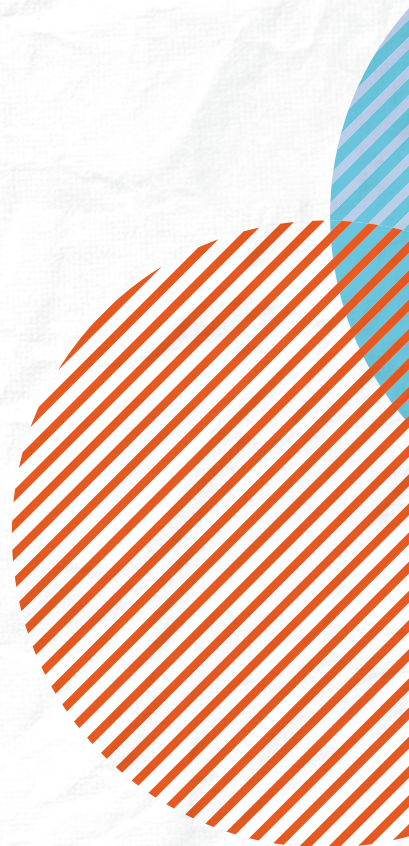


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*Greats*



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# THE Greats

## MUCH MORE THAN JUST A PLACE TO EAT

**While our governments**

are spending trillions on military weapons;

**While populist and autocratic leaders**

are a threat to basic human rights;

**While 1.3 billion people suffer from extreme poverty**

and half of the world's wealth belongs to the top 1%;

**While we consume 50% more natural resources**

than the Earth can provide;

**While the abuse of technology and internet**

is impacting on our children;

**While our thoughts and beliefs**

are influenced by our society,

**The Greats Restaurant shifts the focus  
and celebrates extraordinary individuals,**

whose unselfish lives and exceptional achievements  
against all odds are examples of human greatness.

They are the kind of people our planet needs, now more than  
ever; Individuals whose kindness inspires us to do better,  
and whose courage reminds us that everything is possible.

*On behalf of our people at **Kanika Hotels & Resorts***

## *what's in a name?*



### **NACHOS**

Enjoy in celebration of maître d'hotel Ignacio 'Nacho' Anaya who created this dish when a group of guests arrived late and requested a snack. As the chef was unavailable, the maître had to improvise with what little he could find in the kitchen: tortillas and cheese. When asked what the dish was called, he answered: "Nacho's especiales".

### **FANNY'S PRAWN COCKTAIL**

From the 1960s to the 1980s there was only one starter you could serve to get your dinner party off with a swing: the prawn cocktail. The spread of this delicious recipe in Britain is credited to television chef Fanny Cradock in the 1960s.



# appetizers

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## GREATS GARLIC BREAD

Oven-baked French bread with unsalted garlic and parsley butter, topped with melted Cheddar and Mozzarella cheese. Order to share! (1, 7, 14)

## NACHO'S CHILLI TORTILLA CHIPS

Crispy tortilla chips, served with our warm, homemade Greats chilli con carne, topped with Cheddar cheese, jalapeno and bell peppers, chopped tomatoes, sour cream and homemade Greats guacamole. Order to share! (7, 14)

## NACHO'S TORTILLA DIPS

Crispy tortilla chips with our own Greats sour cream, Greats homemade guacamole and tomato salsa on the side. Order to share! (7, 14)

## FANNY'S CLASSIC SHRIMP COCKTAIL

Combination of cocktail prawns and tiger prawns served with Fanny's classic cocktail dressing, chopped lettuce, quail egg and extra lime on the side. (1, 3, 4, 5, 8, 9, 14)

## BEER-BATTERED FRIED CALAMARI

Golden-fried beer-battered calamari served with homemade sweet chilli sauce, sprinkled with fresh parsley. Order to share! (1, 4, 7, 8, 14)

## CHEESE-STUFFED MUSHROOMS

Baked mushrooms stuffed with sun-dried tomatoes and goat cheese, on a bed of basil pesto and creamy Parmesan sauce, served with pizza bread roll. Order to share! (1, 7, 14)

## MILD SPICY CHICKEN WINGS

Marinated mild spicy chicken wings, glazed with smoked BBQ sauce, served with Greats sour cream. Order to share! (1, 5, 7, 9, 13, 14)

## CRISPY EGGPLANT MILLEFEUILLE V

Sliced crispy eggplant tower with herb vegan cheese mousse, semi-dried tomato dressing, crushed roasted pine nuts and fresh basil leaves (1, 10)

### *did you know?*

Appetizers or hors d'oeuvres - meaning 'outside of work' - assume a wide variety of forms in dining. They represent the first course in a three-course meal, but can also refer to bite-sized finger foods served at cocktail parties and receptions.

In most cultures it is customary to indulge in small bites of food before the meal, to whet the appetite, usually with salty foods as stimulants.

Going back in history, the ancient Greeks and Romans sampled bits of fish, seasoned vegetables, cheese and olives. The Renaissance period shifted the preference to thin rolls of grilled veal to stimulate the appetite. Little plates of oysters, stuffed eggs, slices of beef tongue or braised quails were shown on table layouts illustrating lavish dinners served in late 17th century France.

## *did you know?*

Dishes of raw vegetables dressed with vinegar, oil and herbs are mentioned in ancient Roman and Greek menu descriptions. Medical practitioners Hippocrates and Galen believed that the raw vegetables should be eaten first, as they slipped easily through the system and would not obstruct whatever followed. Others reported that the vinegar in the dressing destroyed the taste of the wine and should be served last. This debate is still ongoing...

The term 'salade' derives from the Vulgar Roman 'herba salata', meaning 'salted herb'.

## *what's in a name?* :▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷

### CAPRESE SALAD (INSALATA CAPRESE)

Translating to 'Salad of Capri', the dish originated on the little island of Capri off the coast of Naples in the early 20th century, with three basic ingredients: mozzarella, tomato and basil. Sources say that it was created by a patriotic mason who, after World War I, wanted to present the colours of the Italian flag.

### CARDINI'S CLASSIC CAESAR SALAD

Caesar Cardini, an Italian immigrant in San Diego, is said to have created the 'Caesar Salad' on the 4th of July 1924 when he ran out of supplies and had to make do with what was available in the kitchen, adding his name to the side dish for a dramatic flair.

## *what's in a name?* ▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷:▷

### MARIA & JOSEPH'S CLASSIC TOMATO SOUP

The first noted tomato soup 'Tomato chowder' was presented by Maria Parloa, America's first celebrity cook, in her book 'The Appledore Cook Book' in 1872. Its popularity increased when Joseph A Campbell launched the condensed tomato soup in 1897.

### APPERT'S CLASSIC FRENCH SOUP

Legend puts the origins of the onion soup in the kitchen of Nicolas Appert at La Pomme d'Or in Châlons-en-Champagne, where he is said to have cooked one night for the Duke of Lorraine, who stopped in on his way to the Palace of Versailles. The Duke loved it and asked to be taught how to cook it. To this day, it is the preferred hangover cure in many French households.

# salads

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SERVED AS AN APPETIZER OR AS A MAIN DISH

## ITALIAN CAPRESE SALAD

Cherry vine tomatoes and fresh Mozzarella cheese, dressed with fresh basil, aged balsamic vinegar, and extra virgin olive oil. Order to share! (7, 14)

## GRANDMA'S GREEK VILLAGE SALAD

Vine tomatoes, cucumbers, red and green peppers, Kalamata olives, Feta cheese, red onions, with extra virgin olive oil dressing and dried oregano. Served with Greek pita bread. Order to share! (1, 7, 14)

## CRISPY ROCKET SALAD

>:▷:▷:▷:▷: Crispy rocket leaves with roasted almond flakes, dried cranberries, toasted sesame seeds, poppy seeds and avocado chunks, drizzled with honey mustard dressing. Order to share! (9, 10, 12, 14)

## CARDINI'S CLASSIC CAESAR SALAD

Romaine lettuce with Parmesan cheese flakes and garlic croutons, served with Greats homemade classic Caesar salad dressing. Add grilled chicken fillet bites when ordering as a main course or to share! (1, 4, 5, 7, 9, 13, 14)

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# soups

## MARIA & JOSEPH'S CLASSIC TOMATO SOUP

>:▷:▷:▷:▷: The classic full-flavoured tomato soup prepared with vine-ripened tomatoes and fresh basil, served with cheese and garlic bread on the side. (1, 2, 7, 14)

## APPERT'S CLASSIC FRENCH SOUP

The classic French favourite with the subtle sweetness of caramelized onions in homemade beef stock and sweet red wine. Served with cheese and garlic bread on the side. (1, 2, 7, 14)

### *did you know?*

The first soups can be traced as far back as about 20,000 BC. Boiling as a cooking technique came after the invention of waterproof containers.

In 16th century France, a highly concentrated, inexpensive soup sold by street vendors was advertised as an antidote to physical exhaustion and named restaurant (meaning "[something] restoring"). In 1765, a Parisian entrepreneur opened a shop specializing in such soups (bouillons). This is the origin of the word 'restaurant', used today for any eating establishment.

## *did you know?*



### **CURRY**

The word **'curry'** comes from the Tamil word 'kari', or spiced sauce, which was originally a thin, soup-like, spiced dressing served in southern India, amongst many other stew-like dressings for meat and vegetables.

Europeans took it to mean any one of their thin dressings. The Portuguese and the British are credited with popularising it - a 17th century Portuguese cookery book features a recipe for kari and describes it as "spice blend used for making kari dishes ... called kari podi or curry powder". An English cookbook, *The Forme of cury*, was published in the 1390s, and all hot food was called 'cury' from the French word cuire, meaning to cook. **The first curry recipe in English was published in 1747 by Hannah Glasse.**

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### **SOUTHERN FRIED CHICKEN**

The tradition of deep-frying chicken in fat was introduced to the United States by the Scots, and later Scottish immigrants, who had a tradition of deep-frying chicken as far back as the Middle Ages. When it reached the American South, fried chicken became a common staple. As the flavour was further enriched with seasonings and spices and herbs by the African slave cooks, it gradually became the region's top choice for **'Sunday dinners'**.

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### **HAMBURGER**

Comprising a 'Hamburg steak' in a bread bun, the hamburger is an American invention with roots in Germany! European emigrants arriving in New York from Hamburg are said to have brought the "Hamburg steak" (minced beef) idea with them as the New York city restaurants started serving this dish in order to attract German sailors.

Historians believe that the hamburger was invented by a cook in a small town in Texas, who placed a Hamburg steak between two slices of bread.



# main dishes

## LEMON CHICKEN KEBABS

Tender fire-grilled chicken thighs served on skewers with yellow and red peppers, crispy seasoned fresh steak potatoes, lemon wedges and our homemade Greats sour cream dipping sauce. Served with Greek pita bread on the side. (1, 7, 9)

## INDIAN SPICY CHICKEN CURRY

Tasty, tender chunks of marinated chicken breast cooked in mild chillies, yoghurt and coconut milk, served with Indian rice pilaf, homemade Greats yoghurt and coconut sauce, and Malabar Indian bread on the side. (1, 5, 7, 13)

## SOUTHERN CLASSIC FRIED CHICKEN

Tender fried chicken (1 thigh, 1 drumstick, 1 breast), served with devilled mashedes, southern corn, classic coleslaw and our own homemade Greats ranch dipping and honey mustard sauce. Served with Greats buttermilk biscuit on the side. (1, 4, 5, 7, 9, 13, 14)

## GREATS ULTIMATE STACK BURGER

Fire-grilled 100% premium ground beef burger cooked medium-well and tucked in a toasted burger bun with fine fried onion rings and double Cheddar cheese, served with our homemade Greats cheeky-chilli-pepper chutney sauce. Accompanied with lettuce, tomatoes, pickle slices and crispy seasoned fresh french fries. (1, 7, 12, 14)

## CLASSIC CHEESEBURGER

Fire-grilled 100% premium ground beef burger cooked medium-well and tucked in a toasted buttered burger bun with double Cheddar cheese. Accompanied with lettuce, tomatoes, pickle slices, onions and crispy seasoned fresh french fries. (1, 7, 12, 14)

## MUSHROOM & QUINOA VEGAN BURGER V

Vegan patties served with toasted brioche bread topped with roasted garlic and thyme vegan cream cheese, crispy salad. (1, 9)

### *did you know?*

As the primary dish in a meal of several courses, the main dish is usually the heaviest, most complex and filling one on the menu, with meat, fish or other source of protein as the main ingredient in most cases.

In formal dining, it is regarded as the climax or the full course, whereas the preceding courses (appetizer, salad and soup) are designed to prepare for and lead up to the main course. In a successful meal, the main dish will satisfy and delight the diner.



*did you know?*



## FISH & CHIPS

Western Sephardic Jews settling in England in the 17th century prepared fried fish coated in flour. Battered fish is first coated in flour and dipped into a batter of flour mixed with liquid, usually water but sometimes beer. The first fish and chips shop opened in London to sell “fish fried in the Jewish fashion” by Joseph Malin in 1860.

In the second half of the 19th century, the rapid development of trawl fishing in England and the development of railways connecting the ports to major industrial cities made it possible to quickly transport fresh fish to the heavily populated areas. This contributed to the popularity of fish and chips among the working classes in England. The fish was usually sold by street sellers from large trays hung round their necks.

# *main dishes*

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## **TOMATO & MOZZARELLA SPAGHETTI**

Fresh Italian spaghetti tossed with extra virgin olive oil, onions, , fresh cherry tomatoes, basil and baby Mozzarella cheese. Topped with Parmesan flakes. (1, 7, 14)

## **FRESH TAGLIATELLE BOLOGNAISE**

Fresh tagliatelle tossed with traditional bolognese sauce, sprinkled with grated Parmesan cheese. (1, 4, 7, 14)

## **FIRE-GRILLED BEEF TENDERLOIN**

Fire-grilled 100% premium fresh beef tenderloin (approx. 200gr) cooked medium-well, served with crispy seasoned steak potatoes, grilled vegetables, Dijon whole grain mustard, and our homemade Greats caramelized onions and mushrooms. (7, 9, 14)

## **BRAISED LAMB SHANK**

Braised lamb shank resting on a bed of Parmesan risotto, served with lamb jus. (2, 7, 14)

## **GREATS FISH & CHIPS**

Light and crispy beer-battered cod fillet served with crispy seasoned fresh french fries, extra lemon on the side and our homemade Greats tartar sauce. (1, 4, 5, 7, 9, 13, 14)

## **LEMON BUTTER SALMON**

Pan-seared Norwegian salmon fillet served with roasted potatoes, grilled asparagus and our homemade Greats lemon butter sauce. (5, 7, 14)

## **STEAMED MUSSELS**

Mussels cooked in white wine and vegetable broth, sprinkled with fresh parsley, served with aioli mayonnaise, crispy seasoned fresh french fries and oven-baked French bread. (1, 4, 7, 8, 9, 14)





*homemade meals to share  
with your loved ones*

(FOR MIN 4 PERSONS)

**GRANDMA'S CLASSIC SOUTHERN MENU**

(1, 4, 5, 7, 9, 13, 14)

*appetizers*

Our homemade Greats buttermilk biscuits, Mozzarella sticks and onion rings, served with homemade sweet chilli sauce and Kansas style cherry sauce on the side. (1, 7, 14)

*main dishes*

Southern classic fried chicken (thighs and drumsticks) and crispy baked chicken strips, served with devilled mashed potatoes, mac 'n' cheese, southern corn and coleslaw. Served with two homemade sauces, Greats honey mustard sauce and Greats homemade buttermilk ranch dipping sauce.

(1, 4, 5, 7, 9, 13, 14)

*desserts*

Individual portions of apple pie with vanilla ice cream, classic crème au caramel and chocolate fudge cake. (1, 4, 7, 13, 14)

**GRANDMA'S FLAMING GRILLED MENU**

(1, 2, 4, 7, 9, 10, 13, 14)

*appetizers*

Greats garlic bread served with tomato, garlic and basil salsa on the side, cheese-stuffed mushrooms on basil pesto and creamy Parmesan sauce, and mild spicy chicken wings. (1, 5, 7, 9, 13, 14)

*main dishes*

Flame-grilled 100% premium fresh beef tenderloin cooked medium-well, fire-grilled tender lemon chicken kebabs and fire-grilled leek sausages, served with crispy seasoned fresh steak potatoes, rice pilaf, smoked BBQ beans, corn on the cob, hot Dijon mustard, and grilled vegetables.

Served with two homemade sauces, Greats caramelized onions and mushrooms, and Greats sour cream dipping sauce. (1, 5, 7, 9, 13, 14)

*desserts*

Individual portions of apple pie with vanilla ice cream, lemon tart and luscious opera cake. (1, 4, 7, 10, 11, 13)

Numbers represent allergen information.  
For explanation please refer to the last page.

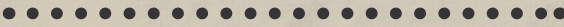
*did you know?*



**APPLE PIE**

The first apple pie recipe was published in 1381 in England by Geoffrey Chaucer and called for apples to be combined with other fruits such as raisins, figs and pears.

The phrase “as American as apple pie”, even though famous, is really not true.



**CHOCOLATE FUDGE CAKE**

Chocolate fudge cake, also known as “death by chocolate”, is adored by chocolate lovers around the world!



# our homemade desserts

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## APPLE PIE WITH VANILLA ICE CREAM

(1, 4, 7, 14)

## CLASSIC CRÈME AU CARAMEL

(4, 7)

## CHOCOLATE FUDGE CAKE

(1, 4, 7, 13)

## LEMON TART

(1, 4, 7, 14)

## LUSCIOUS OPERA CAKE

(1, 4, 7, 10, 11, 13)

## CHOICE OF ICE CREAM

(7)

### *did you know?*

The word 'dessert' comes from the French word 'desservir', meaning 'to clear the table'.

Desserts are the great ending to a multi-course meal and are usually sweet. The courses following the main course calm the palate and the stomach, acting as a sort of dénouement or anticlimax.

References to sweets date back to ancient Mesopotamia and India where sweets were said to be fed to the gods. The first sweeteners were dried fruit and honey, while the spread of sugar cane around the world boosted the popularity of desserts.

### *allergen information list*

- |  |   |   |
|--|---|---|
|  1. CEREALS*    |  6. LUPIN    |  11. PEANUTS         |
|  2. CELERY      |  7. MILK     |  12. SESAME SEED     |
|  3. CRUSTACEANS |  8. MOLLUSCS |  13. SOYA            |
|  4. EGGS        |  9. MUSTARD  |  14. SULPHUR DIOXIDE |
|  5. FISH        |  10. NUTS**  |   |

\* Wheat, Rye, Barley, Oats.

\*\* Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nut.

Numbers represent allergen information.

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