

# CYPRIANA OF ROLAND PARK

## RESTAURANT WEEK

UNLIMITED MEZZEDES\* 45

### VEGETARIAN MEZZEDES

**Greek Village Salad**

**Cucumber Yogurt Salad**

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

**Spinach and Cheese Pies** Traditional spanakopita and tryopita.

**Halloumi Saganaki** This is traditional cheese of Cyprus, made with sheep and goat milk. It is unique in that it does not melt when grilled. It is grilled crispy on the outside and soft on the inside.

**Marconia Tou Fournou** The perfect portion of oven baked imported Greek pasta with tomato wine ragu, halloumi cheese topped with cream sauce.

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

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

**Spicy Lamb & Beef Dip** Blend ground lamb and beef, tomatoes, herbs, spices, with warm hand-crafted

### 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.

**Vegan Moussaka of Cyprus** Layers of grilled eggplant, zucchini, potatoes topped with our creamy hummus bechamel, vegetarian bechamel sauce on the side.

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

**Spicy carrot Salad with Pine Nuts**

### DESSERT

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

**Yiayia Maria's RicePudding** **Chocolate Mousse**

\*No Left-over Bags

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