



Pomodoro  menu





## Soups

### CLEAR VEGETABLE SOUP

Fresh vegetables with organic chicken broth, flavoured with fresh herbs

Le

49

### CREAM OF MUSHROOM SOUP

Puree of fresh mushrooms, seasoned and finished with cream

49

### TOMATO SOUP

Flavoured with onions and peppers, blended smooth and finished with a creamy sauce

49



## Starters

### GARLIC BREAD

Fresh baguette smothered with garlic butter and toasted to a golden brown

42

### BRUSCHETTA AL POMODORO

Crispy bread topped with marinated tomato, with basil and olive oil

45

### CHICKEN TENDERS

Breaded chicken strips served with hot sauce and a creamy mustard dip

79

### BEEF CARPACCIO

Thinly sliced raw filet mignon with rocket, shaved Parmesan, extra virgin olive oil and balsamic vinegar. Served with toasted brown garlic bread

139

### SMOKED SALMON

Smoked salmon served on a bed of lettuce with boiled egg, parsley, onion, capers and garlic bread

149

### FRIED CALAMARI

Calamari dipped in batter and fried, served with steakhouse fries, garlic mayonnaise and Tartare sauce

89

## Salads

### RUCOLA SALAD

Rocket leaves topped with cherry tomatoes, olive oil, lemon and Parmesan cheese

69

### HOUSE GARDEN SALAD

Fresh seasonal lettuce garnished with cheese, tomatoes, cucumbers and onion rings, served with blue cheese sauce

69

### GREEK SALAD

Tomatoes, cucumber, olives, tossed in olive oil, Italian vinaigrette, oregano and lemon juice. Topped with Feta cheese

69

### CAPRESE SALAD

Fresh Mozzarella cheese with sliced tomatoes, basil vinaigrette and balsamic sauce

69

### CHICKEN CAESAR SALAD

Crispy lettuce and grilled chicken breast, mixed with Caesar dressing and topped with Parmesan cheese

119



# Mezze

Le

A mezze is a big part of the dining experience in Eastern Mediterranean, Middle Eastern, and Arab countries. The mezze concept is very similar to the Italian aperitivo and the Spanish tapas. Mezze are the ideal choice for finger food lovers, the perfect companions for a drink and have the magic power of creating a chilled environment for inspiring conversations.

## COLD MEZZE

165

Your selection of three, served with Shami Arabic Bread

- White cheese with tomato,
- Tehina
- Baba Ghanouj
- Pickled cucumbers
- Moutabel
- Hummus

## HOT MEZZE

269

Your selection of three, served with Shami Arabic Bread

- Grilled kofta served on a sizzling platter
- Grilled chicken liver served on a sizzling platter
- Pan sauteed chilli chicken liver
- Kobeba filled with Cheese & Spinaches
- Kobeba filled with Beef & Onions



# Pasta & Risotto

## PENNE ALL'ARRABBIATA

85

Penne in a spicy tomato and basil sauce

## FUSILLI AL GORGONZOLA

85

Fusilli with blue cheese sauce

## SPAGHETTI AGLIO E OLIO

85

Spaghetti tossed with olive oil, garlic and fresh chillies, served with Parmesan cheese

## SPAGHETTI NAPOLETANA

85

Spaghetti tossed with a mild spicy tomato sauce, fresh herbs and Parmesan cheese

## SPAGHETTI ALLA BOLOGNESE

99

Spaghetti tossed with Bolognese sauce and Parmesan cheese

## CANNELLONI

85

Homemade cannelloni stuffed with spinach and Mozzarella cheese, in a light creamy tomato sauce

## LASAGNA ALLA BOLOGNESE

99

Homemade lasagna sheets layered with meat sauce, béchamel and Parmesan cheese

### FARFALLE AL SALMONE

Smoked salmon tossed with farfalle in a light creamy tomato sauce, garnished with julienne of smoked salmon

139

### FETTUCCINE CON POLLO

Fettuccine with chicken and mushrooms, in a white cream sauce

139

### LINGUINE AI FRUTTI DI MARE

Mussels, calamari, shrimps and fish sautéed in olive oil, tomatoes, garlic and fresh herbs tossed, with linguine pasta

139

### SHRIMPS & VEGETABLES FUSILLI

Fusilli with shrimps, sundried tomatoes and fresh broccoli, tossed with Parmesan cheese and herbs, finished with creamy cheddar cheese

149

### RISOTTO WITH MUSHROOMS

Arborio Italian rice with fresh mushrooms, gently flavoured with curcuma

109

### RISOTTO WITH SHRIMPS

Arborio Italian rice with shrimps and fresh mushrooms, in a creamy cheese sauce

149

## MAIN COURSES



## Meat & Chicken

Le

### KOFTA CASSEROLE

Ground beef and ground lamb mixed with spices, covered with tomato, onion and sliced potato and baked in a casserole.

Served with oriental salad, garlic tahina and Bedouin bread

109

### CHICKEN FLORENTINE

A boneless chicken breast filled with spinach and cheese, backed and served with mashed potato, seasonal vegetables with a creamy cheese sauce

139

### GRILLED ORGANIC HALF CHICKEN

Marinated organic half chicken, served with baked potatoes and seasonal vegetables

139

### CHICKEN CORDON BLEU

Chicken breast stuffed with cheese and smoked turkey, pan fried. Served with French fries and vegetables

139

### VEAL OSSOBUCO

Veal shank, braised and finished with diced vegetables in a rich veal glaze. Served with nutmeg flavoured mashed potato

299

### BRAZILIAN BEEF MEDALLIONS

Beef medallions topped with your choice of mushroom or pepper sauce, garnished with sautéed vegetables and roast potatoes

269

### VEAL ESCALOPE PANEE

Veal escalope lightly breaded and pan fried to a golden brown, served with chateau potatoes and sautéed vegetables

279

### VEAL STIR FRY ASIAN STYLE

Stir fried veal with leeks, green, yellow and red peppers, flavoured with fresh ginger and soy sauce. Served with steamed Basmati rice

279

### VEAL PICCATA

Pan seared Veal escalope finished with your choice of mushroom & gorgonzola sauce, creamy pepper sauce or butter & lemon sauce. Served with your choice of plain rice, mashed potatoes or chateau potatoes

279

### VEAL FILLET TENDERLOIN

Tenderloin veal fillet cooked to your liking, topped with an aromatic herb battered sauce. Served with sautéed vegetables and mashed potatoes

299

## MAIN COURSES



## Fish & Sea food

Le

### FISH & CHIPS

Battered fish fillet served with a portion of English-style chips and tartare sauce

149

### GRILLED SEA BASS

Sea bass fillet marinated in parsley, lemon and olive oil. Served with rice

249

### GRILLED SALMON FILLET

Marinated and grilled salmon fillet served with spinach and chateau potatoes, drizzled with balsamic sauce

249

### GRILLED LARGE SHRIMPS

Large shrimps, grilled (or fried) and topped with herbed lemon butter. Served with cracked green wheat (fereek) with peas, infused in a seafood bisque

299

### GRILLED MIXED SEAFOOD

Shrimps, Nile perch fillet and calamari grilled and finished with lemon butter sauce, accompanied by your choice of white rice or cracked green wheat (fereek) with peas infused in a seafood bisque

279



## Side dishes

White rice, Roast potatoes, Chateau potatoes, Baked potato, Mashed potatoes, Sautéed vegetables, Sautéed spinach

29

French Fries, Grilled vegetables

39



# Pizza

All our pizzas are made with the freshest local ingredients and baked in our traditional pizza oven

Choose from two types of pizza, either:

## THICK & SOFT

Authentic Neapolitan pizza, shaped by hand

Soft, with a thick crust and rustic look

or

## THIN & CRISPY

Our famous original pizza

Thin, crispy and with a cosmopolitan twist

### MARGHERITA

Tomato sauce, Mozzarella cheese, fresh basil and olive oil

### NAPOLI

Tomato sauce, Mozzarella cheese, capers, anchovies and olive oil

### VEGETARIANA

Tomato sauce, Mozzarella cheese, mushrooms, green peppers, black olives, onions and olive oil

### HOUSE SPECIAL

Fresh tomato, basil, olives, Mozzarella cheese, fresh rocket, olive oil and Parmesan cheese shavings

### TUNARELLA

Tuna, tomato sauce, fresh onions, oregano and Mozzarella cheese

### QUATTRO STAGIONI

Tomato sauce, Mozzarella cheese, mushrooms, smoked turkey, beef salami and olive oil

### AMERICAN HOT

Tomato sauce, fresh Mozzarella cheese, beef salami, Jalapeno peppers, olives, fresh chillies and olive oil

### QUATTRO FORMAGGI

Tomato sauce, Mozzarella cheese, Goat cheese, Parmesan cheese, Blue cheese and olive oil

### DIAVOLA

Tomato sauce, Mozzarella and Cheddar cheese, spicy organic chicken strips, Jalapeno, oregano and chili with olive oil

### PROSCIUTTO

Tomato sauce, fresh Mozzarella cheese, olives and smoked turkey

### SEAFOOD

Shrimps, fresh salmon, calamari, capers, tomato sauce, Mozzarella cheese and olive oil

### PIZZA EXTRAS

Jalapeno peppers, fresh chillies, olives, rocket salad, bell peppers **7 Le**

Anchovies, calamari, Mozzarella cheese, mushroom **15 Le**

Tuna, Parmesan, turkey ham, goat cheese **25 Le**

Spicy salami, Prawns, Salmon **30 Le**

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