

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