

Wines

RED

	175ML GLASS	BOTTLE
Pasquiers Grenache Noir	5.25	18.00
<small>Country: France Region: Midi, Southern France Grapes: Grenache Noir ABV: 13.5%</small>		

Cabaletta	6.50	26.00
<small>Country: Italy Region: Veneto Grapes: 70% Corvina, 20% Rhodinnella, 10% Cabernet Sauvignon ABV: 13.5%</small>		

De Alto Rioja	6.75	28.00
<small>Country: Spain Region: Rioja Grapes: Tempranillo ABV: 13%</small>		

Felino		42.00
<small>Country: Argentina Region: Mendoza Grapes: Malbec ABV: 14%</small>		

ROSE

	175ML GLASS	BOTTLE
La Vie en Rosé	6.00	26.00
<small>Country: France Region: Languedoc Grapes: 100% Cinsault ABV: 11.5%</small>		

Whispering Angel		42.00
<small>Country: France Region: Provence Grapes: Cinsault, Grenache ABV: 13%</small>		

WHITE

	175ML GLASS	BOTTLE
Pasquiers Sauvignon	4.80	17.50
<small>Country: France Region: Pays d'Oc Grapes: Sauvignon Blanc ABV: 12%</small>		

Calusari Pinot Grigio	5.50	22.00
<small>Country: Romania Region: Recas & Minis Grapes: Pinot Grigio ABV: 12.5%</small>		

Cloud Factory Sauvignon Blanc	6.80	27.00
<small>Country: New Zealand Region: Marlborough Grapes: 100% Sauvignon Blanc ABV: 13%</small>		

Domaine Besson Petit Chablis		36.00
<small>Country: France Region: Chablis Grapes: 100% Chardonnay ABV: 12%</small>		

PROSECCO

	125ML GLASS	BOTTLE
Dolci Colline	6.50	27.00
<small>Country: Italy Region: Veneto Grapes: Glera ABV: 11.5%</small>		

All prices listed are 175ml for wine & 125ml for prosecco. 125ml glasses are also available for wine

Soft Drinks

Niasca Mandarinata 3.50

Niasca Limonata 3.50

San Benedetto Iced Tea 3.00
Peach or Lemon

San Benedetto Clementine 2.85

Diet Coke 3.20

Coke 3.30

Acqua Panna Still Water 3.00

Sparkling Water 3.00

ICED DRINKS

Crema Frappe 4.70

Freddo Espresso 4.70

Iced Latte 4.70

Iced Mocha 4.70

Fresh Juices

Apple 3.85

Fresh apple juice

Orange 3.85

Fresh orange juice

The Pick Me Up 4.80

Carrot, orange, ginger & apple

OTHER JUICES 3.00

Cranberry, Pear, Peach, Pineapple & Tropicana

ORGANIC SMOOTHIES 4.75

Green Detox

Kale, lemongrass, banana & mango

Acai Kick

Acai, strawberry, blueberry & mango

Ginger Beets

Beetroot, ginger, blueberry & pineapple

MILKSHAKES 4.75

Oreo Milkshake

VEGAN Chocolate Chip Milkshake

VEGAN Strawberry

SILVER PALATE

3 Vaughan Rd, Harpenden, AL5 4HU

01582 713722

silverpalate@hotmail.com

 @SILVERPALATEUK

Cocktails

Aperol Spritz 7.00

Gin & Tonic 7.00
Lychee & raspberry

Negroni 7.50

Beers

Keo 4.75

Peroni Classica 4.75

Estrella 4.75

Mythos 4.75

Hot Drinks

COFFEE

Espresso	2.40	
Macchiato	2.40	2.90
Long Black	2.60	3.00
Flat White	3.10	
Cortado	3.10	
Cappuccino	3.20	3.80
Latte	3.20	3.80
Mocha	3.60	3.90
Vanilla Chai	3.60	3.90
Hot Choc	3.60	3.90

EXTRAS 0.55

Caramel Syrup, Hazelnut Syrup, Vanilla Syrup, Oat Milk, Soya Milk, Almond Milk, Coconut Milk

LOOSE TEA 2.85

Proper Mint

Whole peppermint leaves

Mint Humbug

Caffeine free rooibos & mint

Earl Great

Ceylon, bergamot & orange blossom

Refresher Green

Sencha whole leaf

24 Seven

Whole leaf Indian assam

LUNCH MENU SILVER PALATE

Deli & Restaurant

EST. 1993

Sharing Plates

HOME MADE DIPS 4.75

All served with Grecian pitta bread

The Original Humus VG | GF

Chickpea dip with olive oil & pine nut garnish

The Beetroot Humus VG | GF

Chickpea dip with beetroot, olive oil & lemon

Lime and Chilli Humus VG | GF

Chickpea dip with coriander, chilli & zesty lime

OLIVES 4.25

Kalamata VG | GF

Large, dark brown olives with a smooth, meaty texture

MEZE

Mediterranean dishes designed to be shared

Feta Biberia V 6.50

Feta stuffed baby peppers

Gigantes VG | GF 6.50

Greek giant beans in a tomato & dill sauce

Tabbouleh VG 6.50

Bulgur wheat with tomatoes, cucumber, onion, parsley, lemon & olive oil

Kolokithakia V 7.50

Deep fried courgette, feta, fresh dill & chilli balls

Saganaki V 7.50

Greek cheese lightly fried in olive oil

Halloumi V | GF 7.00

Salty Cypriot cheese lightly grilled

Anguinara VG | GF 5.50

Grilled marinated artichokes

Feta Meli V 7.00

Filo parcels filled with feta, honey & sesame seeds

Padron Peppers VG | GF 7.50

Fried Spanish peppers seasoned with Maldon salt

Chorizo GF 6.50

Grilled spicy Spanish sausage

Pastourma GF 6.00

Grilled Greek beef & garlic sausage

Lounza GF 5.50

Grilled thick cut smoked pork loin

Keftedes 6.50

Greek pork meatballs with potato, cinnamon & mint

Kopanisti VG | GF

Sweet pepper & chilli dip with fresh dill

Tzatziki V | GF

Greek yoghurt, cucumber, garlic & dill

Taramasalata

Greek cured cod dip with lemon & olive oil

Mediterranean VG | GF

Pitted green and black olives dressed in oil & oregano

Arancini 7.50

Ham & cheese rice balls, coated in breadcrumbs & deep fried

Croqueta Jamon 7.50

Ham & bechamel Spanish delights

Bravas Wings 7.50

Fried, marinated chicken served with our special sauce

Seafood Antipasto GF 7.50

Mixed marinated seafood

Calamari 7.75

Deep fried squid

Filo Prawns 7.50

King prawns wrapped in crushed filo pastry

Garlic Prawns GF 8.00

King prawns in garlic, wine & red pepper

Prosciutto 7.50

From our flywheel, served with foccacia and olive oil

Sharing

Greek Dip Platter V 16.50

Humus, kopanisti, tzatziki, taramasalata & grilled halloumi, served with a Greek salad & Grecian pitta bread

The Real Greek 32.00 (2 PEOPLE) 55.00 (4 PEOPLE)

Olives, humus, tzatziki, kopanisti, gigantes, lounza, halloumi, calamari & kolokithakia, served with a Greek salad & Grecian pitta bread

Catalan Paella 26.00 (2 PEOPLE) 50.00 (4 PEOPLE)

Tiger prawns, mussels, squid, peas, chorizo & cherry tomatoes served in saffron rice

Seafood Bowl 26.00 (2 PEOPLE)

Tiger prawns, mussels, squid & octopus, mixed with garlic & white wine, served with sourdough bread

Moussaka 16.00

Layers of minced lamb, potato, courgette & aubergine topped with béchamel

Beetroot Fiorella V 15.50

Beetroot & ricotta filled ravioli in a creamy white wine & truffle sauce

Pollo Milanese 16.50

Breaded chicken escalope served with linguine in arrabiata sauce topped with rocket & parmesan

Spanakopita V 13.00

Feta & dill filled filo pie, topped with more feta

Calabrian GF 13.50

Calabrian fig, aged prosciutto, burrata, sundried tomato & rocket

Halloumi V | GF 13.00

Grilled halloumi, roasted peppers & cherry tomatoes served on a rocket base topped with a fig balsamic reduction

Insalata Pollo 13.50

Milanese chicken, sun blushed tomatoes, pine nuts, rocket served on a rocket base topped with a parmesan & pesto dressing

Mediterranean Plates

Spanish Bravas 16.50

4oz sirloin steak served with potato bravas, spicy chorizo & a fried egg

Seafood Linguine 16.00

Linguine with tiger prawns, squid, mussels & cherry tomatoes in a white wine & garlic sauce topped with fresh basil


Mediterranean Lamb 17.00

Slow cooked red wine infused lamb shoulder served on a bed of tomato infused couscous

Chicken Souvlaki GF 16.00

Grilled skewered chicken breast marinated in our secret recipe, served with the option of Cyprus chips or rice

Bruschetta Pomodoro V 11.50


Chopped cherry tomatoes, red onion & crumbled feta cheese served on toasted sourdough garnished with balsamic glaze & pesto dressing 

Catalan Paella GF 15.50


Tiger prawns, mussels, squid, peas, chorizo & cherry tomatoes served in saffron rice

Salads


Greek Salad V | GF 12.50

Cucumber, vine tomatoes, red onions, feta cheese, kalamata olives & fresh coriander topped with a lemon and olive oil dressing 

Vegetable Caprese V | GF 12.50

Beef and sundried tomatoes, roasted peppers, grilled artichokes, fontina, mozzarella, pesto & fresh basil leaves 

Mediterranean Couscous V 13.50

Couscous salad with chopped parsley, tomatoes, cucumber, red onions & grilled peppers topped grilled goats' cheese & pomegranate 

Sandwiches + Pittas

DELI SANDWICHES

All served with our house slaw and salad

NEW Veggie Burger V 11.00

Mushroom, halloumi, avocado, sweet tomato chutney, red pepper & melted cheese

Silver Palate Burger 11.00

Milanese chicken, sabrasada, tomato chutney & smashed avocado in a brioche bun

Steak Sandwich 11.00

Strips of sirloin steak, red onions & melted cheese on toasted sourdough

GREEK STREET PITTAS

All served on our Grecian pitta bread with our house slaw and salad

The Aphrodite 11.00

Pork gyro, honey mustard, chopped tomato, onion, parsley & Cyprus chips

The Athenian 11.00

Chicken, kopanisti, parsley, onion, oregano & Cyprus chips

The Cypriot 11.00

Grilled halloumi, smoked pork loin, mayonnaise & cucumber

The Med V 11.00

Grilled halloumi, roasted pepper & lime & chilli humus

NEW Middle Eastern V 11.00

Tabouleh, halloumi, falafel & humus



Sides

All sides are VG and GF other than the dirty fries

French Fries 3.50

Sweet Potato Fries 4.00

Cyprus Chips 4.50

Dirty Fries 6.00

Cheese, paprika and pancetta

Garlic Sourdough 4.00

Homemade Slaw 4.00

Gluten free bread is available on request. Our food is prepared and cooked in an area where nuts are used, so we cannot guarantee our food will be trace free of nuts. If you have any allergies, please ask our staff for allergen advice

V - Vegetarian GF - Gluten free VG - Vegan