach with Parmesan Cheese (V, D)
- Crispy Pan Fried Brussels Sprouts with Bacon
- Spanish Roasted Vegetables, Baby Potatoes, Red Peppers and Paprika (VEGAN)

NON-VEGETARIAN

- Deep Fried Garlic Chicken Wings (E, G, SS)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Fasolada Greek Beans Soup (V)
- French Onion Soup (D)

CARVING STATION

(1 Meat & 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Beef Tomahawk Baby Potatoes and Chimichurri Sauce
- Walnut Crusted Tilapia with Zesty Parmesan, Lemon and Shallot (N, D)

HOT MAINS (8 Items)

MEAT

- Moroccan Lamb Stew with Cous Cous and Chick Pea (G, SP)
- Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)

FISH

- Moules Mariniere with Parsley and Datterino Tomatoes (S)
- Grilled Red Mullet with Leek, Broccoli and Fregola (S, D)

POULTRY

- Turkish Chicken and Okra Casserole with Tomatoes and Coriander Sauce (G)

VEGETARIAN RICE

- Spanakorizo Greek Spinach Rice with Lemon and Dill (V, D)

VEGETARIAN MAIN

- Vegetarian Crockpot Moroccan Tagine (VEGAN)

VEGETARIAN STEW

- Mediterranean Pesto Lemon Orzo Stew with Vegetables and Spinach (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

CREPES STATION (N, E, D, G)

Home Made Crepe with Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Berries Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Black Forest with Chocolate, Cherry and Chantilly Cream (N, E, D)
- Caramel Tiramisu with Mascarpone Cheese and Caramelized Popcorn (GLASS) (E, D, G)
- Orange Blossom Macaron with Almond and Meringue (N, E, D)
- Coconut Millefeuille with Caramelized Puff Pastry and Coconut Cream (GLASS) (E, D, G)
- Berries Choux Filled with Berries Marmalade and Vanilla Cream (E, D, G)
- Joconde Lemon Almond Cakewith Lemon Mousse (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Portuguese Bola De Berlim with Vanilla Custard (E, D, G)
- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Bake Fig Tart with Almond Cream and Fresh Fig (N, E, D, G)
- Caramelized Nuts Tart with Almond, Pistachio, Caramelized Hazelnuts (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SEAFOOD NIGHT MENU 349 AED

COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Tabouleh, Parsley with Tomato and Burghol (V, G) VEGAN
- Egyptian Beetroot Dip with Greek Yoghurt, Cinnamon and Toasted Pine Nuts (V, D, N)
- Moutable, Eggplant with Tahina and Garlic (V, D, SS)
- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Shangleesh Salad with Onion, Tomatoes, Fresh Parsley and Nuts (V, D, N)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Mozzarella Salad with Capers, Sundried Tomatoes, Croutons and Basil (V, D, G)
- Shrimp Cocktail Salad with Avocado, Baby Lettuce, Corn and Lemon Dressing (S, M)
- Greek Style Chicken Salad with Cucumber, Green Olives and Oregano (M)
- Crab and Celery Salad with Paprika, Mayonnaise and Red Bell Peppers (S, C)
- Spanish Grilled Baby Octopus Salad with Spring Mix Salad and Potatoes (S)

OYSTERS DISPLAY (In the Middle)

Oysters Fine de Claire N.2 served with Tabasco, Red Vinegar Shallots, Apple Cider

JAPANESE STATION (In the Middle)

Creative and Fresh California Maki Roll, Vegetable Roll, Spicy Tuna Roll, Served with Pickled Ginger, Soya Sauce and Wasabi

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

- **VEGETARIAN**

Bruschetta with Zucchini Ratatouille, Cheese and Sage (V, D, G)

- **NON-VEGETARIAN**

Mini Cone with Prawn Mousse Shimeji Mushrooms (S, E, D, G)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Smashed Garlic Potato with Parmesan and Parsley (V, D)
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Mediterranean Style Banya with Tomato, Paprika and Jalapenos and Cheese (V, D)
- Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

SAUTEED VEGETABLES

- Roasted Sliced Pumpkin with Herbs (VEGAN)
- Spanish Roasted Vegetables, Baby Potatoes, Red Peppers and Paprika (VEGAN)
- Sautéed Green Beans with Provencal Sauce (VEGAN)
- Fryer Roasted Zucchini Squash with Caramelized Onion (V) VEGAN
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)
- Toasted Chermoula Vegetables (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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NON-VEGETARIAN

Beef Meat Ball with Potato (E, G, SB)

FRIED ITEMS served with Tartare Sauce (E, SP) (4 Items)

- Fritto Di Calamari (S, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Prawn (S, G, SB)
- Crispy Fried Fish (S, G, SB)

SOUP STATION (Selection of)

- Fasolada Greek Beans Soup (V)
- Spicy Seafood Minestrone with Vegetables (V, C)

CARVING STATION (Selection of)

(1 Meat or 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Beef Tomahawk Baby Potatoes and Chimichurri Sauce
- Baked Whole Mediterranean Seabass, Root Vegetables, Red Onion, Whole Tomatoes

HOT MAINS (4 Items)

- Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)
- Greek Shrimp Saganaki with Red Chili and Feta Cheese (S, D)

HOT MAINS (4 Items)

- Moules Mariniere with Parsley and Datterino Tomatoes (S)
- Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)
- Greek Shrimp Saganaki with Red Chili and Feta Cheese (S, D)
- Portuguese Codfish Casserole with Potato, Chili, Paprika and Tomato (S, C)

POULTRY

- Honey and Orange Glazed Duck Breast with Sweet Potato Puree (G)

VEGETARIAN RICE

- Vegetarian Maqluba Rice with Courgette, Tomatoes and Cauliflower (V, D)

VEGETARIAN MAIN

- Greek Style Stuffed Cabbage Roll with Rice and Vegetables (VEGAN)

VEGETARIAN STEW

- Moroccan Chick Pea Stew with Ginger and Cumin (V, SP) VEGAN

PAELLA LIVE STATION with BOMBA RICE

with Prawn, Calamari, Crab, Clams, Chicken and Vegetables

LIVE BBQ GRILL STATION

- **FISH** (Lobster, Seabass, Prawns, Seafood Skewers, Red Mullet, Sea Bream)
- **MEAT** (Beef Tenderloin, Beef Espetada Skewers, Lamb Chops, Beef Sheftalia, Lamb Kofta, Beef Kabab, Lamb Kabab)
- **POULTRY** (Chicken Souvlaki, Shish Taouk, Chicken Kofta, Tandoori Chicken, Chicken Wings)
- **MEDITERRANEAN GRILLED VEGETABLE KABOBS (VEGAN)**

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

SYPHON STATION (N, E, D, G)

Chocolate Foam and Orange Blossom Foam Served with Condiments and Fruit Compote

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Joconde Lemon Almond Cakewith Lemon Mousse (N, E, D, G)
- Tiramisu Espresso with Mascarpone Cheese and Coffee (GLASS) (E, D, G)
- White Chocolate Cheese Cake (N, E, D, G)
- Maroccan Sahlab Pistachio Shooter (GLASS) (N, D)
- Duo Chocolate Mousse with Dark and White Chocolate (GLASS) (N, D)
- Egyptian Harrisa Cake with Semolina Stuffed with a Mixture of Shredded Coconut & Hazelnuts (E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Spanish Churros Served with Hazelnut Spraid (N, E, D, G)
- Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Orange Polenta Cake with Moist and Fruity Polenta (E, D, G)
- Forest Berries Tart with Almond Cream and Fresh Berries (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

FRUIT ON ICE

Rambutan - Dragon Fruits - Mango - Kiwi - Papaya - Grapes - Litchi - Passion Fruit - Mangosteen - Coconut

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

CHOCOLATE FOUNTAIN Served with Fruit Skewer and Marshmallow

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Moutable, Eggplant with Tahina and Garlic (V, D, SS)
- Egyptian Barley Salad, Pomegranate Vinaigrette Dressing and Feta Cheese (V, D, C, G)
- Moroccan Spiced Roasted Chickpea with Cumin and Garlic (V) VEGAN
- Fattoush Salad, Cucumber, Tomato, Belpepper, Pomegranate (V, G, SP, SB) VEGAN

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Portuguese Chicken, Peach and Manchego Cheese (D)
- Beirut Salad with Sweet Potato, Mix Green and Lentil (V, M)
- Piyaz Turkish White Bean Salad with Tomatoes, Red Onion and Fresh Parsley (VEGAN)
- Grilled Zucchini Salad with Sweet Corn, Lemon Vinaigrette and Feta Cheese (V, D)
- Mediterranean Tuna Salad with Cucumber, Red Onion and Taggiasca Olives (S, SP)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

• **VEGETARIAN**

Bruschetta with Concaisse of Tomatoes, Basil and Olive Oil (V, G)

• **NON-VEGETARIAN**

Tartlet with Basil Pesto, Calamari Sautee and Tomato Concaisse (S, D, G)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Spanish Style Roasted Rosemary Potatoes with Fresh Parsley (V) VEGAN
- Greek Style Potatoes with Olive Oil and Feta Crumble (V, D)

GRATIN

- Pastitsio Greek Lasagna with Beef and Bechamel Sauce (E, D, C, G)
- Pasta Gratin with Tuna, Green Pea and Crispy Parmesan (S, G, D)

SAUTEED VEGETABLES

- Sauteed Beans and Carrot with Ginger and Honey (VEGAN)
- Roasted Root Vegetables with Spices (VEGAN)
- Portuguese Marinated Carrots with Honey Glazed (VEGAN)
- Crispy Roasted Mediterranean Cabbage with Dukkah and Tahini (VEGAN)
- Greek Spanakopita with Spinach and Feta Cheese (V, E, G, D)

NON-VEGETARIAN

- Spanish Beef Chorizo and Chick Pea (SP)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Mushroom Barley Soup (V)
- Avgolemono Greek Lemon Chicken Soup (C, G)

CARVING STATION (Selection of)

(1 Meat & 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Roasted Marinated Chicken with Mustard and Rosemary (M)
- Mediterranean Seabass Fillet with Rosemary Crust and Raisin (SP)

HOT MAINS (8 Items)

MEAT

- Beef Bourguignon with Potato and Carrot (C, G, SP)
- Braised Lamb Shank with Green Beans and Baby Carrot (D, C, G)

FISH

- Cataplana Seafood Stew with Farro, Clams, Scallop and Shrimps (S, C, G)
- Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)

POULTRY

- Mediterranean Style Chicken Stew with Bell Peppers, Potato and Coriander (C, SP)

VEGETARIAN RICE

- Pilafi Pourgouri with Bulgur, Onion and Tomatoes (V, D)

VEGETARIAN MAIN

- Spanish Bell Peppers with Quinoa, Smoked Paprika, Vegetables (VEGAN)

VEGETARIAN STEW

- Lentil Barley Stew with Vegetables, Thyme and Oregano (VEGAN)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

FRENCH TOAST STATION (N, E, D, G)

Home Made French Toast w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Caramel Tiramisu with Mascarpone Cheese and Caramelized Popcorn (GLASS) (E, D, G)
- Moroccan Sahlab Pistachio Shooter (GLASS) (N, D)
- Black Forest with Chocolate, Amarena Cherry and Chantilly Cream (N, E, D)
- Lime Strawberry Panacotta with Lime Zest and Strawberry (GLASS) (D)
- Exotica Choux with Coconut Mousse and Mango Chutney (E, D, G)
- Vanilla Millefeuille with Vanilla Diplome Cream and Puff Pastry (GLASS) (E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Hazelnut Financier (N, E, D)
- Portuguese Cheese Flan (E, D)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Greek Orange Honey Cake with Pistachio (N, E, D, G)
- Lemon Tart with Lemon Curd and Italian Meringue (N, E, D, G)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection) VEGAN

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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COLD SHOW KITCHEN

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

- Hummus, Extra Virgin Olive Oil, Paprika and Crunchy Chick Pea (V, SP, SS) VEGAN
- Roasted Eggplant Salad with Tahina and Peanut (V, N, SS) VEGAN
- Zaatar Salad with Tomato, Cucumber and Tarragon (V) VEGAN
- Falafel Salad with Mix Greens, Red Onion, Lemon and Coriander (V, N, SS) VEGAN
- Lebanese Pickles with Carrot, Beetroot and Mixed Vegetables (V, SP)

SEAFOOD ON ICE (4 Items) (Daily Selection)

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel, Poached Baby Octopus, Cooked Green Mussels, Poached Scallops, Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham, Beef Chorizo, Mortadella with Olives or Pistachio, Foie Gras Terrine

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

- Middle Eastern Balela Salad with Chick Pea, Black Beans and Tomatoes (VEGAN)
- Portuguese Chicken, Peach and Manchego Cheese (D)
- Cold Lobster Salad with Celery, Mayonnaise and Fresh Lemon Juice (S, E, C)
- Beirut Salad with Sweet Potato, Mix Green and Lentil (V, M)
- Chick Pea and Egg Salad with Red Cabbage, Apple Vinegar and Fresh Parsley (V, E)

BREAD SELECTION (Backside)

Zaatar Focaccia (G) - Sundried Tomato & Cheese Fogas (D, G) - Pesto and Feta Bread (N, D, G) - Olives Focaccia (G, SP), Multigrain Roll (N, G, SS) - Zaatar Carasau (G, SS) - Cream Cheese & Halloumi Roll (D, G), Honey Oats (G), Served with Unsalted Butter

GREEN LEAVES (4 Items) (Daily Selection)

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette, Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing, Smoked Oil, Olive Oil and Vinegar from Spain and Greece, Tzatziki Sauce (D), Cocktail Sauce (E, SP)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D) - Cheese Stuffed Capsicum (V, D) - Capsicum Marinated (V, N, D) - Basil Pesto (V, N, D) - Balsamic Grilled Eggplant (V) - Alcaparrones (SP) - Kalamata Olives (V, SP) - Borettane Onions (V, SP) - Red Piquillo Pepper (SP) - Marinated Artichokes (V, SP) - Banderilla Tapas (S, SP) - Cipollini Onions (V, SP) - Green Piquillo Pepper (SP) - Sun Dried Tomato Paste (V, SP) - Olive Tapenade (V, S, D) - Greek Olives (V, SP) - Balsamic Glazed Mushroom (V) - Sun Dried Tomatoes (V, SP) - Feta Cheese Stuffed Olives (D)

(Selection of)

Grissini Sticks Long (E, G) - Parmesan Shortbread (E, D, G) - Lavash (E, G)

SELECTION of MEDITERRANEAN CHEESES (5 Items)

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

SAVORY TART or BRUSCHETTA STATION (2 Items)

• **VEGETARIAN**

Mini Vol-Au-Vent with Mushroom Mousse and Truffle (V, E, D, G)

• **NON-VEGETARIAN**

Tartlet with Beef Bacon Sautee, Cream and Bell Pepper (D, G, SP)

HOT SHOW KITCHEN

SIDE DISHES (12 Side Dishes)

POTATO

- Batata Harra with Garlic, Coriander and Lemon Juice (VEGAN)
- Mediterranean Roasted Butternut Squash Puree with Goat Cheese (V, D)

GRATIN

- Vegetarian Mediterranean Baked Ziti (V, D, G)
- Mediterranean Style Banya with Tomato, Paprika and Jalapenos and Cheese (V, D)

SAUTEED VEGETABLES

- Zeytinyagli Pirasa Turkish Style Leeks with Carrots and Cumin (VEGAN)
- Braised Cabbage with Green Apple and Raisin (V, SP) VEGAN
- Moroccan Roasted Eggplant and Zucchini Casserole (V, D)
- Ajillo Mushroom with Cilli Flakes, Paprika and Cherry (V, D)
- Toasted Chermoula Vegetables (VEGAN)

NON-VEGETARIAN

- Spanish Beef Chorizo and Chick Pea (SP)

FRIED ITEMS (2 Items) (Daily Selection Of)

Spinach Fatayer (V, N, G, SB) - Arancini with Mushroom and Green Pea (V, E, D, C, G, SB) - Saffron Arancini (V, E, D, C, G, SB) - Lamb Kibbeh (N, G, SB) - Chicken Mussakan (G, SB) - Cheese Roll (V, D, G, SB) - Lobster Arancini (S, E, D, C, G, SB) - Fried Calamari (S, E, D, G, SB) - Meat Sambousek (N, G, SB) - Samosa (V, N, D, G, SB) - Aloo Tikki (V, G, N) - Chicken Nuggets (E, D, G, SB) - Camembert Bites (V, D, G, SB)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP) - Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G) - Pizza Margherita with Bocconcini Cheese and Basil (V, D, G) - Pepperoni Pizza with Black Olives and Chorizo (D, G, SP) - Pizza with Lebanese Pickle and Artichoke (D, G, SP) - Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

SOUP STATION

- Spicy Vegetable Soup with Tofu (VEGAN)
- Herbed Potato Leek Soup with Fried Bacon (C)

CARVING STATION

(1 Meat & 1 FISH) Gravy Sauce (G) Horseradish (SP) Mustard (SP) Lemon Butter Sauce (D)

- Grilled Beef Ribeye Marinated with Herbs
- Mackerel Roasted in Butter served with Provençale Sauce and Lemon Zest (SP)

HOT MAINS (8 Items)

MEAT

- Portuguese Beef Stew with Potatoes, Carrot, Beans and Paprika (G, SP)
- Braised Lamb Shank with Green Beans and Baby Carrot (D, C, G)

FISH

- Cataplana Seafood Stew with Farro, Clams, Scallop and Shrimps (S, C, G)
- Pan Seared Seabream with Cannellini Beans, Lemon and Plum Tomatoes (S, SP)

POULTRY

- Crispy Braised Duck Leg with Aromatic Vegetables Lentils Stew (G)

VEGETARIAN RICE

- Lebanese Vermicelli Rice with Pine Seeds and Vegetables (V, D)

VEGETARIAN MAIN

- Skordostoumbi Zakynthos Eggplant stuffed with Ratatouille Vegetables (VEGAN)

VEGETARIAN STEW

- Mediterranean Vegan Cabbage Stew with Coriander and Turmeric

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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PASTRY SHOW KITCHEN

CREPES STATION (N, E, D, G)

Home Made Crepe w/ Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Fruit Sauce

DESSERT OF THE DAY (Hot Section) (Daily Selection)

- Umali with Puff Pastry, Milk and Rose Water (N, D, G)
- Rhubarb Crumble with Poached Rhubarb Served with Almond Crumble (N, D, G)
- Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
- Turkish Konafa (N, D, G)
- Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)

DESSERTS DISPLAY (6 items)

- Duo Chocolate Orange Blossom Mousse with Dark and Orange Mousse (GLASS) (N, E, D, G)
- White Chocolate Cheese Cake (N, E, D, G)
- Caramel Tiramisu with Mascarpone Cheese and Caramelized Popcorn (GLASS) (E, D, G)
- Coconut Millefeuille, Caramelized Puff Pastry, Coconut Cream and Passion Mousse (GLASS) (E, D, G)
- Berries Choux with Forest Berries and Vanilla Cream Choux (N, E, D, G)
- Tapioca Pudding with Mango Jelly and Exotic Marmalade (D)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

- Orange Polenta Cake with Moist and Fruity Polenta (E, D, G)
- Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
- Spanish Churros Served with Hazelnut Spraid (N, E, D, G)
- Caramelized Nuts Tart with Almond, Pistachio, Caramelized Hazelnuts (N, E, D, G)
- Caramelized Cream Caramel with Brown Sugar (D)

DESSERT in the COUNTER

- Macaroons (4 Types) Orange, Chocolate, Hazelnut Praline, Vanilla (N, E, D)
- Arabic Sweet (4 Types) Local Maamoul, Nabulsia and Bourma (N, D, G)
- Mix dates (4 Types) Royal Madjool Date Filled with Marzipan and Nuts (N)
- Lollipop with Chocolate Ganache Stick (N, D)
- Chocolate Bar with Broken Chocolate with Pistachio and Raisin (N, D)
- Armani Cookies (4 Types) Pistachio, Cocoa, Oat, Hazelnut (N, E, D, G)

ICE CREAM (2 Types) (Daily Selection) served with Chocolate and Vanilla Cone (N, E, D, G)

Chocolate - Vanilla - Coconut - Pistachio

SORBETS (2 Types) (Daily Selection)

Mango - Pear - Guava - Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon - Watermelon - Pineapple - Dragon Fruit - Kiwi - Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN - Lemongrass Fruit Brunoise VEGAN - Strawberry Watermelon
Gazpacho VEGAN - Exotic Shooter (D) - Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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