

# Midweek Set Menu

Two courses £14.50 per person    Three courses £17.50 per person

## APPETISERS

### Prawn Cocktail

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

### Soup of the day

### Mini Meze

*Tzantiki, Taramasalata and houmous with pitta bread*

### 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*

### Lamb and Beef Meatballs

*With chilli and Italian tomato sauce*

### Iced Melon

*Served chilled*

### 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*

### Puff Pastry Tart

*Filled with wild mushrooms in marsala sauce*

### Marinated Olives Extra £2.50

*Prepared with our homemade piri piri sauce*

## MAIN COURSES

### Kleftiko

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

### Lamb Cutlets

*Tender English lamb charcoal grilled*

### Chicken Chasseur

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

### Chicken a la Creme

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

### Veal Milanese

*breaded in bread crumbs, pan fried and served with chips and salad*

### Veal Alla Milanese

*Served with Spaghetti neapolitan*

### Escalope Veal a la Creme

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

### Chicken Kebab

*Tender chunks of chicken on a skewer garnished with chopped onions and tomatoes served with salad and rice*

### Kebab a la Greque

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

### Moussaka

*Layers of mince meat aubergines and potato topped with bechamel sauce, served with salad*

### Roast Duck

**Morning Baked Bread £2.00 per basket**

**All main meals are served with French fries or new potatoes and seasonal vegetables of the day**

## FISH

Fresh Grilled Salmon

Fried Scampi

Grilled Fresh Sea bass

Prawn Salad

Fresh Grilled Trout

## VEGETARIAN DISHES

Roasted Vegetable Lasagne

Mushrooms Omelette

Ricotta and spinach pasta shells

Vegetable Moussaka

## DESSERTS

Home baked Apple Pie

*Served with cream or ice cream*

Tiramisu

*A light mascarpone flavoured mousse sandwiched with three layers of white sponge soaked in coffee and dusted with cocoa powder*

Cream Caramel

*Homemade*

Black Forest

*A traditional moist kirschi flavoured gateau filled with fresh cream and cherry, finish with fresh cream and chocolate*

Fresh Fruit Salad

*Served with cream or ice cream*

Baileys Torte Gateau

*Rich layers of sponge and cream infused with Baileys liqueur*

Cheesecake

*Rich and creamy cheesecake with fruit layer*

Cheeseboard £4.50 (extra)

*A specially selected of variety of cheeses*

## COFFEE

Cona Coffee £1.50

## HOUSE SPECIALITIES

Cona Filtered Coffee - Rich & Robust £1.50

French Coffee - Brandy £4.50 • Liqueur Coffees - each 25ml £4.50

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

Sambuca Coffee - Sambuca £4.50 • Irish Coffee - Jameson Irish Whisky £4.50

Jamaican Coffee - Dark Rum £4.50 • Avenida Coffee - Cyprus Brandy £4.50

**Tuesday - Thursday Open 7pm - 11pm**

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

**Sunday Carvery 12 - 5pm**

Prices are inclusive of VAT.  
Service charge not included

**Telephone 020 8303 8500**

Open 7.00pm until 2.00am

[www.avenidarestaurant.co.uk](http://www.avenidarestaurant.co.uk)

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