



Welcome... and Enjoy!

FOOD DISSATISFACTION

We cook our food fresh to order with only the finest and freshest ingredients. We take great care and pride in all our dishes we make. Refunds are not typically provided for food that a guest simply does not like.

All food dissatisfaction issues are circumstantial and the action taken is based on the acting managers discretion.

Allergens

- | | | | |
|---|---|---|---|
|  Nuts |  Sesame Seeds |  Crustaceans |  Soya |
|  Celery |  Milk |  Molluscs |  Lupin |
|  Cereal Containing
Gluten |  Mustard |  Fish |  Peanuts |
| |  Sulphur Dioxide |  Eggs | |

Please inform your waiter if you have any dietary requirements or allergies

All prices are in euros and include VAT

Our Menu

The menu you are about to explore has been personally curated by Chef Ricco - a chef whose calm precision and refined touch have earned him a place in some of the most discreet yet distinguished kitchens.

Over the years, his cuisine has quietly impressed a spectrum of guests, from royalty to renowned figures in the world of entertainment.

Guided by seasonality, simplicity, and deep respect for each ingredient, his cooking speaks softly - but with lasting clarity.

Bon appétit



Signature Dishes

Appetizers

Baked and pickled beetroot carpaccio, feta cheese, pitted olives, capers	14
Baby artichoke hearts, parma ham, mozzarella sweet pepper drops	16
Pan seared duck foie gras and king scallops, on brioche toast, sweet wine butter sauce	19
“Bottoni” ravioli type pasta with red prawns filling, clarified butter, basil, parmesan flakes	17

Mains

Slow cooked veal cheeks in vegetable bouillon, on mashed potato, truffle sauce	32
Tournedos rossini with black angus beef fillet, foie gras, marsala wine sauce	42
“Mallard duck” supreme cooked medium rare, forest fruits and green peppercorn sauce	30

Side Dishes

Green asparagus tips	8	Broccolini	8
Cheesy cauliflower	7.5	Baby new potatoes	7.5
Truffled mashed potato	7.5		

Afters

Poached pear in red wine and raspberry soup, with a strawberry sorbet	10
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Sharing Dips

Sharing Dips

Cyprus Dips Platter (for one)

17

A selection of taramasalata, tahini, houmous, tzatziki, spicy cheese "tyrokafteri", aubergine dip, olives, served with pitta bread

* 3.00 for each extra person

Sushi Rolls



CALIFORNIA ROLL (8pcs) 18

Crab stick, cucumber and avocado filling, coated with sesame seeds

PRAWN ROLL (8pcs) 20

Tempura prawns and cucumber filling, coated with sesame seeds

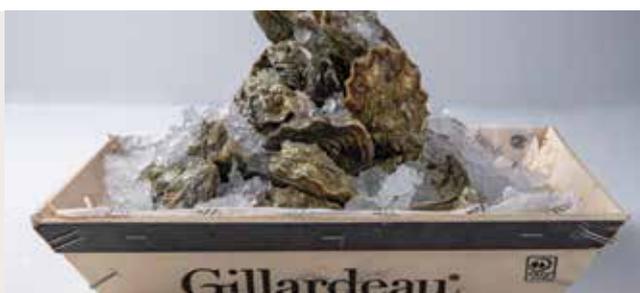
SALMON ROLL (8pcs) 20

Fresh salmon and cucumber filling, coated with sliced salmon

TUNA ROLL (8pcs) 22

Fresh tuna and avocado filling, coated with sliced tuna

Fresh Oysters 6, 12, 18 pieces (minimum order 6pcs)



Gillardeau (per piece) 6
Served with fresh lemon

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Village Salad / Goat Cheese Salad

Salads

Village Salad * (for one)
Mixed greens, tomato, cucumber, onions, olives, peppers, feta cheese, oregano, drizzled with olive oil

16

Greek Salad * (for one)
Tomatoes, cucumbers, feta "Kissavou", kalamata olives, green peppers, onions, mint, capers, oregano, Cretan dakos

15

* 3 for each extra person

Add Pitta Bread

1.5



Mozzarella Salad
"Bocconi" mozzarella, cherry tomatoes, rocket leaf, pesto oil, balsamico

20

Goat Cheese Salad
Goat cheese, arugula salad, dry figs, strawberries, forest fruit, vinaigrette

22



Halloumi & Pomegranate Salad
Market greens, crispy halloumi, pecans, fried pitta bread, pomegranate kernels, honey vinaigrette

20



Mediterranean Seafood Salad
Octopus, shrimps, baby calamari, prawns, clams and mussels marinated with bell peppers, celery, olive oil, Mediterranean herbs

25

Chicken Caesar Salad
Romaine lettuce, parmesan flakes, croutons, crispy bacon, chicken fillet, Caesar dressing

20

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Prawn Cocktail / Tuna Tartare / Duck Liver Pâté

Cold Appetizers

Prawn Cocktail

Mediterranean prawns, lettuce hearts, cucumber, pink cocktail sauce, pickled quail eggs

16



Salmon Tartare

Fresh fillet of salmon, green seaweed salad, avocado, lemon teriyaki sauce

16

Tuna Tartare

Yellowfin tuna set on timbale with avocado, tomato, onion, olives salsa

18

Halibut and Sea Bass Carpaccio

Sliced raw fresh fillet of halibut and sea bass, green lemon juice, olive oil, sea salt, micro salad

15



Beef Carpaccio

Black Angus beef fillet sliced raw, onion and tomato salsa, truffle vinaigrette, micro leaves, parmesan flakes

18

Pâté (± 100 gr)

Duck liver pâté, toasted bread, forest fruit sauce, greens

14

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Sheftalia / Fresh Grilled Sardines

Traditional Starters

Fresh Grilled Sardines - *Cyprus Touch* (±150gr) 14
 Grilled Mediterranean sardines, tomato, capers, pitted olives, parsley, salsa



Grilled Halloumi 16
 Grilled halloumi cheese, blossom honey, roasted sesame seeds, pitta bread

Fried Halloumi 16
 Golden fried halloumi cheese accompanied by tomato marmalade, roasted sesame seeds, fresh mint

Cyprus Sausage (±165gr) 14
 Grilled pork sausages with tzatziki dip, pitta bread

Sheftalia (±225gr) 14
 Grilled Cyprus delicacy of pork meat & herbs wrapped in caul skin, tzatziki dip, pitta bread

Homemade Dips

Served with pitta bread, olive oil and oregano

Tzatziki / Yoghurt & Cucumber dip 8

Taramasalata / Fish Roe dip 8

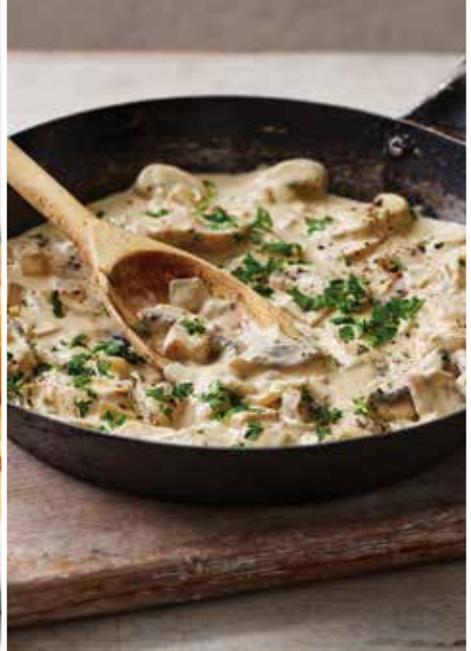
Houmous / Chickpea dip 8

Tahini / Sesame paste dip 8

Smoked Aubergines 8
 Aubergine dip, baba ghanoush

Tyrokafteri / Spicy cheese dip 8

Olives (Pitted) 6



Razor Clams / Fried Calamari / Garlic Mushrooms

Hot Appetizers



Traditional Fish Soup 12
Fresh fish bouillon with fish fillets and vegetables, parsley oil

Roasted Pumpkin Soup 10
Homemade pumpkin creamy soup

Garlic Mushrooms 14
Pan fried button mushrooms with garlic cream on toasted bread

Fried Calamari (±150gr) 15
With your choice of black garlic mayonnaise or tartare sauce

Grilled Calamari (±250gr) 18
Charcoal grilled calamari, fava santorinis, olive oil, lemon juice



Soft Shell Crab 18
Deep fried crispy soft shell crab, wakame seaweed, black mayonnaise



Scallops 20
King scallops gratin with Dijon mustard, parmesan cheese sauce

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Octopus / Mussels Mariniere / Crispy Deep Fried Atherina / Grilled Prawns

Octopus 25
Grilled octopus tentacles on fava puree, parsley oil, lemon, micro leaves

Crispy Deep Fried Atherina - Whitebait (±150gr) 14
Deep fried crispy whitebait, sauce tartare

Mussels Mariniere 15
Fresh mussels in white wine sauce, leeks, garlic, lemon, parsley

Razor Clams 18
Freshly baked razor clams with lemon butter, parsley, breadcrumbs

Prawns and Shrimps



King Prawns 18
Pan fried king prawns with garlic cream sauce, parsley

Grilled Prawns 18
Charcoal grilled king prawns on fava beans puree, olive oil, lemon

Prawns Saganaki 20
Pan fried king prawns with tomato sauce, crumble feta cheese, fresh oregano leaves



Peking Duck

Asian Corner

Peking Duck

Shredded duck (± 150 gr) served with pancakes (6pcs), accompanied with a plum sauce, cucumber, spring onions

15



Prawn Tempura (4pcs)

Deep fried prawns (16/20 size) in a tempura batter, served with a sweet chili chutney

16

Asian Zucchini Tempura

Deep fried zucchini (± 150 gr) in a tempura batter, served with an Asian yoghurt dip

12



Spring Rolls (4pcs)

Filo pastry stuffed with mixed vegetables, deep fried, served with sweet chili sauce

10

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Baked Avocado / Vegan Falafel With Hoomous

Vegan - Vegetarian

Baked Avocado

Avocado pears, baked with cherry tomatoes, pine nuts, mushrooms, courgettes, dry onion, drizzled with olive oil, lime

20

Vegetarian Moussaka

Layers of fresh vegetables finished in a soya milk béchamel, served with green salad

20



Pumpkin & Chickpea Curry

Pumpkin, chickpeas, potatoes, curry, coconut cream sauce

20

Thai Red Vegetable Curry

Fresh vegetables with onions and garlic in a light curry sauce, served with steamed rice

20

Tofu Matar Masala

Tofu and green peas in a mild spiced tomato gravy, served with steamed rice

20

Vegan Falafel With Hoomous (10pcs)

Chickpea falafel sat on a mixed green salad, served with a hoomous dip

20

Pumpkin & Pasta

Smokey pumpkin chunks, shallots, roasted nuts, coconut cream, fenugreek, penne tubular pasta, fresh spinach

20

Shepherd's Cannelloni (±270gr)

Spinach, anari cheese and sun-dried tomatoes with a béchamel, tomato sauce, served with green salad

22

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Sea Bass Fillet

From the Sea

Sea Bass 26
Grilled fresh sea bass fillets, lemon butter, parsley sauce

Sea Bream 24
Grilled whole Mediterranean gilt bream, olive oil, lime, onion, celery dressing



White Grouper 33
Fresh fillet of white grouper poached with king prawns, lemon butter sauce, infused with kafir lime leaves

Monk Fish 33
Poached monk fish fillet with prawns, pancetta stuffing, yuzu butter sauce

Halibut 32
Steamed halibut fillet with king prawns, lemon butter sauce, parsley oil

Fresh Tuna Steak 32
Fresh yellowfin tuna grilled medium rare, tomato, onion, capers, pitted black olive salsa



Swordfish Steak 25
Grilled fresh swordfish fillet with layers of onion, tomato, olive oil, green lemon



Salmon Fillet 25
Grilled fresh fillet of salmon, Dijon mustard, lemon, honey sauce

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Deep Fried Calamari

Thai Prawns	25
Sautéed wild king prawns with red Thai curry, coconut cream, grilled pineapple chunks	
Red Mullet	25
Deep fried crispy Mediterranean red mullet infused with citrus, sea salt	
Fish Cakes	22
Deep fried breaded fish cakes with sauce tartare, side salad	



Prawn Tempura (scampi) (6pcs)	25
Crispy fried prawns, black mayonnaise, chips, wakame seaweed salad	

Calamari	25
Deep fried calamari, sauce tartare, lemon wedges, chips	



Fish & Chips	27
Deep fried fresh fillet (±320gr) in beer batter, homemade chips, mashed peas, tartare sauce	

Side Dishes

Seasonal Grilled Vegetables	8	Fried Sweet Potato Chips	8
4 Cheese Cauliflower	7.5	Parmesan Truffle Homemade Chips	8
Broccolini	8	New Potatoes	7.5
White Truffle Mash Potato	7.5	Vegetable Rice	7.5
Asparagus with Clarified Butter	8		

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Gold Platter

Seafood Platters

Silver Platter

4 King Prawns, 6 Mussels, Fried Fresh Calamari, Whitebait.
Served with rice, chips

€35

Gold Platter

minimum order for 2 persons

8 King Prawns, 12 Mussels, Octopus, Fried Fresh Calamari,
Whitebait. Served with rice, chips

per person €32

Catch of the Day

Availability on the display

Our selection of fish and seafood is suitable to be shared between 2 people

Fresh Lobster	(100gr.)	12	White Grouper	(100gr.)	10
Sea Bass	(100gr.)	8	Black Shell Mussels		
Sea Bream	(100gr.)	8	(min. order 500gr.)		25
Red Mullet	(100gr.)	10	Half Shell Mussels		
Red Snapper	(100gr.)	10	(min order 500gr.)		25
			Jumbo Prawns	(per piece)	20

We weigh your choice fresh, before cleaning, prepping and cooking

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Fresh Fish Display

Tastes of the Mediterranean

Seafood Paella

minimum order for 2 persons

Saffron rice, prawns, mussels, clams, shrimps, calamari, atlantic cod fillet, variety of vegetables, cooked in wine sauce and drizzled with saffron oil

per person €30



Fish Meze Experience

minimum order for 2 persons

Starters

Cyprus Village Salad and Dips, Prawn Cocktail, Marinated Anchovies

Fried

Fried Whitebait, Fish Croquettes, Fried Bogues (γόπτα), Fried Fresh Calamari, Fried bakaliaros (hake)

Grilled

4 Prawns, 8 Mussels Marinière, Grilled Octopus, **finishing with the Catch of the Day**

Served with rice, chips, finishing with fresh seasonal Fruits

per person €45

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Jospier Grill

Butcher's Favourites

Fillet Steak 38
Grilled Black Angus beef fillet (\pm 250gr), sea salt, fresh herbs

Tomahawk Streak (+950gr) *per 100gr. 9*
Jospier wood oven grilled Black Angus rib-eye on the bone



T-Bone Steak (+950gr) *per 100gr. 9*
Black Angus T-bone steak,
grilled in Jospier wood oven

Rib-eye Steak 35
Grilled rib-eye steak (\pm 330gr), infused with clarified nutty butter, sea salt



Surf and Turf 35
Succulent grilled sirloin steak,
king prawns

Lamb Cutlets 32
French trimmed lamb cutlets (\pm 300gr) grilled, mint, thyme sauce

Pork Chop 24
Grilled extra-large pork chop (\pm 750gr) in a wood oven, tzatziki dip

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Smoked NYC Beef BBQ Spare Ribs

Smoked NYC Beef BBQ Spare Ribs 39
Smoked and grilled beef ribs (±1,200gr), BBQ sauce

Pork Spare Ribs 25
Josper wood oven grilled pork spare ribs (±750gr), Jack Daniels BBQ sauce



Mixed Grill for Two *per person 35*
Chicken and pork kebab, lamb kofta, Cyprus sausage, sheftalia, pork belly, halloumi, all cooked on the grill, served with homemade chips, grilled vegetables, tzatziki dip, pitta bread
Mixed Grill can be ordered for one person

Side Dishes

Seasonal Grilled Vegetables	8	Fried Sweet Potato Chips	8
4 Cheese Cauliflower	7.5	Parmesan Truffle Homemade Chips	8
Broccolini	8	New Potatoes	7.5
White Truffle Mash Potato	7.5	Side Salad	7.5
Asparagus with Clarified Butter	8	Vegetable Rice	7.5

Choice of Sauce

Honey Mustard	4	Garlic Mayonnaise	4
Mushroom Sauce	4	Gorgonzola Sauce	4
Black Garlic Mayonnaise	4	Béarnaise Sauce	4
Curry Mango Sauce	4	Curry Sauce	4
BBQ Sauce	4	Pepper Sauce	4
Garlic Cream Sauce	4		



Chicken Kebab

Chicken Supreme 26
 Stuffed fillet of chicken with halloumi, sun dried tomatoes, lemon mango chutney sauce

Chicken Kebab 24
 Grilled chicken fillet (±300gr), marinated in yoghurt and mediterranean herbs, on skewers in wood oven, tzatziki dip

Chicken Tikka Masala 25
 Fresh chicken cooked in tikka curry sauce



Tandoori Chicken 24
 Grilled chicken fillet on skewer with tandoori curry marinade, raita dip

Pork Souvlaki 24
 Brochettes of pork fillet cooked in wood oven, tzatziki dip



Lamb Shashlik Kebab 25
 Lamb meat on skewer grilled, yoghurt, mint dipping sauce

Lamb Shank 28
 Slow cooked hind shank in aromatic stock, mashed potato, lamb & mint gravy

Side Dishes

Parmesan Truffle Homemade Chips	8	Tomato & Cheese Bruschetta	7
Fried Sweet Potato Chips	8	Pitta Bread	1.5
White Truffle Mash Potato	7.5	Side Salad	7.5
New Potatoes	7.5	Seasonal Grilled Vegetables	8
Jacket Potato	7.5	Vegetable Rice	7.5
Garlic Bread	5		



Moussaka

Local Dishes

Moussaka	25
Layers of eggplant, courgettes, potatoes, beef Bolognese, gratin with cheese béchamel, side salad	
Stifado	25
Slow cooked boneless beef in red wine sauce with caramelized onions, rice	
Kleftiko	25
Braised lamb on the bone, infused in stock, with cumin, roasted potatoes	

Risotto

Risotto Al Funghi	22
Creamy risotto with mixed wild mushrooms, tartufata sauce	



Risotto Frutti Di Mare	28
Prawns, mussels meat, octopus, calamari risotto, multi-color smoked cherry tomato sauce	

Side Dishes

Parmesan Truffle Homemade Chips	8	Tomato & Cheese Bruschetta	7
Fried Sweet Potato Chips	8	Garlic Bread	5
White Truffle Mash Potato	7.5	Pitta Bread	1.5
New Potatoes	7.5	Side Salad	7.5
Jacket Potato	7.5	Vegetable Rice	7.5

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Prawns Linguine

Pasta

Tagliatelle Cheese Pasta	22
Creamy pasta with mascarpone, parmesan cheese, tartufata sauce	
Prawns Linguine (8pcs - 13/15 size)	28
Served with creamy sauce	
Beef Lasagne	25
Layers of flat pasta with beef, tomato ragout, béchamel, cheese sauce	
Spaghetti Bolognese	22
Fresh beef Bolognese sauce with spaghetti pasta, pecorino cheese flakes	
Spaghetti Carbonara	22
Spaghetti pasta with fried pancetta, egg yolks, parmesan cheese	



Frutti Di Mare Pasta	30
Linguine pasta with prawns, razor clams, black mussels, octopus, scallops, tomato, basil sauce	

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Fresh Homemade Pizza

Pizza ∅ 30cm

Margherita Wood oven cooked pizza with fresh tomato sauce, mozzarella cheese	21
Pepperoni Sliced Italian pepperoni, oregano tomato sauce, mozzarella cheese	22
Ham Pizza Virginia ham, sliced mushrooms, black olives, tomato, mozzarella cheese	23
Smoked Salmon Layers of smoked salmon, tomato, pickled cucumber, dill cream cheese	26

EXTRA TOPPINGS

Ham, bacon, pepperoni,
mushrooms, onions,
peppers, jalapeño peppers,
olives, pineapple,
sweetcorn, fresh chillies

up to 3 toppings 4
extra topping 2

Halloumi, feta cheese,
tuna, chicken

each 3.5

Italian Inspired Side Dishes

Parmesan Truffle Homemade Chips	8	Tomato & Cheese Bruschetta	7
Mozzarella Sticks	8	Garlic Bread	5
Onion Rings	5	Pitta Bread	1.5
Side Salad	7.5	Halloumi Bruschetta	8

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Angus Beefburger

Burgers

Angus Beefburger ($\pm 250\text{gr}$) 24
 Served on a brioche bun with sliced tomatoes, lettuce hearts
 *Add bacon jam

Zinger Chicken Burger ($\pm 250\text{gr}$) 24
 Double fried chicken burger, served on a brioche bun with sliced tomatoes, crispy lettuce, curry mayonnaise

EXTRA TOPPINGS

Cheddar cheese, caramelised onions, bacon, egg, pickled gherkin, grilled pineapple, onion rings, jalapeno peppers, fresh red onion
 each 2

Feta cheese, halloumi, mozzarella sticks
 each 3.5

Curry Sauce
 BBQ sauce
 Jack Daniel's sauce
 each 4

Tacos



Prawn Taco (3 pcs) 23
 Pan fried chopped king prawns with tomatoes, onion, bell peppers, sweet corn on tortilla, yoghurt, avocado cream

Beef Taco (3 pcs) 23
 Corn tortillas with Black Angus beef fillet, grilled peppers, steakhouse sauce, crispy onion

Vegan Chicken Taco (3 pcs) 23
 Corn tortillas, vegan chicken, onion, bell peppers, avocado



Doner

Doner Kebab & Sandwich

Chicken Doner ($\pm 225\text{gr}$)	20
Homemade chicken doner, served in Greek pitta bread with tzatziki, onion, parsley	
Beef Doner ($\pm 225\text{gr}$)	20
Homemade beef doner, served in Greek pitta bread with tzatziki, onion, parsley	
Classic Club Sandwich	20
A triple decker sandwich filled with grilled chicken fillet, bacon, thin omelette, cheese, lettuce, Dijon mayonnaise. Served with a crispy side salad, chips	

Sharing Dishes

Garlic Bread	5	Triple Cooked Hand Cut Chips	7
Garlic Bread with Cheese	6	add Creamy Cheese ($\pm 75\text{gr}$)	1.5
Tomato & Cheese Bruschetta	7	add Fetta Cheese ($\pm 75\text{gr}$)	1.5
Halloumi Bruschetta	8	BBQ Buffalo Wings (9 pcs)	12
Pitta Bread	1.5	(12 pcs)	15.5
Onion Rings	5	Plain Nachos ($\pm 150\text{gr}$)	8
Mozzarella Sticks	8	add Minced Meat ($\pm 150\text{gr}$)	2.5
		add Creamy Cheese ($\pm 75\text{gr}$)	1.5

Beer Basket	Mozzarella Sticks (6pcs)	Vegetable Spring Rolls (4pcs)	20
	BBQ Buffalo Wings (6pcs)	Served with sweet chilli sauce	
		Bratwurst Sausage (2pcs)	

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Chicken Nuggets

Children's Corner

Fish Cakes and Chips	12
Mini Burger ($\pm 150\text{gr}$) and Chips	12
Chicken Nuggets (4pcs) and Chips	12
Sausage, Beans and Chips	12
Macaroni with Cream Cheese	12
Spaghetti	12
With tomato sauce or bolognese	
Mini Grilled Chicken Kebab ($\pm 150\text{gr}$) and Chips	12
Steak Kebab ($\pm 150\text{gr}$) and Chips	18

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Allergens

 Nuts

 Celery

 Cereal Containing
Gluten

 Sesame Seeds

 Milk

 Mustard

 Sulphur Dioxide

 Crustaceans

 Molluscs

 Fish

 Eggs

 Soya

 Lupin

 Peanuts