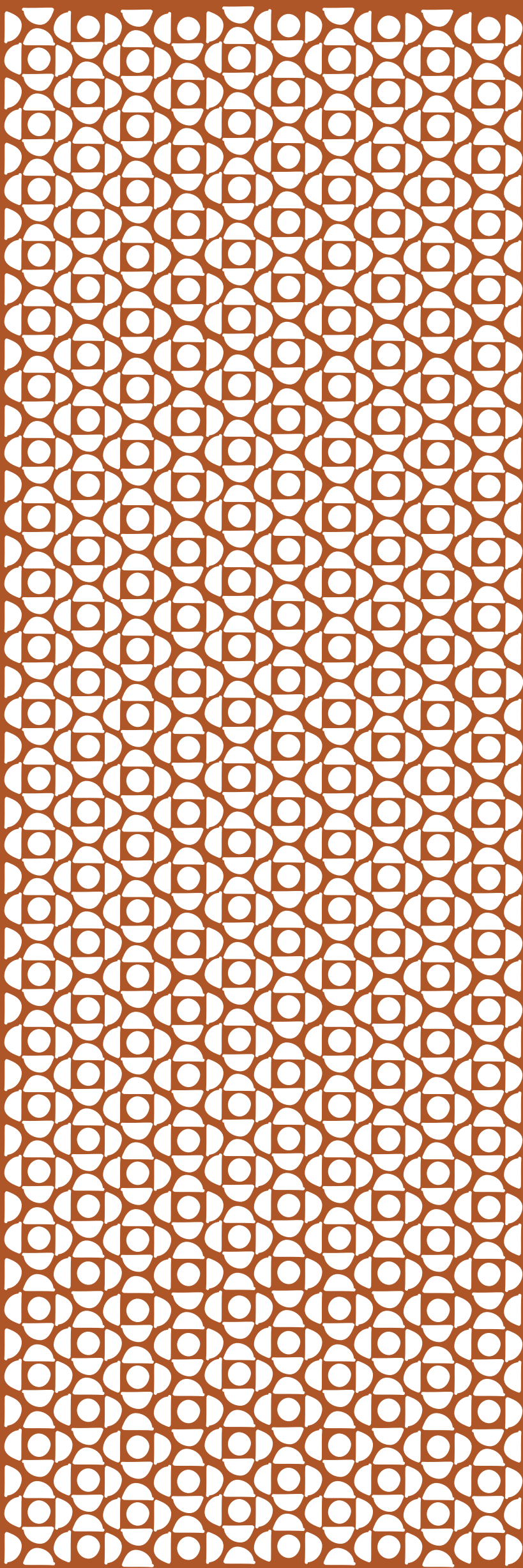


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Vegetarian Meze



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| Haloumi Grilled | 49 |
| Cypriot goat's cheese grilled and laced with fresh lemon | |
| Tiropita | 45 |
| Phyllo pastry filled with cheese and baked to perfection | |
| Spanakopita | 42 |
| A delectable dish of phyllo pastry filled with spinach and feta | |
| Vegetarian Meze 1 | 99 |
| Haloumi cheese, spanakopita, tiropita and dolmades served with fresh Greek Yoghurt | |
| Vegetarian Meze 2 | 99 |
| Spanakopita, Greek spring rolls, stuffed red pepper, vegetable souvlaki served with tzatziki and a duo of pesto with pita bread | |

Meat Meze



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|---|----|
| Fillet Souvlaki | 59 |
| Grilled fillet skewer flavored with lemon and salt | |
| Chicken Souvlaki | 48 |
| Tender grilled chicken skewer marinated in thyme and lemon | |
| Paidakia | 60 |
| 2 Lamb cutlets served with oregano and splash of lemon juice | |
| Chicken Livers | 42 |
| Sautéed chicken livers served a creamy peri-peri sauce (served mild or hot) | |
| Keftedes | 45 |
| Traditional Greek meatballs deep-fried | |
| Chicken Roulade | 42 |
| Chicken breast stuffed with creamy Neapolitano sauce and sweet basil | |

Fish Meze



Sardines Grilled and served with fresh lemon	50
Squid heads Grilled or deep fried with fresh lemon and garlic	46
Calamari Grilled or deep fried	55
Oysters (each) Freshly shucked, you can choose as many as you desire	25
Mussels In a creamy tomato and white wine sauce with a hint of garlic	49
Prawn Souvlaki Crispy coconut and mint prawn souvlaki served with a yoghurt and sweet chili dip	59
Hot Meze Platter I Deep fried Haloumi cheese, grilled calamari, chicken livers, deep-fried squid heads, spanakopita, 2 mini beef kebab and chicken kebab served with 2 pita bread	200
Side Orders A selection of chips, roasted baby potatoes, rice or seasonal vegetables	20

Dips



Tzatziki Greek yoghurt, garlic, mint and cucumber	25
Taramasalata Fish roe, bread crust, garlic, olive oil and fresh lemon	25
Hummus Chickpea paste with garlic, tahini, and lemon juice	25
Olive Tapenade A rich olive spread made with the finest calamata olives	25
Dip Platter A selection of any 3 of the above dips	69
Breads Bocado bread basket served with a selection of dips and butters	48

Salads

Alternate to the olive oil and balsamic vinegar on the table, ask your waitron for other dressings available

Greek Salad **69**

A mixture of lettuce, tomato, cucumber, onions, peppers, olives, feta cheese

Table Greek Salad **99**

A mixture of lettuce, tomato, cucumber, onions, peppers, olives, feta cheese for the table

Haloumi Salad **79**

Lettuce, tomato, cucumber, onions, peppers, grilled haloumi cheese and avocado (in season)

Caprese Salad **85**

Pesto marinated buffalo mozzarella, ripe plum tomatoes and basil leaves flavored with rock salt and black peppercorns

Chicken Salad **85**

Grilled chicken strips, marinated in olive oil, chili, lemon and coriander tossed with tomatoes, feta cheese and avocado (when available)

Calamari Salad **82**

Baby calamari tubes marinated in our island style lemon, garlic, chili and oregano dressing on salad greens

Baby Prawn Salad **79**

Prawns marinated in a soy dressing served with julienne of cucumber, peppers, coriander, garlic and chili, finished off with parmesan cheese and spring onions.



Seafood

*Served with chips, rice, roast baby potatoes
or seasonal vegetables*

Taverna Calamari Grilled or Fried 115

Served in a lemon butter sauce laced with garlic, oregano and a hint of chili

Catch of the Day 145

Catch of the day topped with roasted smoked salmon and capers dressed with a lemon, lime and dill sauce

Grilled Sole 170

Served in a lemon butter or garlic butter sauce

Seared Salmon 185

Seared Scottish/Norwegian salmon crusted with herbs and exotic spices

Grilled Dorado 155

Seared fillet of Dorado, Maldon sea salt and fresh lemon

Dorado Thermidor 175

Fillet of Dorado smothered in a creamy white wine and mushroom sauce, topped with yellow cheese and gratinated to perfection

Grilled Shellfish served with our famous lemon and paprika butter sauce

6 Kings 235

6 Queen 175

Paella 115

Traditional Paella made with mussels, calamari, prawns, chorizo and chicken done with long grain rice

Our Famous Prawn and Calamari Combo 195

6 Queen prawns and grilled or fried calamari with rice, chips and vegetables



Specialty Steaks

Served with chips, rice, roast baby potatoes or seasonal vegetables

Flame Grilled Sirloin 300gr 125

Flame Grilled Sirloin 200gr 105

Flame Grilled Ribeye Steak 160
Flame grilled to perfection topped with garlic and herb butter

Flame Grilled 250g Beef Fillet 150

Island Style Sirloin 300g 135
Sirloin steak marinated with coriander, parsley, chili, onion and lemon. Topped with an herb and garlic butter

Mediterranean Beef Fillet 150
Beef fillet lightly stuffed with spinach and feta served on a black mushroom and roasted potato garnished with crispy parsley and red wine jus

Sauces 15
Baby mushroom
Island green peppercorn
Portuguese prego chili
Cheese

Beef & Lamb



Fillet Souvlaki 145
Beef fillet skewers, marinated in garlic, mint, coriander, and lemon juice served with Tzatziki, salsa and a pita bread

Spicy Trinchado 115
Beef strips marinated in olive oil, Balsamic vinegar and red wine. Slowly left to simmer in a mouthwatering creamy spicy Portuguese sauce served with mashed potatoes

Bocado Gourmet Beef Burger 95
Homemade beef burger 200g patty topped with aged cheddar cheese and mushroom, rounded off with a light garlic butter

Kleftiko Lamb Shank 180
Superior lamb shank slow braised in red wine, rosemary and garlic served on a bed of mashed potato

Mediterranean Lamb Chops 145
Carefully selected lamb chops laced with oregano and lemon and grilled to perfection

Sticky Pork Spare Ribs 160
A rack of ribs basted with our secret sticky sauce and lightly flame grilled

Pasta



Moussaka

85

Layers of aubergine, beef mince and béchamel sauce topped with yellow cheese and baked in the oven

Prawn and Chili Tagliatelle

115

Tagliatelle lightly tossed with prawn and chili served with mange tout and lemon cream

Spanish Pasta

115

A combination of spicy beef strips, sautéed mushrooms and Parmesan cheese with a dash of cream tossed with Tagliatelle pasta

Pizza



Margarita

80

Tomato, basil and mozzarella cheese

Chicken supreme

95

Chicken, mushrooms, onion and avocado

Beef Master

110

Marinated beef strips, onions, peppadews and feta

Seafood

120

Prawns, mussel, calamari, basil and parmesan cheese

Vegetarian

90

Green peppers, red peppers, onion, mushrooms and Calamata olives

Mexican

100

Beef bolognaise, onions, green peppers, chili and garlic

Chicken Calzone

95

Chicken, mushroom, avocado and peppadews

Additional toppings

18

Chorizo, ham, chicken strips, beef strips, chicken livers

Additional toppings

14

Mozzarella cheese, feta cheese, avocado

Additional toppings

10

Garlic, chili, pineapple, mushrooms, bananas, peppadews, olives

Chicken



Roasted Half-Chicken

115

Lightly marinated in island spices including chili, garlic, and rosemary laced with an optional peri-peri sauce

Mediterranean Chicken

105

Chicken breast stuffed with a light cheese, mushroom and pepper farce accompanied by a rocket salad with a garlic, chili and Parmesan dressing

Kid's Meals



Burger

45

Fish Nuggets

50

Chicken strips

50

Spaghetti Bolognese

45

Regina Pizza

45

Hawaiian Pizza

45

Margarita Pizza

45

Desserts



Choc Mousse

45

Smoked dark chocolate, mousse topped with an orange flavored whipped cream

Baklava

40

Greek wafer drizzled with honey and nuts served with vanilla bean ice-cream

Affogato

42

Rich creamy ice cream served with a shot of espresso

Crème Brulée

42

Honey and lemon crème brulée served with a sugar nest

Strawberry Panna Cotta

40

Strawberry flavored Panna cotta served with homemade butterscotch parfait

Kid's Milkshakes



Strawberry

20

Chocolate

20

Banana

20

