

# NEON PHALIRON RESTAURANT

Code Κωδικός	Description Περιγραφή Φαγητού	Price(Incl.VAT) Τιμή (Με ΦΠΑ)
	<b>Salads</b>	
NFA109	Chef's House Salad - perfect (Seasonal vegetables, with Lebanese style crunchy croutons. Served with our famous oregano herb dressing).	€10.25
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).	€10.25
NFA114	Italian Salad (Typical Italian green salad, toasted with homemade balsamic dressing, garnished with sundried tomatoes. Freshly cut tomatoes and parmesan flakes).	€10.00
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	€12.95
NFA121	Caesars Salad: Classic With parmesan shaves and croutons	€8.95
NFA133	Manarola Salad Rocket leaves, sundried tomatoes, cherry tomatoes, dried figs, walnuts, goat cheese and balsamic dressing	€12.00
NFA131	Chicken Caesars With chicken breast, parmesan shaves and croutons	€11.95
NFA135	Mare Caesars Gravlax Salmon, boiled prawns, parmesan shaves and croutons	€16.95
	<b>Homemade Dips &amp; Spreads</b>	
NFA134	Hummus	€4.50
	Tahini	€3.50
	Taramosalata	€4.50
	Marinated Green Olives	€3.75
	Black Olives	€3.75
	Yougurt	€3.25
	Tyrokafteri	€4.25
	Served with pitta and warm bread	
	<b>Appetizers from the Land</b>	
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	€2.00
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 Truffle Ravioli with Spinach and Mushroom sauce (4pcs) Black truffle and cheese ravioli, creamy mushrooms and spinach sauce garnished with parmesan cheese	€11.00
NFA143	Steamed Vegetables Broccoli, cauliflower, carrots, Himalayan salt and Smoked Olive oil	€5.75

NFA144	Pan Seared Asian Greens Broccoli and green vegetables sautéed with garlic teriyaki sauce and sesame seeds	€5.50
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**Main Courses**  
**From the Land and Sea**

NFA170	Black Truffle Ravioli with Shredded Beef Ragu Ravioli stuffed with black truffle and cheese, red tomato ragout with beef, red wine spices, parmesan cheese.	€18.50
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).	€14.00
NFA310	Grilled Chicken Breast (Lightly marinated chicken breast, served with cheesy jacket potato, steamed vegetables and warm mushroom sauce on the side).	€14.50
NFA311	Chicken & Vegetable Tower (Marinated grilled chicken thighs, mushroom layers, topped with capers dressing and served with Chef's potato on the side).	€18.00
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)	€17.00
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).	€16.50
NFA216	Porto Fino Pasta Classic (Pan fried shrimps & calamari toasted with al dente rigatoni pasta, finished with rich garlic cream sauce).	€18.00
NFA171	Crispy Sesame Chicken Strip Deep fried chicken strips with sesame, makers mark bourbon sauce. Served with cheese and mashed potatoes	€16.50
NFA217	Vegetarian Pasta (Rigatoni pasta mingled with pan fried broccoli, mushrooms, capers, toasted olive oil and dressed with parmesan cheese).	€14.00
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)	€19.00
NFA440	Grilled Fillet of Salmon (Scottish prime salmon, served on a bed of steamed vegetables, garnished with seaweed and Asian sauce).	€18.00
NFA203	Healthy Steamed Salmon (Scottish prime salmon, perfumed with lemon grass, served with a variety of vegetables and pickled ginger sauce).	€18.00
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
NFA172	Shrimp Samosa (2 pcs) Homemade samosa, stuffed with shrimp and creamy cheese, served with Pina Colada sauce	€3.50
<b>Prawns</b>		
NFA180	Fried Crispy Prawns Served with sweet chilli and smoked red peppers aioli sauce	€11.50
NFA115	Sesame Asian Shrimps (Eight skin off, pan fried shrimps and mushrooms, drizzled with Asian sauce and garnished with sesame seeds).	€13.50
NFA181	Prawns with Ouzo (10 pcs) Pan fried prawns with sweet peppers, onions, flamed with ouzo, creamy tomato sauce. Served in jasmine rice	€13.50
NFA117	Volcano Black Tiger Prawns : each King prawn grilled to perfection, served with homemade cocktail sauce	€26.00

## Main Courses

### From the Land and Sea

NFA407	<b>Fried Calamari</b> Deep fried calamari, served with tartar sauce	€16.50
NFA413	<b>Grilled Calamari</b> Grilled calamari , served with rockolino & roasted tomato, mingled with our seafood marinara	€16.00
NFA404	<b>Octopus</b> Tender octopus, grilled over open fire, drizzled with extra virgin olive oil and fresh lemon juice	€19.00
NFA305	<b>Grill Pork Chop</b> A succulent pork chop local supplier. Tyrokafteri, fresh hand –cut crunchy fries	€15.50
NFA304	<b>Tersefanou Lamb Chops</b> Our butcher cut grilled lamp chops, retaining their fat, roasted vegetables, crispy potato wedges, lemon zest. Homemade mustard and oregano dressing	€21.00
NFA307	<b>Lady Dianne Pork Chop</b> Succulent pork chop, napped with rich Diane sauce, served with crunchy chips	€17.00
NFA350	<b>Bourbon Pork Chop</b> Grill pork chop napped with Makers mark Bourbon sauce, served with coleslaw and fresh Hand-cut crunchy fries	€17.00
NFA351	<b>Sea Bream Oriental</b> Steamed Sea bream, sweet peppers, spring onions, shiitake mushrooms, bamboo shoots, ponzu (citrus soy sauce). Served with jasmine rice.	€19.00
NFA352	<b>Australian Rib Eye Steak (300gr)</b> With sautéed seasonal vegetables, fresh hand-cut crunchy fries and onion rings. Additional side dishes and toppings Diane sauce €3.00 Pepper sauce €3.00 Foie Grass €6.50 each 5 crispy sesame prawns with makers mark bourbon sauce €5.00	€31.00
NFA360	<b>New Veal Chop</b> Grill Veal Chop napped with Commandaria and dried fig sauce, served with creamy mashed potato	€30.00
NFA361	<b>New Cheese Veal Chop Milanese</b> Breaded Veal Chop, melted Mozzarella & Cheddar cheese, Rocket leaves, drizzled with truffle dressing, double cooked crunchy fries.	€33.00

## Desserts

NFA504	<b>Nutella Chocolate Cake</b>	€5.00
NFA505	<b>Fig Pie (Seasonality)</b>	€4.95
NFA508	<b>Baked Cheese Cake</b>	€4.95
NFA509	<b>Espresso Coffe Cream</b>	€4.95
NFA517	<b>Anarokrema with honey</b>	€4.95
NFA520	<b>Apple Pie</b>	€4.95
NFA521	<b>Oreo Cheese Cake</b>	€5.00

