

# CYPRIANA

OF ROLAND PARK

## RESTAURANT WEEK

UNLIMITED MEZZEDES\* 45

*Add Wine Pairing for 6 to 30*

### VEGETARIAN MEZZEDES

**Greek Village Salad** Cucumbers, tomatoes, feta, red onions, wine vinegar, oregano, EVOO from Greece.

**Cucumber Yogurt Salad** Greek yogurt, fresh dill, garlic and herbs.

**Sesame-Roasted Feta** Greek sheep's milk FETA, sliced thick, roasted in our wood burning oven, topped with honey and toasted sesame seeds.

**Spinach Cheese Pies** Traditional spanakopita.

**Crispy Cheese Puffs** Phyllo pastry stuffed with ricotta and feta drizzled with sour cherry reduction and Nigella

**Vegetarian Moussaka** Layers of grated halloumi cheese, eggplant, zucchini, potatoes, lentil ragu, vegetarian bechemel sauce.

### MEAT MEZZEDES

**Stuffed Grape Leaves** Hand-rolled, grape leaves stuffed with a blend of lamb, beef, jasmine rice, pomodoro tomatoes, house-made yogurt dill sauce.

**Cyprus Meatballs (Keoftedes)** Blend of ground beef chuck and beef tenderloin, Cyprus mint.

**Moussaka of Cyprus** Layers of grilled eggplants, zucchini, grilled potatoes, ground beef, lamb, bechemel sauce.

**Macaronia Tou Fournou** The perfect portion of oven baked imported Ziti Greek pasta with beef, tomatoes, halloumi cheese topped with bechemel cream sauce.

**Spicy Lamb & Beef Dip** Ground lamb and beef, tomatoes, herbs, spices, with warm hand-crafted pita.

### VEGAN MEZZEDES

**Classic Hummus & Hand-crafted Wood-Baked Pita** Smoked paprika, Greek olive oil, fresh parsley, Nigella seeds, with warm hand-crafted pita.

**Falafels** Blend of chick peas, veggies, herbs, fried, with tahini dressing.

**Grilled Eggplant** Marinated with sea salt and olive oil, garnished with balsamic fig reduction.

**Mougendra** Lentil, rice pilaf, grilled onions, served with warm pita.

**Grilled Portobello Mushrooms** Marinated, garnished with balsamic reduction.

**Wood Roasted Olives** Fresh-squeezed lemon juice, Greek extra virgin olive oil, served with warm hand-crafted pita.

**Wild Mushroom Stuffed Grape Leaves** Grape leaves, hand-rolled, stuffed with a blend of wild mushrooms, herbs, jasmine rice.

**Grilled Eggplant Iman** Twice cooked eggplant in a tomato ragu garnished with hand-crafted wood-baked pita bread.

**Grilled Zucchini Salad** Marinated grilled zucchini, roasted red peppers, blackened onions, balsamic reduction.

**Spicy carrot Salad with Pine Nuts** Roasted carrots, blackened onions spiced and tossed with sautéed pine nuts.

**Santorini Tomato fritters** Fresh tomatoes, basil, onions tapioca flour extra virgin olive oil, cilantro tahini sauce.

### DESSERT

**Pistachio Baklava Loukoumades** **Chocolate Rum & Roses Cake**

**Yiayia Maria's Rice Pudding** **Chocolate Mousse**

**\*No Left-over Bags**

*NOTE: A 3% Credit Card Processing Fee Is Added when paying with Credit Card.*

*Entire party must participate.*

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