



Where memories are served daily

One of our owners grew up just steps from Paphos harbour, spending his childhood helping his father on a small fishing boat. The harbour wasn't just home - it was a way of life, full of stories, flavours, and community.

Years later, with a shared passion for hospitality and exceptional food, our family brought new life to one of the old harbour storage buildings beside the medieval castle. What began as two small local spots - Castle Tavern and Delicious Café - came together in 2015 to become Sail at Castle, named in honour of the castle that watches over the harbour and the sails that have passed through it for centuries.

Today, we're proud to offer the finest cuisine in the harbour, blending traditional recipes with fresh, high-quality ingredients. From breakfast to dinner, from laid-back cocktails to unforgettable events, we do it all - always with heart, flavour, and a view that speaks for itself.

The original architecture remains, and so does our warm welcome.

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

 Celery

 Cereal Containing
Gluten

 Sesame Seeds

 Milk

 Mustard

 Sulphur Dioxide

 Crustaceans

 Molluscs

 Fish

 Eggs

 Soya

 Lupin

 Peanuts

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

All prices are in euros and include VAT



Rainbow Roll / Mix Sushi Platter

Sushi & More

California Rolls (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

Rainbow Roll (8pcs) 22

Fresh salmon, fresh tuna and avocado filling, coated with sliced salmon, tuna and avocado



Mix Sashimi 20

Salmon (3pcs), tuna (3pcs), seabass (3pcs)

Mix Sushi Platter 28

Salmon Roll (4pcs), Tuna Roll (4pcs), Salmon Nigiri (2pcs), Tuna Nigiri (2pcs), Ebi Prawns Nigiri (2pcs), Tuna Mayo Gunkan (2pcs), Tobiko Gunkan (2pcs)

Nigiri Platter (12pcs) 22

Salmon (4pcs), Tuna (4pcs), Ebi Prawns (4pcs)



Tuna Tataki 20

Pan seared yellow fin tuna, wakame seaweed, lemon teriyaki sauce, sesame seeds

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Fresh Oysters / Salmon Tartare / Black Angus Beef Fillet Carpaccio

Raw Bar

Beef Carpaccio

Black angus beef fillet, white truffle vinaigrette, parmesan flakes, sakura micro leaf

20



Yellow Fin Tuna Tartare

On avocado timbale, onion, capers, olives salsa

20



King Scallops & Seabass Ceviche

With exotic fruits and citrus salsa

18

Salmon Tartare

Fresh fillet of salmon, green seaweed salad, lemon honey teriyaki sauce, roasted sesame seeds

18

Fresh Oysters

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

Gillardeau, served with fresh lemon

(per piece) 6

Fine De Claire (seasonal)

(per piece) 5

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Sharing Dips

Cold Appetizers

Sharing Cyprus Dips Platter (for one)

18

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

* 3.00 for each extra person



Prawn Cocktail

17

Mediterranean sea king prawns, lettuce hearts, pink cocktail sauce, pickled cucumber & quail egg



Pâté (±100gr)

15

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

Cyprus 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	6

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Village Salad / Halloumi & Pomegranate Salad

Salads

Village Salad * (for one)

Mixed greens, tomato, cucumber, onions, olives, peppers, feta cheese, oregano, drizzled with olive oil

* 3 for each extra person

16

Greek Salad * (for one)

Tomatoes, cucumbers, feta "Kissavou", kalamata olives, green peppers, onions, mint, capers, oregano, Cretan dakos

16

Add Pitta Bread

1.5



Burrata Salad

Creamy murgella burrata di puglia, cherry tomatoes, rocket leaf, pesto oil, balsamico

21

Halloumi & Pomegranate Salad

Market greens, crispy halloumi, pecans, fried pitta bread, pomegranate kernels, honey vinaigrette

20

Caesar Salad

Romaine lettuce, parmesan flakes, croutons, caesar dressing

16

Add Chicken

7

Add Prawns

9



Mediterranean Seafood Salad

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

25

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Sheftalia / Fresh Grilled Sardines

Traditional Starters



Soutzoukakia

18

Baked lamb meat balls in tomato, garlic, cumin sauce, halloumi cheese shavings

Gemista

12

Baked zucchini with glazed rice, vegetables, fresh herbs, lemon sauce

Sheftalia (±225gr)

15

A pork sausage in caul fat grilled, tomato, onion, parsley, cucumber salsa, mint, yoghurt

Fresh Grilled Sardines - Cyprus Touch (±150gr)

16

Grilled Mediterranean sardines, tomato, capers, pitted olives, parsley, salsa



Vine Leaves "Dolmades"

15

Stuffed vine leaves with ground beef, chopped tomatoes, onion, parsley, yellow rice, tzatziki cream

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Gemista / Prawns Saganaki



Fried Halloumi

16

Golden fried halloumi cheese,
tomato marmalade, roasted sesame seeds,
fresh mint

Grilled Halloumi

16

Grilled halloumi cheese, grape syrup, pitta bread



Trio of Cyprus

16

Layers of local sausage, sheftalia,
halloumi cheese, village bread,
tzatziki cream

Prawns Saganaki (6pcs)

20

Baked king prawns in saganaki dish with crumbled feta cheese, tomatoes,
fresh mint leaves

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Fried Calamari / Garlic Mushrooms / Fresh Scallops

Hot Appetizers



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

12

Pumpkin Soup
Smoked pumpkin soup, coconut cream,
cumin seeds, massaman Thai mild curry, crostini

10

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

16



King Scallops
Gratin with savoy cabbage,
roasted pancetta, dijon mustard,
24 months aged parmesan cheese sauce

22



Forest and Ocean
Pan seared duck foie gras and king scallops,
on brioche toast, sweet wine butter sauce

23

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

15



Grilled Prawns / Octopus / Mussels Mariniere

Octopus

Grilled octopus tentacles, yuzu, roasted pine nuts, parsley oil, dry onion flakes, fava beans

28



Whitebait

Deep fried crispy small fry infused with citrus zest and sea salt, sauce tartare

14

Mussels Mariniere

Steamed black mussels in seafood veloute, chopped vegetables, crusty bread

15

Prawns and Shrimps



King Prawns

Shelled king prawns with wild garlic cream, on grilled bread

18

Grilled Prawns

Open fire grilled king prawns, lemon mashed potatoes, olive oil, lime

18

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Peking Duck / Calamari

Asian Corner

Peking Duck

Shredded aromatic duck, pancakes, cucumber, spring onions, plum sauce

15

Bao Buns Suckling Pig

Succulent suckling pig, steamed bao buns, shredded cucumber & onions, lemon honey teriyaki sauce

18

Calamari

Breaded deep fried calamari, lemon zest, sweet chili mayo

16



Spring Rolls (4pcs)

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

10



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

12

Edamame

Wok fried edamame beans, red onion, fresh turmeric, ginger, soy sauce, pumpkin seeds

12

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Avocado / Falafel / Quinoa Salad

Vegan & Vegetarian

Quinoa salad

Fluffy and healthy quinoa salad with fresh vegetables, almond nuts, lemon

16

Vegetarian Moussaka

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

20



Arancini

An italian rice croquette with vegetables and herbs, truffle paste, tomato & basil sauce

20

Thai Red Vegetable Curry

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

20

Avocado

Baked avocado pears with cherry tomatoes, pine nuts, dry onions, lime, olive oil

20

Falafel

Fava bean patties mediterranean dish with fresh coriander, onion, cumin, shallow fried, tahina dip

20



Panciotti

Asparagus & mascarpone cream parcel, clarified butter, parmesan flakes, fresh thyme, walnuts dust

20

Chickpeas

Pan fried chickpeas with grilled pineapple, market greens, massaman thai curry, coconut cream

20

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Sea Bass Fillet

From the Sea

Seabass 27
Pan seared fillets of seabass, capers and lemon butter sauce

Sea Bream 25
Grilled whole mediterranean gilt bream, olive oil, lime, onion, celery emulsion



White Grouper 36
Fresh fillet of white grouper poached with king prawns, lemon butter sauce, infused with kaffir lime leaves

Monk Fish 33
Steamed and sautéed monk fish fillet with prawns and vegetables stuffing, crispy pancetta granules and yuzu butter sauce

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



Swordfish 28
Grilled fresh swordfish fillet with layers of onion, tomato, olive oil, green lemon



Salmon 27
Crispy skin "faroe island" salmon fillet, venus clams, orange & dijon mustard jus



Fried Calamari / Fish Croquettes / Prawns Tempura (Scampi)

Tuna

Yellow fin tuna grilled, medium rare, tomato, onion, capers, pitted "kalamata" olives salsa

32



Grilled Calamari

Grilled calamari on pesto cream, extra virgin olive oil, green lemon, roasted pine nuts

27

Casual Tasty Dishes

Prawn Tempura (scampi) (6pcs)

Crispy fried prawns, black mayonnaise, chips, wakame seaweed salad

25

Fish Cakes

Deep fried fish cakes on sauce tartare, lime, side salad bowl

24

Fried Calamari

Deep fried calamari, sauce tartare, lemon wedges, chips

27



Fish & Chips

Deep fried prime fish fillet (±320gr) in beer batter, homemade chips, mashed peas, tartare sauce

30

Side Dishes

Seasonal Grilled Vegetables

8

White Truffle Mash Potato

7.5

Parmesan Truffle Homemade Chips

8

4 Cheese Cauliflower

7.5

Asparagus with Clarified Butter

8

New Potatoes

7.5

Broccoli

8

Fried Sweet Potato Chips

8

Vegetable Rice

7.5

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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



Tastes of the Mediterranean

Seafood Paella

minimum order for 2 persons

Prawns, mussels, clams, shrimps, calamari, octopus, seabass belly, chopped plum tomatoes,
celeriac, carrots, onion, garden peas, spanish saffron rice

per person €30

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Fresh Fish Display

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 (γόπα),
Fried Fresh Calamari,
Fried stripped mullet (σπρίλια)

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

Fishermans Catch to Share

Market Prices

Availability on the display. Our selection of fish and seafood is daily fresh and suitable to be shared between 2 people

Fresh Lobster (+800gr)	(100gr.)	12	Dover Sole (+800gr)	(100gr.)	10
Sea Bass (+800gr)	(100gr.)	8	Black Cod	(100gr.)	10
Sea Bream (+800gr)	(100gr.)	8	White Grouper	(100gr.)	10
Red Mullet	(100gr.)	10	Jumbo Prawns	(per piece)	9.5
Red Snapper (+800gr)	(100gr.)	10	Black Mussels	(min. order 500gr.)	25

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

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Josper Grill

Butcher's Favourites

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

40

Tomahawk Steak (+950gr)
Josper wood oven grilled Black Angus rib-eye on the bone

per 100gr. 10



T-Bone Steak (+950gr)
Black Angus T-bone steak,
grilled in Josper wood oven

per 100gr. 11

Rib-eye Steak
Grilled rib-eye steak (±330gr), infused with clarified nutty butter

36



Surf and Turf
Succulent grilled sirloin steak (±330gr)
with king prawns

36

Choice of Sauce

Choose your sauce from the below
Honey Mustard | Mushroom Sauce | Black Garlic Mayonnaise | Curry Mango Sauce
BBQ Sauce | Garlic Cream Sauce | Garlic Mayonnaise | Gorgonzola Sauce
Béarnaise Sauce | Curry Sauce | Pepper Sauce

each sauce 4



Smoked NYC Beef BBQ Spare Ribs



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

Pork Spare Ribs (±750gr) 25
 Wood oven grilled pork spare ribs with Jack Daniels sauce

Smoked NYC Beef BBQ Spare Ribs (±1000gr) 40
 NY meaty short ribs, smoked and grilled, BBQ sauce

Pork Chop (±900gr) 28
 A free range "Akamas" pork chop in jospur wood oven, tomato & apple confit



Lamb Cuttlets (±300gr) 35
 Grilled in wood oven,
 coated with fresh herbs, mint sauce

Side Dishes

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

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Lamb Shank / Tandoori Chicken / Chicken Kebab

Tandoori Chicken

24

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

Chicken Kebab

24

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

Corn Fed Chicken

25

Grilled chicken supreme in wood oven, smoked Jack Daniels sauce



Chicken Supreme

26

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

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



Moussaka

Local Dishes

Moussaka	25
Layers of eggplant, courgettes, potatoes, beef Bolognese, gratin with cheese béchamel, side salad	
Stifado	27
Slow cooked boneless beef in red wine sauce with caramelized onions, rice	
Kleftiko	27
Braised lamb on the bone, infused in stock, with cumin, roasted potatoes	

Risotto

Risotto Milanese	20
Vialone nano rice with italian saffron, grana padano cheese	
Risotto Al Funghi	22
Arborio rice with wild mushrooms, truffle cream, parmesan sauce	



Risotto Frutti Di Mare	28
Carnaroli rice "king of rices", with prawns, mussels, octopus, calamari, smoked 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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Linguine con Gambero

Pasta

Tagliatelle Cheese Pasta	23
Creamy noodles pasta with mascarpone cheese and black truffle sauce	
* Add Mushrooms	3
Linguine Con Gambero (8pcs - 20/30 size)	28
King prawns with linguine pasta, cherry tomato and fresh basil 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	32
Linguine pasta with prawns, clams, black mussels, octopus, calamari, scallops, tomato, basil sauce	

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Fresh Homemade Pizza

Pizza Ø 30cm

Margherita 23

Wood oven cooked pizza with fresh tomato sauce, mozzarella cheese

Pepperoni 26

Sliced Italian pepperoni, oregano tomato sauce, mozzarella cheese

Ham Pizza 26

Virginia ham, sliced mushrooms, black olives, tomato, mozzarella cheese

CREATE YOUR OWN

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

up to 3 toppings | 4
extra topping | 2

SPECIAL TOPPINGS

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 (±250gr)	25
Served on a brioche bun with sliced tomatoes, lettuce hearts	
Ghost Burger (±250gr)	26
Black angus beef burger in a brioche bun, jalapeno hot pepper mayo, pickles	
Zinger Chicken Burger (±250gr)	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)	24
Pan fried chopped king prawns with tomatoes, onion, bell peppers, sweet corn on tortilla, yoghurt, avocado cream	
Beef Taco (3 pcs)	26
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	

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Doner

Doner Kebab & Sandwich

Chicken Doner (±225gr)	22
Homemade chicken doner, served in Greek pitta bread with tzatziki, onion, parsley	
Beef Doner (±225gr)	22
Homemade beef doner, served in Greek pitta bread with tzatziki, onion, parsley	
Classic Club Sandwich	22
A four decker sandwich filled with grilled chicken fillet, bacon, egg, tomato, lettuce and mayonnaise. Served with a crispy side salad and chips	

Sharing Dishes

Garlic Bread	5	Triple Cooked Hand Cut Chips	7
Garlic Bread with Cheese	6	add Creamy Cheese (±75gr)	1.5
Tomato & Cheese Bruschetta	7	add Fetta Cheese (±75gr)	1.5
Halloumi Bruschetta	8	BBQ Buffalo Wings (9 pcs)	12
Pitta Bread	1.5	(12 pcs)	15.5
Onion Rings	5	Plain Nachos (±150gr)	8
Mozzarella Sticks	8	add Minced Meat (±150gr)	2.5
		add Creamy Cheese (±75gr)	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 With tomato sauce or bolognese	12
Mini Grilled Chicken Kebab ($\pm 150\text{gr}$) and Chips	14
Steak Kebab ($\pm 150\text{gr}$) and Chips	19
Sushi For Kids - Hosomaki (8pcs) Choose up to 2 kinds / Cucumber Avocado Crab stick	12

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ENJOY FRESH FOOD EVERY DAY, INCLUDING VEGAN, VEGETARIAN
AND GLUTEN-FREE OPTIONS

