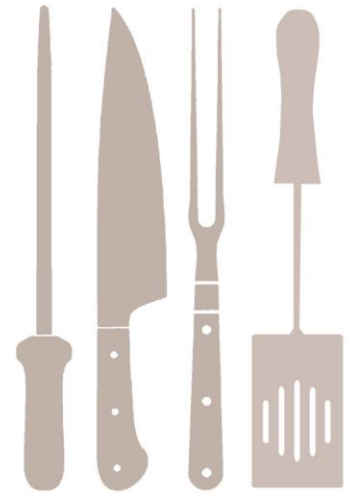


## GLUTEN FREE MENU

### STARTERS

- Grilled Carpaccio of Beef Tenderloin with Bean & Pepper salad €7.80
- Fino Guacamole (Without Tortilla) €7.80
- Parma Ham with Fresh Green Asparagus, Pine Kernels & Parmesan €7.80
- Grilled Artichoke with Pomegranate and Parmesan €7.60
- Country Style Rilette with Pickles, Fig Jam (Without Toast) €7.80
- Toast Skagen (With Gluten Free Bread) €9..50



### FINO GRILL



Choose your

"Protein and flavours, natural or our special spice rub"

- Fillet of Beef 150g (Prime Steer - New Zealand) €22.00
- Fillet Mignons 160g (Aged Beef - Ireland) €23.50
- Tournedos 250g (Aged Beef - Ireland) €26.50
- Entrecote 150g/300g (Black Angus - Ireland) €23.00/€28.00
- Chateaubriand 450g (Prime Steer - N.Z.) (for 2 pers.) €53.00
- Pork Fillet 200g (Cyprus) €19.50
- Chicken Fillet (Cyprus) €18.50
- Lamb Chops with/without Garlic (Cyprus) €23.00
- Breast of Duck (France) €19.50
- Shrimps & Salmon Skewers with Cayenne Hollandaise (Argentina & Norway) €22.50
- Grilled Fish of the Day (Cyprus) €22.00

### DESSERTS

- Fresh Fruit Salad with Vanilla Ice Cream €5.85/€7.00•
- Crème Brûlée €5.50/€7.00•
- Banana Split €6.00/€7.50•
- Fresh Fruit Platter €4.50/€6.00•
- Mixed Ice Cream €5.50 / 7.00•
- Jelly with Fruit €3.50 / 5.00•

•Price include Dessert Wine commandaria•

### SIDES OF THE SEASON

1 Side dish included . Extras at €2.50

- Grapefruit & Avocado Salad
- Sundried Tomatoes
- Haricot Vertes Salad with Shallots Vinaigrette
- Garlic Mushrooms
- Grilled Marinated Vegetables
- Potato Gratin "Old School"
- French Fries with Blend of Cyprus Spices

### SAUCES & BUTTERS

1 Sauce included . Extras at €2.00

- Chili Aioli
- Avocado Mash
- Chimichurri
- Grilled Red Pepper Relish Salad with Capers
- Béarnaise Sauce
- Garlic & Tarragon Butter
- Dried Tomato & Ginger Butter

