

# GROUP MENU 2018

## 120 zł

### COLD SNACKS:

Despacito Antipasti

### TAPAS BOARD:

Canapés with prosciutto ham, cos lettuce, Kalamata olives and pineapple salsa

Canapés with goat cheese, red pepper jam and nachos

Canapés with Bocconcini mozzarella, cherry tomatoes, olive tapenade and rocket

Frittata with zucchini, sun-dried tomatoes and red onion

Tortilla with chorizo

### MINI ZEUS HALLOUMI

(grilled Halloumi cheese marinated in thyme, Kalamata olives, hummus, pepper, cucumber, red onion in sumac, roasted carrots, parsley, rocket, lamb's lettuce, lemon vinaigrette)

### SOUCES

(kimchi ketchup, ORZO mayo, ORZO chipotle mayo)

### PICKLES

(Kalamata olives, roasted peppers, caper fruits, marinated kohlrabi)

### BREAD

(spicy baguette, lavash)

### WARM SNACKS:

#### CHORIZO CHISTORRA

(braised in white wine with apple juice, garlic, red onion and coriander)

#### ORZO ARANCINI

(fried balls made with orzo pasta stained with cabbage juice with Grana Padano cheese and Cheddar cheese, coated in breadcrumbs Bang Bang)

#### FUNKY PIZZA

(mini pizzas: Chunky Tofu and Smoked Salami Picante)

### MAIN DISHES:

#### SEXY ITALIAN

(Orzo Arancini, prosciutto crudo, Bocconcini mozzarella, cherry tomatoes, tapenade, creamy goat cheese with capers, zucchini, herbal oil, balsamic vinegar)

#### TRADITIONAL STEAK HACHE

(steak of chopped beef with Grana Padano cheese, sun-dried tomatoes and oregano, fried egg, bacon, Vermut demi-glace sauce) or **WEGAN STEAK HACHE**  
(Beluga lentil steak with edamame beans and tofu, vegan demi-glace, grilled zucchini, Padrón peppers)

#### GREEN PEAS FISH

(rose fish fillet, edamame beans purée, wasabi, garlic, chilli, butter, cos lettuce, cherry tomatoes, vegetable butter, lemon)

#### GNOCCHI VERDURE

(spinach gnocchi, baked carrots three colors, vegan demi-glace, mollet egg, red wine, Grana Padano cheese, rocket, mange tout, butter, garlic)

### DESSERTS:

#### CHEESE CAKE

#### BROWNIE