



# BRUNCH MENU

28/11/2025

## TARAMOSALATA

Traditional smooth creamy cod roe mousse

## FAVA (V)

Fava purée, pickled onion & sundried tomatoes

## TZATZIKI (V)

Shredded cucumber with garlic & fresh herbs in Greek yoghurt

## TIROKAFTERI (V)

Greek spicy feta cheese dip

## PITA BREAD

For dipping

## GREEK MOUSSAKA

Layers of sautéed eggplant, seasoned minced beef, and creamy béchamel, baked to golden perfection.

## ORIGINAL GREEK SALAD (V)

Classic Greek salad with tomatoes, cucumbers, capsicum, onions & Greek olives topped with Greek feta cheese

## CLASSIC SPINACH PIE (V)

Classic Greek spinach pie with feta cheese & fresh herbs

## PATATES (V)

Homemade fried russet potatoes sprinkled with salt & oregano

## PIZZA MARGARITA (V)

A simple yet exquisite combination of fresh mozzarella, vine-ripened tomatoes, and fragrant basil on a thin, golden crust

## LIVE BBQ GRILL

*Self-Service | Don't Wait! Feel free to go to the BBQ and grab as many as you want*

## ANGUS SIRLOIN SKEWERS

Melt in your mouth Angus beef skewers topped with lemon, salt & oregano

## CHICKEN SKEWERS

Charcoal grilled chicken thigh skewers topped with lemon, salt & oregano

## VEGETABLE & HALLOUMI SKEWERS (V)

Grilled halloumi cheese with mixed vegetables

## SHARING DESSERTS

*LET US KNOW WHEN YOU'RE READY*

## BOUGATSA

Greek Cream Custard Pie

## SEASONAL FRUITS

Assorted fresh seasonal fruit plate

## SOFT BEVERAGES & WATER

Coca-Cola

Coca-Cola Light

Sprite

Ginger Ale

Tonic

Sparkling Water

Still Water

Please let us know if you have any food allergies, dietary restrictions or special considerations.





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## SELECTED COCKTAILS

### GIN & GINGER

A spicy twist on gin, featuring ginger syrup, lemon juice, and ginger ale for a bright, zesty drink with a hint of warmth

### WHISKEY PEACH SMASH

Smooth blend of whiskey, peach syrup, and a splash of lemon juice, creating a sweet, tangy cocktail with a warm, fruity finish

### TEQUILA SUNRISE

Vibrant, layered cocktail made with tequila, orange juice, and grenadine syrup, evoking a beautiful sunrise with its colorful, fruity layers

### MIMOSA *Self-Service | Don't Wait! Feel free to refill your Mimosa at the indoor bars*

A refreshing classic that combines the sweetness of orange juice with the bubbly zest of sparkling wine

## SELECTED MOCKTAILS

### ZEN

A refreshing and calming blend of lemon juice, elderflower, cucumber, and fresh mint, topped with soda for a light, invigorating taste

### VIRGIN PIÑACOLADA

A tropical escape in a glass with creamy coconut syrup and sweet pineapple juice, capturing the classic Piña Colada flavor without the alcohol

### VIRGIN MOJITO

A zesty, minty mix of lemon juice, fresh lime, and mint leaves, topped with Sprite for a bubbly twist on the classic mojito

### SHIRLEY TEMPLE

A nostalgic favorite with ginger ale and a touch of grenadine, garnished with a maraschino cherry for a sweet, fizzy delight

## WINES & BUBBLY *Self-Service | Don't Wait! Feel free to refill your wine & bubbles at the indoor bars*

Inspira by Chocolan Merlot

Inspira by Chocolan Sauvignon Blanc

Provincia Di Pavia Italia Pinot Grigio Rosé

Barone Montalto Cucunci Blanc De Blancs Spumante Brut

## HOUSE SPIRITS

Gin

Vodka

Whiskey

Rum

## SELECTED BEER

## COFFEE & TEAS

Americano

Cappuccino


Latte

Green Tea

Red Tea

English Breakfast Tea

# #NOBADDAYS

 SOLYMARBAHRAIN