



DIPS WITH PITTA

TAHINI

€3

Blended sesame with olive oil, lemon juice and garlic

TZATZIKI

€3

Local yogurt mixed with grated cucumber, mint, olive oil and garlic

FAVA

€4

Yellow lentils, blended with carrot, onion, olive oil and lemon

SPICY CHEESE

€4

Creamy feta dip with chilli and red pepper

TARAMAS

€3

Seafood dip made of fish roe, olive oil and aromatics

EGGPLANT DIP

€4

Roasted eggplant with minced onion and fresh herbs

HUMMUS

€4

Chickpeas blended with lemon and tahini

WHOLE BLACK/GREEN OLIVES

€3

Local olives served whole

DIPS TRIO

€6

Try 3 dips of your choice in a combo plate

For allergies and dietary requirements please ask your waiter



STARTERS

LOCAL GRILLED HALLOUMI

Locally made halloumi on the grill, served with rocket and cherry tomatoes €8

PITTA PIZZA

Pitta bread topped with olive paste, tomatoes, onions, halloumi and graviera cheese baked in the oven €6

CRISPY FRIED ZUCCHINI

Thinly sliced zucchini, coated in flour and fried €4.5

ZUCCHINI FRITTERS

Fritters made out of zucchini, feta and fresh herbs [4pcs] €8

FIVE CHEESE PASTRY ROLLS

Crispy filo pastry wrapped around our own blend of 5 cheeses drizzled with honey [4pcs] €8

FETA CHEESE SAGANAKI

Feta cheese baked with tomatoes onion and oregano €9

PRAWN SAGANAKI STARTER

Local prawns in a fresh tomato, feta and herb sauce [6pcs] €14



SALADS

TOCHNI SALAD

€14

Rocket, fried halloumi, mixed greens, tomatoes, onions, dry figs, fresh herbs and a tahini dressing

CYPRUS SALAD

€8

Tomatoes, cucumbers, lettuce, feta cheese, olives and an olive oil and vinegar dressing

SEAFOOD SALAD

€16

Mixed greens, tomatoes, cucumbers, prawns, calamari, mussels and a mustard dressing

TOMATO & ONION SALAD

€6

Tomatoes, onions, extra virgin olive oil, oregano

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TRADITIONAL SPECIALITIES

LAMB KLEFTIKO

€18

Slow cooked lamb cooked with Cypriot spices [450g]

BEEF STIFADO

€16

Slow cooked traditional sirloin beef and onion stew [300g]
served with side dish of the day

MOUSSAKA

€13

Layered minced meat, zucchini, aubergine, potato and
béchamel, baked in the oven

KOTSI - PORK KNUCKLE

€16

Slow roasted pork shank with a sweet and tangy sauce

KOTSI - LAMB KNUCKLE

€24

Slow roasted whole lamb shank with a sweet and tangy
sauce [800g] - Ideal for 2 people

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MAIN MEAT DISHES

MEZE

€24 P.P

[Minimum 2 orders] Selection of salad, various dips, starters, meat and vegetarian dishes.

MIXED MEZE

€28 P.P

[Minimum 2 orders] Selection of salad, various dips, starters, seafood, meat and vegetarian dishes.

SOUVLAKI - CHICKEN/PORK

€13

Skewered pork or chicken with peppers and onions, grilled on charcoal, served with side dish of the day

PORK FILLET

€15

Pork fillet medallions with a caper cream sauce, served with side dish of the day

MIXED GRILL

€19

A selection of chicken and pork souvlaki, pork fillet siewtalia and vegetables

YOGURT MARINATED

CHICKEN FILLET KEBAB

€14.50

Grilled yogurt and spices marinated Chicken fillet pieces, skewered with peppers and onions with side dish of the day

PASTA BOLOGNSE

€12

Pasta with our homemade bolognese sauce

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VEGETARIAN MAIN DISHES

GRILLED VEGETABLE AND HALLOUMI PLATE

€12

Local halloumi, zucchini, and peppers grilled on charcoal,
served with side dish of the day

EGGPLANT TOCHNI STYLE

€12

Aubergine, peppers, and onions with a sweet and tangy
sauce, served with rice

VEGETARIAN MOUSSAKA

€12

Layered zucchini, aubergine, potato and béchamel, baked in
the oven

HOMEMADE RAVIOLI

1. €12

2. €12

3. €19

1. FIVE CHEESE | 2. SPINACH | 3. TRUFFLE

Served with either a cream sauce or tomato sauce

SPAGHETTI

1. €10

2. €11

1. NAPOLITANA | 2. ARRABIATA

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SEAFOOD

SEA BASS FILLET

€17

Pan seared fillet of sea bass with garlic olive oil.

OCTOPUS STEW

€18

Slow cooked octopus in a Cyprus style, red wine onion and cinammon sauce

GRILLED KING PRAWNS

€19

Charcoal grilled king prawns, served with olive oil and lemon juice [6pcs]

PASTA

1. PRAWN | 2. MIXED SEAFOOD | 3. CALAMARI

1. €18

2. €19

Pasta with seafood is served with either cream, tomato, or pesto sauce

3. €18

KING PRAWN SAGANAKI

€19

King prawns pan fried with an ouzo, feta, tomato, and oregano sauce

CRISPY FRIED CALAMARI

€15

Fried calamari served with lemon juice [350g]

SEAFOOD PLATTER [FOR 2]

€48

Salad, taramas, tahini, tzatziki, zucchini fritters, filo cheese rolls, prawn saganaki, fish fillet, grilled king prawns, crispy calamari, mussels, potatoes & vegetables.

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DESSERTS

CHEESECAKE

€5

Home made creamy cheesecake on a sweet biscuit base, with a blueberry flavor

TIRAMISU

€5

Delicious and homemade cream folded with sweet mascarpone cream. Layered with lady fingers soaked in espresso and creme de cacao liquor.

BROWNIE COOKIE

€6,5

The homemade dough bakes into the perfect, warm, and decadent brownie cookies with a bright crackly crust and a rich chewy inside. Combined with a refreshing scoop of vanilla ice cream.

ROLLED BAKLAVA

€5

Traditional, homemade and delicious flaky dessert made with thin sheets of dough soaked in honey and layered with nuts. Combined with a scoop of vanilla ice cream.

ICE CREAM

€ 2,5 PER
SCOOP

Vanilla | Chocolate | Strawberry

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DRINKS

SOFT DRINKS

Water 1L	€3
Water 500ml	€1,5
Sparkling Water 1L	€4
Cola or Pepsi (Classic / Zero)	€2
Sprite or 7up (Classic / Zero)	€2
Fanta	€2
Lipton Ice Tea (Lemon/Peach/Green Tea)	€2
Schweppes (Pink grapefruit/Tonic/Soda)	€3

JUICES

Fresh orange juice	€4
Lemon squash	€3
Apple Spritzer	€3
Fruit juice (Apple, Orange, 8Fruits, Cranberry, Peach)	€2

COFFEE

Espresso	€2	Frappé	€3
Cappuccino	€3	Cyprus coffee	€2

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DRINKS

ALCOHOLIC BEVERAGES

Ouzo 200ml	€10
Ouzo Glass	€3
Zivania 200ml	€10
Zivania shot	€3
Glass Whisky	€6
Commandaria	€6
Brandy Glass	€6
Ballantines 200ml	€15

COCKTAILS

Gin & Tonic	€7
Pink Gin & Tonic	€7
Brandy Sour	€7
Aperol Spritz	€7
Hugo	€7
Tequila Sunrise	€7
Classic Mimosa	€6

BEERS

KEO 630ml	€4
KEO 330ml	€3
Carlsberg 630ml	€4
Heineken 330ml	€3
Heineken 0%alc. 330ml	€3

HOUSE WINE

RED / WHITE / ROSE

Glass	€4
1/2 Liter	€8
1 Liter	€15