

SALADS & HOT STARTERS

- 2. Beef Carpaccio** €9,95
Fresh, thinly sliced prime beef fillet served with fresh rocket, our own olive oil, lemon juice, homemade Pesto and freshly shaved Kefalotiri (local hard cheese).
- 4. “Pissourkotiki” Salad** €6,95
Our Chef’s special salad with local produce served in a Pitta basket with warm Pissouri halloumi cheese on top.
- 5. Greek Salad** €6,95
Fresh mixed peppers, tomato, cucumber, onion topped with feta cheese and black olives and served with tahini, tzatziki and taramosalata dips.
- 6. Bacon & Avocado Salad** €8,50
A very popular salad of green leaves, avocado and crispy bacon with a honey and balsamic dressing.
- 7. Hill View Medley For Two** €12,95
selection of our old favourites – feta parcels, deep fried mozzarella cheese, Halloumi coated in sesame seeds and mushrooms stuffed with feta cheese, sweet red pepper, garlic and parsley.
- 8. Home Made Fresh Salmon & Prawn Ravioli** €7,95
Stuffed with Salmon and prawns served on fresh wilted spinach and a creamy bisque sauce.
- 9. Sweet & Tender Baby Calamari In Sweet Chilli Sauce** €5,95
Crispy fried tender squid served in our own home made sweet chilli sauce.
- 10. King Prawns In Chilli, Garlic & Ginger** €8,95
Succulent King Prawns sautéed in olive oil, garlic, ginger & Chilli.
- 12. George’s Home Made Soup** €4,95
Please ask the Waiter for today’s freshly made soup, served with our home made croutons.

MAINS

- 14. Crispy Roast Duck** €18,50
The Chef's signature dish of half a crispy, roasted duck served in a rich apricot and brandy sauce – a firm favourite!
- 17. Chicken Fillet With Mustard And Honey** €13,95
Chicken Fillet served with creamy Mustard & Honey sauce.
- 18. Roast Salmon With Crispy Skin** €14,50
Succulently roasted salmon with lemon zest and fennel seeds served with seasonal roasted vegetables –light and very tasty!
- 19. Crispy King Prawns In Home Made Sweet And Sour Sauce** €16,95
Freshly cooked prawns in a crispy soda batter with our very tasty sweet and sour sauce.
- 20. Fresh Seabream Fillets** €15,75
Served with extra virgin olive oil, with sweet potato, lime & fresh Coriander.
- 21. Home Made Fish Pie** €14,50
Cod, salmon and prawns in a creamy white wine sauce topped with mashed potato and mature cheddar cheese.
- 23. Lamb Shank Pie** €14,95
Slow baked lamb doused in a rich red wine sauce with shallots served with a short crust pastry topping.
- 24. Slow Roast Pork Belly With Crackling** €16,95
Succulent slow roast pork served with king prawns accompanied by a Commandaria Sauce and homemade apple sauce - sticks of crispy crackling to top it off!
- 33. Tenderloin of Pork** €14,90
Served in a Creamy Gorgonzola Sauce
- 25. Fillet Steak Diane** €27,95
Flambéed in Brandy and served in a Mushroom, Onion & Cream Sauce.
- 26. Pepper Steak** €27,95
Served in a crushed Black Peppercorn & Cream Sauce.
- 29. Pan Fried Fillet Steak** €27,95
Served with crispy Onion Rings and Mushrooms.
- 30. Home Made Vegetarian Spring Rolls** €12,95
Our own spring rolls served with our home made sweet and sour sauce.

All Taxes are included/ You are kindly requested to inform of any allergies