

buffet menu



Sushi rolls

Tortilla duck

Prawns tempura

Flaxseed crusted salmon

Chicken and goji berries

Pork fillet with plums

Roma pasta (v)

Potatoes

Rice

Sweet platter

€30.00 *per person*

CONTACT

George Machatos
info@foliorestaurant.com
+357 99 673191

gourmet meze



Espresso creamy zucchini soup

Tortilla duck

Mushrooms in creamy garlic sauce

Prawn Saganaki

Stuffed chicken breast with halloumi, sun-dried tomatoes and creamy pesto sauce

Pan fried pork fillet with plums and St. John sauce

Baked salmon with a flaxseed crust, served with petimezi sauce

Sweet platter

€35.00 *per person*

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4-course menu



OPTION A

1st COURSE

Espresso creamy zucchini soup

2nd COURSE

Mushrooms in creamy garlic sauce

OR

Vegetarian spring rolls

OR

Seafood saffron risotto, microgreens salad and shellfish butter sauce

3rd COURSE

Pan fried chicken fillet with mushrooms flamed with vodka and finished with goji berries in cream sauce

OR

Slow cooked filet of pork with Mavrodafni wine and shallots sauce

OR

Ink spaghetti flamed with ouzo, served with sun-dried tomato pesto sauce and prawns

4th COURSE

Sweet platter

€30.00 *per person*

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4-course menu



OPTION B

1st COURSE

Espresso creamy zucchini soup

2nd COURSE

Chicken galating, mixed leaves salad and pear chutney

OR

Seafood saffron risotto, microgreens salad and shellfish butter sauce

3rd COURSE

Slow roasted prime beef tenderloin and veal jus

OR

Chicken breast fillet with halloumi cheese and spinach, served with sun dried tomato pesto sauce

OR

Baked Norwegian salmon with flaxseed crusted patimezi sauce

All served with fresh mashed potatoes and selected vegetables

4th COURSE

Chocolate Cheesecake & Sesame Pie Biscuit

€45.00 *per person*

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