

# OUR **VEGETARIAN** CORNER



## CHESTERS - ZEN ROOM - CHI LOUNGE

### Allergy statement:

Menu items may contain or come into contact with milk(dairy), eggs, fish, crustaceans, molluscs, tree nuts, peanuts, gluten (wheat / rye / oats / barley), soy, sesame, sulphur dioxide, celery, lupin & mustard.

For more information, please speak with the restaurant manager.



# OUR VEGETARIAN CORNER

## CHESTERS - ZEN ROOM - CHI LOUNGE

### CHESTERS








#### FINGER FOOD

FRENCH ONIONS	€5.90
ONION RINGS	€5.90
Homemade, served with honey mustard dip	
POTATO WEDGES 	€7.40
Served with sour cream	
For vegan option order <b>WITHOUT</b> sour cream	
SPRING ROLLS (7 pieces) 	€9.50
Homemade by Chi Lounge chefs, filled with red cabbage, carrot, sweet corn, turnips, fresh coriander and sesame seeds.	
Served with sweet and sour sauce	
CHEESE PLATTER	€24.80
A selection of fine cheeses:	
Chevre, Gruyere de Comte, Parmesan, Camembert de Normandie, La Mimolette, accompanied by vegetable crudites, herbed olive oil and crispy croutons	

#### DIPS & BITES

CHILI DIP 	€6.50
Served with corn tortilla chips	
GUACAMOLE DIP	€9.80
Served with herb-infused crispy pitta	
CRISPY POTATO SKINS 	€7.80
Served with sour cream	
For vegan option order <b>WITHOUT</b> sour cream	
MIXED DIPS	€11.80
Tortilla chips and crispy pitta, served with a selection of sour cream, guacamole & chili dips	
CHEESE NACHOS	€18.50
Tortilla chips with chili sauce, topped with melted cheese. Served with sour cream, guacamole and chili dips on the side	

#### STARTERS

TZATZIKI DIP	€5.60	BURRATA CHEESE	€18.50
Cucumber garlic yoghurt dip, served with pitta bread		Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls	
GRILLED VILLAGE HALLOUMI	€11.80	MUSHROOMS  	€6.90
Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta		Grilled button and oyster mushrooms	
BEETROOT CARPACCIO 	€9.50	GRILLED FLORINA PEPPERS  	€8.50
Slices of fresh beetroot garnished with crispy fried chickpeas, chili garlic oil and homemade hummus		Served cold with olive oil, white vinegar, garlic and parsley	
GARLIC BREAD	€5.80	GRILLED VEGETABLES  	€9.80
*SUPREME-Topped with melted cheese	€7.80	Marinated grilled seasonal vegetables with herbs	
		CREAMY SPINACH	€8.50
		TRUFFLED MASHED POTATO	€6.90

#### SIDE DISHES

CORN ON THE COB 	€3.90	POTATO WEDGES 	€5.50
FRESH HAND CUT 	€6.50	DUKKAH CRUSHED POTATOES	€6.90
POTATO CHIPS		Crushed potatoes seasoned with Dukkah spices, smoked sea salt and garlic butter	
JACKET POTATO 	€3.80		

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## OUR VEGETARIAN CORNER

### SALADS

MINI SALAD 	€6.90	QUINOA SALAD WITH HALLOUMI	€16.80
Lettuce, rocket, coriander, peppers, tomato, cucumber, onions and olives. Vinaigrette dressing		Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa. Honey, lemon and mustard dressing	
GREEK SALAD	€12.80		
Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers. Oregano vinaigrette dressing			

CHESTERS SALAD	€12.80
Hearts of garden greens combined with sun-dried tomatoes, pine nuts, parmesan flakes and toasted baguette slices with melted cheese. Italian balsamic dressing.	



BEETROOT CARPACCIO



VEGETARIAN BURGER

### PIZZAS


PIZZA MARGHERITA	€12.80
With tomato sauce and mozzarella cheese	
VEGETARIAN PIZZA	€13.80
With mozzarella, mushrooms, peppers, onions, tomatoes, olives and sweet corn	

### BURGERS

VEGETARIAN BURGER	€13.80
Homemade vegetable patty, avocado, rocket with balsamic dressing, tomato confit, pepper chutney & chipotle sauce. Served with mixed potato crisps	

## HOMEMADE SOUPS

SERVED WITH HERBED CROUTONS


HOMEMADE CLEAR  VEGETABLE SOUP	€7.80
HOMEMADE CREAM OF BROCCOLI AND PEAS SOUP	€7.80


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ZEN ROOM


APPETIZERS


- EDAMAME 

€9.80
- Steamed green soya beans sprinkled with sea salt
- SPICY EDAMAME 

€9.80
- Steamed green soya beans wok fried with chili garlic sauce

SALADS

- GREEN SALAD 

€13.60
- Fresh mixed salad leaves, avocado, asparagus, peppers, zucchini, cucumber, snow peas, sesame seeds, broccoli with onion soya dressing
- SESAME SEAWEED SALAD 

€11.80
- Marinated seaweed with seasoned lemon, vinegar, chilies, black fungus, sesame seeds, topped with pickled radish

SUSHI


- AVOCADO MAKI (6 pieces) 

€6.50
- Avocado, sushi rice, nori
- CARROT KIWI MAKI (8 pieces)

€9.80
- Carrot, cucumber, avocado, sushi rice, nori topped with kiwi and homemade mayo-carrot sauce
- KAPPA MAKI (6 pieces) 

€6.50
- Cucumber and sesame seeds, sushi rice, nori
- OSHINKO MAKI (6 pieces) 

€6.80
- Pickled radish, sushi rice, nori

VEGETARIAN ROLL (8 pieces)  €11.80  
sushi rice, nori and  
\* vegetables of your choice:  
(avocado / carrot / asparagus / radish /  
cucumber / mango)



YAKI SOBA WITH VEGETABLES

NOODLES - SOBA/UDON

- YAKI WITH VEGETABLES

€14.50
- \*with an oyster based yaki sauce
- KARASHI WITH VEGETABLES


€21.50


AGEMONO


- YASAI TEMPURA


€12.50
- Mixed vegetables tempura
- For vegetarian option order
- WITHOUT** teriyaki sauce

SIDE ORDERS

- AGE DASHI TOFU 

€9.50
- Deep fried tofu with light tempura sauce, spring onions and ginger, sprinkled with togarashi
- For vegetarian/vegan option order **WITHOUT** light tempura sauce
- YASAI YAKI 

€9.80
- Mixed vegetable Teppanyaki cooked with lemon, garlic, soya sauce, sprinkled with sesame
- For vegan option order **WITHOUT** Butter
- GOHAN 

€5.20
- Steamed jasmine rice
- ORGANIC WILD RICE 

€15.60
- with baby asparagus, shimeji mushrooms soya/garlic sauce
- For vegetarian/vegan option order **WITHOUT** dashi powder

ORGANIC WILD RICE



CHI LOUNGE

- ASPARAGUS AND SHIITAKE 

€7.90
- MUSHROOMS DIM SUM (4 pieces)
- Asparagus, shiitake mushrooms, carrots, water chestnuts in flour based skin. Served with: lemongrass sauce and ginger-coriander sauce
- SPINACH DIM SUM (4 pieces) 

€7.80
- Spinach, broccoli, carrots, black fungus, sweet corn and Chinese mushrooms in spinach flavored skin
- Served with: lemongrass sauce and ginger-coriander sauce
- CHI SPECIAL 


€11.80
- SPRING ROLLS (3pieces)
- Lotus root, snow peas, black fungus mushrooms, turnip, carrot, fried onion and cabbage.
- Served with sesame, lemongrass and sweet and sour sauce


ASPARAGUS AND SHIITAKE MUSHROOMS DIM SUM



INDIAN CUISINE

INDIAN - APPETIZERS

- MASALA PAPAD 

€8.90
- Crisp, fried papads topped with a masala filling of onions, tomato, coriander and spices
- VEGETABLE PAKORA 

€8.90
- Delicately seasoned and batter-fried onions and potatoes
- For vegan option order **WITHOUT** Raita
- VEGETABLE SAMOSA (4 pieces)

€8.90
- Triangular shaped crispy patty stuffed with mashed potato and green peas flavored with aromatic Indian spices

INDIAN - SIDE DISHES

- ALOO GOBI

€9.80
- Fresh cauliflower and potatoes cooked with ginger and spices
- BAINGAN BHARTA

€9.80
- Aubergine roasted in tandoor oven, minced and cooked further with onion, tomato and spices
- KASTOORI SUBZ MILONI

€9.80
- Fresh green vegetables cooked with spinach sauce and Indian spices

INDIAN - BIRYANI

- VEGETABLE BIRYANI

€11.80
- Fresh vegetables in a lightly spiced sauce with herbs, cooked with basmati rice, garnished with fresh mint, coriander and fried onions

VEGETABLE SAMOSA (4 pieces)



VEGETABLE BIRYANI





## INDIAN CUISINE

### INDIAN - BREAD AND RICE

**BUTTER NAAN** €5.90  
Freshly baked bread with butter

**GARLIC NAAN** €5.90  
Freshly baked bread garnished with garlic & coriander

**ALOO PARATHA** €6.70  
Freshly baked bread stuffed with mashed potato, baked in clay oven

**JASMINE RICE**  €4.80  
Steamed, sprinkled with jasmine tea

**JEERA RICE** €5.80  
Aromatic Basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander

### INDIAN - CURRY

**DAL TADKA** €10.80  
Healthy yellow dal (lentil) cooked with ginger, garlic, cumin seeds with onion, tomato, coriander gravy

### INDIAN - PANEER

**KADAI PANEER** €12.80  
Homemade fresh cottage cheese cooked with yellow, green and red peppers & onion tomato masala

**PALAK PANEER** €12.80  
Homemade fresh cottage cheese cooked with onions, tomato & spinach sauce



GARLIC NAAN



DAL TADKA



### VEGAN MISO RAMEN €18.50

Ramen noodles in a miso based soup, with tofu, spring onions, asparagus, enoki and shiitake mushrooms, wakame and baby spinach

 **Vegan**