

SHO  DERS
COCKTAIL BAR & RESTAURANT

SHOULDERS

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LUNCH MENU

STARTERS

pita bread	750
cheesy garlic pita bread	1600
taramasalata, whipped cod roe dip	2000
fava dip, sesame seeds, chilli oil	1500
flaming saganaki cheese, apricot chutney	3750
cheese burger cigars, mustard aioli (2 pieces)	2000

SOUVLAKI BAR (GREEK WRAPS)

chicken souva - charcoal chicken from the rotisserie, mustard aioli, onion, parsley, chips	2500
mutton kebab souva - mutton kebab, onion, garlic aioli, coriander, chips	2500
prawns souva - batter fried prawns, kochchi tartar, lettuce, mint, coriander	2500
pork belly souva - pork from the rotisserie, mustard aioli, chilli, green chilli, pickled cucumber, coriander leaf, chips	2500
zucchini souva - zucchini chips, beetroot tzatziki, parsley, onion	2000
lamb souva - kochchi tartar, chips, beetroot tzatziki, mint, green chilli, chilli flakes, onion	3250

extra meat

chicken	1000
mutton	1200
prawns	1200
pork	1200
lamb	2000

LUNCH BOARD

chicken/barramundi, pita bread, dip of the day, oregano & garlic oil chips, lettuce salad	3000
smoked eggplant, pita bread, dip of the day, oregano & garlic oil chips, lettuce salad	2700

MAINS

truffle & 3 types of mushroom vol au vent, pickled cucumber	5500
moussaka, beef minced, eggplant, potato, cheesy béchamel	6500
grilled prawns, crustacean sauce, dashi butter, whey form, charred leeks cream	7500

ON THE SIDE

mixed lettuce, green goddess dressing, herbs	1500
chips garlic oil, feta, oregano	2400

TO FINISH

burnt feta cheese cake, strawberry basil sorbet	2500
rice pudding, cardamom butterscotch, coconut biscuit crumb	2200
chocolate and 'pani cadju', brown butter chocolate cremeux, tahini parfait, smoked salt	2750

all prices are subject to 10% service charge + government taxes