

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

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