FOOD MENU

COLD APPETIZERS

CLASSIC BRUSCHETTA Fresh cherry tomatoes, fresh basil, garlic and olive oil, served on a crispy country bread

GOAT CHEESE BRUSCHETTA Goat cheese and grilled vegetables

served on a crispy country bread
WHITE FISH TARTAR

White fish finely cut, cilantro, lemon, onion, green pepper and lemon oil dressing

HALLOUMI AND GUACAMOLE BRUSCHETTA Grilled halloumi, onion, coriander, guacamole sauce and lime, served in country bread

FETA OR HALLOUMI WATERMELON

Your choice of Feta or Halloumi cheese and fresh watermelon

HOT APPETIZERS

BURGER TRIO

3 mini burgers, avocado, mushroom and cheese, served with coleslaw and homemade fries

MELTING QUESADILLAS

Crispy tortillas with melted aged Cheddar and Mozzarella cheese, tomatoes, red and green peppers, served with sour cream and guacamole Add chicken \$3

GRILLED CALAMARI

Fresh grilled calamari, served with our special dressing in a clay bowl

BIZRI FISH

Deep fried fresh bizri (180g), served with lemon and tartar sauce

SHRIMP POPCORN

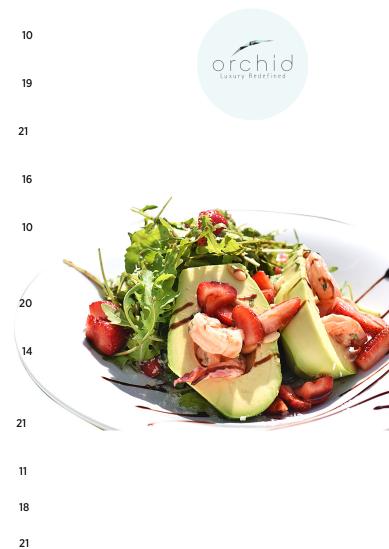
Panko breaded shrimps, served with our special sauce

MARINATED OCTOPUS

Slow cooked octopus, coriander, onion, lemon juice, olive oil, salt, black pepper and black olives in a clay bowl

HOMEMADE FRIES





4

13

CHICKEN CAESAR SALAD

Fresh Iceberg lettuce, Parmesan cheese, cherry tomatoes and flour tortilla, topped with marinated grilled chicken, served with Caesar dressing

FATTOUSH FUSION Iceberg lettuce, cucumber, cherry tomatoes, baby radish, mixed bell pepper, fresh mint, fresh parsley and spring onion served with fried tortilla bread and our special dressing	8
NICOISE SALAD Mixed greens, fresh tuna, glass noodles, quail eggs, edamame and mustard vinaigrette	13
AVOCADO SHRIMP SALAD Fresh rocket leaves topped with baby shrimps, strawberries, cherry tomatoes, Parmesan cheese and avocado, served with our special dressing	15
BEETROOT GOAT CHEESE SALAD Beetroot, Goat cheese, fresh thyme ,mixed green, cherry tomatoes, sundried tomatoes and walnuts, served with balsamic sauce	13
SMOKED SALMON SALAD Smoked salmon tartar, mesclun and grilled jumbo shrimps, served with a lemon mustard sauce	28
MANGO CRAB SALAD	16

A mix of crab sticks, rocket, mango, glass noodles, crushed almond and strawberries, served with our delicious mango dressing

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ORCHID SANDWICH

CLUB SANDWICH

CHICKEN WRAP

SALMON SANDWICH

STEAK SANDWICH

mustard mayo sauce

HALLOUMI WRAP

PULLED PORK WRAP

TURKEY AND CHEESE

CHICKEN AVOCADO SANDWICH

mayonnaise, served in brown baguette

with tomatoes, cucumbers and olives

Grilled chicken breast, Edam cheese, avocado, iceberg lettuce, tomatoes, served in ciabatta bread with a honey mustard spread

Grilled chicken breast, turkey, Edam cheese, pickles, fried egg, iceberg lettuce, tomatoes and mayonnaise, served in pain de mie bread

Grilled marinated chicken, lettuce, tomatoes and mixed cheese, served in flour tortillas with sour cream and guacamole dressing

Grilled marinated chicken, rocket, avocado and garlic

Smoked salmon, cream cheese, lemon, dill, baby rocket and chives, served in brown baguette

Grilled halloumi wrapped in fresh baked markouk bread

Turkey, Edam cheese, avocado, lettuce and tomatoes, served in country bread with mayo or honey mustard sauce

Marinated steak, Edam cheese, onion jam, and

Slow cooked marinated pork, tortilla, mayonnaise, Cheddar cheese served with BBQ sauce

delights

DESSERTS BLACK ORCHID Thick moist chocolate fudge cake, served with vanilla ice cream

ORCHID HONEY CHEESECAKE Frozen honey cheesecake

CRÈME BRÛLÉE Rich custard base topped with layer of hardened caramelized sugar

WARM CHOCOLATE FONDANT Rich, warm chocolate cake with a soft center, served with vanilla ice cream

ORCHID ICE CREAM SCOOPS 7 Your choice of three scoops from our exclusive flavors crowned with our succulent toppings for extra gratification 7

Lemon | Strawberry | Vanilla | Mango | Chocolate

OUR RECIPES ARE EXCLUSIVELY PREPARED

OLIVE OIL

WITH FIRST COLD PRESSED EXTRA VIRGIN

ALL OUR SANDWICHES ARE SERVED WITH HOMEMADE 9 FRIES AND A SIDE SALAD 13 15 EDAMAME BLACK TIGER SHRIMP 33 Grilled jumbo shrimps, edamame puree and basmati rice 30 **OCTOPUS PASTA** Linguini, slow cooked octopus, garlic, olive oil, lemon juice and cherry tomatoes SALT CRUST SEA BASS 31 Whole sea bass (600gr) cooked in a salt crust, served with roasted potatoes, grilled vegetables and a white butter sauce **ORCHID BRIOCHE BURGER** 20

on	emium beef patty topped with aged mixed cheese, nions, tomatoes, bacon and rocket leaves, served in a ain de mie brioche with Homemade fries and coleslaw	
Gr	HAR GRILLED FILET illed beef filet with roasted potatoes, grilled vegetables, rved with a mushroom sauce	31

MEXICAN CHICKEN Grilled chicken breast with roasted potatoes and grilled vegetables, served with our special Mexican sauce

FISH

Served with lemon slices and grilled vegetables (Upon availability)

THE SULTAN THE GROUPER THE PANDORA THE BARRACUDA

16

15

15

15

20

18

FRUITS

14

9

7

9

FRESH FRUIT TRAY	23
WATERMELON PLATE	4
MELON PLATE	9
STRAWBERRY PLATE	4
PINEAPPLE PLATE	9

Orchid Luxury Redefined 17

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Prices are in USD and including VAT
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