





Salads, Cold Starters & Dips

Pissouri (2, 4, 9)

€19

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

Vegan option available

Greek (2,10,9)

€15

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

Vegan option available

Fried Kefalotyri (2,4,9,10,8)

€16

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

Vegan option available

Powerhouse (5,12,6,9)

€14

Baby rocket, radicchio, baby spinach, sweetcorn, grapefruit, Kalamata olives, walnuts, sunflower seeds, chia seeds with avocado coconut dressing

Chicken Barley with Feta (2,4,6)

€19

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


Vegetarian option available

Selection of Dips

each €6 | selection of 5 dips €28

Taramosalata (8, 13, 10)

Tahini  (5)

Hummus  (9, 6)

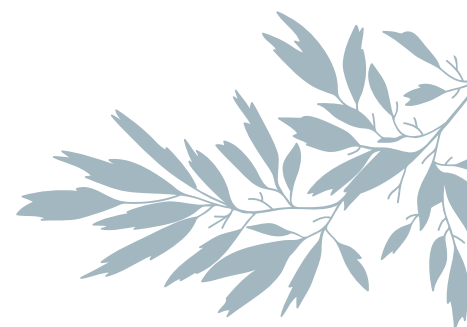
Tzatziki (2, 9)

Tirokafteri (2, 9)

This menu has been crafted by using locally sourced ingredients where available.

Prices include service charge and all applicable taxes.

 Vegan







Starters

Asparagus 'Metsovone' (V) (2, 4, 9)	€25	
Sautéed asparagus, Metsovone smoked cheese, flavoured quinoa with mushrooms & semi-dried tomato vinaigrette		
Fried Calamari (2, 4, 9, 8, 10, 11)	starter €19	main €26
Crispy deep-fried calamari served with hand cut potato chips and citrus coriander sauce		
Sesame Feta with Honey (V) (2,8,5,10)	€23	
Fried Feta covered with crispy golden-brown sesame and topped with honey		
Grilled Octopus (11,6,10,2,9)	€32	
With smoked eggplant puree, aromatic potato salad, spiced pepper Florini's salsa and black olive oil		
Garlic Prawns (1)	€25	
Sautéed prawns with garlic, red chili and parsley		
Sieftalia (2,9,10)	€19	
One of Cyprus most traditional dishes! Grilled minced meat sausages served with kolokasi-potato puree infused with black truffle, glazed shallots and marinated grilled zucchini		
Mushroom and Aubergine Cous-Cous (V) (2,8,12)	starter €17	main €24
Cous-cous pasta with portobello mushrooms, aubergines, halloumi, cherry tomato confit, basil and tomato sauce		
<i>Vegan option available</i>		
Warm Halloumi and Olive (V) (2,8,5)	€19	
Slow cooked halloumi served with olive marmalade, crispy fylo and tomato-mint salsa		
Clams and Prawns Pilafi (1,2,6,)	€24	
Pilafi rice with clams, prawns, tomato sauce, lemon zest, pine nuts, krokos Kozanis and basil		
Vegan Pie (V) (10,5,12,4)	€13	
Homemade and filled with spinach, leek, Swiss chard and nettle, served with pickled carrots and red pepper coulis		
Kotosoupa (2,10,9)	€13	
Chicken soup with chunks of chicken breast, trahanas and halloumi		
Soup of the Day		
Please ask your waiter for the daily fresh soup		

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Main Courses

Marinated Chicken Souvlaki 280g (10,6,4,5)	€29
With cabbage, carrot and onion salad, tahini and pepper Florini's dip, with the choice of fried chips or crispy jacket potatoes	
Iberico Pork Chops 420g (2,4)	€46
Iberico pork chops with hand cut potato chips infused with truffle oil, graviera Naxou, broccoli and baby carrots	
Chicken 'Riganato' (2,4,5,6,13)	€25
Chicken fillet marinated with Greek spices, kolokasi-potato puree, baby carrots, cheese croquette, olive crumble and mastiha graviera sauce	
Lamb Rack 360g (2,9,4)	€49
Grilled lamb chops, served with roast baby rosemary potatoes infused with garlic, baby carrots, asparagus, and carrot spiced tzatziki	
Beef 'Yiouvetsi' (2,8,9,12)	€29
Slow cooked beef ragout with orzo pasta, aubergines, pine nuts, Graviera Naxou, semi dried tomatoes, olive powder and feta crumble	
'Troodos' Trout Fillet (13,2,9)	€39
Grilled local sourced trout from Troodos served with spinach barley, artichokes and caper lemon sauce	
Seabass Fillet 180g (13,2,6)	€39
Local sea bass fillet served with leek confit, olive tapenade and pan-fried cauliflower topped with pepper Florini's sauce	
'Yiouvetsi'  (10,4,6,5,12,7)	€23
Orzo pasta with vegan 'meat' balls, aubergine, sun dried tomato, pistachio and tomato sauce	
Cauliflower and Mushroom  (9,4,6)	€24
Cauliflower with mushrooms, olive tapenade, hazelnuts and pepper Florinis sauce	
Ribeye Steak 320gr (2,9,12)	€51
USDA rib eye grilled to your liking and served with grilled vegetables and pepper sauce on the side	
<i>Supplement for Guests on half board and full board €25 per person</i>	
Beef Fillet 250gr (2,9,12,4)	€63
USDA beef fillet grilled to your liking and served with rosemary baby potatoes dusted with smoked paprika, asparagus and mushroom sauce	
<i>Supplement for Guests on half board and full board €25 per person</i>	

Traditional mix Meze for 2

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

€80 for 2 persons

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 Vegan

Allergens

1. Crustaceans	8. Eggs
2. Milk	9. Sulphur
3. Peanut	10. Cereals
4. Mustard	11. Molluscs
5. Sesame Seeds	12. Celery
6. Nuts	13. Fish
7. Soya	14. Shellfish