

Salads, Cold Starters & Dips

Pissouri Salad €15

(2,4,9)

Baby rocket leaves and cucumber topped with grilled halloumi and aubergines, red onions, tomatoes, and a balsamic-mint vinaigrette

Vegan option available

Greek Salad €14

(2,10,9)

The classic salad with wholegrain rusks, radish, caper leaves and topped with feta cheese

Vegan option available

Fried Kefalotyri Salad €15

(2,4,9,10,8)

With baby mixed leaves, artichokes, cherry tomatoes, quinoa, hazelnuts, apricot and a honey mustard dressing

Vegan option available

Golden Beetroot Salad €21

(2,6,5)

With goats cheese, beetroot relish, bull's blood leaves, pistachio, pink grapefruit, sesame and a raspberry vinaigrette

Ancient Grain Superfood Salad €15

(6,10,5)

Quinoa, pearl barley, sweet potato, chickpeas, broccolini, radicchio, iceberg, corn, pomegranate, peas, parsley, pumpkin seeds, chia seeds, sunflower seeds and a maple lemon dressing

Chicken Barley and Feta Salad €19

(2,4,6)

Grilled chicken breast with pearl barley, feta, cherry tomatoes, cucumber, bell peppers, black olives, pomegranate, spring onion, walnuts, radish and a forest fruit dressing

Tuna Tartare €29

(13,8,9)

Yellow fin tuna served with avocado 'fish tarama' mousse, ikura caviar and marinated candy beetroots

Dips €6 per dip or a selection of 5 dips €28

Tachini  Hummus  Tirokafteri Tzatziki Taramosalata

(5)

(9,6)

(2,9)

(2,9)

(8,13,10)

Starters

Asparagus 'Metsovone' €25

(2,4,9)

Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with mushrooms and a semi-dried tomato vinaigrette

Fried Calamari

Starter €19 Main €26

(2,4,9,8,10,11)

Crispy deep-fried calamari served with fennel, avocado, hand-cut potato chips and a citrus coriander sauce

Sesame Feta with Honey €23

(2,8,5,10)

Fried feta covered with crispy golden-brown sesame and topped with honey

Grilled Octopus €32

(11,6,10,2,9)

With smoked eggplant puree, aromatic potato salad, spiced pepper florini salsa and black olive oil

Chicken Gyros €32

(9,10,2,4)

Marinated chicken gyros in Greek pitta with spiced feta mousse, cherry tomatoes, pickled vegetables, red onion and black olive powder

Garlic Prawns €25

(1)

Sautéed prawns with garlic, red chili and parsley

Sieftalia €19

(2,9,10,15)

One of Cyprus' most traditional dishes! Grilled minced meat sausages served with sweet potato puree, glazed shallots and marinated grilled zucchini

Cheese Croquettes €26

(2,10,8,9)

Homemade croquettes with feta and graviera cheese served with olive marmalade, baby rocket, cherry tomatoes and red pepper salsa

Starters

Seafood 'Kritharotto' €32

(1,11,14,2,9,12,10,8)

Orzo pasta cooked with prawns, calamari, octopus, mussels, semi-dried tomatoes in a bisque tomato sauce infused with ouzo, lemon zest and dill

Mushroom and Aubergine Cous-Cous [Ⓥ] Starter €17 Main €24

(2,8,12)

Cous-cous pasta with Portobello mushrooms, aubergines, halloumi, cherry tomato confit, basil and tomato sauce

Vegan option available

Warm Halloumi and Olive [Ⓥ] €19

(2,8,5)

Slow cooked halloumi served with olive marmalade, crispy fylo and a tomato-mint salsa

Feta 'Bouyiourdi' €28

(2,12,9)

Baked feta cheese with aubergines, tomatoes, green peppers, oregano, chili and extra virgin olive oil

Vegan Pie [Ⓥ] €14

(10,5,12,4)

Homemade and filled with spinach, leek, Swiss chard and nettle, served with pickled carrots and a red pepper coulis

Soups

Kotosoupa €13

(2,10,9)

Chicken soup with chunks of chicken breast, trahanas and halloumi

Soup of the Day

Please ask your waiter for our daily fresh soup

Main Courses

Iberico Pork Chops €46

(2,4)

Iberico pork chops with hand cut potato chips infused with truffle oil, graviera Naxou, broccoli and baby carrots

Chicken 'Riganato' €28

(2,4,5,6,13)

Chicken fillet marinated with Greek spices, sweet potato puree, baby carrots, cheese croquette, olive crumble and mastiha graviera sauce

Lamb 'Resi' €46

(2,4,12)

Lamb shank slow cooked served with wheat barley risotto, zucchini, carrots and natural lamb jus

Marinated Chicken Souvlaki €29

(2,4,6,10)

With chopped salad, tzatziki, Greek pitta with the choice of fried chips or crispy jacket potatoes

Beef & Eggplant €36

(2,6,12,9)

Slow cooked beef cheeks on roasted eggplant, caramelized onion with tomato sauce, pine nuts, olive crumble with a feta dressing

Lamb Rack €49

(2,9,4)

Grilled lamb chops, served with roast baby rosemary potatoes infused with garlic, baby carrots, asparagus, and coriander yoghurt chutney

Cod Fillet 'Skordalia' €35

(2,13,8,9)

Silver cod fillet, herb potato cake, ink Santorini fava garlic scented, beetroot and lemon sauce

Seabass Fillet €39

(13,2,6)

Local sea bass fillet served with leek confit, olive tapenade and pan-fried cauliflower topped with a pepper florini sauce

Main Courses

Troodos Trout Fillet €39

(13,2,9)

Baked locally sourced trout from Troodos, served with spinach barley, baby carrots, artichokes and caper lemon sauce

'Yiouvetsi' €23

(10,4,6,5,12,7)

Orzo pasta with vegan 'meat' balls, aubergine, sun-dried tomato, pistachio, and tomato sauce

Cauliflower and Mushroom €24

(9,4,6)

Cauliflower with mushrooms, olive tapenade, hazelnuts and a pepper florini sauce

Moussaka €28

(2,10,8,12,9)

Traditional Moussaka, cooked to order- please allow us 25 minutes preparation

Ribeye Steak €51

(2,9,12)

320gr USDA rib eye grilled to your liking and served with grilled vegetables and pepper sauce on the side

Supplement for guests on half board and full board €25 per person

Beef Fillet €63

(2,9,12,4)

250gr USDA beef fillet grilled to your liking and served with rosemary baby potatoes dusted with smoked paprika, asparagus and a mushroom sauce

Supplement for guests on half board and full board €25 per person

Traditional Meze for 2

€80 for 2

Enjoy this authentic family style dinner and indulge in a selection of salads, dips, hot and cold starters, a selection of grilled meat and end your dinner with a selection of homemade desserts

Catch of the Day

Fresh and flavoursome, you can't go wrong with our
Catch of the Day:

A whole grilled fish served with steamed vegetables

*A supplement for guests on half and full board may apply
depending on the weight of the fish*

Allergens

1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs
9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 14. Shellfish 15. Gluten 16. Flour

 = Vegan
 = Vegetarian

Desserts

Portokalopita €13

(15,2,8,7,6)

Orange pie served with bourbon vanilla ice cream

Apple & Almond Biscuit €13

(15,6,2,8)

Almond biscuit with vanilla-yoghurt mousse, caramelized apple jelly and yoghurt ice cream

Pecan Pie €13

(15,6,2,8)

With blond whipped cream, served with salty pistachio gelato

Blueberry Tart ^V €13

(15,7)

Served with mango sorbet

Anarokrema Millefeuille €13

(7,6,15,2,8)

Drizzled with honey and walnuts

Banana Caramel Banoffee €13

(15,6,2,8)

With vanilla whipped cream and fresh bananas, served with bourbon vanilla gelato

Mango & Passion Fruit Cake €13

(15,6,2,8)

Philadelphia cheese mousse topped with mango and passion fruit gel with a crunchy speculoos cookie base, served with mango sorbet

Seasonal Fruit Selection ^V €13

Sliced fresh seasonal fruit platter

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Ice Cream

The Fruit Garden €13

(6,2,8,15,17)

Lemon, raspberry and mango sorbet with chunks of meringues and honey

The Chocolate Nutty & Naughty €13

(2,6,8,15)

Chocolate, cremino and salty caramel ice cream, served with chocolate, cubes of brownies and roasted hazelnuts

The Greek €13

(2,6,8,15,10)

Yoghurt and strawberry ice cream with sliced fresh strawberries, granola flakes, whipped cream and strawberry sauce

Blackcurrant Cheesecake €13

(6,2,8,15)

Vanilla, Ferrero, and blackcurrant cheesecake ice creams with chunks of meringue, caramel syrup, and walnuts

Scoops €3.50 per scoop

Vanilla 

(2,15)

Chocolate 

(2,7,15)

Strawberry 

(15)

Yoghurt 

(2,15)

Salty Caramel 

(2,15)

Blackcurrant Cheesecake 

(2,15,8)

Pistachio 

(15)

Cremino 

(2,15,7,6)

Ferrero 

(3,7,2,6)

Lemon Sorbet 

(15)

Raspberry Sorbet 

(15)

Mango Sorbet 

(15)

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 = Vegetarian

KINDLY NOTE: All ice creams are produced in our confectionery that uses sesame, eggs, flour, peanuts, sulphur, milk and guar gum