

## $We lcome\ to\ the\ Vardar\ Restaurant\ -\ Little hampton's\ best-loved\ Me diterrane an\ restaurant$

Starters			Vardar Specialities		
Homemade Soup Freshly made served with crusty bread and butter	£4.95 G	7	Beef or Chicken Stroganoff Tender beef or chicken, cooked with onions, mushrooms, cream and wine, flambeed in brandy,	£18.95	
Bread and Olives Serverd with dipping oil and breadsticks	£5.25	7	served with rice and seasonal vegetables	012.50	
Breaded Cheese and Ham Pancakes Homemade pancakes, served with salad and homemade tartar sauce	£5.25		Pan-Fried Chicken Breast Tender free-range chicken breast, served with a creamy mushroom sauce, creamy crushed potatoes and seasonal vegetables	£13.50	
Macedonian Salad Fresh tomato, feta, cucumber and olives, drizzled with olive oil and pesto dressing	£5.95	1	Klaftiko Slow-cooked lamb shank, marinated with onion and herbs, served with creamy mashed potato and seasonal vegetables	£15.95	G
Chef's Paté Served with toasted bread and plum & apple chutney	£5.95		Roast ½ Duck Cooked in a delicious homemade orange and cranberry sauce, served with potatoes and seasonal vegetables	£18.95	
Chicken Wings Six pieces of tender chicken, served with salad and homemade sweet chilli sauce	£4.95		Vardar Macedonian Beef Slices of prime beef fillet, pan-fried in butter, onions, peppers and mushrooms, finished with a rich cream	£18.95	
Deep Fried Mushrooms  Made with homemade breadcrumbs and served with hot garlic butter and bacon on a mixed side salad	£5.95		and wine sauce, served with seasonal vegetables and potatoes  Slow-Roast Belly of Pork  Served with an apricot and herb glaze on a bed	£15.95	
Deep Fried Breaded Brie Made with homemade breadcrumbs and	£6.50 (	1	of creamy mashed potato and seasonal vegetables		
served on a bed of rocket salad with cranberry dressing			Fish		
Fish Starters Calamari	£5.95		Prawn and Seafood Tagliatelle Mixed seafood, green beans, courgettes, onion and fresh parsley, served with tagliatelle and finished	£11.25	
Tender calamari rings, fried in panko breadcrumbs, served with homemade tartar sauce			with parmesan shavings  Homemade Fish and Chips	£11.95	
Mediterranean Garlic Prawns Succulent prawns, pan-fried with homemade garlic butter, served with mixed salad leaves	£7.25	G	Tender white fish, deep-fried in homemade crispy batter, served with homemade tartar sauce, chips and peas		
Smoked Salmon and Prawn Cornet A generous portion of smoked salmon and	£7.50	G	Fillet of Plaice Served grilled or fried with homemade tartar sauce, peas and your choice of chips or new potatoes	£13.50	
juicy prawns, served on a side salad  Sharing Platter			Sea Bass Fillets Pan-fried and served on a bed of crushed potatoes with a creamy, homemade pea puree	£14.95	
Vardar Combo (for 2 people to share) Tender Calamari, filo prawns, mushrooms and brie	£11.50		Burgers		
in homemade breadcrumbs, our delicious garlic bread and homemade sweet chilli dip			Our popular chunky burgers are homemade using 100% prime beef chicken breast and served with fries and homemade coleslaw.	and tend	er
			Vardar Beef Burger Served in a toasted bun with lettuce, tomato, gherkin and burger relish	£11.00	
From the Vardar Grill			Vardar Chicken Burger Pan-fried chicken breast, served in a toasted bun	£11.00	
We use the finest cuts of quality beef and all our steaks are cooked freshly to order and served with vine tomatoes, mushrooms and fries.			with lettuce, tomato, cucumber and burger relish  Add Cheese/Bacon/ Fried Egg for	£1.00 e	ach
Rib Eye Steak	£19.00		Vegetarian Specialities		
Sirloin Steak	£20.00		Homemade Cheese and Broccoli Bake	£9.50	V
Fillet Steak	£21.00		Tender broccoli and onions, cooked in our delicious white wine and cheese sauce, topped with sliced potatoes and grated cheese and oven-baked, served with your choice of homemade garlic bread or a side salad		
Chateaubriand (for two people) Heart of prime beef fillet, flambeed with brandy	£45.00				
and carved at the table  Add a Homemade Sauce	£2.50	2.50	Vardar Vegetarian Stroganoff Pan-fried onions, mushrooms and seasonal vegetables, cooked in a delicious cream, wine and flambeed brandy sauce, served with rice and homemade garlic bread	£9.50	V
Diane - Mushrooms, onions and red wine			Vegetable Lasagne	£9.50	V
Nelson - White wine, stilton, onions, bacon and mushrooms  Peppercorn - Brandy sauce and black pepper			Homemade with seasonal vegetables cooked in a delicious tomato sauce, layered with pasta and white sauce, topped with grated cheese and oven-baked, Served with your choic homemade garlic bread or a side salad	e of	
, , , , , , , , , , , , , , , , , , , ,			nomoniado gariio bread or a side salida		





## Children's Menu

(Under 12's) Three courses for £6.95

Starter

Garlic bread

**Healthy bites** 

Carrot and cucumber sticks, tomato and mayo for dipping

Main

Homemade chicken nuggets / sausage or Scampi Served with chips, mashed potato or salad,

plus your choice of baked beans or peas

Dessert

One scoop of Ice Cream or homemade Chocolate Brownie

### Sides

Crusty Bread and Butter	£2.00
Homemade Garlic Bread	
Homemade Garlic Bread with Cheese	
Onion Rings, deep-fried in homemade breadcrumbs	
Fries	£3.00
Mixed Side Salad	£3.50
Seasonal Vegetables	£3.50

### Desserts

#### Ask us about today's choice of delicious homemade desserts all priced at £5.25

Vardar Crepe Suzette Our famous homemade pancakes, with fresh orange and lemon, sugar and caramel, flambeed in Grand Marnier – for two people	£15.00
Selection of Ice-Cream Two x generous scoops	£4.50

Selection of Sorbet Two x scoops of refreshing fruit sorbet £4.50

**Cheese Board** 

A generous selection of cheese, served with biscuits and chutney

# Coffee and Tea

Freshly-Brewed Coffee	£2.30
Cappuccino	£2.50
Latte	£2.50
Espresso	£2.00
Hot Chocolate	£2.50
Freshly-brewed tea	£2.30
Floater Coffee	£4.50
Speciality Liqueur Coffees Freshly-brewed coffee, served with whipped cream and your choice of Whisky, Brandy, Cointreau, Tia Maria or Bailey's	£5.50

#### Food Allergy Information

£5.50

Please note that some dishes may contain nuts and fish dishes could contain bones. If you have any allergies, please let us know when you order, and we will do our very best to create a meal which is safe for you to eat and delicious!

G Gluten Free Option available – please request when ordering v Suitable for vegetarians.

Service is not included and is entirely at your discretion.



We have been cooking our food with passion and serving it with love to our wonderful customers for over 40 years.

We are a truly family business - Petre and Loreta opened the Vardar in 1979 and daughter Tina and son-in-law Goran now complete the front of house team. Our food is homemade using the best seasonal ingredients and combines our Macedonian, Mediterranean and British heritage.





