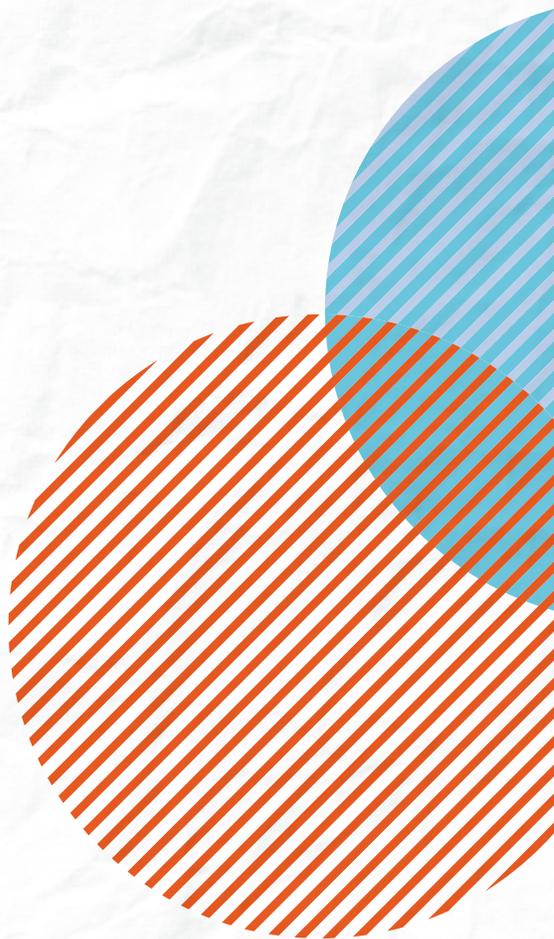




THE *Greats*





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THE *Greats*

MUCH MORE THAN JUST A PLACE TO EAT

While our governments

are spending trillions on military weapons;

While populist and autocratic leaders

are a threat to basic human rights;

While 1.3 billion people suffer from extreme poverty

and half of the world's wealth belongs to the top 1%;

While we consume 50% more natural resources

than the Earth can provide;

While the abuse of technology and internet

is impacting on our children;

While our thoughts and beliefs

are influenced by our society,

**The Greats Restaurant shifts the focus
and celebrates extraordinary individuals,**

whose unselfish lives and exceptional achievements
against all odds are examples of human greatness.

They are the kind of people our planet needs, now more than
ever; Individuals whose kindness inspires us to do better,
and whose courage reminds us that everything is possible.

*On behalf of our people at **Kanika Hotels & Resorts***

appetizers

GREATS GARLIC BREAD

Oven-baked French bread with unsalted garlic and parsley butter, topped with melted Cheddar and Mozzarella cheese. Order to share! (1, 7, 14)

NACHO'S CHILLI TORTILLA CHIPS

Crispy tortilla chips, served with our warm, homemade Greats chilli con carne, topped with Cheddar cheese, jalapeno and bell peppers, chopped tomatoes, sour cream and homemade Greats guacamole. Order to share! (7, 14)

NACHO'S TORTILLA DIPS

Crispy tortilla chips with our own Greats sour cream, Greats homemade guacamole and tomato salsa on the side. Order to share! (7, 14)

FANNY'S CLASSIC SHRIMP COCKTAIL

Combination of cocktail prawns and tiger prawns served with Fanny's classic cocktail dressing, chopped lettuce, quail egg and extra lime on the side. (1, 3, 4, 5, 8, 9, 14)

BEER-BATTERED FRIED CALAMARI

Golden-fried beer-battered calamari served with homemade sweet chilli sauce, sprinkled with fresh parsley. Order to share! (1, 4, 7, 8, 14)

CHEESE-STUFFED MUSHROOMS

Baked mushrooms stuffed with sun-dried tomatoes and goat cheese, on a bed of basil pesto and creamy Parmesan sauce, served with pizza bread roll. Order to share! (1, 7, 14)

MILD SPICY CHICKEN WINGS

Marinated mild spicy chicken wings, glazed with smoked BBQ sauce, served with Greats sour cream. Order to share! (1, 5, 7, 9, 13, 14)

did you know?

Appetizers or hors d'oeuvres - meaning 'outside of work' - assume a wide variety of forms in dining. They represent the first course in a three-course meal, but can also refer to bite-sized finger foods served at cocktail parties and receptions.

In most cultures it is customary to indulge in small bites of food before the meal, to whet the appetite, usually with salty foods as stimulants.

Going back in history, the ancient Greeks and Romans sampled bits of fish, seasoned vegetables, cheese and olives. The Renaissance period shifted the preference to thin rolls of grilled veal to stimulate the appetite. Little plates of oysters, stuffed eggs, slices of beef tongue or braised quails were shown on table layouts illustrating lavish dinners served in late 17th century France.

salads

SERVED AS AN APPETIZER OR AS A MAIN DISH

ITALIAN CAPRESE SALAD

Cherry vine tomatoes and fresh Mozzarella cheese, dressed with fresh basil, aged balsamic vinegar, and extra virgin olive oil. Order to share! (7, 14)

GRANDMA'S GREEK VILLAGE SALAD

Vine tomatoes, cucumbers, red and green peppers, Kalamata olives, Feta cheese, red onions, with extra virgin olive oil dressing and dried oregano. Served with Greek pita bread. Order to share! (1, 7, 14)

CRISPY ROCKET SALAD

Crispy rocket leaves with roasted almond flakes, dried cranberries, toasted sesame seeds, poppy seeds and avocado chunks, drizzled with honey mustard dressing. Order to share! (9, 10, 12, 14)

CARDINI'S CLASSIC CAESAR SALAD

Romaine lettuce with Parmesan cheese flakes and garlic croutons, served with Greats homemade classic Caesar salad dressing. Add grilled chicken fillet bites when ordering as a main course or to share! (1, 4, 5, 7, 9, 13, 14)

soups

MARIA & JOSEPH'S CLASSIC TOMATO SOUP

The classic full-flavoured tomato soup prepared with vine-ripened tomatoes and fresh basil, served with cheese and garlic bread on the side. (1, 2, 7, 14)

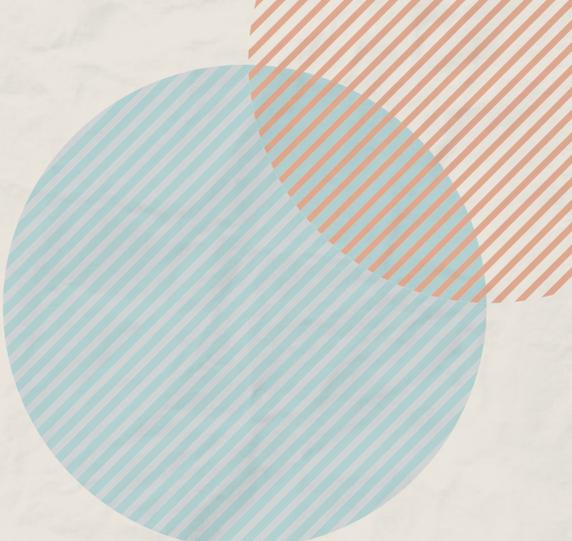
APPERT'S CLASSIC FRENCH SOUP

The classic French favourite with the subtle sweetness of caramelized onions in homemade beef stock and sweet red wine. Served with cheese and garlic bread on the side. (1, 2, 7, 14)

did you know?

The first soups can be traced as far back as about 20,000 BC. Boiling as a cooking technique came after the invention of waterproof containers.

In 16th century France, a highly concentrated, inexpensive soup sold by street vendors was advertised as an antidote to physical exhaustion and named restaurant (meaning "[something] restoring"). In 1765, a Parisian entrepreneur opened a shop specializing in such soups (bouillons). This is the origin of the word 'restaurant', used today for any eating establishment.



did you know?



CURRY

The word 'curry' comes from the Tamil word 'kari', or spiced sauce, which was originally a thin, soup-like, spiced dressing served in southern India, amongst many other stew-like dressings for meat and vegetables.

Europeans took it to mean any one of their thin dressings. The Portuguese and the British are credited with popularising it - a 17th century Portuguese cookery book features a recipe for kari and describes it as "spice blend used for making kari dishes ... called kari podi or curry powder". An English cookbook, *The Forme of cury*, was published in the 1390s, and all hot food was called 'cury' from the French word cuire, meaning to cook. **The first curry recipe in English was published in 1747 by Hannah Glasse.**



SOUTHERN FRIED CHICKEN

The tradition of deep-frying chicken in fat was introduced to the United States by the Scots, and later Scottish immigrants, who had a tradition of deep-frying chicken as far back as the Middle Ages. When it reached the American South, fried chicken became a common staple. As the flavour was further enriched with seasonings and spices and herbs by the African slave cooks, it gradually became the region's top choice for **'Sunday dinners'**.



HAMBURGER

Comprising a 'Hamburg steak' in a bread bun, the hamburger is an American invention with roots in Germany! European emigrants arriving in New York from Hamburg are said to have brought the "Hamburg steak" (minced beef) idea with them as the New York city restaurants started serving this dish in order to attract German sailors.

Historians believe that the hamburger was invented by a cook in a small town in Texas, who placed a Hamburg steak between two slices of bread.

Numbers represent allergen information.
For explanation please refer to the last page.



main dishes

LEMON CHICKEN KEBABS

Tender fire-grilled chicken thighs served on skewers with yellow and red peppers, crispy seasoned fresh steak potatoes, lemon wedges and our homemade Greats sour cream dipping sauce. Served with Greek pita bread on the side. (1, 7, 9)

INDIAN SPICY CHICKEN CURRY

Tasty, tender chunks of marinated chicken breast cooked in mild chillies, yoghurt and coconut milk, served with Indian rice pilaf, homemade Greats yoghurt and coconut sauce, and Malabar Indian bread on the side. (1, 5, 7, 13)

SOUTHERN CLASSIC FRIED CHICKEN

Tender fried chicken (1 thigh, 1 drumstick, 1 breast), served with devilled mashedes, southern corn, classic coleslaw and our own homemade Greats ranch dipping and honey mustard sauce. Served with Greats buttermilk biscuit on the side. (1, 4, 5, 7, 9, 13, 14)

GREATS ULTIMATE STACK BURGER

Fire-grilled 100% premium ground beef burger cooked medium-well and tucked in a toasted burger bun with fine fried onion rings and double Cheddar cheese, served with our homemade Greats cheeky-chilli-pepper chutney sauce. Accompanied with lettuce, tomatoes, pickle slices and crispy seasoned fresh french fries. (1, 7, 12, 14)

CLASSIC CHEESEBURGER

Fire-grilled 100% premium ground beef burger cooked medium-well and tucked in a toasted buttered burger bun with double Cheddar cheese. Accompanied with lettuce, tomatoes, pickle slices, onions and crispy seasoned fresh french fries. (1, 7, 12, 14)

did you know?

As the primary dish in a meal of several courses, the main dish is usually the heaviest, most complex and filling one on the menu, with meat, fish or other source of protein as the main ingredient in most cases.

In formal dining, it is regarded as the climax or the full course, whereas the preceding courses (appetizer, salad and soup) are designed to prepare for and lead up to the main course. In a successful meal, the main dish will satisfy and delight the diner.

main dishes

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TOMATO & MOZZARELLA SPAGHETTI

Fresh Italian spaghetti tossed with extra virgin olive oil, onions, , fresh cherry tomatoes, basil and baby Mozzarella cheese. Topped with Parmesan flakes. (1, 7, 14)

FRESH TAGLIATELLE BOLOGNAISE

Fresh tagliatelle tossed with traditional bolognese sauce, sprinkled with grated Parmesan cheese. (1, 4, 7, 14)

FIRE-GRILLED BEEF TENDERLOIN

Fire-grilled 100% premium fresh beef tenderloin (approx. 200gr) cooked medium-well, served with crispy seasoned steak potatoes, grilled vegetables, Dijon whole grain mustard, and our homemade Greats caramelized onions and mushrooms. (7, 9, 14)

BRAISED LAMB SHANK

Braised lamb shank resting on a bed of Parmesan risotto, served with lamb jus. (2, 7, 14)

GREATS FISH & CHIPS

Light and crispy beer-battered cod fillet served with crispy seasoned fresh french fries, extra lemon on the side and our homemade Greats tartar sauce. (1, 4, 5, 7, 9, 13, 14)

LEMON BUTTER SALMON

Pan-seared Norwegian salmon fillet served with roasted potatoes, grilled asparagus and our homemade Greats lemon butter sauce. (5, 7, 14)

STEAMED MUSSELS

Mussels cooked in white wine and vegetable broth, sprinkled with fresh parsley, served with aioli mayonnaise, crispy seasoned fresh french fries and oven-baked French bread. (1, 4, 7, 8, 9, 14)



*homemade meals to share
with your loved ones*

(FOR MIN 4 PERSONS)

GRANDMA'S CLASSIC SOUTHERN MENU

(1, 4, 5, 7, 9, 13, 14)

appetizers

Our homemade Greats buttermilk biscuits, Mozzarella sticks and onion rings, served with homemade sweet chilli sauce and Kansas style cherry sauce on the side. (1, 7, 14)

main dishes

Southern classic fried chicken (thighs and drumsticks) and crispy baked chicken strips, served with devilled mashed potatoes, mac 'n' cheese, southern corn and coleslaw. Served with two homemade sauces, Greats honey mustard sauce and Greats homemade buttermilk ranch dipping sauce. (1, 4, 5, 7, 9, 13, 14)

desserts

Individual portions of apple pie with vanilla ice cream, classic cr me au caramel and chocolate fudge cake. (1, 4, 7, 13, 14)

GRANDMA'S FLAMING GRILLED MENU

(1, 2, 4, 7, 9, 10, 13, 14)

appetizers

Greats garlic bread served with tomato, garlic and basil salsa on the side, cheese-stuffed mushrooms on basil pesto and creamy Parmesan sauce, and mild spicy chicken wings. (1, 5, 7, 9, 13, 14)

main dishes

Flame-grilled 100% premium fresh beef tenderloin cooked medium-well, fire-grilled tender lemon chicken kebabs and fire-grilled leek sausages, served with crispy seasoned fresh steak potatoes, rice pilaf, smoked BBQ beans, corn on the cob, hot Dijon mustard, and grilled vegetables. Served with two homemade sauces, Greats caramelized onions and mushrooms, and Greats sour cream dipping sauce. (1, 5, 7, 9, 13, 14)

desserts

Individual portions of apple pie with vanilla ice cream, lemon tart and luscious opera cake. (1, 4, 7, 10, 11, 13)

did you know? ▷:▷

APPLE PIE

The first apple pie recipe was published in 1381 in England by Geoffrey Chaucer and called for apples to be combined with other fruits such as raisins, figs and pears.

The phrase “as American as apple pie”, even though famous, is really not true.



CHOCOLATE FUDGE CAKE

Chocolate fudge cake, also known as “death by chocolate”, is adored by chocolate lovers around the world!

our homemade desserts

APPLE PIE WITH VANILLA ICE CREAM

(1, 4, 7, 14)

CLASSIC CRÈME AU CARAMEL

(4, 7)

CHOCOLATE FUDGE CAKE

(1, 4, 7, 13)

LEMON TART

(1, 4, 7, 14)

LUSCIOUS OPERA CAKE

(1, 4, 7, 10, 11, 13)

CHOICE OF ICE CREAM

(7)

did you know?

The word 'dessert' comes from the French word 'desservir', meaning 'to clear the table'.

Desserts are the great ending to a multi-course meal and are usually sweet. The courses following the main course calm the palate and the stomach, acting as a sort of dénouement or anticlimax.

References to sweets date back to ancient Mesopotamia and India where sweets were said to be fed to the gods. The first sweeteners were dried fruit and honey, while the spread of sugar cane around the world boosted the popularity of desserts.

Allergen information list

- | | | |
|----------------|-------------|---------------------|
| 1. WHEAT | 6. LUPIN | 11. PEANUTS |
| 2. CELERY | 7. MILK | 12. SESAME SEED |
| 3. CRUSTACEANS | 8. MOLLUSCS | 13. SOYA |
| 4. EGGS | 9. MUSTARD | 14. SULPHUR DIOXIDE |
| 5. FISH | 10. NUTS | |

Numbers represent allergen information.



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