MINOS

at OFK

BREAD AND SNACKS

KOTOPOULO TRAGANI 4.500
Crisp flatbread with souvlaki-spiced chicken, toum, aged Greek cheese and Aleppo pepper.

TRUFFLE & WILD MUSHROOM FLATBREAD 5.500
Charcoal-baked with graviera, goat cheese and black truffle.

SPREADS

TRIO OF MINOS DIPS ◆ 4.250
Spicy whipped feta, smoked aubergine and garlic yoghurt, with warm pita.

FASOLIA HUMMUS 3.000
Butter bean hummus with tahini, topped with warm beans in tomato and dill, and crispy beans.

CHARCOAL-SMOKED AUBERGINE 3.000
Whipped with tahini and lemon, with thyme honey and warm pita.

RAW

TUNA CARPACCIO, BLACK TRUFFLE 7.000
Lightly smoked, with black truffle dressing.

YELLOWTAIL CRUDO 6.500
Yuzu dressing, jalapeño.

SALMON CARPACCIO 6.000
Bergamot and orange ponzu, red chilli.

SALMON TARTARE ◆ 6.000
Red and green chilli, sweet pepper, citrus dressing and lemon cream.

MADE TO SHARE

Order a few plates for the middle of the table, add one of our dishes to share, and leave room for something sweet.
We suggest three to four plates for two guests.

SALADS

GREEK SALAD 5.000
Tomatoes, barrel-aged feta, house-pickled olives and rusk.

CRETAN SALAD 4.500
Baby tomatoes, Kalamata olives, barrel-aged feta and ladenia croutons.

CAULIFLOWER SALAD 4.250
Avocado, walnuts, basil and goat cheese.

KALE FATTOUSH ◆ 4.750
Red cabbage, cherry tomato and feta, with pomegranate molasses dressing and sumac pita crisps.

BURRATINA 6.000
Small burrata with marinated roasted peppers.

HOT MEZZE

BAKED FETA ◆ 4.750
Barrel-aged feta in filo, with thyme honey and chopped nuts.

WARM SPANAKOPITA DIP 4.250
Spinach, leek, feta and dill, with filo and kefalotyri crackers.

CRISPY EGGPLANT SAGANAKI 4.750
Panko-crusted eggplant on rich tomato sauce, baked with melted mozzarella.

GRILLED SHORT RIB DOLMADES ◆ 5.500
Vine leaves filled with slow-braised beef and rice, with lemon and olive oil jus and tzatziki.

CRISPY BABY CALAMARI 5.750
Fried calamari with courgette, jalapeño and black garlic dip.

CHILLI GARLIC BUTTER PRAWNS ◆ 4 pieces 5.000
Local prawns poached in garlic butter, with Florina chilli and lemon.

KEFTEDES ON MINI PITA ◆ 2 pieces 4.750
Charcoal-grilled, on grilled mini pita with yoghurt, tomato sauce and sumac onion.

LEMON CHICKEN SKEWERS 4.500
Charcoal-grilled skewers, lemon oil, saffron yoghurt, fresh oregano.

CHICKEN SOUVLAKI 5.000
Grilled chicken in warm pita, with green chilli sauce, jalapeño and pickled shallots.

CRISPY KATAIFI PRAWNS 4.500
Prawn cakes in kataifi pastry, with Florina pepper and thyme honey chilli jam.

◆ MINOS signature

Prices in KWD. Please tell your server about any food allergies or dietary requirements before ordering.

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PASTA, ORZO AND RICE

BLACK TRUFFLE RIGATONI 8.500
Black truffle cream sauce.

VINE LEAF GIOUVETSI 6.500
Toasted orzo cooked with vine leaves, tomato and pomegranate molasses, with currants and pine nuts.

PASTITSIO ◆ For 2 12.000
Baked pasta layered with spiced beef, and béchamel, with lemon-toasted breadcrumbs.

WILD MUSHROOM KRITHAROTO 7.500
Orzo risotto with porcini stock, roasted wild mushrooms and a graviera crisp.

LOBSTER RICE ◆ 12.000
Lobster bisque, tomato, chilli and saffron, with feta and coriander-cumin oil.

FISH AND SEAFOOD

GRILLED SEABASS FILLET ◆ 12.000
Charcoal-grilled with orange vinaigrette, tarragon and fennel.

WOOD-OVEN PRAWNS ◆ 6 pieces 10.250
Kuwaiti prawns with harissa, rosemary and lemon.

LOCAL CATCH OF THE DAY

Ask your server for today's selection.

CHAROCOAL-GRILLED LADOLEMONO 18.000
Whole, with lemon-olive oil dressing and dried oregano.

À LA SPETSIOTA ◆ 12.000
Spetses-style, wood-oven baked with tomato, potatoes, Greek oregano and Kalamata olives.

MEAT

KOTOPOULO PANÉ 7.500
Crisp-fried chicken in a lemon and oregano crumb, with avgolemono sauce.

MINOS WAGYU BURGER 180 g 6.500
Kasseri and Greek cheeses, charcoal-roasted onions and pickled green chilli in brioche, with oregano fries.

LAMB CHOPS 9.750
Charcoal-grilled with harissa glaze and smoked aubergine.

BABY LAMB SHOULDER ◆ To share 16.000
Slow-cooked in the wood oven, with pilaf rice.

WAGYU RIB EYE ◆ 350 g 22.000
Oregano crust, grilled peppers and charred tomato, with garlic yoghurt and dill-kefalotyri sauce.

FILLET ON THE FOUFOU ◆ 200 g 15.000
Charcoal-seared beef tenderloin on a clay brazier, with smoked-feta butter and grape molasses pepper jus.

SIDES

PILAF RICE 3.250
Spinach, dill, almonds and blueberries.

LEMON-OREGANO POTATOES 3.000
Oven-baked potatoes with mustard and olive oil.

BROCCOLINI 4.500
Chilli, garlic, lemon oil.

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