

Chesters

BAR & RESTAURANT

Dear Guest,

We thank you for your support, which makes us able to do what we love.

Allergy statement:

Menu items may contain or come into contact with milk (dairy), eggs, fish, crustaceans, molluscs, tree nuts, peanuts, gluten (wheat / rye / oats / barley), soy, sesame, sulphur dioxide, celery, lupin & mustard.

For more information, please speak with a manager.

FINGER FOOD

 FRENCH ONIONS	5.90	CHICKEN GOUJON FINGERS (230g.) 12.80
 ONION RINGS Homemade, served with honey mustard dip	5.90	Deep fried battered strips of chicken fillets, served with honey mustard dip
 POTATO WEDGES Served with sour cream	6.80	 CHEESE PLATTER 23.80
 SPRING ROLLS (7 pcs) Filled with red cabbage, carrot, sweet corn, turnip, fresh coriander and sesame seeds, served with sweet and sour sauce (homemade by CHI Lounge chef)	8.90	 A selection of fine cheeses: chevre, comté de Gruyère, parmesan, camembert de Normandie, la mimolette, accompanied by vegetable crudites, herbed olive oil and crispy croutons
BUFFALO CHICKEN WINGS Served with our blue cheese dip		 ANTIPASTI PLATTER 23.80
10 pieces 10.60		A fine selection of: rosette salami, chorizo (picante salami), prosciutto, fuet (dry sausage), parmesan, camembert de Normandie, la mimolette and comté de Gruyère
25 pieces 23.50		



CHESTERS COMBO 20.80

A combination of buffalo wings, spring rolls, chicken goujon fingers, potato wedges, onion rings, garlic bread and a selection of 3 dips

DIPS & BITES

CHILLI DIP  	6.50
Served with tortilla chips	
GUACAMOLE DIP 	8.90
Served with herb infused crispy pitta	
CRISPY POTATO SKINS 	7.80
Served with sour cream	
MIXED DIPS  	10.80
Tortilla chips and crispy pitta, served with a selection of sour cream, guacamole and chili dips	
CHEESE NACHOS  	17.50
Tortilla chips with chilli sauce, topped with melted cheese. Served with sour cream, guacamole and chili dips on the side	



CHEESE NACHOS



Vegetarian



Contains nuts



Spicy



May contain bones

STARTERS



BURRATA CHEESE

- TZATZIKI DIP

Cucumber garlic yogurt dip, served with pitta bread

5.60

GRILLED VILLAGE HALLOUMI

Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta

10.80

BURRATA CHEESE

Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls

16.50

GARLIC BREAD (5pcs)

Toasted French baguette with garlic butter

5.80

GARLIC BREAD SUPREME (5pcs)

Topped with melted cheese

7.50

GARLIC MUSHROOMS

Cooked in creamy sauce with cheese and served with garlic bread

6.95

FRIED CALAMARI

Deep fried calamari, served with tartar sauce

18.70

CHAR-GRILLED OCTOPUS (230g.)

With lemon and oregano olive oil sauce, served with mini side salad (rocket, cherry tomatoes and parmesan)

31.80

BEETROOT CARPACCIO NEW

Slices of fresh beetroot garnished with crispy fried chickpeas, chili garlic oil and homemade hummus

8.90

BEEF CARPACCIO NEW

Slices of smoked beef served with capers, chimichurri pesto, light yoghurt dressing, salsa verde, chili garlic oil, selected green leaves and parmesan

22.50

FROM JOSPER CHARCOAL GRILL STARTERS & SIDE DISHES

CHICKEN WING DRUMSTICKS (9pcs)

Marinated in our unique homemade spices and grilled to perfection

8.90

ROASTED POTATO WEDGES

Cooked with herbs

5.80

MUSHROOMS

Grilled button and oyster mushrooms

6.90

TRUFFLED MASHED POTATO

6.90

VEGETABLES

Marinated grilled seasonal vegetables with herbs

9.80

PEPPERS

Grilled peppers, served cold with olive oil, white vinegar, garlic and parsley

7.80

CREAMY SPINACH

8.50

HOMEMADE SOUPS

SERVED WITH
HERBED CROUTONS

CREAMY CHICKEN AND MUSHROOM SOUP

7.80

CLEAR CHICKEN SOUP WITH VEGETABLES AND NOODLES

7.80

CREAM OF BROCCOLI AND PEAS SOUP

7.80

CLEAR VEGETABLE SOUP

7.80

BORSCHT SOUP

With beetroot, cabbage, carrots and beef simmered in a rich beef broth, garnished with sour cream

8.40

You are kindly requested to inform us of any allergies. Prices include all taxes.

SANDWICHES

CHICKEN & CHEESE

12.80

Strips of chicken sautéed with peppers and onions, topped with melted cheese, served in a French baguette

STEAK & CHEESE

21.80

Strips of fresh Angus beef sautéed with peppers and onions, topped with melted cheese, served in a French baguette

SERVED WITH COLESLAW AND FRESH HAND CUT POTATO CHIPS



CHESTERS CLUB

11.80

Grilled chicken, bacon, lettuce, tomato, edam cheese, fried egg, chipotle sauce and egg salad, served in toasted brown bread with fresh hand cut potato chips

CHICKEN CAESAR SANDWICH

10.80

Chicken, lettuce, Caesar dressing, tomato confit, crispy bacon crumbs, served in ciabatta



CHICKEN FAJITAS

17.80

Flour tortillas filled with spicy sautéed chicken, onions, sweet peppers, tomatoes, cheddar cheese and sour cream. Served with guacamole dip



BEEF FAJITAS

25.80

Flour tortillas filled with spicy sautéed black Angus beef, onions, sweet peppers, tomatoes, cheddar cheese and sour cream. Served with guacamole dip

PIZZA

ALL OUR PIZZAS HAVE A CRISPY BASE MADE FROM THE FINEST ITALIAN PIZZA FLOUR!



MARGHERITA

11.80

With tomato sauce and mozzarella cheese

HAM & CHEESE

12.80

With ham and mozzarella cheese



VEGETARIAN

13.80

With mozzarella, mushrooms, peppers, onions, tomatoes, olives and sweet corn

PROSCIUTTO & ROCKET PIZZA

13.80

With mozzarella, prosciutto, porcini mushrooms and fresh rocket leaves

CHESTERS PIZZA

14.80

With mozzarella, pepperoni, ham, peppers, mushrooms, onions and olives

PROSCIUTTO & ROCKET PIZZA



Vegetarian



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Spicy



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FRESH PASTA

 NAPOLITANA Spaghetti with tomato and basil sauce	11.60	 SPINACH & RICOTTA RAVIOLI Spinach and ricotta ravioli, served with cherry tomatoes and basil tomato creamy sauce	13.80
BOLOGNESE Spaghetti with minced beef and tomato sauce	12.80	LINGUINE AI FRUTTI DI MARE Linguine in tomato based sauce combined with a fine selection of seafood (prawns, mussels, calamari and octopus)	25.80
CARBONARA Spaghetti with pancetta, garlic and fresh cream	13.80		
 ARRABBIATA  Penne with sweet peppers, onions, in a spicy tomato sauce	12.80		
 AUBERGINE & MOZZARELLA Tagliatelle with aubergine in red wine tomato sauce with smoked mozzarella	13.50		
CHICKEN & MUSHROOMS Tagliatelle with chicken and mushrooms, in mushroom stock sauce, with pine kernels, topped with raw chopped broccoli	16.50		
 WILD MUSHROOM RISOTTO 24.50		With Brezain de Savoie and truffle pecorino cheeses	



SALADS

 MINI SALAD Lettuce, rocket, coriander, peppers, tomato, cucumber, onions and olives. Vinaigrette dressing	6.90	 QUINOA SALAD WITH HALLOUMI Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa. Honey lemon and mustard dressing	16.50
 GREEK SALAD Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers. Oregano vinaigrette dressing	11.80	 SEAFOOD SALAD Sautéed calamari, octopus and baby wild prawns mixed with lettuce leaves, rocket, spinach, sea fennel, sea asparagus, watercress, cherry tomatoes, crispy capers, green olives & pickled red onion, topped with fried prawns and steamed mussels. Lime & orange vinaigrette	27.50
 CHESTERS SALAD  Hearts of garden greens combined with sun-dried tomatoes, pine nuts, parmesan flakes and toasted baguette slices with melted cheese. Italian balsamic dressing (Add four herb roasted prawns for additional €6.00)	11.80	 PROSCIUTTO SALAD Spinach, rocket leaves, cherry tomatoes, roasted walnuts, dried figs, pan fried manouri cheese, prosciutto, parmesan flakes, balsamic glaze & bread sticks. Strawberry vinaigrette dressing	16.80
CHICKEN & BACON CAESAR SALAD Crispy lettuce leaves topped with grilled chicken strips, crispy bacon crumbs, croutons and parmesan cheese. Caesar dressing	14.80		
BLUE CHEESE SALAD Kale and iceberg leaves with cherry tomatoes, cucumbers, mushrooms, poached pears, crispy bacon and blue cheese, garnished with chives and Lebanese pita. Blue cheese dressing	11.80		



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SEAFOOD

FRIED CALAMARI

19.80

Deep fried calamari, served with fresh hand cut potato chips, side salad and tartar sauce

CHAR-GRILLED OCTOPUS (230g.) 32.80

Served with country potatoes, side salad, lemon and oregano olive oil sauce

GRILLED CALAMARI (330 - 350g.) 28.90

Char-grilled calamari with grilled vegetables, lemon confit and fresh hand cut potato chips



BAKED SALMON

28.50

Fresh Atlantic salmon with skin, with vegetable rice and steamed vegetables. Garnished with avocado and coriander relish



SEA BASS

28.50

Pan roasted sea bass fillets with green asparagus, baby potatoes, Kalamata olives, cherry tomatoes, capers and lemon confit



GRILLED CALAMARI



GRILLED KING PRAWNS

34.00

6 Grilled king prawns served with vegetable rice, seasonal vegetables and lemon herb dressing



MIXED SEAFOOD

39.50

Grilled fresh sea bass fillet, prawns, Atlantic salmon, octopus. Served with grilled vegetables, potatoes, lemon confit vinaigrette.

This delicious dish is one of the healthiest choices on our menu, full of nutrients and minerals found in seafood.



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From Josper charcoal grill

BURGERS



KOREAN STYLE BURGER



WAGYU & FOIE GRAS BURGER

ALL OUR BURGERS ARE HOMEMADE

WAGYU & FOIE GRAS BURGER (250g.) **44.00**
Hand chopped Wagyu beef burger patty, with truffle mayo, tomato confit, fried egg white, parmesan, foie gras, baby rocket leaves, served with crispy vegetable chips and a small green salad

KOREAN STYLE BURGER **17.80**
Crispy fried chicken thigh glazed in homemade teriyaki sauce, served in brioche bun with pickled cucumbers, red cabbage mixed with greens and garlic mayo sauce, with mixed potato crisps

ALL THE FOLLOWING BEEF BURGERS ARE
HOMEMADE WITH USDA BLACK ANGUS BEEF

BEEF BURGER (200g.) **15.80**

BEEF CHEESEBURGER (200g.) **16.80**

WITH TOMATO AND LETTUCE SERVED WITH
FRESH HAND CUT POTATO CHIPS AND COLESLAW ON THE SIDE

DOUBLE BURGER (400g.) **27.80**
Double beef burger with bacon and Gruyere cheese. Served with potato wedges and coleslaw

US BURGER (250g.) **21.50**
Beef burger, onion rings, tomato, lettuce, red cheddar cheese. Served with potato wedges and honey mustard sauce

CHESTERS BURGER (250g.) **22.50**
Beef burger with teriyaki onion, tomato, lettuce, grilled red pepper, bacon, red cheddar cheese and Japanese mayonnaise. Served in freshly baked brioche bun, with fresh hand cut potato chips and BBQ sauce

TEXAS STYLE BURGER **22.50**
Beef burger (250g.), pulled pork (100g.), iceberg lettuce, tomato, gherkins, chipotle sauce, red cheddar cheese. Served in freshly baked brioche bun with chilli dip and potato wedges

PRAWN LOVER BURGER **18.60**
Homemade prawn patty served with lettuce, tomato confit, sautéed prawns with lobster bisque, avocado, crispy bacon crumbs, béarnaise and chipotle sauces. Served with mixed potato crisps

VEGETARIAN BURGER **13.80**
Homemade vegetable patty, avocado, rocket with balsamic dressing, tomato confit, pepper chutney & chipotle sauce. Served with mixed potato crisps

SIDE ORDERS

✓ MASHED POTATOES	5.80	✓ VEGETABLE RICE	4.50
✓ JACKET POTATO	3.80	✓ CORN ON THE COB	3.90
✓ FRESH HAND CUT POTATO CHIPS	5.60	✓ STEAMED VEGETABLES	4.30
✓ POTATO WEDGES	4.90	✓ CREAMY SPINACH	8.50
✓ GRILLED VEGETABLES	9.80	✓ TRUFFLED MASHED POTATOES	6.90



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From Josper charcoal grill

FROM THE GRILL

CHICKEN TANDOORI

Marinated chicken thighs skewer in Tandoori spices. Served with rice, salad and Raita dip

16.50

CHICKEN BREAST

Tender chicken fillets, served with mashed potatoes, salad and BBQ sauce

16.50

CHICKEN ORIENTAL

Marinated chicken fillet cubes skewer, served in Lebanese pitta, homemade hummus, tabbouleh salad (parsley, onion, tomato, bulgur wheat) and fresh hand cut potato chips

17.80



WELSH LAMB CHOPS (350g.)

Served with seasonal vegetables and fresh hand cut potato chips, with BBQ or mint sauce

39.80



PORK KEBAB

Traditional pork kebab served with pitta bread, tzatziki dip, fresh hand cut potato chips and salad (feta, cucumber, tomato, parsley)

16.50



HOUSE SPECIALTIES



CHICKEN CURRY

Homemade chicken curry, served with steamed rice and apple & pear chutney

15.80

MONGOLIAN PORK CHOP

Tender pork chop marinated in a Mongolian influenced sauce, served with country potatoes, seasonal vegetables and Chinese mustard sauce

22.80

LAMB SHANK

Slow cooked lamb shank with fresh herbs, served over lamb jus and rocket risotto with parmesan

29.50

CRACKLING PORK LEG

1-1.2 kg of a succulent pork leg with crackling cooked to perfection and seasoned with our best herbs. Served with homemade sauerkraut, pickled gherkins, two types of mustard and potato wedges

*±30mins to cook

26.50



One of our most appreciated dishes and chef's speciality is crackling pork leg. With it's unique way of preparing and cooking we produce a truly delicious pork roast.



CRACKLING PORK LEG



SMOKED BBQ SPARE RIBS

27.50

House smoked tender pork spare ribs (650gr.), served with French onions, fresh hand cut potato chips and BBQ sauce



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Spicy



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From Jospier charcoal grill



JOSPER CHARCOAL GRILL



Josper is a latest technology elegant combination of a grill and an oven in a single machine with the grill part working 100% on charcoal, adding the unique flavour of the finest embers, a unique texture and juiciness in all products.

CHICKEN

CHICKEN LEGS ON A SKEWER

16.80

Marinated boneless chicken legs with homemade spices, served with roasted potato wedges, grilled vegetables and apple & pear chutney

CORN FED CHICKEN

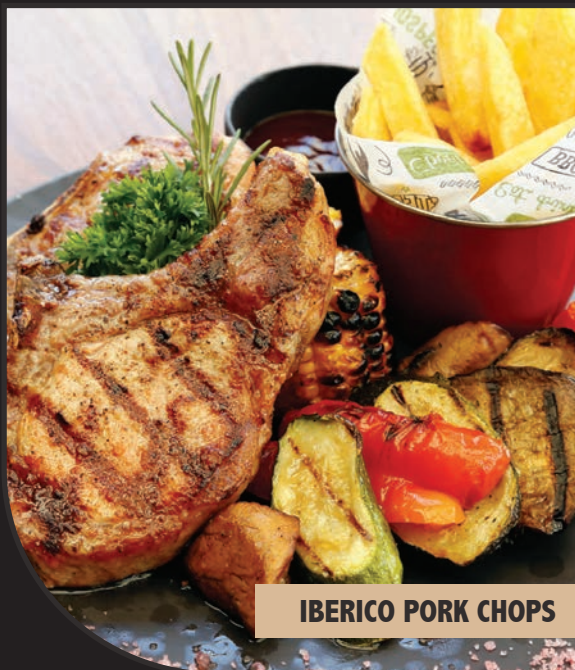
23.80

Two pieces of grilled chicken breast (supreme cut), served with truffled mash, Josper mushrooms, corn on the cob and apple & pear chutney



CORN FED CHICKEN

PORK



IBERICO PORK CHOPS

PORK CHOP

19.80

Grilled pork chop, served with fresh hand cut potato chips, salad and BBQ sauce

CHESTERS PORK CHOP

23.80

Extra thick grilled pork chop, marinated with Chesters homemade mixture of spices and coffee. Served with country potatoes, grilled vegetables and BBQ sauce

IBERICO PORK CHOPS

39.80

500g. Iberico pork (acorn fed pata negra) grilled in Josper oven, corn on the cob, served with fresh hand cut chips, grilled vegetables and BBQ sauce



JOSPER CHARCOAL GRILL



VEAL

VEAL RIB RACK (1kg) 46.00

Jospers slow cooked veal ribs served with corn on the cob, Jospers mushrooms, florina peppers, Allumette potato chips, mustard, BBQ sauce, Béarnaise sauce

VEAL CHOP (500g.) 46.00

Grilled milk fed veal rib chop (French cut), served with herbs de Provence roasted vegetables, Jospers potatoes & balsamic veal jus

VEAL SHANK (±1.5kg) 64.00

Slow cooked veal shank, served with herbs de Provence roasted vegetables, fresh hand cut potato chips, pepper sauce, mustard, BBQ sauce and Béarnaise sauce. *±50mins to cook



VEAL SHANK

BEEF

SIRLOIN STEAK (300g.) 39.80

Fresh Black Angus beef served with fresh hand cut potato chips, corn on the cob, French onions, grilled mushrooms and BBQ sauce

RIB-EYE STEAK (300g.) 42.80

Fresh Black Angus rib-eye steak garnished with French onions, served with fresh hand cut potato chips, corn on the cob and grilled mushrooms. BBQ sauce on the side

BEEF FILLET STEAK (250g.) 43.80

Fresh Black Angus beef, served with fresh hand cut potato chips, grilled mushrooms, corn on the cob, French onion rings and BBQ sauce

BEEF FILLET STEAK WITH MUSHROOM SAUCE (250g.) 43.80

Fresh Black Angus beef with creamy wild mushroom sauce, seasonal vegetables and country potatoes

BEEF FILLET STEAK WITH PEPPER SAUCE (250g.) 43.80

Fresh Black Angus beef fillet, pepper sauce, seasonal vegetables, country potatoes

RIB-EYE ON THE BONE (600-650g.) 64.00

Grilled Australian Black Angus rib-eye on the bone, served with fresh hand cut potato chips, corn on the cob, French onions and grilled mushrooms. BBQ sauce on the side

T-BONE STEAK (650g.) 74.00

US beef T-bone steak garnished with French onions and served with fresh hand cut potato chips, corn on the cob and grilled mushrooms. BBQ sauce on the side
<Suggested to be served medium or medium rare>

US PRIME RIB-EYE (350g.) 59.00

Fresh Black Angus beef served with fresh hand cut potato chips, corn on the cob, French onions, grilled mushrooms and BBQ sauce

ABERDEEN RIB-EYE ON BONE (900g - 1kg.) 95.00

Grilled Australian black angus rib-eye on the bone, served with mushrooms, corn on the cob, Florini peppers, jospers potato wedges and creamy spinach



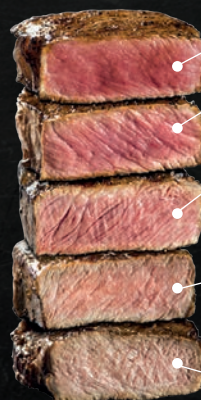
DISCOVER THE AGED MEAT EXPERIENCE

Aging meat is a process that takes advantage of enzymes to make foods delicious before cooking. The meat has to be kept in very carefully controlled conditions (cool temperatures, with relatively high humidity) for a period of time (often several weeks, and in some cases up to a couple of months). When such conditions are created, the enzymes are allowed to work through the meat which leads to a unique complexity of flavour.

THERE ARE NO COOKING METHODS
THAT CAN ENHANCE THE
FLAVOUR OF AN AGED PIECE
OF MEAT



STEAK DONENESS



RARE: Cool or warm red center. It's nearly like raw meat, but cooked on the outside

MEDIUM RARE: Warm and has a mostly pink-to-red center. Firm on the outside, soft and juicy on the inside.

MEDIUM: A clear band of pink in the middle of the steak. There should still be slightly more gray-brown than pink coloration

MEDIUM WELL: Mostly gray-brown throughout, but with a hint of pale pink inside. It's a slightly juicy steak, but with no sign of blood in it

WELL DONE: Grayish-brown with no sign of pink. It's usually slightly charred on the outside

AGING STAGES



AGED MEAT

Premium Black Angus Beef,
(120 days+ corn-based feed ration produces well marbled, tender beef)



USDA AGED T-BONE STEAK* (600g.)

79.00



USDA AGED SIRLOIN ON THE BONE* (600g.)

74.00



USDA AGED SIRLOIN* (350g.)

49.00



USDA AGED RIB-EYE ON THE BONE*

13€ per 100g.



USDA AGED TOMAHAWK*

13€ per 100g.



PREMIUM BLACK ANGUS AGED RIB-EYE STEAK* (300g.)

49.00



USDA AGED T-BONE STEAK* (600g.)

All Steaks are weighed before cleaning

*** These dishes are subject to availability.**

All of the above are served with:
fresh hand cut potato chips, corn on the cob and grilled mushrooms

WITH YOUR CHOICE OF SAUCE:
1. Peppercorn 2. Chimichurri 3. Wild mushroom 4. Béarnaise

You are kindly requested to inform us of any allergies. Prices include all taxes.



From Josper charcoal grill

RUSSIAN CORNER



HOMEMADE PELMENI

BORSCHT

8.40

With beetroot, cabbage, carrots and beef, simmered in a rich beef broth. Garnished with sour cream

SALAD OLIVIER

7.90

Russian salad with boiled carrots, potatoes, hard boiled eggs, green peas, ham, gherkins, all mixed in mayonnaise dressing and garnished with black olives

HOMEMADE PELMENI

12.50

Dumplings filled with minced pork and beef, served with sour cream

BREAKFAST

Served until 12:00



EGG WHITE OMELETTE

EGG WHITE OMELETTE

8.50

With spinach and semi dried tomatoes

PROSCIUTTO OMELETTE

9.80

With prosciutto, mushrooms, semi dried tomatoes and Brezain de Savoie cheese

ENGLISH

11.50

Two fried free range eggs, streaky bacon, sausage, grilled mushrooms, baked beans and cherry tomatoes



CYPRIT BREAKFAST

CYPRIT

12.80

Two fried free range eggs, streaky bacon, Cypriot sausage, grilled halloumi, mushrooms and cherry tomatoes

OUR BREAKFASTS ARE SERVED WITH TOASTED BREAD, BUTTER AND HOMEMADE JAM

KIDS MENU

HAMBURGER & FRIES	9.60
CHEESEBURGER & FRIES	9.80
SPAGHETTI BOLOGNESE	7.60
 SPAGHETTI NAPOLITANA	7.60
SPAGHETTI CARBONARA	8.40
CHICKEN NUGGETS & FRIES	6.90
KIDS PIZZA Ham and cheese	7.80
CHICKEN KEBAB Served with fries	7.80
CHICKEN GOUJONS & FRIES (3pcs) Served with fries and honey mustard dip	7.80



KIDS COCKTAILS

CINDERELLA Orange juice, pineapple juice and vanilla ice cream	3.80
MICKY MOUSE Pineapple juice, vanilla ice cream, fresh cream and crushed ice	3.80
DONALD DUCK Black currant, orange, Sprite and grenadine	3.80
BUGS BUNNY Orange, pineapple juice, Sprite and grenadine	3.80

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DRINKS & BEVERAGES

WINE BY GLASS (17.5CL)

WHITE

ALINA, XYNISTERI Vouni Panayia, Cyprus (Medium Sweet)	5.90
GRIFOS 2, XYNISTERI - SAUVIGNON BLANC Vlassidis Winery, Limassol Region	5.90
GEOMETRIA MOSCHOFILERO Domaine Lafazanis, Greece	7.80
LAPOSTOLLE, SAUVIGNON BLANC Rapel Valley, Chile	7.80

ROSE

KYPEROUNDA, GRENACHE - SHIRAZ Kyperounda Winery, Cyprus	5.90
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RED

AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus	5.90
ANDESITIS CABERNET SAUVIGNON - GRENACHE - MOURVEDRE Kyperounda Winery	5.90
ENTRECÔTE MERLOT - CABERNET SAUVIGNON Gourmet Père & Fils, France	7.40

SPARKLING WINE

ZARDETTO Prosecco Brut, Veneto	8.70
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CHAMPAGNES

	<u>20 cl</u>	<u>37.5 cl</u>	<u>75 cl</u>
MÖET & CHANDON, Brut	36.00		110.00
RUINART, Brut		68.00	130.00
RUINART ROSÉ, Brut		78.00	145.00

SPARKLING WINES

	<u>20 cl</u>	<u>75cl</u>
VILLA JOLANDA, Prosecco, Veneto, Italy	11.50	
MOSCATO D'IFESTIA, Limnos (Sweet)		34.80
ZARDETTO, Prosecco Brut, Veneto		36.80

WHITE WINES

CYPRUS

GRIFOS 2 XYNISTERI - SAUVIGNON BLANC Vlassides Winery, PGI Limassol	24.80
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PETRITIS, XYNISTERI Kyperounda Winery, PGI Limassol	24.80
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IMIFOS, XYNISTERI Nelion Winery, PGI Paphos	25.80
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SEMILLON - SAUVIGNON BLANC Zambartas Winery, PGI Limasol	28.70
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SAUVIGNON BLANC Vlassides Winery, PGI Limassol	29.80
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CHARDONNAY Tsiakkas Winery, PGI Limassol	29.60
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ALINA, XYNISTERI Vouni Panayia Winery, PGI Paphos (Medium Sweet)	23.50
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GREECE

PARANGA, RODITIS-MALAGOUZIA Ktima Kir Yianni,	27.50
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GEOMETRIA, MOSCHOFILERO Domaine Lafazanis,	29.80
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BIBLIA CHORA SAUVIGNON BLANC, ASSYRTIKO PGI Pangeon	38.60
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TESSERIS LIMNES CHARDONNAY-GEWURZTRAMINER Kir-Yianni Estate, PGI Florina	39.50
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FRANCE 375ml/750ml

SANCERRE, SAUVIGNON BLANC "Les Baronnes" Henri Bourgeois	32.80/58.00
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CHABLIS, CHARDONAY Domaine Long Depaquit	38.00/64.00
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ITALY

PINOT GRIGIO IGT Zenato, Veneto	29.50
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REST OF THE WORLD

LAPOSTOLLE, SAUVIGNON BLANC Grand selection, Rapel Valley, Chile	29.80
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LAPOSTOLLE, CHARDONNAY Grand selection, Casablanca Valley, Chile	29.80
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SAUVIGNON BLANC Matua Valley, Marlborough, New Zealand	39.50
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RIESLING KASELER KEHRNAGEL Kabinett, Von Kassestatt, Mosel, Germany (Medium Sweet)	45.00
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RED WINES

CYPRUS		CÔTES DU RHÔNE, SYRAH - GRENACHE	32.80
AES AMBELIS	23.80	E. Guigal, Rhône,	
MARATHEFTIKO - SHIRAZ - GRENACHE		CHÂTEAU PEYMOUTON GRAND CRU	59.00
Nicosia Regional		MERLOT - CABERNET SAUVIGNON - CABERNET FRANC	
ANDESITIS	24.80	St Emilion	
CABERNET SAUVIGNON - GRENACHE - MOURVEDRE		ITALY	375ml/750ml
Kyperounda Winery		VALPOLICELLA CLASSICO	22.50/36.80
AYIOS ONOUFRIOS, MARATHEFTIKO	24.80	SUPERIORE DOC	
Vasilikon Winery, Lefkada		CORVINA - SANGIOVESE - RONDINELLA	
CABERNET SAUVIGNON	29.50	Zenato, Veneto	
Hadjiantonas Winery, Limassol Regional		RIPASSA	59.00
MERLOT	32.50	SUPERIORE DOC	
Tsiakkas Winery		CORVINA - RONDINELLA	
SHIRAZ	32.50	Zenato, Veneto	
Vlassides Winery, Limassol Regional		REST OF THE WORLD	
GREECE		BEYERSKLOOF, PINOTAGE	28.60
GEOMETRIA, AGIORGITIKO	31.80	Stellenbosch Region, South Africa	
PGI Peloponeese		CASA LAPOSTOLLE, MERLOT	29.60
BIBLIA CHORA	43.00	Rapel Valley, Chile	
CABERNET SAUVIGNON - MERLOT - AGIORGITIKO		SHIRAZ	37.50
Pangeon Regional		Wolf Blass, Yellow Label, Australia	
ALPHA ESTATE, VEGAN	61.50	MALBEC RESERVA BODEGA NORTON	41.80
SYRAH - XINOMAVRO - MERLOT		Mendoza, Argentina	
PGI Florina		MARGUES DE CACERES RESERVA	55.00
FRANCE		TEMPRANILLO	
ENTRECÔTE	27.80	Rioja, Spain	
MERLOT - CABERNET SAUVIGNON			
Gourmet Père & Fils			

ROSE WINES

RODINOS, GRENACHE	24.60	LE CAPRICE DE CLEMENTINE	35.60
Tsiakkas Winery, Cyprus		Château Les Valentines, Provence, France	
KYPEROUNDA, GRENACHE-SHIRAZ	24.60		
Kyperounda Winery, Cyprus			

DESSERT WINES (6CL)

COMMANDARIA, MAVRO - XYNISTERI	6.80	PORT LBV 2008	6.80
Oenou Yi, Vassiliades Winery, Cyprus		Niepoort, Duro, Portugal	
SAMOS VIN DOUX	4.90		
Greece			

COCKTAILS

MOJITO Rum, lime, brown sugar, soda, mint	8.00
COSMOPOLITAN Vodka, Triple sec, cranberry, lime	8.00
MARGARITA (lemon or strawberry) Tequila, Triple sec, lemon juice	8.00
BLOODY MARY Vodka, lemon, spices, tomato juice	8.00
PINA COLADA Flor de Cana Rum, coconut puree, pineapple juice coconut cream	8.00
STRAWBERRY DAIQUIRI Flor de Cana Rum, lime juice, sugar syrup, strawberry puree	8.00
LONG ISLAND ICE TEA Flor de Cana Rum, Vodka, Gin, Tequila, Triple sec, lemon juice, coca cola	8.00
SEX ON THE BEACH Vodka, Peach Schnapps, orange, cranberry	8.00
BRANDY SOUR Brandy, lemon juice, sugar syrup, Angostura	6.00
MAI TAI White Rum, Dark Rum, Triple sec, Almond liqueur, pineapple Juice	8.00
APEROL SPRITZ Aperol, Prosecco, soda	8.50
NEGRONI Martini Rosso, Gin, Campari	8.50
BELLINI Sparkling wine with peach puree	8.50
PASSION FRUIT SPLASH Rum, fresh lime juice, passion fruit puree	8.00
HUGO Elderflower syrup, sparkling wine, splash of soda, lime wedges, mint leaves	8.00



MOJITO



LEMON MARGARITA

NON ALCOHOLIC COCKTAILS

BABY CRANBERRY Cranberry, pineapple, pomegranate syrup, lime, soda, fresh lemon and mint	4.00
FRESH LEMON WITH MINT	4.00
MOJITO	5.50
STRAWBERRY MOJITO	5.50
PINA COLADA	5.50
PASSION FRUIT SPLASH	5.50
BLOODY MARY	5.50

BEERS & CIDERS/DRAFT

	250ml	500ml
KEO (local beer)	3.40	5.00
CARLSBERG	3.40	5.00
STELLA ARTOIS	3.90	6.50
GUINNESS	3.90	6.50
HOEGAARDEN	4.50	7.00
GRIMBERGEN BLONDE	3.90	6.50
HEINEKEN	3.90	6.50
ERDINGER	3.90	6.50
PAULANER	3.90	6.50
ESTRELLA	3.90	6.50
STRONGBOW (cider)	3.90	6.50



BEERS & CIDERS/BOTTLED



KEO (local beer)	(33cl)	4.50
CARLSBERG (local beer)	(33cl)	4.50
LEON	(33cl)	4.50
HEINEKEN	(33cl)	5.50
HEINEKEN 0%(alcohol free)	(33cl)	5.50
STELLA ARTOIS	(33cl)	5.50
KRONENBOURG 1664 BLANC	(33cl)	5.50
BUDWEISER	(33cl)	5.50
CORONA	(33cl)	5.50
SOMERSBY (Apple cider)	(33cl)	5.50
SOMERSBY (Blackberry cider)	(33cl)	5.50
KOPPARBERG (cider)	(33cl)	5.50

RTDS

SMIRNOFF ICE	(27.5cl)	5.50
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ALCOHOLIC BEVERAGES (5CL)

SCOTCH WHISKY Famous Grouse, Johnnie Walker Red, Dewars, J&B	5.90	COGNAC VS Courvoisier VS, Hennessy VS	7.50
IRISH WHISKY Jameson	5.90	COGNAC VSOP Remy Martin VSOP	8.90
CANADIAN WHISKY Canadian Club	5.90	Hennessy VSOP	12.00
TENNESSEE WHISKY Jack Daniels	6.90	COGNAC XO	
PREMIUM BLENDED Johnnie Walker Black 12Y, Chivas Regal 12Y	6.90	Hennessy XO	22.00
		Remy Martin XO	22.00
SPECIAL PREMIUM BLENDED Chivas Regal 18Y	13.00	ARMAGNAC Chateau De Laubade XO	11.00
Macallan 12Y	14.00	BRANDY Metaxa 5*	5.90
RUM Flor de Cana Havana Club 3 Anos, Bacardi Blanco, Captain Morgan, Bacardi Black, Captain Morgan spiced Havana Anejo 7 Anos	5.90	Metaxa 7*	7.00
		KEO VSOP	5.50
		Five Kings XO	6.50
MALT & SINGLE MALT Glenmorangie 10Y, Glenfiddich 12Y		LIQUEUR	6.50
	7.00	Baileys, Malibu, Kahlúa, Drambuie, Grand Marnier, Disaronno Amaretto, Cointreau, Sambuca, Tia Maria, Peach, Jägermeister, Limoncello, Mastiha	
	9.00		
GIN Bombay Sapphire, Tanqueray, Gordon's Hendrick's		APERITIF & DIGESTIF Martini (Bianco, Rosso, Dry)	4.80
	5.90	Campari	5.90
		Fernet Branca	5.90
	7.50	Ouzo	4.80
		Grappa (Mazzeti D' Altavilla Classica)	6.50
VODKA Stolichnaya, Absolut, Smirnoff, Smirnoff North, Ursus, Russian Standard	5.90	PIMM's	5.90
		Pernod	5.90
		Aperol	5.90
PREMIUM VODKA Belvedere, Grey Goose Beluga Noble	9.00	SHOTS (3CL)	3.00
	10.00	Jagermeister, Ouzo, Ursus, Sambuca, Zivania, Jose Cuervo Silver, Jose Cuervo Gold, North Vodka, Mastiha	
TEQUILA Jose Cuervo Classic, Jose Cuervo Especial	5.90		



BOTTLED SPIRITS

OUZO PLOMARI	5cl	4.50
	20cl	16.50
ZIVANIA LOEL	5cl	4.50
	20cl	16.50

FRESH JUICES (300ML)

CARROT	5.50
APPLE	5.50
ORANGE	5.50

Mix your own juice

SMOOTHIES

BANANA & STRAWBERRY (Banana, Strawberry, Yogurt and Honey)	6.00
APPLE & COFFEE (Apple, Coffee, Yogurt and Honey)	6.00
ORANGE & BANANA (Orange, Banana, Yogurt and Honey)	6.00
COCONUT & BANANA (Coconut, Banana, Yogurt and Honey)	6.00



MILKSHAKE

STRAWBERRY, VANILLA, CHOCOLATE OR BANANA (3 scoops of homemade icecream)	6.50
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GRANITAS

STRAWBERRY, PEACH, COCONUT OR PASSION FRUIT	5.50
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SOFT DRINKS

SOFT DRINKS (bottle 25cl) **3.40**
(Coca Cola, Zero, Diet Coke,
Sprite, Fanta, Soda, Ginger Ale)

JUICES (35cl) **3.70**
(Orange, Pineapple, Grapefruit, Apple,
Peach, Tomato and Cranberry)

MINERAL WATER (50cl) **1.90**

MINERAL WATER (100cl) **2.90**

SPARKLING WATER (San Pellegrino) (25cl) **3.40**

SPARKLING WATER (San Pellegrino) (75cl) **4.60**

ENERGY DRINKS (Shark, Red Bull) (25cl) **4.20**



HOT COFFEES

ESPRESSO	3.40
DOUBLE ESPRESSO	4.40
MACCHIATO	3.70
CAPPUCCINO	4.30
DOUBLE CAPPUCCINO	5.50
FILTER COFFEE	3.60
CYPRUS COFFEE	2.90
DOUBLE CYPRUS COFFEE	3.60
NESCAFE	3.60
CAFÉ LATTE	4.50
AMERICANO	3.50
MOCHA	4.50

COLD COFFEES

FRAPPÉ	3.90
FRAPPÉ WITH VANILLA ICE CREAM	5.80
FREDDO ESPRESSO	4.50
FREDDO CAPPUCCINO	4.80
ICE LATTE	4.80
ICED AMERICANO	4.30
COFFEE MILKSHAKE	5.90
Espresso, milk and choice of: Caramel, vanilla or chocolate ice cream	

HOT ALCOHOLIC COFFEES

IRISH COFFEE	6.50
BAILEYS COFFEE	6.50



CAFÉ LATTE



COFFEE MILKSHAKE



CAPPUCCINO

OUR TEA SELECTION

ENGLISH BREAKFAST (4-5min) 3.40

A blend of strong tasting black teas from Ceylon, Assam and Indonesia. Delicious with a touch of milk

EARL GREY LORD BYRON (4-5min) 3.40

Classical blend of black tea with a strong bergamot flavour

GUNPOWDER BIO (2-3min) 3.40

Organically grown China green tea rolled into small pellets

TEA OF HERBS (4-5min) 3.40

Black tea with orange, apple, cinnamon, cardamom, coriander, pink pepper and cloves

JASMINE CHUNG HAO (2-3min) 3.40

Jasmin scented China green tea

BALKAN MEMORIES (2-3min) 3.40

Green tea, ginger, cardamom, chili hot paprika flakes

MASTIHA CHAI (2-3min) 3.40

Green tea with Chios masticha, cinnamon, ginger, cloves, pepper, nutmeg, cardamom, fennel

RED SQUARE (8-10min) 3.40

Flavoured fruit infusion with hibiscus, cranberry and apple

ROOIBOS AFAIA (6-8min) 3.40

Traditional South African caffeine-free beverage delicately scented with apple, grapes, almond, pistachio

SILENCE TEA (8-10min) 3.40

Relaxing blend of valeriana, lavender, camomile, peppermint, lemon balm, apple, peach and citrus fruits

PEPPERMINT (8-10min) 3.40

Refreshing herbal tea, help with digestion

CHAMOMILE (8-10min) 3.40

Relaxing herbal tea



MILK OOLONG 4.90

It's unique character would be best described as having a milky sweet taste that is smooth and pleasurable. The aromatic bright khaki-green leaves of this unique tea create a fine gold brew.

ICE TEA SELECTIONS

ICE TEA PEACH 3.60

ICE TEA LEMON 3.60

ICE TEA MELON 3.60

ICE TEA MATCHA ENERGY 4.00

ICE TEA MATCHA DETOX 4.00

HOT CHOCOLATE

NOVELLO PREMIUM CHOCOLATE 4.50

NOVELLO WHITE CHOCOLATE 4.50

NOVELLO BUENO 4.50

NOVELLO HAZELNUT CHOCOLATE 4.50

