



**STARTERS OFFER**  
**MORE THAN 10 PEOPLE**  
**16 eur/pers.**

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- mini vol-au-vents with beet puree and fried shrimp
- rye bread toast with chicken liver pate and tomato chutney
- bruschettas with mozzarella, grilled tomato relish and dried meat
- spinach pastry basket with horseradish cream, roast beef and mustard seeds in wine vinegar
- pastry basket with pesto cream, spicy chicken and paprika relish
- toast with whipped grilled goat cheese, strawberry chutney and balsamico

\* Service fee 6 eur per person

\* Price includes water carafes



## **STARTERS AND SALADS OFFER**

**MORE THAN 10 PEOPLE**  
**28 eur/pers.**

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### **STARTERS**

- mini vol-au-vents with beet puree and fried shrimp
- rye bread toast with chicken liver pate and tomato chutney
- bruschettas with mozzarella, grilled tomato relish and dried meat
- spinach pastry basket with horseradish cream, roast beef and mustard seeds in wine vinegar
- pastry basket with pesto cream, spicy chicken and paprika relish
- toast with whipped grilled goat cheese, strawberry chutney and balsamico

### **SALADS**

- Caesar salad with bacon and BBQ chicken fingers
- duck breast and fresh leaf salad with baked pear, feta cheese, dried cranberries and Pan Asian dressing

\* Service fee 6 eur per person

\* Price includes water carafes



## CELEBRATION MENU OFFER

45 eur/pers.

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### STARTERS

- mini vol-au-vents with beet puree and fried shrimp
- rye bread toast with chicken liver pate and tomato chutney
- bruschettas with mozzarella, grilled tomato relish and dried meat
- spinach pastry basket with horseradish cream, roast beef and mustard seeds in wine vinegar
- pastry basket with pesto cream, spicy chicken and paprika relish
- toast with whipped grilled goat cheese, strawberry chutney and balsamico

### SALADS (two of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- Fresh leaf salad with tiger prawns, roasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chili dressing
- roast pork and potato salad with whole grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable leafy salad with olive oil-lemon dressing, fitaki cheese and olives

### MAIN COURSES

- oven-baked potatoes with rosemary
- oven-baked vegetables with balsamic caramel
- black escolar fillet in white wine sauce with green seasoning oil
- chicken breast in mushroom sauce
- BBQ pork ribs

\* Service fee 6 eur per person

\* Price includes homemade lemonade and water carafes

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## CELEBRATION MENU OFFER

50 eur/pers.

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### STARTERS

- mini vol-au-vents with beet puree and fried shrimp
- rye bread toast with chicken liver pate and tomato chutney
- bruschettas with mozzarella, grilled tomato relish and dried meat
- spinach pastry basket with horseradish cream, roast beef and mustard seeds in wine vinegar
- pastry basket with pesto cream, spicy chicken and paprika relish
- toast with whipped grilled goat cheese, strawberry chutney and balsamico

### SALADS (two of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- Fresh leaf salad with tiger prawns, roasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chili dressing
- roast pork and potato salad with whole grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable leafy salad with olive oil-lemon dressing, fitaki cheese and olives
- duck breast and fresh leaf salad with baked pear, feta cheese, dried cranberries and Pan Asian dressing

### MAIN COURSES

- oven-baked potatoes with rosemary
- oven-baked vegetables with balsamic caramel
- black escolar fillet in white wine-dill cream sauce with shrimp
- chicken breast in sweet & sour sauce with nuts
- grilled pork tenderloin in a mango-jalapeño glaze

\* Service fee 6 eur per person

\* Price includes homemade lemonade and water carafes

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## CELEBRATION MENU OFFER

55 eur/pers.

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### STARTERS

- tiger prawns in bacon with sweet chili glaze
- mini vol-au-vents with beet puree and fried shrimp
- rye bread toast with chicken liver pate and tomato chutney
- bruschettas with mozzarella, grilled tomato relish and dried meat
- spinach pastry basket with horseradish cream, roast beef and mustard seeds in wine vinegar
- pastry basket with pesto cream, spicy chicken and paprika relish
- toast with whipped grilled goat cheese, strawberry chutney and balsamico

### SALADS (three of your choice)

- Caesar salad with bacon and BBQ chicken fingers
- Fresh leaf salad with tiger prawns, roasted seed mix, mozzarella, avocado cream, fresh vegetables and mango-chili dressing
- roast pork and potato salad with whole grain mustard mayonnaise and greens dressing
- Greek-style fresh vegetable leafy salad with olive oil-lemon dressing, fitaki cheese and olives
- duck breast and fresh leaf salad with baked pear, feta cheese, dried cranberries and Pan Asian dressing

### MAIN COURSES

- oven-baked potatoes with rosemary
- oven-baked vegetables with balsamic caramel
- salmon fried in lemon butter, mussels and shrimps in white wine sauce with green seasoning oil
- chicken breast with grilled tomatoes, hard cheese and mushroom cream sauce
- grilled pork tenderloin in a mango-jalapeño glaze

\* Service fee 6 eur per person

\* Price includes homemade lemonade and water carafes

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# Abzali

## DESSERT MENU

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### ONE DESSERT (OF YOUR CHOICE) 5 EUR/PERS.

- Cheesecake with cherries and vanilla sauce
- double chocolate, nut brownie with currant sauce

### DESSERT SELECTION 8 EUR/PERS.

- vanilla panna cotta with berry sauce
- chocolate-espresso cupcakes with mascarpone cream, currant jelly and toasted hazelnuts

\* Service fee 6 eur per person