



Hello everyone and a merry merry Christmas!

This year, we continue with all 3 of our menus: our cocktail menu, highly recommended for office or home parties and corporate events, our platter menu for an easier simpler quick fix for smaller groups or when you want to keep it within budget, and last but not least our festive sit down dinner for a more intimate gathering.

For any type of event you are thinking of, we can also supply you glasses, cutlery, tables, high tables etc. We have teamed up with Party City to be able to supply you with the best service possible!

Another partnership we have for a second year now, is with Nostalgia Parties. This way we can provide a full-package food & entertainment service to help you organise your own party or themed events at your workplace, at select venues or at home!

"Nostalgia: are pop-up events, experiences & themed parties organised around Cyprus since 2014, playing favourite classics from 1950s-2000s in a fun, friendly, nostalgic setting.

So call us anytime at 77111122 or drop us an email at: yiannis@misfitunion.com for more info.

Happy Holidays!

The misfit union team

Nostalgia



☎ **77 11 11 22**

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Nicosia - Cyprus

check out
our menus ↓



CATERING MENU KITCHEN

by misfit union



77 11 11 22

SANDWICH, BURGER PLATTERS & MORE

SANDWICH PLATTERS

MU Sandwich Platter €30.00
IN WRAP:
Sweet Potato falafel wrap "Plant based" /
Chicken Raita wrap / Coronation Chicken
IN PITTA:
Tuna salad / Cream cheese & cucumber /
ALT (aubergine, tomato, lettuce, vegan mayo) "Plant based"
IN MINI BRIOCHE:
Smoked Salmon & cream cheese, tomato, mix leaf
BLT (Bacon, lettuce, tomato, mayo)

Approx: 36 pcs

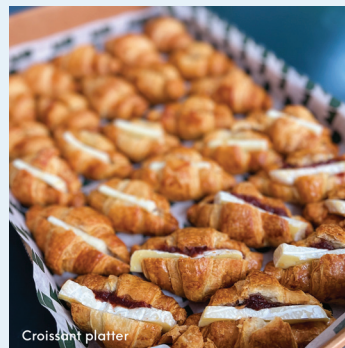
Mini Sandwich Platter €18.00
IN WRAP: Coronation Chicken
IN PITTA: Tuna salad
IN MINI BRIOCHE: / BLT (bacon, lettuce, tomato)
Approx: 18 pcs

MU Kids Sandwich Platter €25.00
All in Focaccia:
Chicken Mayo/Ham & Cheese/Tuna Salad
Coronation Chicken/Cream cheese &
cucumber/Egg Salad
Aprox.32 pieces

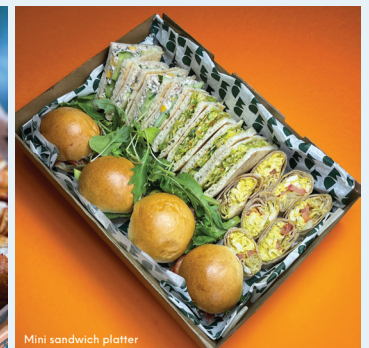
Breakfast Sandwich platter €25.00
FOCACCIA: Egg Salad X 2
IN PITTA: Cream Cheese Cucumber
Anari & jam
IN WRAP: halloumi bolls
with honey / Smoked Salmon & cream cheese
Aprox.32 pieces



Mix Slider platter



Croissant platter



Mini sandwich platter

PIZZA AL TAGLIO

Freska €20.00
Freshly baked fluffy focaccia topped with our own tomato sauce, cherry tomatoes, fresh anari & rocket and a drop of olive oil (served cold)

Artichoke €20.00
A great plant based option with pieces of artichoke heart, sundried tomato, cherry tomato, topped with rocket. (served cold)

BURGER PLATTERS

Mini Canadian Platter €33.00
12 pieces of our awesome free range, maple infused fried chicken burgers with burger sauce & iceberg lettuce

Mini Beef Burger Platter €33.00
12 pieces of our pure beef cheeseburgers with just tomato and ketchup for everyone to enjoy!

Beet and Meat Platter €33.00
3 Mini Canadians, 3 Pulled Pork Burgers, 3 Beetroot burgers and 3 Pulled Mushroom burgers.

Super Slider Combo €33.00
4 sliders of beef burgers, 4 Fried Chicken burgers, 4 pulled pork burgers

SALAD PLATTERS

Asian Pulled Salad €30.00
Red Cabbage, grated carrot, shredded zucchini, mixed leaf, sesame seeds, pulled pork with a sweet chilli sesame dressing

Cypriot Salad Platter €20.00
A classic salad with tomato, cucumber, mix leaf, grated halloumi, fresh mint, croutons with a red vinegar and olive oil dressing.

SIDES

2 Pound Chicken Wings €13.50
Free Range Chicken wings marinated and slow cooked in a bbq rub and then coated with bbq sauce

Fries Crispy freshly cooked fries with your choice of side dips	€15.00
Throw me a stick Platter Carrot, cucumber sticks, hummus, guacamole and our baked nachos	€15.00

FOR BREAKFAST

Croissant platter A croissant platter with: 7 cream cheese and smoked salmon gravlax, 7 gouda, 7 brie & jam, 7 with chocolate spread,	€20.00
Chocolate and Raisin Croissant platter A platter of mixed chocolate croissant and raisin and cinnamon twirls.	€20.00
Mini cookies 1kg of mini vanilla and chocolate cookies. Aprox 50-60 pieces	€15.00
Oat Bites (VEGAN) A mix selection of cocoa and banana oat bites. Aprox 50 pieces	€20.00

FOR BREAKFAST

Brownie Platters A platter filled with rich overindulgent brownies. Aprox 90 bite size pieces.	€30.00
Fruit Platter A mixed selection of local seasonal fruit cut in pieces with toothpicks	€20.00

THE DRINKS

COFFEE & TEA

Filter Coffee Filter coffee and hot water delivered with English and herbal teas, sugar, maple syrup using disposable cutlery	€3.50
Filter Coffee - ICED Filter coffee and hot water delivered with English and herbal teas, sugar, maple syrup using disposable cutlery	€3.75
Cold brew Our awesome slow drip cold brew served on ice	€15.00
Tea Hot water with a variety of Caffeine & Caffeine-free teas, sugar & honey	€2.00
ICE Tea Black currant and echinacea with honey and fresh mint	€8.00

OTHER

Lemonade Local Lemon Juice infused with Honey for a healthier alternative to a classic. Can combine with alcohol perfectly!	€6.00
Mandarin Combining Mandarin fresh juice and zest with local honey for a local yet exotic refreshing drink. Can combine with alcohol perfectly!	€6.00
Orange Freshly squeezed oranges infused with a ginger and turmeric tea for an interesting yet easy alternative to a classic. Can combine with alcohol perfectly!	€6.00
Soft Drinks Coke, coke zero, Sprite in 1 Liter bottles	€3.00
Water 6 pack of 1 liter bottles (For enviromental reasons, we also supply a thermos with water for free as an alternative)	€3.50

WINE & BEER

Koukouvagia Red A red wine with a bright red ruby colour, intense aromas of black and red fruits with a balanced acidity, full flavour and long finish. 60% Shiraz - 40% Mataro	€15.00
Koukouvagia White A blend of indigenous xynisteriu and the aromatic egyptian variety "Muscat of Alexandrias" This wine has aromas of citrus fruit , tropical notes and has a light body and glanced acidity. 90% Xynisteri, 10% Muscat of Alexandria	€6.00
Stella Artois A pilsner beer. 5.2%	€4.00

COCKTAILS

Pink Gin Gin and Tonic with Pink Grapefruit soda topped with an orange peel garnish	€6.00
Herbal Gin Gin and Tonic with Rosemary and a cucumber peel garnish	€6.00
Martini fiero and tonic (like spritz) The bitter sweet orange taste of martini fiero has the perfect pairing with tonic	€6.00

IMPORTANT: Other drinks & Cocktails are also available upon request



7711122



CATERING MENU

KITCHEN

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77 111 22

COCKTAIL MENU

BRUSCHETTA

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| Tomato Bruschetta (Plant based)
Chopped tomato with onion, garlic, fresh basil and balsamic on a toasted baguette slice | €0.75 |
| Humous with melitzana (Plant based)
Humous with thin crispy aubergine slices and cucumber | €0.75 |
| Hiromeri
Chiromeri thinly sliced and chopped mixed with tomato and mayo | €1.00 |

TACOS

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| Pulled Pork hard taco.
Pulled pork, red cabbage, carrot and zucchini slaw topped with molasses | €0.75 |
| Jumbo prawns and avo hard taco
Orange infused prawns, avocado mousse with red cabbage, carrot and zucchini slaw | €1.25 |
| Pulled Chicken hard taco.
Pulled chicken in a mini hard taco with red cabbage, carrot and zucchini slaw and a yoghurt raita and mint dressing | €1.00 |
| Pulled Mushrooms hard taco. (Plant based)
Pulled mushroom in a mini taco with red cabbage, carrot and zucchini slaw and a beetroot ketchup dressing | €1.25 |
| Gravlax hard Taco
Smoked Salmon Gravlax with cream cheese, zucchini shavings dill and a slither of lemon | €1.50 |

ON A STICK!

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| Tomato Caprese on a stick (Vegetarian)
Cherry tomatoes, fresh basil, with baby mozzarella balls or fresh anari on a stick | €2.25 |
| Melon and Chiromeri
Fresh chunks of melon (or seasonal fruit), thin slices of hiromeri, fresh mozzarella balls or fresh anari on a stick with fresh basil and a sweet balsamic dressing | €2.50 |



POTS & CONES

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| Vietnamese Prawn noodle with vermicelli in a pot
Jumbo Prawn salad with vermicelli noodles, shredded carrot, cucumber, coriander, crispy shallots and a Japanese style dressing | €3.00 |
| Green Pea pesto Pot (Plant based)
Rotini Pasta, Green Pea pesto with fresh mint, grated halloumi and ground pepper. | €2.50 |

WRAPS

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| Salmon and cream cheese Wraps
Smoked Salmon with cream cheese, mix leaf and cucumber | €0.95 |
| Coronation Chicken Wraps
Chicken breast with the classic curry, mango chutney dressing, tomato and mix leaf | €0.85 |
| Sweet Falafel (Plant based)
Sweet Potato falafel wraps with garlic free tahini and a red cabbage slaw | €0.75 |

IN MINI BRIOCHE

Smoked Salmon	€2.50
Smoked salmon with cream cheese with mix leaf tomato and cucumber in mini brioche	
BLT	€2.00
Bacon, lettuce, tomato, mayo in mini brioche	
ALT (Plant based)	€1.75
Crispy aubergine, lettuce, tomato, Vegan mayo	
Chicken Panko	€2.50
Crispy chicken panko with iceberg lettuce, mayo and tomato	

BOLLS & BITES

Beet (Plant based)	€0.75
Beetroot Falafel with a beetroot-tahini dressing on cucumber stick	
Keftes	€0.85
Classic Cypriot pork keftedes served with a yoghurt raita dressing	
Dates in a blanket	€1.25
Dates with almond wrapped with bacon	



pizza al taglio



HOT

SLIDERS

Mini Chicken Canadian Sliders	€2.75
Our awesome free range, maple infused fried chicken with burger sauce and iceberg lettuce	
Mini Beef Burger Sliders	€2.75
Mini beef burgers with tomato and date chutney and iceberg lettuce gurkin and sweet red pickled onions	
Mini Pulled Pork Sliders	€2.25
Pulled Pork, fresh coriander, cucumber with red cabbage, carrot and zucchini slaw	
Halloumi Sliders (Vegetarian)	€2.25
Halloumi with cucumber, mix leaf and a sweet chilli mayo dressing	

YAKITORI

Mini Chicken teriyaki skewers	€2.75
Chicken thigh marinated and charcoal grilled with spring onion, red and green pepper.	
Prawn Skewers	€3.00
Prawns in orange zest and garlic and lightly cooked on the charcoal grill	
Miso Mushroom Skewers (Plant based)	€2.50
mushrooms marinated in a butter miso sauce and charcoal grilled with spring onion	
Zesty Salmon Skewers	€3.00
Salmon marinated in orange zest and garlic and lightly cooked on the charcoal grill with spring onion	

BAO

Pork Belly	€2.75
We take the pork and slow cook it sous vide in a sweet soy marinade and then finish it off on the charcoal topped with sesame seeds, spring onion and cucumber strips	
Chicken Panko	€2.75
Chicken panko chunks with slaw and a sweet chilli mayo	
The Shroom (Plant based)	€2.75
Mushroom cooked with a sweet soy, topped with fresh parsley, coriander	



DESSERTS

Fruit Sticks	€0.75
Seasonal fruit sticks with fresh mint on a stick for easy enjoyment!	
Chocolate mousse	€1.50
Valrhona Chocolate mousse with whipped cream topping in their own little pots	
Apricot and Cream Dessert	€1.25
Sponge cake with amaretto topped with custard, seasonal jam, fresh creme topped with fresh seasonal fruits	





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SIT DOWN MENU



THE MAIN EVENT

The Ultimate Turkey

€85.00

Turkey breast slow cooked sous vide, with an orange honey and mustard glaze and the dark meat slow cooked in the oven to get the best tasting and moist turkey you can taste this Xmas 3.3-3.7kg. Serves 8-10

Picanha

€60.00

The top sirloin cap, a very tender, much like Rib eye but with less marbeling, cooked medium rare on charcoal and delivered with our own sauce bernaise and honey mustard Aprox. 1.6 kg

Honey glazed xmas Gammon

€45.00

A slow cooked gammon which we boil in apple juice to remove any salt and then baked in the oven for that extra crisp. Aprox 2.5 kg. Serves 10-12

Festive Baked Salmon

€75.00

A half side of Salmon baed in the oven with a lemony pepper dressing. Aprox 1.5kg. Feeds 4-6 people

Beetroot Wellington (Plant Based)

€35.00

Our beetroot mix with portobello mushroom and herbs packed inside a flaky crust for a meatless alternative to a very special dish . Aprox 1 kg. Feeds 4-6 people

Korma

Free range chicken, prawn or plant based option with our own made korma sauce that has a sweet, sightly spicy sauce. Accompanied with Basmati rice. Feeds 6-8 people

1) Chicken

€45.00

2) Prawn

€70.00

3) Sweet Potato and Pumpkin Chunks (Plant Based)

€35.00

Lemon and Thyme Chicken Thighs

€40.00

Chicken thighs slow cooked in the oven with Lemon zest and thyme. Aprox 2.2 kg. Feeds 10-12 people

SIDES

Gemisi

€15.00

A twist on a classic, we took the cypriot stuffing of rice with pine nuts and chestnuts and kept the meat to make it available to more people. Aprox. 800 grams. Feeds 5-7 people

Roasted Potatoes

€10.00

Boiled and then baked to maximize taste and minimize oil use, tossed with rosemary, dill and garlic, crispy on the outside, fluffly on the inside! Aprox 1kg. Feeds 5-7 people

Salmon Gravavlax

€35.00

We cure salmon with a balance of salt and sweet combined with beetroot and dill for a perfect starter to any Christmas event. Offered as one piece or thin slices

Xmas Salad

€15.00

Mix baby leaf, tomato, cucumber, fresh pomegranate with a pomegranate balsamic dressing Feeds 5-7 people

Beet and Orange Salad

€15.00

A beautiful salad with chunks of cooked and chilled beetroot, fresh cut orange wedges, fresh mint topped with fresh anari and a sweet balsamic dressing Feeds 5-7 people

OTHER

PANETTONE by Pericles Roussounides

€35.00

A must at any house this Christmas. Super tasty and moist since its made locally, with 2 options: one with orange and lemon zest and one with added chocolate clusters.



DRINKS

Mulled wine

€15.00

Red wine mixed with orange zest, cinnamon, cloves and other spices for a nice warm winter drink to smooth you out