

NEON PHALIRON RESTAURANT

Code Κωδικός	Description Περιγραφή Φαγητού	Price(Incl.VAT) Τιμή (Με ΦΠΑ)
	Salads	
NFA109	Chef's House Salad - perfect (Seasonal vegetables, with Lebanese style crunchy croutons. Served with our famous oregano herb dressing).	€11.50
NFA110	Greek Salad (Freshly cut tomatoes, cucumber, feta cheese, sweet peppers, Kalamata black olives, drizzled with virgin olive oil, garnished with sweet red onions, oregano & fresh pepper).	Regular €8.50 Large €11.50
NFA130	Cypriot Salad Halloumi & Fetta Cheese with tahini dressing on the side Seasonal vegetables, Lebanese style crunchy croutons, served with our famous oregano herb dressing	€13.25
NFA121	Caesars Salad: Classic With parmesan shaves and croutons	€9.80
NFA133	Manarola Salad Rocket leaves, sundried tomatoes, cherry tomatoes, dried figs, walnuts, goat cheese and balsamic dressing	€13.00
NFA131	Chicken Caesars With chicken breast, parmesan shaves and croutons	€12.50
	Homemade Dips & Spreads	
NFA134	Hummus	€4.75
	Tahini	€3.50
	Taramosalata	€4.75
	Marinated Green Olives	€3.75
	Black Olives	€3.75
	Yougurt	€3.25
NFA129	Cypriot Favourite Dip combo A combination of our favourite dips Tahini and Taramosalat. Served with pitta bread and fresh lemons	€7.50
	Appetizers from the Land	
NFA108	Tempura Cheese Balls (2 pieces) Mixture of Edam, Fetta and cream cheese with tempura batter, served with balsamic mayonnaise	€3.50
NFA132	Haloumi Cheese (per piece) Grilled Cypriot goat cheese, served with fresh tomato, rocket leaves and koulouri bread	€2.10
NFA140	Kefalotiri & Hiromeri Traditional Cypriot antipasto with smoked pork leg, rich hard cheese and accompaniments	€7.50
NFA141	Portobello & Oyster Mushroom (250 gr) Grilled mushrooms, olive oil and caper dressing	€7.50
NFA142	Black <i>Truffle Ravioli with Spinach</i> and Mushroom sauce (4pcs) Black truffle and cheese ravioli, creamy mushrooms and spinach sauce garnished with parmesan cheese	€11.00
NFA145	Whole Warm Halloumi Greek Cypriot goat cheese, marinated dried tomatoes, mint crispy croutons, drizzled with rosemary olive oil	€8.00
NFA146	Soup of the day Creamy Vegetable soup	€7.00

	Our Raw Bar from the Sea	
NFA160	Octopus Carpaccio Drizzled with lemon, olive oil and capers	€10.00
NFA161	New Sashimi (Seabass or Seabream) Ask for Availability	€9.00 /70gr

Appetizers from the Sea

NFA103	Tuna Kefte (2 pieces) (Tuna flakes, onions, potato mush, herbs and our secret recipe, served on a bed of greens with sweet chili sauce on the side).	€4.50
NFA370	Yummy Yummy Crispy fish coujons napped with wasabi mayonnaise and sweet chilli sauce	€4.60/100gr
NFA371	Prawn Samosa (2 pieces) Homemade samosa, stuffed with prawn and creamy cheese, served with Pina Colata sauce	€3.50
NFA372	Grilled Octopus Octopus grilled over open fire, garnished with lemon olive oil dressing and chopped parsley	Regular €10.25 Large €16.50
NFA373	Sea salt White Bait Crispy fried baby marida, marinated in lemon and sea salt, served with tartar sauce	€6.00/200gr

Calamari

NFA375	Fried Calamari Served with homemade tartar sauce	Regular €7.95 Large €13.50
NFA376	Grilled Calamari Served with rocket and roasted tomatoes, mingled with our marinara	€14.25
NFA377	Caribbean Calamari Deep fried calamari with pineapple sweet chilli sauce	€14.50

Prawns

NFA380	Fried Crispy Prawns Served with sweet chilli and smoked red peppers aioli sauce	€11.75
NFA381	Asian Sesame Prawns Pan Fried prawns with Asian sauce, button mushrooms, shitake mushrooms, broccoli, Bamboo shoots, seaweed and sesame seeds. Served with jasmine rice	€13.50
NFA382	Prawns in Ouzo Pan fried prawns with sweet peppers, onions, flamed with ouzo, creamy tomato sauce. Served with jasmine rice	€13.50

King Tiger Prawns (min 2 pieces)

NFA383	Grilled Served with homemade cocktail sauce	€5.90/each
NFA384	Lebanese Pan fried with butter, rice with lemon and garlic sauce	€6.50/each

Main Courses

From the Land and Sea

NFA170	Black Truffle Ravioli with Shredded Beef Ragù Ravioli stuffed with black truffle and cheese, red tomato ragout with beef, red wine spices, parmesan cheese.	€18.75
NFA200	Chicken Kebab A la Harris (Marinated chicken kebab in turmeric, yogurt and mix herbs, grilled to perfection. Served in designer's plate with tzantziki, hummus, oregano potato & Greek pita bread).	€15.00

NFA310	Grilled Chicken Breast (Lightly marinated chicken breast, served with cheesy jacket potato, steamed vegetables and warm mushroom sauce on the side).	€15.50
NFA311	Chicken & Vegetable Tower (Marinated grilled chicken thighs, mushroom layers, topped with capers dressing and served with Chef's potato on the side).	€18.25
NFA191	Caribbean Chicken Strips (Deep fried chicken strips, toasted with sweet chilly and pineapple salsa, accompanied with Jacket potato, filled with cheese and sour cream, coleslaw on the side)	€17.25
NFA209	Chicken Penne (Grilled chicken breast, served on a bed of creamy parmesan, Edam & anari cheese, penne rigate, accompanied with button mushrooms, drizzled with sweet and sour balsamic dressing and sun dried tomatoes).	€16.75
NFA216	Porto Fino Pasta Classic (Pan fried shrimps & calamari toasted with al dente rigatoni pasta, finished with rich garlic cream sauce).	€18.25
NFA171	Crispy Sesame Chicken Strip Deep fried chicken strips with sesame, makers mark bourbon sauce. Served with cheese and mashed potatoes	€16.75
NFA217	Vegetarian Pasta (Rigatoni pasta mingled with pan fried broccoli, mushrooms, capers, toasted olive oil and dressed with parmesan cheese).	€14.25

Main Courses from the Sea

NFA407	Fried Calamari Deep fried calamari, served with tartar sauce	€15.75
NFA413	Grilled Calamari Grilled calamari , served with rockolino & roasted tomato, mingled with our seafood marinara	€16.25
NFA404	Octopus Tender octopus, grilled over open fire, drizzled with extra virgin olive oil and fresh lemon juice	€19.25
NFA440	Grilled Fillet of Salmon (Scottish prime salmon, served on a bed of steamed vegetables, garnished with seaweed and Asian sauce).	€18.50
NFA203	Healthy Steamed Salmon (Scottish prime salmon, perfumed with lemon grass, served with a variety of vegetables and pickled ginger sauce).	€18.50
NFA417	Sea Bass Gourmet (Steamed fresh sea bass deboned fillets, mingled with seasonal vegetables and drizzled with olive oil, Served with mashed potatoes and pan fried Portobello mushrooms, spinach and cream)	€19.25

Fish Market Selection

Please ask the waiter for availability

Sea Bream (Synagrida)	€65.00/kg	Red Snapper (Fangri)	€65.00/kg
Red Mullet AAA	€70.00/kg	Grouper (Vlachs)	€67.00/kg
Red Mullet B (Barpouni)	€65.00/kg	Cuttlefish (Soupies)	€35.00/kg
Sea Bream (Tsipoura)	€35.00/kg	White Bait (Marida)	€30.00/kg
Sea Bass (Lavraki)	€37.00/kg	Fresh Mussels	€46.00/kg
Sea Bass (Turbo)	€46.50/kg	Prawns	€50.00/kg
Fresh Calamari	€35.00/kg		

Choose method of cooking, Steamed, Grilled or Fried

