

# THE NOMADS JOURNEY

## Theme Nights Concept 2024







**THE NOMADS JOURNEY  
DOLCE THEME NIGHTS CONCEPT 2024**

DOLCE AMARO MONDAYS - ITALIANO VERO

VILLAGE TUESDAYS - BBQ

SALTY WEDNESDAYS - MEDITERRANEAN

LATIN THURSDAYS - MEXICO

CHIC FRIDAYS - GALA

NOMAD SATURDAYS MARRAKESH / BEIRUT

LOCAL SUNDAYS - CYPRUS & GREEK



**HOTEL | KITCHEN  
INFO**

Reservations: 0035723730500 email: [reservations@cavozoe.com](mailto:reservations@cavozoe.com)





WEDNESDAY  
UNTIL  
MONDAY

SUSHI  
SELECTION














# DOLCE - AMARO MONDAYS

## ITALIANO VERO

### SOUP:











Traditional Home Made Minestrone Soup (G,CEL)

### SALADS:

-   Spinach and Rucicola salad with orange and grapefruit segments(M)
-  Vitello Tonato salad(F,MUS)
-  Tomato, Mozzarella and pesto sauce salad (M,N)
-  Pasta salad with shrimps flamed in ouzo (G,CRU,M)
-  Village salad(M) 
-  Tzatziki Dip (M) 
-   Tomato Bruchetta (G)

### SALAD BAR & ANTIPASTI

### HOT DISHES:

- Stuffed Chicken Breast with gorgonzola Cheese and tomato sauce(M)
- Beef Osso Buco Milanese style (G,SOY,CEL)
- Roast Pork Neck Italian Style & gravy sauce with fresh sage (G,SOY,CEL)
- Turkey Fillet Scaloppini in Parmesan Cheese(G,M)
- Fish fillet in tomato Sauce & Mozzarella cheese gratine(F,M)
- Fish Nuggets(G,M,E,F) 
-  Homemade Lasagne Vegetarian (G,M)
-  Slice sauté potatoes with mozzarella cheese & basil (M)
-   French fries Potatoes
-   Rice With mushroom
-  Aubergines cook in oven with tomato sauce & cheese (M)
-  Tasty & Crispy Broccoli cooks in oven with mozzarella cheese (M)
-  Pizza Margarita (G,M)
- Pizza Romana (G,M)





### DISPLAY MIRROR:

smoked salami, Hungarian salami, ham, edam cheese, cheddar (M)

Gravy sauce (G,SOY,CEL)

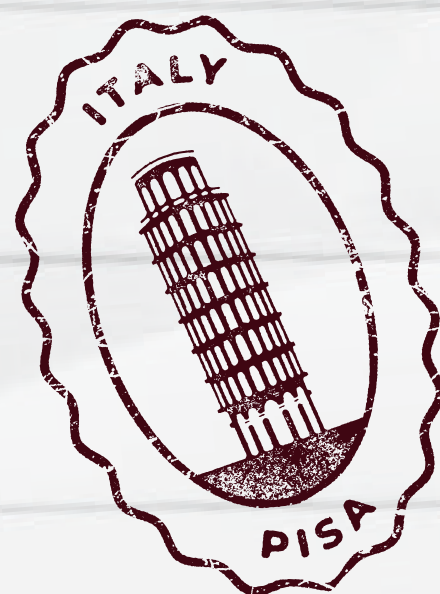
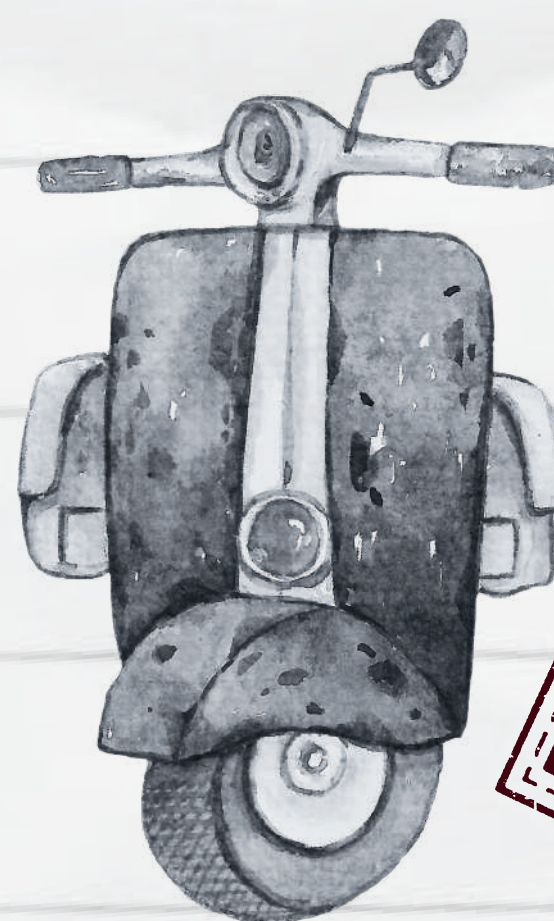
  Italian sauce (G)

### LIVE COOKING:

-   Pasta Bolognese (G)
-   Pasta Napolitaine (G)
- Pasta Carbonara (G,M)
-  Pasta Mushroom sauce (G,M)

### Fresh Fruit

Selection of Home Made fresh Desserts  
Cheese board





# VILLAGE TUESDAYS

## BBQ

### SOUP:



  Red pumpkins soup (G,M)

### SALADS:

Coleslaw salad (E,MUS)

Avocado and crab salad(F,M,E,SOY) 

  Rucola salad with raisins and walnuts(N,MUS,SO2)

  Papaya, mango and pineapple salsa

 Aubergines wedges cooked in oven served with feta cheese and balsamic vinaigrette (M)

Tzatziki dip (M) 

### SALAD BAR

#### ANTIPASTI

### HOT DISHES:

Pork Souvla 

Grilled lamb chops 

Chicken souvla 

Grilled Pork pancetta 

Grilled bratwursts sausages

Spicy B.B.Q. Bitok (G)

Grilled marinade fish with herbs and olive oil & lemon juice (F) 

  Grilled vegetables

 Tortellini a la cream cooks in oven (G,M)

  Gous Gous

  Jacket Potatoes 

  French fries potatoes

  Homemade stuffed fresh vegetables vegetarian

  Corn on the cop 

Display mirror


mini vol au vent stuffed with supreme chicken, sweet corn, belle pepper (G)

B.b.q. sauce (SOY, G)

Gravy sauce (G,SOY,CEL)

### LIVE COOKING:

Pasta bolognese (G)

Pasta seafood (G,CRU,FIS,E,M) 

Fresh Fruit

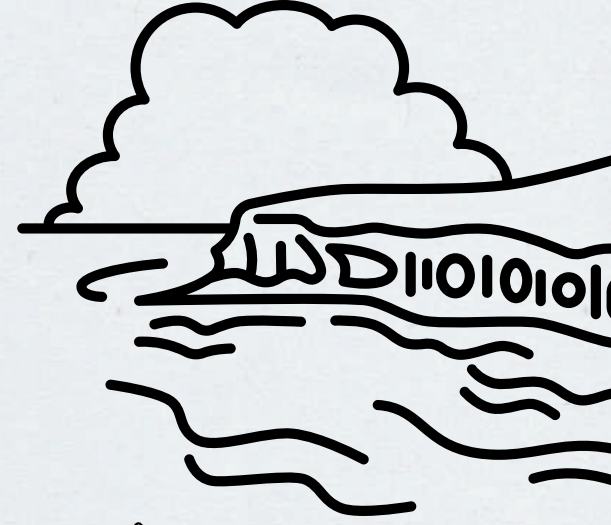
Selection of Home Made fresh Desserts

cheese board










# SALTY WEDNESDAYS MEDITERRANEAN

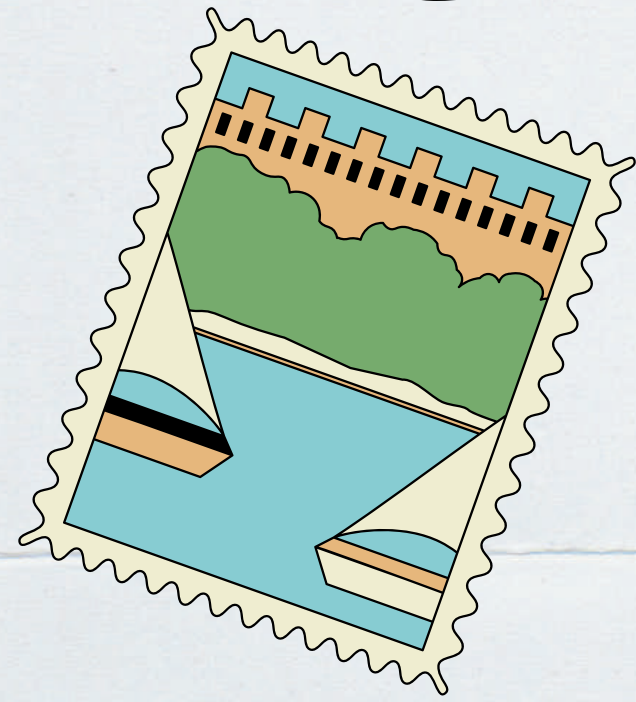


## SOUP:

Traditional Fish soup with fresh vegetables & Herbs (F) 

## SALADS:

-  Village salad with red vinaigrette dressing (M) 
- Rice with half shells mussels' salad (SHELLFISH) 
- Rainbow Coleslaw salad (E,MUS)
- The Original American Cobb Salad (M,E,MUS)
-  Ruccola with dry fruits & parmesan Cheese (M,SO2)
- Tzatziki dip (M) 



## SALAD BAR

## ANTIPASTI

## HOT DISHES:

Marinated Grilled chicken with herbs

Pork Snitzel with garlic butter (G,M)

Beef Stew "Kebab Halla"(G)

Arabian Meatballs (G)

Deep fried calamari Tartar sauce (CRU,G,E) 

Greek style saganaki Shrimps (CRU,M,G)  

 Mashed Potatoes (M) 

 French Fries Potatoes 

 Spanish Vegetarian paella 

 Broccoli Au gratin (G,M,E)

 Ravioli with tomato sauce (G,M) 

Berlin Sauerkraut (G)

Octopus cooks in red wine sauce "Cyprus style"(CRU,SO2) 

## DISPLAY MIRROR:

smoked salmon, crab sticks tarte (F,E,G,M,SOY) 

 Mushroom Sauce(M)

Old Fashion Gravy Sauce(G,SOY,CEL)

## LIVE COOKING:

Roast glaze gammon carvery (M)

Grilled Fresh Salmon with Dill Sauces (F) 

Spaghetti bolognese (G)

 Pasta a la cream (G,M)

Fresh fruits

Home made fresh Desserts

cheese board





# LATIN SPICY THURSDAYS

## MEXICO



### SOUP:

  White and black bean soup (G)

### SALADS:


  Sweet potatoes with garlic and lemon

 Quinoa with raisins, red pumpkin, anari cheese and roast tomato

Campechana Shrimps (CRU,SO2) 

Sweet corn with crab sticks (F,M,E,MUS) 

  Tacos salad (M)

Yogurt dips with fresh coriander, Tabasco and olive oil (M) 

 Village salad (M) 

### SALAD BAR

#### ANTIPASTI

### HOT DISHES:

Latino chilli con carne

Tex-mex fried chicken fajitas

Pork spare ribs marinated (SOY,G)

Beef casserole with chilli peppers and chocolate (G,M)

Mini burger on a bed of glace onion (G)

 Veggie Tostada (G,M,E)

Mini chicken burritos with cheddar cheese (G,M)

Roast fish fillet a la Vera crus (F) 

Fish fillet goujons (G,M,E,F) 

  Spicy roast sweet potatoes “arrugadas”

  French fries potatoes 

  Rice Saffron



  Fresh tasty carrots cooked in the oven with orange and chilli peppers

  Spicy chickpeas with tomato sauce

### DISPAY MIRROR:

Tortilla roll with cream cheese, lollo rosso, ham, cheese(G,M)

 Tortilla roll with cream cheese, lettuce and cheese(G,M)

  Dips: guacamole, sour cream, shredded cheese, lettuce, onion, tomato, cucumber, sweet corn, tortillas, tacos shells, homemade nachos chips, b.b.q chips, parsley, lemons, bell peppers.

### LIVE COOKING:

 Veggie Quesadillas (G,M)

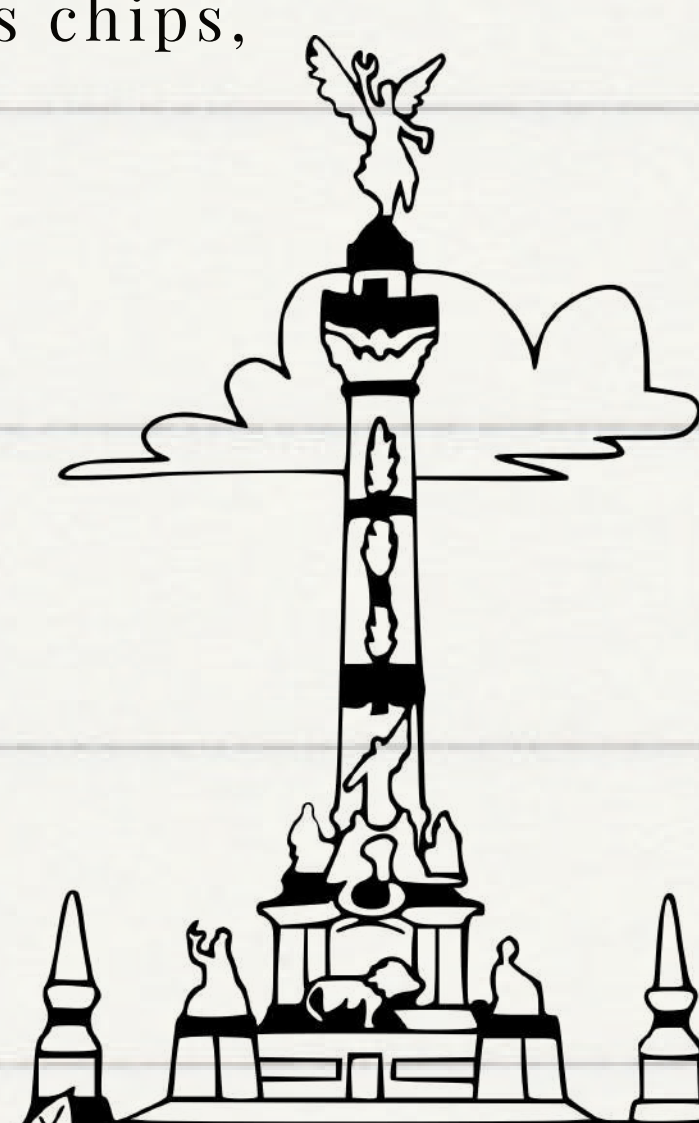
Beef mince meat & black beans Quesadillas (G,M)

Pasta bolognese (G)

  Pasta Mexican sauce(G)

### Fresh Fruit

Selection of Home Made fresh Desserts  
cheese board





# CHIC FRIDAYS

## GALA

### SOUP:

 Creamy mushroom Soup (G,M)

### SALADS:

Waldorf Salad (CEL, E,MUS,N)

Tartalette with cream cheese and smoked salmon (G,M,F) 

 Ruccola salad with dry fruits & walnuts parmesan served with forest fruit balsamic(SO2,N,M)

  Tabouleh Salad (G)

 Melon & Avocado Salad (M,MUS)

Tzatziki dip (M) 

 Village salad (M) 

### SALAD BAR & ANTIPASTI

### HOT DISHES:

Stuffed Chicken with parmesan cheese, feta Cheese and Spinach Leaves (M)

Beef striploin with Celeriac and Horseradish puree garlic and herbs(M)

Grilled Pork Fillet with light gravy sauce and mushroom (G,SOY,CEL,M)

Salmon Fillet on a bed of leek & onion Ragout (F,G) 

Fried fish sticks (F,G,M,E) 

 Spinach & mushroom Pie g,M)

  Rice With fresh vegetables

  Fried pane cheese balls(G,M)

  Roast potatoes with onion, tomato and herbs 


  French fries potatoes 

  Roast onion with smoked paprika and olive oil 

 Cauliflower Au Gratin (G,M,E)

  Fresh carrots cooked in oven with orange juice & Tarragon

### DISPLAY MIRROR:

Tart with marinated shrimps, cream cheese flavor with dill & Mbell pepper(G,M,CRU) 

Gravy Sauce (G,SOY,CEL)

Creamy Garlic & mushroom Sauce (G,M)

### LIVE COOKING:

Marinated roast turkey carvery

Grilled fish with ladolemono (F)

Pasta Gamberi with shrimps & garlic (G,CRU,M) 

  Pasta tomato sauce (G)

**Fresh Fruit**

**Selection of Home Made fresh Desserts**

**Cheese board**





# NOMAD SATURDAYS

## BEIRUT - MARRAKESH

### SOUP:

HARIRA SOUP (MOROCCO) CEL, GLOUT.

### SALADS:

CLASSIC MOROCCAN SALAD  

MOROCCAN CARROTS SALAD  

EGYPTIAN SALAD WITH CHICK PEAS (SESAME SEEDS)  

FATTOUSH SALAD (GLOUT.)  

### YOGURT DIPS

WITH FRESH CORRIANDER, FRESH MINT & VERGIN OLIVE OIL (MILK) 



### SALAD BAR & ANTIPASTI

### HOT DISHES:

MOROCCAN CHICKEN TAGINE (CEL)

MOROCCAN LAMB FATTAH (CEL, SOY, GLOUT, MILK)

BEEF KEFTA (GLOUT, MILK)

SPICY MOROCCAN FLAVORED BURGERS WITH LAMB (MILK)



FISH "SAMKE HARRA" (FISH, SESA pM) 

FISH FILLET PANE (FIS, MILK, GLOUT) 

RICE PILLAF (GLOUT, SOT, CEL)  

GOUS GOUS WITH DRY FRUITS (GLOUT, SOY, CEL)  

PASTA "LESAN EL ASFOUR" (GLOUT, MILK)

KOUSA MAHSHI (SOYA, CELER, GLOUT)  

POTATO "STACKS" (MIL) 

FRENCH FRIES POTATO   

TAKTOUKA Peppers, tomato, garlic, herbs, olive oil.  

AUBERGINE WITH TOMATO & TAHINI (SESAM)  

### SWEETS

BASBOUCHIA (GLOUT, MILK, NUTS)

BANANA-PINEAPPLE & CHILI PEPPER CRUMBEL (GLOUT, NUTS, MILK, EGG)

KIOUNEFE (GLOUT, MILK, NUTS)

LEBANESE CREAM (MILK, NUTS)

SARAGLI (GLOUT, MILK, NUTS)

VANILLA MOUSSE (MILK, NUTS, GLOUT)

CHOCOLATE PIE (MILK, EGG, NUTS, GLOUTEN)

with life

eatings!














# LOCAL SUNDAYS CYPRUS & GREEK

## SOUP:















Chicken soup with rice, egg and lemon "Augolemono"(E,G)

## SALADS:

-  Beetroot Salad with yogurt dressing(M)
-   Cyprus style potato salad
- Baby rocket with halloumi cheese and smoked pork lountza. Balsamic dressing(M)
-   Marinated Baby Artichokes salad
-   White dry beans salad with tomatoes, cucumber and spring onions
- Tzatziki dip(M)

## SALAD BAR ANTIPASTI

## HOT DISHES:

- Pork tavas
- Marinated Chicken souvlaki(G)
- Lamb kleftiko
- Soutzoukakia "smyrneika"(G)
- Traditional Mousakka(G,M,E)
- Fried fish whitebait (Marida) (F,G) 
- Grilled squid with olive oil & lemon (CRU) 
-   Pourgouri Pilaf (gous -gous) (G)
-   Cyprus style roast potatoes with tomato, onion, bay leaves, oregano and cinnamon
-   French fries potatoes
-   Stuffed marrows "papoutsaki" Vegetarian(G,M,E)
-   Green beans cooked in tomato sauce
-  Deep fried cauliflower in red wine & dry coriander
-  Pasta with tomato sauce, halloumi cheese and fresh mint(G,M)

## DISPLAY MIRROR:

 fried halloumi cheese, cucumber, cherry tomatoes(M)

Gravy sauce (G,SOY,CEL)

 Cyprus style tomato sauce

## LIVE COOKING:

- Grilled local sausages (SO2)
- Pita bread stuffed with halloumi cheese and cook on the grill(G,M)
- Toast Cyprus bread with olive oil and oregano(G)
- Lokmades with honey, nutella, white chocolate, almonds, coconut flakes(G,M,N)

**Fresh Fruit**

**Selection of Home Made fresh Desserts**

**Cheese board**





# ALLERGENS

- G (Cereals containing gluten) 
- CRU (Crustaceans) 
- E (Eggs) 
- FIS (Fish) 
- PEA (Peanuts) 
- SOY (Soja) 
- M (Milk and/or lactose) 
- N (Nuts) 
- CEL (Celery) 
- M (Mustard) 
- S (Sesame seed) 
- SO<sub>2</sub> (Sulphur dioxide and sulphites) 
- L (Lupins) 
- MUS (Molluscs) 
- VEGETARIAN 
- VEGAN 
- PESCATAREAN: 
- LOCAL: 

## TERMS & CONDITIONS

- Theme nights at CAVO ZOE
- Buffet 18h30 - 21h30
- Price Per Adult 25 euro
- Child up to 12 50% Discount
- Included Drinks
- One aperitif
- One bottle of wine for two from the local wine list, or 1 bottle / glass of local beer OR wine per person. -
- Unlimited juice, soft drinks and mineral water (sparkling or still).
- Coffee or tea.



## HOTEL | KITCHEN

In our Hotel, we are proud to collaborate with our guests to ensure the best possible buffet experience. Preparing food of the best quality and variety, in amounts that are abundant without being excessive, helps us ensure that our food is eaten and not wasted. Fresh food, carefully prepared, thoughtfully served.

## INFO

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