

# Set Menu

Two courses £14.50 per person Three courses £17.50 per person  
Also choice of full A la Carte menu available

## STARTERS

### Prawn Cocktail

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

### Soup of the day

### 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*

### King Prawns (£5.00 Extra)

*Pan-fried tiger prawns with garlic butter with white wine and parsley*

### 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*

### Halloumi

*Chargrilled Cypriot cheese*

### Mini Meze

*Tzantiki, Taramasalata and houmous with pitta bread*

## MAIN COURSES

All main meals are served with choice of potatoes and two vegetables

### 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*

### Calves Liver

*Served with bacon and onion gravy and mashed potatoes*

### 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

*Succulent roast duckling*

### Duck A L'Orange

*Duck served with a rich orange glazed sauce*

### Beef Stroganoff

*Fillet steak cut in slices and cooked in butter with onions, mushrooms and white sauce served on a bed of rice, mushrooms and peas*

## STEAKS

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 (£3.00 Extra)

*Tender and Succulent*

### Fillet Steak (£5.00 Extra)

*Tender and Succulent*

### T-Bone Steak (£5.00 Extra)

*The King of steaks*

### Entrecote Steak Chasseur

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

## FRESH GRILLED FISH

### Fresh Grilled Salmon

### Fried Scampi

### Grilled Fresh Sea bass

### Prawn Salad

### Fresh Grilled Trout

### Fresh Grilled Dover Sole

£5.00 (Extra)

## VEGETARIAN DISHES

### Roasted Vegetable Lasagne

### Ricotta and spinach pasta shells

### Mushrooms Omelette

### Vegetable Moussaka

## VEGETABLES

Your Choice of Potatoes and 2 Vegetables

### French Fries

### Boiled Potatoes

### Sauté Potatoes

### Grilled Tomatoes

### Deep Fried Onion Rings

### Greek Mixed Salad

*with feta cheese Extra £4.50*

### Grilled Mushrooms

### Garden Peas

### French Beans

### Broccoli

### Asparagus Extra £4.00

### Spinach Extra £3.00

### Morning Baked

### Bread £2.00 per basket

## 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 kirsch 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*

## SPECIALITY COFFEES ALL £4.50

*French Coffee - Brandy*

*Liqueur Coffees - each 25ml*

*Calypso Coffee - Tia Maria*

*Sambuca Coffee - Sambuca*

*Irish Coffee - Jameson Irish Whisky*

*Jamaican Coffee - Dark Rum*

*Avenida Coffee - Cyprus Brandy*

### Cona Filtered Coffee £1.50

*Rich & Robust*

Prices are inclusive of VAT.

Service charge not included

Open 7.00pm until 2.00am

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

**Telephone 020 8303 8500**

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