

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.

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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 WITHOUT 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 WITHOUT 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
JACKET POTATO 	€3.80	Crushed potatoes seasoned with Dukkah spices, smoked sea salt and garlic butter	

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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.	
GREEK SALAD	€12.80	Honey, lemon and mustard dressing	
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 	€7.80
VEGETABLE SOUP	
HOMEMADE CREAM	€7.80
OF BROCCOLI AND PEAS SOUP	

ZEN ROOM

APPETIZERS

- EDAMAME 


Steamed green soya beans sprinkled with sea salt

€9.80
- SPICY EDAMAME 


Steamed green soya beans wok fried with chili garlic sauce

€9.80

SALADS

- GREEN SALAD 

Fresh mixed salad leaves, avocado, asparagus, peppers, zucchini, cucumber, snow peas, sesame seeds, broccoli with onion soya dressing

€13.60
- SESAME SEAWEED SALAD 

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

€11.80

SUSHI

- AVOCADO MAKI (6 pieces) 

Avocado, sushi rice, nori

€6.50
- CARROT KIWI MAKI (8 pieces)

Carrot, cucumber, avocado, sushi rice, nori topped with kiwi and homemade mayo-carrot sauce


€9.80
- KAPPA MAKI (6 pieces) 

Cucumber and sesame seeds, sushi rice, nori

€6.50
- OSHINKO MAKI (6 pieces) 

Pickled radish, sushi rice, nori

€6.80

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

*with an oyster based yaki sauce

€14.50
- KARASHI WITH VEGETABLES

€21.50


AGEMONO

- YASAI TEMPURA


Mixed vegetables tempura
For vegetarian option order
WITHOUT teriyaki sauce

€12.50


SIDE ORDERS

- AGE DASHI TOFU 


Deep fried tofu with light tempura sauce, spring onions and ginger, sprinkled with togarashi

€9.50
- For vegetarian/vegan option order **WITHOUT** light tempura sauce
- YASAI YAKI 

Mixed vegetable teppanyaki cooked with lemon, garlic, soya sauce, sprinkled with sesame

€9.80
- For vegan option order **WITHOUT** Butter
- GOHAN 

Steamed jasmine rice

€5.20
- ORGANIC WILD RICE 


with baby asparagus, shimeji mushrooms soya/garlic sauce

€15.60
- For vegetarian/vegan option order **WITHOUT** dashi powder

ORGANIC WILD RICE



CHI LOUNGE


- CHI SPECIAL 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


€11.80

INDIAN CUISINE

APPETIZERS

- MASALA PAPAD 

Crisp, fried papads topped with a masala filling of onions, tomato, coriander and spices

€8.90
- VEGETABLE PAKORA 

Delicately seasoned and batter-fried onions and potatoes

€8.90
- For vegan option order **WITHOUT** Raita
- VEGETABLE SAMOSA (4 pieces)

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

€8.90

SIDE DISHES

- KASTOORI SUBZ MILONI

Fresh green vegetables cooked with spinach sauce and Indian spices

€9.80

BIRYANI

- VEGETABLE BIRYANI

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

€11.80

BREAD AND RICE

- JEERA RICE

Aromatic Basmati rice, steamed, cooked with cumin seeds, butter, garnished with coriander

€5.80

CURRY

- DAL TADKA

Healthy yellow dal (lentil) cooked with ginger, garlic, cumin seeds with onion, tomato, coriander gravy

€10.80

PANEER

- KADAI PANEER

Homemade fresh cottage cheese cooked with yellow, green and red peppers & onion tomato masala

€12.80

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



VEGETABLE SAMOSA (4 pieces)



VEGETABLE BIRYANI

