

GRILL CORNIER

• BBQ KITCHEN •

SMALL BITES

FRESHLY BAKED BREAD, PITA & DIPS / V 3.0

olive oil, fresh oregano

TRADITIONAL GARLIC BREAD / V 3.5

Greek 'Kasseri' cheese for two

STARTERS

GRILLED HALLOUMI CHEESE (V, GF) 12.0

cherry tomato, rocket, lemon, herbs

SPICY CHICKEN WINGS 13.5

Greek 'Katiki' cheese sauce, carrot, celery

GRILLED VEGETABLES (V) 12.0

bell peppers, zucchini, eggplant, garlic, balsamic, goat cheese

BAKED FETA CHEESE (V, GF) 12.0

fresh tomato, chili flakes

GRILLED VILLAGE SAUSAGE (GF) 13.5

mustard & honey dressing

FRENCH FRIES / V, GF 7.0

Greek 'Gruyere' cheese, olive oil

V: Vegetarian

Vn: Vegan

GF: Gluten Free

MAIN DISHES

GRILLED SHRIMP TACOS	27.0
<i>avocado, tomato, onion, red cabbage, coriander, Chimichurri sauce</i>	
GRILLED SALMON FILLET (GF)	24.0
<i>aromatic rice, spinach, lemon & ginger olive oil</i>	
SEAFOOD SOUVLAKI (GF)	25.0
<i>shrimp, salmon, swordfish, vegetables, lemon & tartare sauce, French fries</i>	
GRILLED LAMB CHOPS	19.0
<i>oven baked potatoes, grilled vegetables, mint sauce</i>	
GRILLED PORK STEAK	23.0
<i>jacket potatoes, sour cream, tzatziki, fresh salad</i>	
MIXED GRILL VARIETY (FOR 2)	66.0
<i>chicken souvlaki, bacon, sausage, burger, pita, tzatziki, BBQ sauce</i>	
BLACK ANGUS RIB-EYE STEAK	(*) 48.0
<i>baby potatoes, cherry tomatoes, carrots, rocket, pepper sauce</i>	

BURGERS

BEEF BURGER	17.0
<i>cheese, bacon, tomato, onion, mayonnaise, BBQ sauce, French fries</i>	
CHICKEN BURGER	15.0
<i>cheese, lettuce, tomato, caramelized, onion, cocktail sauce, French fries</i>	

DESSERT

TRADITIONAL BAKLAVA / V	9.0
<i>vanilla ice cream, Rhodian honey</i>	
FRESH GREEK YOGHURT / V	9.0
<i>fresh fruit, walnuts, Rhodian honey</i>	
TIRAMISU / V	9.0
<i>cacao powder, espresso</i>	
VANILLA PANACOTTA / V	9.0
<i>sweet cherry preserve</i>	
FRESHLY CUT SEASONAL FRUIT PLATTER / V, GF	9.0
ICE CREAM OF YOUR CHOICE / V	5.0
<i>2 scoops, choice of toppings</i>	

**Kindly inform our team of any allergies or dietary restrictions*

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