



## Catering Menu



Welcome to a culinary journey where  
Mediterranean tradition meets  
contemporary sophistication.

Apalati menus are thoughtfully curated to reflect the diverse palates of Cyprus, featuring tender meats that speak of our island's pastoral heritage, fresh seafood drawn from azure waters, and vibrant vegetarian selections that celebrate the abundance of our Mediterranean landscape.

From intimate gatherings to grand celebrations, every recipe carries the essence of our culinary philosophy — where quality ingredients are transformed through time-honored techniques into experiences that linger in both memory and heart.

*Allow us to bring these carefully crafted flavors to your special occasion, where each dish becomes part of your celebration's unique story.*

# APPETISERS

1

## TAHINI

S

A velvety, nutty dip from golden sesame seeds.

2

## TATZIKI

D

Cool, creamy Greek yogurt blended with crisp cucumber, mint and garlic.

3

## TARAMAS

F

A light mousse of delicate fish roe, whipped with potatoes, bread, onion and olive oil.

4

## HUMMUS

N, S

A silky purée of chickpeas with tahini.

5

## SPICY FETA DIP

D

Creamy feta with yogurt, chili flakes, olive oil and the sweet, roasted notes of Florina pepper.

6

## GREEN & BLACK OLIVES

# SALADS

7

## GREEK SALAD

A timeless classic with tomatoes, cucumber, red onion, green peppers, olives, pickled capers, and fresh feta.

D

8

## BEETROOT SALAD

Beetroot harmonizes with fresh coriander and crumbles of creamy feta, a profound composition of color and flavor.

D

9

## GOAT CHEESE SALAD

A blend of rocket and spinach, sun-dried tomatoes, pomegranate, cranberries, walnuts, pumpkin seeds, sunflower seeds, with the tangy richness of goat cheese.

D, N

10

## SUMMER SALAD

A refreshing blend of juicy blueberries, dried cranberries, crunchy walnuts, sweet corn, salty feta and fresh basil over a bed of spinach.

D, N

11

## CYPRUS SALAD

Tender couscous, lettuce, cherry tomatoes, and bell peppers elevated by grilled halloumi chunks, sesame seeds and pitta croutons.

S, D

# SALADS

## ITALIAN SALAD

12

Ripe tomatoes, cool cucumber, and creamy avocado, with fresh mozzarella and a fragrant basil pesto.

D, N

## CAESAR'S SALAD

13

Crisp lettuce and tender chicken pieces, mixed with sweet corn, shredded carrot, cherry tomatoes and Parmesan flakes.

D

## QUINOA SALAD

14

Fluffy quinoa with crisp apple flakes, edamame beans, bell peppers, sweet corn, in a bed of spinach and rocket, garnished with pitta croutons.

## PASTA SALAD

15

Fusilli pasta with bell peppers, sweet corn and sun-dried tomatoes, bound with fresh mint, yogurt, mustard and shredded cheese.

D, M

## COLESLAW SALAD

16

A refreshing, crunchy blend of finely shredded cabbage and carrots, coated in a light dressing of mayo and apple cider.

E

# PASTA

## 17 TAGLIATELLE with tomato & basil sauce

Tagliatelle pasta enveloped in a tomato and basil sauce, with onions and herbs.

## 18 PENNE CARBONARA

Penne pasta in a creamy sauce of fresh cream and savory bacon, with mushrooms and a pinch of garlic and parsley.

D

## 19 CANNELLONI with spinach & fetta cheese

Cannelloni pasta filled with a rich blend of spinach and creamy feta, baked with tomato sauce with fresh basil.

D

## 20 RISOTTO with truffle oil and mushrooms

A velvety risotto with the deep essence of mushrooms and the luxurious aroma of truffle oil.

## 21 PRAWN TAGLIATELLE with lobster sauce

Tagliatelle pasta and prawns are bathed in a rich, velvety sauce crafted from tomatoes, herbs, and a savory lobster broth.

C

# PORK

## PORK FILLETS with mushroom sauce

22

D

Tender pork fillets gently pan-seared in a luscious, creamy sauce of mushrooms, butter, and fresh cream.

## PORK TERIYAKI

23

Bite-sized pork chunks caramelized in a rich, sweet, and savory teriyaki sauce with a hint of hoisin sauce.

## PORK STEW

24

A deeply comforting and rustic stew of slow-cooked pork, rendered meltingly tender with sweet carrots and onions.

# LAMB

## LAMB KLEFTIKO

25

Tender lamb, slow-cooked with fragrant bay leaves until it falls from the bone, a rustic and deeply savory Cypriot classic.

# BEEF

26

## BEEF STRIPS with gravy sauce

D, M

Tender strips of beef cooked in beef broth and enveloped in a rich gravy, elevated by a hint of red wine, Dijon mustard, and fresh cream.

27

## BEEF DIANE

D, M

Beef medallions are bathed in a sauce of sweet onions, mushrooms, a dash of Dijon mustard, with brandy, Worcestershire sauce, parsley and fresh cream.

28

## BEEF STEW

A comforting stew of slow-cooked beef, meltingly tender with sweet carrots and onions.

29

## BEEF STRIPS with pepper sauce

Strips of beef pan-seared in a vibrant pepper sauce with red and green bell peppers, savory onions, and a touch of soy sauce.

# CHICKEN

30

## CHICKEN A LA CREME

D

Tender chicken pan-seared with fresh cream, butter and mushrooms.

31

## TERRIYAKI CHICKEN

Bite-sized chicken chunks are glazed in a rich, sweet, and savory teriyaki sauce with a hint of hoisin sauce.

32

## CHICKEN MILD CURRY

Succulent chicken and variety of vegetables simmered in a creamy, golden curry sauce, gently spiced with turmeric for a warm and aromatic taste.

33

## CHICKEN SWEET & SOUR

Tender chicken pieces with a variety of vegetables in a tangy and sweet sauce.

# FISH

34      **TERRIYAKI SALMON**      F  
Salmon fillet glazed in a rich teriyaki sauce with a hint of hoisin sauce.

35      **SEA-BASS FILLETS with herbs**      F  
Sea-bass fillets, baked until tender with an aromatic fresh herbs.

36      **SEA-BASS FILLETS  
with mustard sauce**      F, M  
Sea-bass fillet baked in a blend of Dijon mustard, spices, olive oil, and lemon.

37      **OCTOPUS IN RED WINE**      F  
Octopus slow-cooked in a rich red wine casserole.

38      **GRILLED KING PRAWNS**      C  
King prawns, charred to perfection on the grill.

# POTATOES

39

## ROASTED MINI-POTATOES

Golden, crisp mini-potatoes with dry coriander seeds.

40

## DAUPHINOISE POTATOES

Sliced potatoes baked in a blend of fresh cream and Graviere cheese, with a hint of garlic.

D

41

## ROASTED POTATOES with tomato and onion

Roasted potatoes infused with oven-cooked tomatoes and onions in olive oil.

42

## ROASTED POTATOES with herbs

Crisp-on-the-outside, fluffy-on-the-inside roasted potatoes with herbs and olive oil.

# SIDE DISHES

43

## STEAMED BASMATI RICE

44

## LONG GRAIN RICE with vegetables

45

## SELECTION OF ROASTED VEGETABLES

Seasonal fresh vegetables cooked in vegetable broth  
and roasted with tomato sauce.

# CARVING STATION

46

RIB EYE STEAK

47

LEG OF LAMB  
with rosemary sauce

48

GAMMON  
with Pineapple sauce

## PLATTERS

49

CHEESE & COLD CUTS

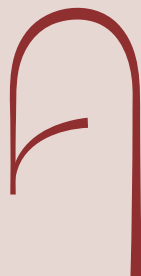
D, N

50

VARIETY OF SEASONAL FRUITS

# DESSERTS

|    |                                     |      |
|----|-------------------------------------|------|
| 51 | TIRAMISU                            | D    |
| 52 | MILLE FEUILLE                       | D    |
| 53 | CHOCOLATE CAKE                      | D    |
| 54 | CHEESECAKES<br>Lemon, Berry or Oreo | D    |
| 55 | CHOCOLATE MOUSSE                    | D    |
| 56 | MAHALEPI with pistachio nuts        | D, N |
| 57 | BAKLAVAS                            |      |



## Allergy information.

Our menu is meticulously crafted with the finest ingredients, and we are dedicated to accommodating your dietary needs.

Please inform us of any allergies or dietary restrictions so our team can ensure your dining experience is both safe and sublime.

You'll find a key next to each dish indicating the main allergens, but for your peace of mind, we kindly ask for you to inform us for specific requirements and intolerances.

### Allergy key:

**D** Dairy

**E** Eggs

**C** Crustacean Shellfish

**F** Fish

**N** Nuts

**S** Sesame

**M** Mustard