

WHITE WINES

Sierra Grande, Sauvignon Blanc. Chile	14.45
175ml	3.80
250ml	5.20
Pinot Grigio, Verterie. Italy	15.75
175ml	3.95
250ml	5.35
Marques de Caceres, White Rioja. Spain	16.95
Mad Fish, Unoaked Chardonnay. Aus.	19.95
Orca Bay, Sauvignon Blanc. N.Z.	17.50
Chardonnay, Moreau, Vin de Pays d'Oc.	16.55
Statue de Femme, Sauvignon Blanc, Franschhoek Cellar/Boschendal. S.A.	15.75
Petit Chablis, Laroche. France	21.95
Muscadet, Sur Lie, Domaine de la Chauviniere. France	16.45
La Cotte Mill, Chenin Blanc, Franschhoek Cellar/Boschendal. S.A.	15.75
175ml	3.95
250ml	5.35

RED WINES

Sierra Grande, Merlot. Chile	14.45
175ml	3.80
250ml	5.20
Concha Y Toro, Cabernet Sauvignon Sunrise.	15.75
False Bay, Pinotage. S.A.	16.85
Bakers Station, Syrah, Franschhoek Cellar/Boschendal.	15.75
Siglo Saco, Crianza Rioja.	19.25
Yellow Tail, Shiraz. Aus.	17.45
The Churchyard, Cabernet Sauvignon, Franschhoek Cellar/Boschendal. S.A.	15.75
175ml	3.95
250ml	5.35
Fleurie, Hospice de Belleville, Cellar des Samson.	21.95
Stoneleigh, Marlborough, Pinot Noir. N.Z.	19.95

ROSE WINE

Sutter Home, Blush/White Zinfandel. USA	14.45
Pinot Grigio Pink, Mero.	15.75
175ml	3.95
250ml	5.35
Orca Bay, Roze. N.Z.	19.95

CHAMPAGNE & SPARKLING WINES

Gratien & Meyer Saumur Brut	19.75
Glass Kir Royal	5.20
Glass Sour Peach Bellini	5.20
Glass of House Champagne (strawberry optional)	6.95
White D'or, House Champagne	32.50
Veuve Clicquot, Yellow Label Brut	39.75
Bollinger, Special Cuvée	48.50
Laurent Perrier, Rose	57.75

White D'or

TAPAS MEZZE GRAZING CAFÉ BAR RESTAURANT

WHITE D'OR, SOUTH ESPLANADE

ST. PETER PORT, GUERNSEY

GY1 1AH

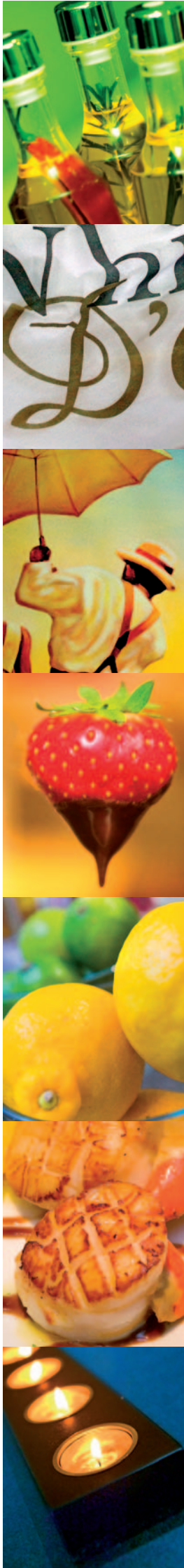
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TABLE RESERVATIONS FOR 6
OR MORE, PRIVATE PARTIES
& CORPORATE FUNCTIONS
CATERED FOR - PLEASE ASK
FOR DETAILS

White D'or

TAPAS MEZZE
GRAZING CAFÉ
BAR RESTAURANT

White D'or



NIBBLES & SNACKS

(v) A Bowl of Home Marinated Olives, Roast Garlic & Herbs	2.95
(v) Buffalo Mozzarella With Olive Oil, Torn Basil & Tomato	4.95
Sautéed Chorizo Sausage & Croutons	5.50
Breaded Chicken Wings Filled with Blue Cheese Served with Sweet Chilli Sauce	3.95
(v) Roasted Whole Garlic Bulb in Olive Oil Served with Pita Bread	3.80

BREADS, OILS & DIPS

Choose one from each	3.20
BREADS	DIPS & OILS
Rustic Walnut	Baba Ghannouj (Lebanese Style)
French Style Baguette	Olive Oil & Balsamic Syrup
Pita Bread	Garlic Mayonnaise
Ciabatta	Sweet Chilli Dip
Basket of Assorted Breads & Butter	2.50

SEAFOOD GRAZING

Sashimi Salmon Marinated in Orange, Honey & Fresh Herbs	5.95
Fresh Guernsey Crab Cakes with Coriander & Chilli Served with Garlic Mayonnaise	6.95
Sautéed Prawn Tails & Calamari In Chilli Garlic Butter	6.80
Fillets of Fish Fried in a Soft Batter With a Citrus Mayonnaise	6.50
Fried Sesame Prawns With Sweet Chilli Sauce	6.95
Flash Fried Calamari With Cajun Spices & Herbs with Citrus Mayonnaise	5.60
Seared Guernsey Scallops Finished with Lime & Parsley Butter	7.50

MEAT GRAZING

Homemade Beef Steak & Stilton Mini Burgers With Horseradish Mayonnaise	6.95
Mongolian Fire Pot Sausages & Chilli Mustard	5.15
Spanish Style Sautéed Chicken With Lots of Garlic (& then some)	5.95
Dawood Basha. Meatballs with Coriander & Chilli Braised in a Tomato & Fresh Herb Sauce	6.50
Baby Back Ribs Cooked in our Special Smokey Marinade	5.80
Sautéed Lambs Kidneys Marinated in White Wine & Roasted Garlic	5.95
Mediterranean Steak Skewers Brushed with Garlic & Basil Marinade	7.20
Tandoori Chicken With a Cucumber & Mint Yogurt Dip	5.95
Hawwshe. Spicy Meat Patties Baked inside Crisp Pita Bread with Piccalilli	5.50
Lamb Kofta Skewers with Mayonnaise (Goes Perfectly with Chefs Fresh Tabouleh)	5.80
Chinese Duck Spring Rolls with Plum Sauce	6.30
Chicken & Mushroom Mini Vol-au-Vents In a Butter Rich Guernsey Cream Sauce	5.50

VEGGIE GRAZING

(v) Crispy Breaded Zucchini With Tomato & Coriander Salsa	4.80
(v) Breaded Guernsey Button Mushrooms With Garlic Mayonnaise	4.95
(v) Buffalo Mozzarella Tomato & Basil Pesto Crostini	5.95
(v) Lebanese Style Baba Ganog & Warm Pita Bread A Unique Smoky Aubergine, Tomato & Onion Based Dish	4.95
(v) Egyptian Style Fresh Tabouleh on Baby Gem Leaves. Cracked Bulgur Wheat, Lemon Juice, Oil & Fresh Parsley	4.80
(v) Vine Leaves Filled with Herbs, Rice & Onion Cooked in Olive Oil & Lemon. Served with Yogurt	4.80
(v) Mushroom Mini Vol-au-Vents With a Butter, Saffron & Guernsey Cream Sauce	5.20
Refresh your Palette. Brochette of Fresh Fruits With a Homemade Honey & Orange Syrup	5.80

DELI - GRAZING

Charcuterie & Fromagerie Board A Selection of European Cheeses, Cured Meats & Chutney	7.80
Smoked Fish Board A Selection of Smoked Salmon, Mackerel, Halibut & Fish Rillettes. Served with Wasabi Mayonnaise & Japanese Pickled Ginger	7.95
(v) Crudités Board A Selection of Crisp Fresh Vegetables	5.95

A GRAZE ON THE SIDE

(v) Thick Cut Chips - The Classic Accompaniment	3.10
(v) Ciabatta Toasted with Garlic Butter	2.95
(v) Cheesy Garlic Toasted Ciabatta	3.50
(v) Grilled Halloumi Cheese With Olive Oil & Balsamic Syrup	4.95
(v) Honey Roasted Root Vegetables With Olive Oil & Fresh Herbs	3.20
(v) Patatas Bravas (Fiery Potatoes)	3.30
(v) Additional dips from the menu ordered separately	1.50

DESSERTS

CHOCOLATE FONDUES	7.25
Choose:- Dark, White or Milk Chocolate Choose any two:- Marshmallow, Sliced Banana, Shortbread, Strawberries, Amoretti Biscuits, Fudge Additional item	1.20
LEMON CRÈME BRÛLÉE WITH SHORTBREAD BISCUITS	5.25
REAL ICE CREAMS:- Vanilla, Strawberry & Mint & Chocolate Chip	4.40
BROCHETTE OF FRESH FRUITS Refresh your Palette. With a Homemade Honey & Orange Syrup	5.80

COFFEES

Hot Chocolate with Marshmallows	2.10
Cappuccino	1.95
Cafe Au Lait	1.70
Latte	1.95
Cafe Noir	1.50
Espresso	1.80
Fruit & Mint Tea Infusions	1.50
Liqueur Coffees	from 4.00



TAPAS MEZZE GRAZING CAFÉ BAR RESTAURANT

A CONTEMPORARY BAR RESTAURANT INSPIRED BY THE EUROPEAN CAFÉ CULTURE.

OFFERING INDIVIDUAL GRAZING TASTE BITES AND FLAVOUR RUSHES FROM AROUND THE MEDITERRANEAN AND THE FAR EAST.

INFORMAL DISHES SERVED IN INSTALLMENTS AND SHARED WITH GOOD COMPANY.