



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

 <b>FRENCH ONIONS</b>	<b>5.90</b>	<b>CHICKEN GOUJON FINGERS (230g.)</b>	<b>12.80</b>
 <b>ONION RINGS</b> Homemade, served with honey mustard dip	<b>5.90</b>	Deep fried battered strips of chicken fillets, served with honey mustard dip	
 <b>POTATO WEDGES</b> Served with sour cream	<b>6.80</b>	 <b>CHEESE PLATTER</b>	<b>23.80</b>
 <b>SPRING ROLLS (7 pcs)</b> Filled with red cabbage, carrot, sweet corn, turnip, fresh coriander and sesame seeds, served with sweet and sour sauce (homemade by CHi Lounge chef)	<b>8.90</b>	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	
<b>BUFFALO CHICKEN WINGS</b> Served with our blue cheese dip		 <b>ANTIPASTI PLATTER</b>	<b>23.80</b>
10 pieces	<b>10.60</b>	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	<b>23.50</b>		



### 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

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



**CHEESE NACHOS**



# STARTERS



BURRATA CHEESE

	<b>TZATZIKI DIP</b> Cucumber garlic yogurt dip, served with pitta bread	5.60		<b>BURRATA CHEESE</b> Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls	16.50
	<b>GRILLED VILLAGE HALLOUMI</b> Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta	10.80		<b>GARLIC BREAD</b> (5pcs) Toasted French baguette with garlic butter	5.80
				<b>GARLIC BREAD SUPREME</b> (5pcs) Topped with melted cheese	7.50
				<b>GARLIC MUSHROOMS</b> Cooked in creamy sauce with cheese and served with garlic bread	6.95
				<b>FRIED CALAMARI</b> Deep fried calamari, served with tartar sauce	18.70
				<b>CHAR-GRILLED OCTOPUS (230g.)</b> With lemon and oregano olive oil sauce, served with mini side salad (rocket, cherry tomatoes and parmesan)	31.80
				<b>BEETROOT CARPACCIO</b> <b>NEW</b> Slices of fresh beetroot garnished with crispy fried chickpeas, chili garlic oil and homemade hummus	8.90
				<b>BEEF CARPACCIO</b> <b>NEW</b> 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



	<b>CHICKEN WING DRUMSTICKS</b> (9pcs) Marinated in our unique homemade spices and grilled to perfection	8.90		<b>VEGETABLES</b> Marinated grilled seasonal vegetables with herbs	9.80
	<b>ROASTED POTATO WEDGES</b> Cooked with herbs	5.80		<b>PEPPERS</b> Grilled peppers, served cold with olive oil, white vinegar, garlic and parsley	7.80
	<b>MUSHROOMS</b> Grilled button and oyster mushrooms	6.90		<b>CREAMY SPINACH</b>	8.50
	<b>TRUFFLED MASHED POTATO</b>	6.90			

## HOMEMADE SOUPS

SERVED WITH  
HERBED CROUTONS

	<b>CREAM OF BROCCOLI AND PEAS SOUP</b>	7.80
	<b>CLEAR VEGETABLE SOUP</b>	7.80
	<b>BORSCHT SOUP</b> 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

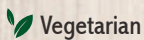
## PROSCIUTTO & ROCKET PIZZA 13.80

With mozzarella, prosciutto, porcini mushrooms and fresh rocket leaves

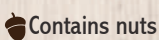
## CHESTERS PIZZA 14.80

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

## PROSCIUTTO & ROCKET PIZZA



Vegetarian



Contains nuts



Spicy



May contain bones



# FRESH PASTA

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

# SALADS

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



# 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

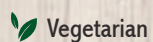


## MIXED SEAFOOD

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.



Vegetarian



Contains nuts



Spicy



May contain bones



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

# 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



Vegetarian



Contains nuts



Spicy



May contain bones



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

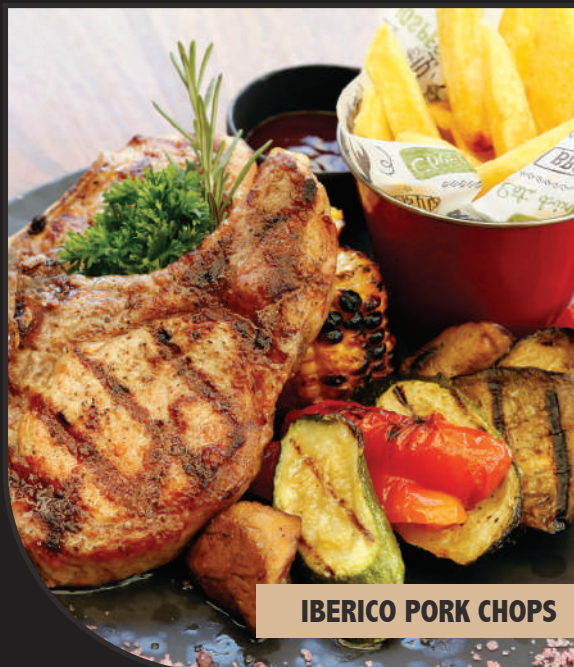
23.80

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



## 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

AGED MEAT



## AGING STAGES



## 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



# 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

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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



**CYPRIOT BREAKFAST**

### **CYPRIOT** 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**

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## KIDS MENU

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



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## KIDS COCKTAILS

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<b>CINDERELLA</b> Orange juice, pineapple juice and vanilla ice cream	<b>3.80</b>
<b>MICKEY MOUSE</b> Pineapple juice, vanilla ice cream, fresh cream and crushed ice	<b>3.80</b>
<b>DONALD DUCK</b> Black currant, orange, Sprite and grenadine	<b>3.80</b>
<b>BUGS BUNNY</b> Orange, pineapple juice, Sprite and grenadine	<b>3.80</b>

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# **DRINKS & BEVERAGES**

WINE BY GLASS (17.5CL)

WHITE		RED	
ALINA, XYNISTERI	5.90	AES AMBELIS	5.90
Vouni Panayia, Cyprus (Medium Sweet)		MARATHEFTIKO - SHIRAZ - GRENACHE	
GRIFOS 2, XYNISTERI - SAUVIGNON BLANC	5.90	Nicosia Regional, Cyprus	
Vlassidis Winery, Limassol Region		ANDESITIS	5.90
GEOMETRIA MOSCHOFILERO	7.80	CABERNET SAUVIGNON - GRENACHE -	
Domaine Lafazanis, Greece		MOURVEDRE	
LAPOSTOLLE, SAUVIGNON BLANC	7.80	Kyperounda Winery	
Rapel Valley, Chile		ENTRECÔTE	7.40
ROSE		MERLOT - CABERNET SAUVIGNON	
KYPEROUNDA, GRENACHE - SHIRAZ	5.90	Gourmet Pére & Fils, France	
Kyperounda Winery, Cyprus		SPARKLING WINE	
		ZARDETTO	8.70
		Prosecco Brut, Veneto	

CHAMPAGNES

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

SPARKLING WINES

	20 cl	75cl
VILLA JOLANDA, Prosecco, Veneto, Italy	11.50	
ASTORIA FASHION VICTIM, Moscato (Sweet), Italy		35.80
ZARDETTO, Prosecco Brut, Veneto		36.80

WHITE WINES

CYPRUS		BIBLIA CHORA	40.00
GRIFOS 2	24.80	SAUVIGNON BLANC, ASSYRTIKO	
XYNISTERI - SAUVIGNON BLANC		PGI Pangeon	
Vlassides Winery, PGI Limassol		FRANCE	375ml/750ml
PETRITIS, XYNISTERI	24.80	SANCERRE, SAUVIGNON BLANC	32.80/58.00
Kyperounda Winery, PGI Limassol		“Les Baronnes” Henri Bourgeois	
SEMILLON - SAUVIGNON BLANC	28.70	CHABLIS, CHARDONAY	38.00/64.00
Zambartas Winery, PGI Limasol		Domaine Long Depaquit	
SAUVIGNON BLANC	29.80	ITALY	
Vlassides Winery, PGI Limassol		PINOT GRIGIO IGT	29.50
CHARDONNAY	29.60	Zenato, Veneto	
Tsiakkas Winery, PGI Limassol		REST OF THE WORLD	
ALINA, XYNISTERI	23.50	MONTES RESERVA, CHARDONNAY	29.80
Vouni Panayia Winery, PGI Paphos (Medium Sweet)		Aconcagua Coast, Chile	
GREECE		LAPOSTOLLE, CHARDONNAY	29.80
PARANGA, RODITIS-MALAGOUZIA	27.50	Grand selection, Casablanca Valley, Chile	
Ktima Kir Yianni,		SAUVIGNON BLANC	39.50
GEOMETRIA, MOSCHOFILERO	29.80	Matua Valley, Marlborough,	
Domaine Lafazanis,		New Zealand	
TESSERIS LIMNES	39.50	RIESLING KASELER KEHRNAGEL	45.00
CHARDONNAY-GEWURZTRAMINER		Kabinett, Von Kassestatt, Mosel,	
Kir-Yianni Estate, PGI Florina		Germany (Medium Sweet)	



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# RED WINES

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

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# ROSE WINES

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

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# DESSERT WINES (6CL)

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

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# COCKTAILS

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<b>MOJITO</b> Rum, lime, brown sugar, soda, mint	9.00
<b>COSMOPOLITAN</b> Vodka, Triple sec, cranberry, lime	9.00
<b>MARGARITA (lemon or strawberry)</b> Tequila, Triple sec, lemon juice	9.00
<b>BLOODY MARY</b> Vodka, lemon, spices, tomato juice	9.00
<b>PINA COLADA</b> Flor de Cana Rum, coconut puree, pineapple juice coconut cream	9.00
<b>STRAWBERRY DAIQUIRI</b> Flor de Cana Rum, lime juice, sugar syrup, strawberry puree	9.00
<b>LONG ISLAND ICE TEA</b> Flor de Cana Rum, Vodka, Gin, Tequila, Triple sec, lemon juice, coca cola	9.00
<b>SEX ON THE BEACH</b> Vodka, Peach Schnapps, orange, cranberry	9.00
<b>BRANDY SOUR</b> Brandy, lemon juice, sugar syrup, Angostura	9.00
<b>MAI TAI</b> White Rum, Dark Rum, Triple sec, Almond liqueur, pineapple Juice	9.00
<b>APEROL SPRITZ</b> Aperol, Prosecco, soda	9.00
<b>NEGRONI</b> Martini Rosso, Gin, Campari	9.00
<b>BELLINI</b> Sparkling wine with peach puree	9.00
<b>PASSION FRUIT SPLASH</b> Rum, fresh lime juice, passion fruit puree	9.00
<b>HUGO</b> Elderflower syrup, sparkling wine, splash of soda, lime wedges, mint leaves	9.00



**MOJITO**



**LEMON MARGARITA**

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# NON ALCOHOLIC COCKTAILS

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

6.50

## IRISH WHISKY

Jameson

6.50

## CANADIAN WHISKY

Canadian Club

6.50

## TENNESSEE WHISKY

Jack Daniels

8.00

## PREMIUM BLENDED

Johnnie Walker Black 12Y,  
Chivas Regal 12Y

8.00

## SPECIAL PREMIUM BLENDED

Chivas Regal 18Y

14.00

Macallan 12Y

16.00

Dimple 15Y

9.00

Glenlivet 12Y

8.50

## RUM

Flor de Cana  
Havana Club 3 Anos, Bacardi Blanco,  
Captain Morgan, Bacardi Black,  
Captain Morgan spiced

6.50

Havana Anejo 7 Anos

7.00

## MALT & SINGLE MALT

Glenmorangie 10Y, Glenfiddich 12Y

9.00

Laphroaig 10Y

8.50

Aberlour 12Y

14.00

Dalwhinnie 15Y

12.00

Talisker Storm

12.00

## GIN

Bombay Sapphire, Tanqueray,  
Gordon's

6.50

Hendrick's

8.00

## VODKA

Stolichnaya, Absolut, Smirnoff,  
Smirnoff North, Ursus, Russian Standard

6.50

## PREMIUM VODKA

Belvedere, Grey Goose  
Beluga Noble

10.00

10.00

## TEQUILA

Jose Cuervo Classic, Jose Cuervo Especial

6.50

## COGNAC VS

Courvoisier VS, Hennessy VS

10.00

## COGNAC VSOP

Remy Martin VSOP

12.00

Hennessy VSOP

14.00

## COGNAC XO

Hennessy XO

28.00

Remy Martin XO

24.00

## ARMAGNAC

Chateau De Laubade XO

14.00

## BRANDY

Metaxa 5\*

6.50

Metaxa 7\*

7.50

KEO VSOP

6.50

Five Kings XO

6.50

## LIQUEUR

6.50

Baileys, Malibu, Kahlúa, Drambuie, Grand Marnier,  
Disaronno Amaretto, Cointreau, Sambuca,  
Tia Maria, Peach, Jägermeister, Limoncello, Mastiha

7.00

## APERITIF & DIGESTIF

Martini (Bianco, Rosso, Dry)

6.50

Campari

6.50

Fernet Branca

6.50

Ouzo

5.50

Grappa (Mazzeti D' Altavilla Classica)

6.50

PIMM's

6.50

Pernod

6.50

Aperol

6.50

## SHOTS (3CL)

4.00

Jagermeister, Ouzo, Ursus, Sambuca,  
Zivania, Jose Cuervo Silver, Jose Cuervo Gold,  
North Vodka, Mastiha

# BOTTLED SPIRITS

## OUZO PLOMARI

5cl

4.50

20cl

18.00

## ZIVANIA LOEL

5cl

4.50

20cl

18.00





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## FRESH JUICES (300ML)

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CARROT	5.50
APPLE	5.50
ORANGE	5.50

Mix your own juice

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## SMOOTHIES

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<b>BANANA &amp; STRAWBERRY</b> (Banana, Strawberry, Yogurt and Honey)	6.00
<b>APPLE &amp; COFFEE</b> (Apple, Coffee, Yogurt and Honey)	6.00
<b>ORANGE &amp; BANANA</b> (Orange, Banana, Yogurt and Honey)	6.00
<b>COCONUT &amp; BANANA</b> (Coconut, Banana, Yogurt and Honey)	6.00



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## MILKSHAKE

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<b>STRAWBERRY, VANILLA, CHOCOLATE OR BANANA</b> (3 scoops of homemade ice cream)	6.50
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## GRANITAS

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<b>STRAWBERRY, PEACH, COCONUT OR PASSION FRUIT</b>	5.50
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## SOFT DRINKS

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<b>SOFT DRINKS</b> (bottle 25cl)	3.40
(Coca Cola, Zero, Diet Coke, Sprite, Fanta, Soda, Ginger Ale)	

<b>JUICES</b> (35cl)	3.70
(Orange, Pineapple, Grapefruit, Apple, Peach, Tomato and Cranberry)	

<b>MINERAL WATER</b> (50cl)	1.90
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<b>MINERAL WATER</b> (100cl)	2.90
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<b>SPARKLING WATER</b> (San Pellegrino) (25cl)	3.20
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<b>SPARKLING WATER</b> (San Pellegrino) (75cl)	4.90
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<b>ENERGY DRINKS</b> (Shark, Red Bull) (25cl)	4.20
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## 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

