



## Take-Away Menu

SOUP OF THE DAY	5.00
POTATO WEDGES WITH DIPPING SAUCE	5.00
CHIPS	4.00
WARM CHICKEN SALAD TOSSED WITH AVOCADO, MANGO AND TOMATO IN A CITRUS DRESSING	12.90
TRADITIONAL GREEK SALAD WITH MARINATED LAMB STRIPS	13.50
CLASSIC CAESAR SALAD; CRISP COS LEAVES, BACON, CROUTONS, SHAVED PARMESAN, ANCHOVIES & A POACHED EGG	10.50
CHICKEN EXTRA	1.50
ROASTED VEGETABLE SALAD TOSSED WITH PESTO AND THYME ON MIXED LEAVES WITH CHARGRILLED BREAD TOPPED WITH SOUR CREAM	12.50
EYE FILLET SALAD ON A BED OF SPINACH LEAVES, CHERRY TOMATOES, WALNUTS AND A CITRUS GINGER & SWEET SOY DRESSING	13.90
CHICKEN AND BACON FOCCACIA WITH CHEESE, SEEDED MAYONNAISE, PESTO AND SUN DRIED TOMATOES	9.00
VEGETARIAN FOCCACIA WITH GRILLED ZUCCHINI, EGGPLANT, ROASTED PEPPERS, PESTO, OLIVE PASTE, SPANISH ONION, GOAT'S CHEESE AND SPINACH	8.00
LINGUINE WITH PRAWNS, SMOKED SALMON, CAPERS, DILL, CHERRY TOMATOES AND ROQUETTE	14.90
PENNE WITH EYE FILLET, RED PEPPERS, OLIVES, BASIL, GARLIC, CHILLI, NAPOLI SAUCE AND PARMESAN	14.50
POTATO GNOCCHI WITH CHICKEN AND BACON IN A CREAMY PESTO SAUCE	13.50
RISOTTO WITH FRESHLY SELECTED SEAFOOD, GARLIC, CHILLI AND NAPOLI SAUCE	15.50
DUCK RISOTTO WITH FIELD MUSHROOMS, SPINACH, JUS & TOPPED WITH SHAVED PARMESAN	15.50
HOUSE MADE PUMPKIN AND FETTA AGNOLOTTI IN A CREAMY SAUCE WITH SUN DRIED TOMATOES, SPRING ONIONS AND A TOUCH OF CHILLI	14.50
MORROCAN LAMB WITH RATATOUILLE, COUS COUS & MINT YOGHURT	15.90
CAFÉ ERA BURGER, 100% HOMEMADE BEEF PATTIE WITH LETTUCE, TOMATO, CHEESE, BACON, ONION, BEETROOT, SERVED WITH THICK FRIES AND GARDEN SALAD	12.90