

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







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CHESTERS



FINGER FOOD

FRENCH ONIONS	€6.80
ONION RINGS	€6.80
Homemade, served with honey mustard dip	
POTATO WEDGES 	€7.80
Served with sour cream	
For vegan option order WITHOUT sour cream	
SPRING ROLLS (7 pieces) 	€9.80
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	€26.80
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	
VILLAGE HALLOUMI STICKS	€11.80
Deep fried in panko, with sesame, topped with honey-pomegranate sauce, mint-yoghurt sauce, pomegranate	

STARTERS

GRILLED VILLAGE HALLOUMI	€12.80	MUSHROOMS  	€6.90
Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta		Grilled button and oyster mushrooms	
HUMMUS WITH BEETROOT AND GREMOLADA	€8.50	GRILLED FLORINA PEPPERS  	€8.50
Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta		Served cold with olive oil, white vinegar, garlic and parsley	
GARLIC BREAD	€6.30	GRILLED VEGETABLES 	€10.80
*SUPREME-Topped with melted cheese	€8.50	Marinated grilled seasonal vegetables with herbs 	
BURRATA CHEESE	€19.50	CREAMY SPINACH	€8.50
Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls		TRUFFLED MASHED POTATO	€6.90
		TRUFFLED PECORINO FRIES	€10.80

SIDE DISHES

CORN ON THE COB 	€4.50	POTATO WEDGES 	€6.50
FRESH HAND CUT 	€6.80	DUKKAH CRUSHED POTATOES	€6.90
POTATO CHIPS		Crushed potatoes seasoned with Dukkah spices, smoked sea salt and garlic butter	
JACKET POTATO 	€4.20		

DIPS & BITES

CHILI DIP 	€6.50
Served with corn tortilla chips	
TZATZIKI DIP	€6.50
Cucumber garlic yoghurt dip, served with pitta bread	
TIROKAFTERI	€9.50
Traditional Greek spicy cheese dip with tomato confit, served with garlic parmesan pitta	
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	€12.80
Tortilla chips and crispy pitta, served with a selection of sour cream, guacamole & chili dips	
CHEESE NACHOS	€19.50
Tortilla chips with chili sauce, topped with melted cheese. Served with sour cream, guacamole and chili dips on the side	

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SALADS

MINI SALAD 	€7.80	QUINOA SALAD WITH HALLOUMI	€17.80
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	€13.80		
Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers. Oregano vinaigrette dressing			

CHESTERS SALAD	€13.80
Hearts of garden greens combined with sun-dried tomatoes, pine nuts, parmesan flakes and toasted baguette slices with melted cheese. Italian balsamic dressing.	



HUMMUS WITH BEETROOT AND GREMOLADA



VEGETARIAN BURGER


PIZZAS

PIZZA MARGHERITA	€13.80
With tomato sauce and mozzarella cheese	
VEGETARIAN PIZZA	€14.80
With mozzarella, mushrooms, peppers, onions, tomatoes, olives and sweet corn	

BURGERS

VEGETARIAN BURGER	€14.80
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  **€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  **€14.60**
Fresh mixed salad leaves, avocado, asparagus,
peppers, zucchini, cucumber, snow peas,
sesame seeds, broccoli with onion soya dressing


SESAME SEAWEED SALAD **€12.80**
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

KAPPA MAKI (6 pieces)  **€6.50**
Cucumber and sesame seeds,
sushi rice, nori

OSHINKO MAKI (6 pieces) **€6.80**
Pickled radish, sushi rice, nori 

MUSHROOMS ROLL (8 pieces) **€15.80**
Eryngii mushroom, enoki mushroom, shiitake
mushroom, pickled radish, carrot, cucumber,
avocado with 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 **€23.50**

AGEMONO

YASAI TEMPURA **€13.50**

Mixed vegetables tempura
For vegetarian option order
WITHOUT teriyaki sauce

SIDE ORDERS

AGE DASHI TOFU  **€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  **€10.80**

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

Freshly baked bread with butter

€5.90

GARLIC NAAN

Freshly baked bread garnished with garlic & coriander

€5.90

ALOO PARATHA

Freshly baked bread stuffed with mashed potato, baked in clay oven

€6.70

JASMINE RICE Vegan

Steamed, sprinkled with jasmine tea

€4.80

JEERA RICE

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

€5.80

INDIAN - CURRY

DAL TADKA

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

€10.80

INDIAN - PANEER

KADAI PANEER

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

€12.80

PALAK PANEER

Homemade fresh cottage cheese cooked with onions, tomato & spinach sauce

€12.80



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