

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.

OURVEGETARIAN

CHESTERS - ZEN ROOM - CHI LOUNGE

CHESTERS

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FRENCH ONIONS €5.90 €5.90 **ONION RINGS**

Homemade, served with honey mustard dip

POTATO WEDGES Vegan €7.40

Served with sour cream For vegan option order WITHOUT sour cream

SPRING ROLLS (7 pieces) Vegan €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

€24.80 CHEESE PLATTER

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 Vegan €6.50 Served with corn tortilla chips

GUACAMOLE DIP €9.80 Served with herb-infused crispy pitta

CRISPY POTATO SKINS Vegan €7.80

Served with sour cream For vegan option order WITHOUT sour cream

MIXED DIPS €11.80 Tortilla chips and crispy pitta, served

€18.50

with a selection of sour cream, guacamole & chili dips

CHEESE NACHOS

Tortilla chips with chili sauce, topped with melted cheese. Served with sour cream, guacamole and chili dips on the side

STARTERS

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

SIDE DISHES -

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



SALADS

MINI SALAD Vegan

Lettuce, rocket, coriander, peppers, tomato, cucumber, onions and olives. Vinaigrette dressing

GREEK SALAD

Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers. Oregano vinaigrette dressing

CHESTERS SALAD

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



€12.80

€12.80

€6.90 **QUINOA SALAD** WITH HALLOUMI €16.80

Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa.

Honey, lemon and mustard dressing



VEGETARIAN BURGER

PIZZAS -

PIZZA MARGHERITA

With tomato sauce and mozzarella cheese

VEGETARIAN PIZZA

With mozzarella, mushrooms, peppers,

onions, tomatoes, olives and sweet corn

FRESH PASTA -

BEETROOT CARPACCIO

SPAGHETTI NAPOLITANA

Tomato and basil sauce

PENNE ARRABBIATA

Penne with sweet peppers, onions, in a spicy tomato sauce

SPINACH & RICOTTA RAVIOLI €14.80 Spinach and ricotta ravioli, served with

cherry tomatoes and basil tomato creamy sauce

€25.60 WILD MUSHROOM RISOTTO

With Brezain de Savoie and truffle pecorino cheeses

- BURGERS -

VEGETARIAN BURGER

€13.80

€12.80

€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 Vegan €7.80 **VEGETABLE SOUP**

€7.80 HOMEMADE CREAM OF BROCCOLI AND PEAS SOUP

€12.80

€13.80

ZEN ROOM **———**

€14.60

€6.80

APPETIZERS

EDAMAME Vegan €9.80
Steamed green soya beans
sprinkled with sea salt

SPICY EDAMAME Vegan €9.80

Steamed green soya beans wok fried with chili garlic sauce

SALADS

GREEN SALAD Vegan

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

SESAME SEAWEED SALAD Vegan€12.80

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

SUSHI

AVOCADO MAKI (6 pieces) Vegan Avocado, sushi rice, nori	€6.50
KAPPA MAKI (6 pieces) Vegan	€6.50
Cucumber and sesame seeds,	
sushi rice. nori	

OSHINKO MAKI (6 pieces)
Pickled radish, sushi rice, nor Vegan

NOODLES - SOBA/UDON

YAKI WITH VEGETABLES

*with an oyster based yaki sauce

€14.50

KARASHI WITH VEGETABLES €23.50

AGEMONO

YASAI TEMPURA €13.50
Mixed vegetables tempura

For vegetarian option order
WITHOUT teriyaki sauce

SIDE ORDERS

AGE DASHI TOFU Vegan €11.00

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 Vegan €10.80

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

For vegan option order **WITHOUT** Butter

GOHAN ♥Vegan €5.20 Steamed jasmine rice

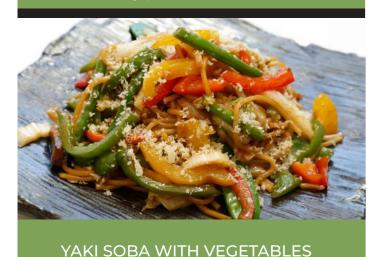
ORGANIC WILD RICE Vegan €15.60

with baby apsaragus, shimeji mushrooms soya/garlic sauce

For vegetarian/vegan option order **WITHOUT** dashi powder

VEGETARIAN ROLL (8 pieces) **Vegan €11.80**

* vegetables of your choice: (avocado / carrot / asparagus / radish / cucumber / mango)



ORGANIC WILD RICE

■ CHI LOUNGE •

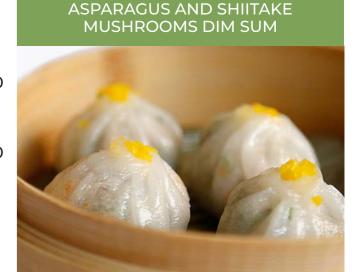
ASPARAGUS AND SHIITAKE Vegan €7.90 MUSHROOMS DIM SUM (4 pieces)

Asparagus, shiitake mushrooms, carrots, water chestnuts in flour based skin. Served with: lemongrass sauce and ginger-coriander sauce

SPINACH DIM SUM (4 pieces) Vegan €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 Vegan €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



INDIAN CUISINE

INDIAN - APPETIZERS

MASALA PAPAD Vegan €8.90

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

VEGETABLE PAKORA Wegan

Delicately seasoned and batter-fried onions

€8.90

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

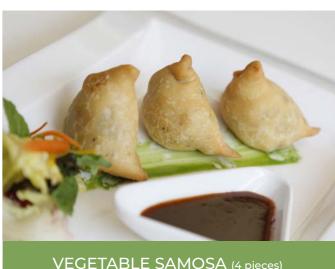
KASTOORI SUBZ MILONI €9.80

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 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 ^{Vegan} €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





