

Entelia Party Menu

Please fill out your Name, Party/Group, and any reference number you may have. Please then choose what you would like to eat for each course and enter the relevant letter in the box below.

Name:	Party/group:	Reference no:
Starter choice (A-D) :	Meze choice (Vegetarian or Full) :	Main choice (A-M) :

1 - Starters

- a - Marinated olives and pitta bread £2.95
- b - Houmous dip, made with chick peas, tahini, garlic and lemon juice served with warm pitta bread £3.95
- c - Taramosolata dip, made with cod roe, lemon juice and onion served with warm pitta bread £3.95
- d - Tzatziki dip, made with Greek yoghurt, cucumber, mint and garlic, served with warm pitta bread £3.95
- e - Melinzosalata, an aubergine dip blended with garlic and vinegar, served with warm pitta bread £3.95
- f - Sautéed halloumi, fried lountza and cherry tomato salad £5.50
- g - Slow cooked octopus with herbs, spices and red wine £5.95
- h - Crisp fried calamari rings served with mixed leaves £4.95
- i - Garlic mushrooms cooked in a creamy white wine sauce £4.50
- j - Spinach and feta filo parcels, served with mixed leaves £5.95
- k - Grilled lamb kofte, served with tomato and red onion salad and Tzatziki dip £5.50
- l - Steamed Mussels in a creamy garlic and white wine sauce served with homemade bread £6.95

2 - Traditional Set Meze (Vegetarian Meze)

Houmous, Melinzosalata and Tzatziki dips with olives and warm pitta bread

Sautéed halloumi, village salad and garlic mushrooms

Spinach and feta parcels, vegetable pasta and sauté potatoes

£11.95 Per Guest (Minimum of 2 persons sharing)

3 - Traditional Set Meze (Full Mixed Meze)

Houmous, Taramosolata and Tzatziki dips with olives and warm pitta bread

Lountza (smoked ham), sautéed halloumi, Loukanica and sheftalia sausages

Calamari rings, fried fillet of red mullet and Greek salad

Lamb and chicken kebab, beef stifado and soutzoukakia (meat balls)

£17.95 Per Guest (Minimum of 2 persons sharing)

4 – Main Courses

- a - Chargrilled halloumi cheese and mixed vegetable kebab, served with Greek salad and sauté potatoes £11.50
- b - Creamy Feta cheese and spinach pancakes topped with halloumi and cheddar cheese and a creamy white wine sauce, served with a Greek salad £11.50
- c - Chargrilled swordfish kebabs served on a bed of cous cous and Mediterranean vegetable ratatouille £12.95
- d - Pan roasted darne of salmon served on a prawn and parsley risotto with a tomato and feta cheese saganaki sauce £11.50
- e - Chargrilled 21 day aged sirloin steak with grilled tomatoes, mushrooms, hand cut chips and crispy onion rings. (Why not add a pepper or mushroom and bacon sauce for £1.50) £16.95
- f - Chargrilled boneless chicken thighs in a spicy paprika lemon and garlic marinade, served with crushed new potatoes and Greek salad £10.50
- g - Chargrilled marinated chicken souvlaki served with rice and a Greek side salad £11.50
- h - Chargrilled marinated lamb souvlaki, served with rice and a Greek side salad £12.50
- i - Calamari rings, fried fillet of red mullet and Greek salad Mixed grill, lamb and chicken souvlaki with Loukanica and sheftalia sausages, served with sauté potatoes and Greek salad £14.50
- j - Stifado, a traditional Cypriot beef casserole with red wine, cinnamon and nutmeg, served with rice or sauté potatoes and salad £12.95
- k - Traditional lamb Kleftico, originally named after the bandits who would cook their meal underground to avoid being detected, whilst out causing havoc. This dish is cooked slowly for around 5 hours producing the fall off the bone texture, served with roasted vegetables and new potatoes £14.95
- l - Moussaka, layered aubergine, courgette and potato with a rich tomato and lamb bolognese, topped with béchamel sauce and cheese. Served with a Greek side salad £11.50
- m - Chicken cremato, pieces of chicken, smoked ham and mushroom cooked in a creamy mustard and white wine sauce, served with rice £11.95