

## Sienna's Specials

Ειδικό μενού

### *Soup of the Day*

Σούπα ημέρας

or

*Chicken Liver Paté*

Πατέ

\*\*\*\*\*

### **PALERMO RAVIOLI**

Ravioli stuffed with halloumi. Topped with Bolognaise sauce, a splash of creamy cheese sauce and baked. Served with salad

*Ραβιόλες με σάλτσα πολώνεις*

or

### **RAVIOLI for vegetarian**

Ravioli stuffed with halloumi. Topped with Napolitano sauce, a splash of creamy cheese sauce and baked. Served with salad

*Ραβιόλες με σάλτσα τομάτας*

\*\*\*\*\*

### **Traditional Yoghurt Mousse**

Yoghurt mousse served with the chef's raspberry sauce

*Σπιτίσιο γλυκό γιαούρτι*

or

### **Panacotta with Chocolate Sauce**

*Πανακότα με σοκολάτα*

or

### **Cream Caramel**

*Καραμέλα*

€10.00

### *Soup of the Day*

Σούπα ημέρας

or

*Chicken Liver Paté*

Πατέ

\*\*\*\*\*

### **SANTORINI CHICKEN**

Pieces of breast of chicken sautéed in olive oil with a touch of garlic and onion

Simmered in tomato sauce and smoothed

with a touch of fresh cream

Topped with grilled fetta

Served with fresh vegetables and chips

*Κοτόπουλο με φέτα και σάλτσα ντομάτας*

\*\*\*\*\*

### **Traditional Yoghurt Mousse**

Yoghurt mousse served with the chef's raspberry sauce

*Σπιτίσιο γλυκό γιαούρτι*

or

### **Panacotta with Chocolate Sauce**

*Πανακότα με σοκολάτα*

or

### **Cream Caramel**

*Καραμέλα*

€10.00

## **Cream Teas**

*Baked daily at Sienna*

*2 Scones & Butter,*

*with Strawberry Jam & Fresh Cream*

or

*Profiteroles filled with patisserie cream and topped with chocolate sauce*

*Tea & Nescafe*

€4.50



## Sienna's Specials

Ειδικό μενού

### **Creamed Garlic Mushrooms**

Μανιτάρια σκορδάτα

or

### **Soup of the Day**

Σούπα ημέρας

or

### **Chicken Liver Paté**

Πατέ

or

### **Mustard Top Hat Mushrooms**

with mustard mayonnaise sauce

Μανιτάρια πανέ με σάλτσα μουστάρδας

\*\*\*\*\*

### **PEPPERY BEEF**

Pieces of rump steak in a rich  
crushed black pepper corn sauce  
Served with dumplings and garnished  
with a dash of fresh cream

Served with fresh vegetables and chips

Βοδινό με πιπεράτη σάλτσα

\*\*\*\*\*

### **Traditional Yoghurt Mousse**

Yoghurt mousse served  
with the chef's raspberry sauce

Σπιτίσιο γλυκό γιαούρτι

or

### **Crème Brulée**

Κρέμ Προυλέ

or

### **Profiteroles**

Filled with fresh cream and served  
with hot chocolate sauce

Προφιτερόλ

€17.50

### **Mustard Top Hat Mushrooms**

with mustard mayonnaise sauce

Μανιτάρια πανέ με σάλτσα μουστάρδας

or

### **Soup of the Day**

Σούπα ημέρας

or

### **Chicken Liver Paté**

Πατέ

### **Cyprus Hors D'oeuvres**

Taramosalada, Tzatziki, Tachini, Houmous

Served with homemade toasted bread

Κυπριακά ορεκτικά

\*\*\*\*\*

### **SIENNA'S FISH BAKE**

Fresh cod baked in the oven with white wine cream sauce.

Served with chip and vegetables

Βακαλάος στο φούρνο

or

### **AKAMAS PORK**

Pork chop deboned and marinated in white wine, oregano  
and olive oil. Charcoal grilled and topped with sliced  
tomatoes, fetta cheese and grilled. Garnished with olive oil  
and fresh oregano. Served with fresh salad and chips

Χοιρινή μπριζόλα με τομάτα και φέτα

### **SAUSAGE, MASH and ONIONS**

Braised sausages in red wine and oxtail sauce

Served on a mound of creamed potatoes

Garnished with fried onions

Λουκάνικα με πατάτες πουρέ και κρεμμύδια

\*\*\*\*\*

### **Traditional Yoghurt Mousse**

Yoghurt mousse served with the chef's raspberry sauce

Σπιτίσιο γλυκό γιαούρτι

or

### **Cream Caramel**

Καραμέλα

or

### **Panacotta with Chocolate Sauce**

Πανακότα με σοκολάτα

€13.70

House of Flavours

