

## APPETISERS

### Prawn Cocktail

Mediterranean prawns, baby gem, served on a bed of lettuce topped with cocktail sauce and lemon

### Minestrone Soup

Vegetable and pasta soup with herb crostini

### Tomato Soup

Vine ripe tomatoes infused with basil

### Char-grilled Atlantic Trout

with garnish served on a bed of lettuce with lemon and tartare sauce

### Paté Maison

Farmhouse Paté served with toast

### Taramasalata

A classic Mediterranean dip of creamy smoked cod roe, oil and lemon

### Calamari Fritti

Deep fried squid served on a bed of lettuce with lemon and tartare sauce

### Iced Melon

Served chilled

### Avocado Prawns

### Whitebait

Deep fried and served on a bed of lettuce with lemon

### Houmous

Creamy rich blend of chick peas with tahini, lemon juice, garlic, olive oil and hot pitta bread

### King Prawns Extra £5.00

Pan-fried tiger prawns with butter, olive oil and garlic served on a bed of lettuce with lemon

### Fried Scampi Extra £3.00

Deep fried scampi and served on a bed of lettuce with lemon and tartare sauce

## MAIN COURSES

The centrepiece of your meal. Fine selected cuts of prime guaranteed

Scotch Steaks, charcoal grilled to your requirements.

Please specify how you wish your steaks to be grilled.

### Sirloin Steak

### Fillet Steak (£5.00 extra)

### T-Bone Steak (£5.00 extra)

### Kleftiko

Tender English lamb on the bone seasoned with oregano and lemon and slow oven roasted. Served with rice and salad

### Roast Duck

### Chicken Chasseur

Cooked in red wine, herbs, mushrooms, tomatoes & peppers

### Entrecote Steak Chasseur

A sirloin steak cooked in chopped mushrooms, tomatoes, peppers, herbs in a red wine sauce

### Escalope Veal a la Creme

A succulent slice of veal cooked in butter, mushrooms, wine and cream sauce

### Chicken a la Creme

A spring chicken cooked in chopped onions, mushrooms and a wine sauce and fresh cream

### Kebab a la Greque

Diced lamb grilled on a skewer garnished with chopped onions and tomatoes served with salad and rice

### Chicken Kebab

Tender chunks of chicken marinated in yoghurt. Served with rice and salad

### Roast Spring Chicken

### Lamb Cutlets

Tender English lamb charcoal grilled

## FISH

### Fresh Grilled Salmon

### Fried Scampi

Fresh Seabass Grilled (£3.00 extra)

### Prawn Salad

### Fresh Grilled Trout

Dover Sole (£5.00 extra)

## VEGETARIAN DISHES

### Vegetable Lasagne

### Mushrooms Omelette

### Spinach and Mascarpone Lasagne

## VEGETABLES

Your Choice of Potatoes and 2 Vegetables

### FRENCH FRIES

### SAUTÉ POTATOES

### GRILLED TOMATOES

### FRENCH BEANS

### DEEP FRIED ONION RINGS

GREEK MIXED SALAD with feta cheese Extra £4.50

### BOILED POTATOES

### GRILLED MUSHROOMS

### GARDEN PEAS

### BROCCOLI

ASPARAGUS Extra £4.00

SPINACH Extra £3.00

## DESSERTS

### Home baked Apple Pie

### Tiramisu

A light mascarpone flavoured mousse sandwiched with

three layers of white sponge soaked in coffee and dusted with cocoa powder

Cheeseboard £4.50 Extra

### Cream Caramel

Homemade

### Fresh Fruit Salad

### Baileys Torte Gateau

Rich layers of sponge and cream infused with Baileys liqueur

### Cheesecake

Rich and creamy cheesecake with fruit layer

### Black Forest

A traditional moist kirsch flavoured gateau filled with fresh cream and cherry, finish with fresh cream and

## COFFEE

### Cona Coffee

## HOUSE SPECIALITIES

Gaelic Coffee - Whisky £4.50 • French Coffee - Brandy £4.50

Calypso Coffee - Tia Maria £4.50 • Russian Coffee - Vodka £4.50

Tuesday - Thursday Open 7pm - 11pm

Choice of full A la carte menus, also choice of set menus

Sunday Carvery 12 - 5pm

Friday £24.50 per person

Saturday £27.50 per person

Prices are inclusive of VAT.

Service Charge not included

Please reserve your table in advance - telephone 020 8303 8500

Open 7.00pm until 2.00am

www.avenidarestaurant.co.uk

Please note some of our foods may contain genetically modified food and may contain nut oil or traces of nut