

## Gluten Free Menu

### Entrée

<b>Greek Salad-</b> Juicy tomatoes, cucumber, sliced red onion, with feta cheese & kalamata olives and balsamic vinegar dressing.	12.50
<b>Seafood Brochette-</b> Skewers of scallop & prawns with garlic butter, served on mesclun.	13.50
<b>Garlic prawns-</b> Prawns sautéed in garlic, served in a rich Napolitano sauce with mesclun.	12.50
<b>Dolma-</b> Stuffed vain leaves with rice & Peanuts served on mesclun with zaziki.	10.50

### Mains

<b>Moroccan Chicken Mango</b> - Sliced chicken with coconut & almond in a rich creamy mango sauce, served with mesclun salad & rice.	24.50
<b>Stuffed Baked Chicken</b> - Filled with cashew nuts, mozzarella & spinach served on vegetable, topped with creamy cajun & mushroom sauce.	28.50
<b>Mushroom Steak</b> - 250g of scotch fillet, served on vegetables & baby potato, topped with creamy mushroom sauce.	29.50
<b>Mixed Grill</b> - Grilled lamb cutlets, chicken & kofta meatballs, served with rice, mesclun salad and is garnished with mild chili & yoghurt sauce.	24.50
<b>Moroccan Lamb Tajin</b> – Lamb eye fillet cooked as a casserole with figs and prunes, served in bed of couscous.	27.50
<b>Paella</b> - Mixed marinara with prawns, shrimps, squid, mussels & pilaf rice in rich Napolitano sauce.	23.50
<b>Greek Eggplant</b> - Baked with feta cheese, tomato, basil & kalamata olives served with cumin spiced baby potato, salad & rocket pesto dressing.	24.50
<b>Portuguese Chicken</b> - Thigh fillet barbecued over rosemary twigs and lemon zest, served with vegetables and garnished with mild chili & yoghurt.	24.50
<b>Salmon Fillet</b> - Fresh Pan fried salmon fillet, with vegetables and roast baby potatoes, & drizzled with a hollandaise sauce.	29.50
<b>Cordero</b> - Oven baked lamb shanks in a Mediterranean tomato sauce, (1 shank) (2 shanks) with baby potatoes & carrots, served on a bed of rice or mashed potatoes.	19.50 28.50

### Dessert

<b>Cream Caramel</b> – baked creamy custard with caramel served with web cream.	10.50
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