



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.)	13.40
		Deep fried battered strips of chicken fillets, served with honey mustard dip	
 ONION RINGS	5.90		
Homemade, served with honey mustard dip			
 POTATO WEDGES	7.40	 CHEESE PLATTER	24.80
Served with sour cream		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	
 SPRING ROLLS (7 pcs)	9.50		
Filled with red cabbage, carrot, sweet corn, turnip, fresh coriander and sesame seeds, served with sweet and sour sauce (homemade by CHI Lounge chef)			
BUFFALO CHICKEN WINGS		 ANTIPASTI PLATTER	24.80
Served with our blue cheese dip		A fine selection of: rosette salami, chorizo (picante salami), prosciutto, fuet (dry sausage), parmesan, camembert de Normandie, la mimolette and comté de Gruyère	
10 pieces	10.80		
25 pieces	24.50		



CHESTERS COMBO **21.80**

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 	9.80
Served with herb infused crispy pitta	
CRISPY POTATO SKINS 	7.80
Served with sour cream	
MIXED DIPS  	11.80
Tortilla chips and crispy pitta, served with a selection of sour cream, guacamole and chili dips	
CHEESE NACHOS  	18.50
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

 TZATZIKI DIP Cucumber garlic yogurt dip, served with pitta bread	5.60	 BURRATA CHEESE Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls	18.50
 GRILLED VILLAGE HALLOUMI Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta	11.80	 GARLIC BREAD (5pcs) Toasted French baguette with garlic butter	5.80
		 GARLIC BREAD SUPREME (5pcs) Topped with melted cheese	7.80
		FRIED CALAMARI Deep fried calamari, served with tartar sauce	19.70
		CHAR-GRILLED OCTOPUS (230g.) With lemon and oregano olive oil sauce, served with mini side salad (rocket, cherry tomatoes and parmesan)	32.80
		 BEETROOT CARPACCIO Slices of fresh beetroot garnished with crispy fried chickpeas, chili garlic oil and homemade hummus	9.50
		BEEF CARPACCIO Slices of smoked beef served with capers, chimichurri pesto, light yoghurt dressing, salsa verde, chili garlic oil, selected green leaves and parmesan	23.50
	 CHICKEN WING DRUMSTICKS (9pcs) Marinated in our unique homemade spices and grilled to perfection		9.50



JOSPER CHARCOAL GRILL SIDE DISHES




 VEGETABLES Marinated grilled seasonal vegetables with herbs	9.80	 CORN ON THE COB	3.90
 MUSHROOMS Grilled button and oyster mushrooms	6.90	 GRILLED FLORINA PEPPERS Served cold with olive oil, white vinegar, garlic and parsley	8.50

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 **8.60**

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

HOMEMADE SOUPS

**SERVED WITH
HERBED CROUTONS**

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



Vegetarian



Contains nuts



Spicy



May contain bones



From Jospers charcoal grill

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

12.60

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

11.80

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

12.80

With tomato sauce and mozzarella cheese

HAM & CHEESE

13.80

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

15.80

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

PROSCIUTTO & ROCKET PIZZA



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



Vegetarian



Contains nuts



Spicy



May contain bones



From Josper charcoal grill

FRESH PASTA

🌿 NAPOLITANA Spaghetti with tomato and basil sauce	12.80	🌿 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	13.80	LINGUINE AI FRUTTI DI MARE Linguine in tomato based sauce combined with a fine selection of seafood (prawns, mussels, calamari and octopus)	27.80
CARBONARA Spaghetti with pancetta, garlic and fresh cream	14.80		
🌿 ARRABBIATA Penne with sweet peppers, onions, in a spicy tomato sauce	13.80		
BEEF RAGOUT PAPPARDELLE Slow cooked beef, served with parmesan and feta béchamel, drizzled with truffle oil	22.80		
CHICKEN & MUSHROOMS Tagliatelle with chicken and mushrooms, in mushroom stock sauce, with pine kernels, topped with raw chopped broccoli	16.50		
🌿 WILD MUSHROOM RISOTTO With Brezain de Savoie and truffle pecorino cheeses	25.60		

BEEF RAGOUT PAPPARDELLE



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	12.80		
🌿 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 €7.00)	12.80	🦐 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
CHICKEN & BACON CAESAR SALAD Crispy lettuce leaves topped with grilled chicken strips, crispy bacon crumbs, croutons and parmesan cheese. Caesar dressing	15.80		
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	🥓 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

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



Vegetarian



Contains nuts



Spicy



May contain bones



From Jasper charcoal grill

SEAFOOD

FRIED CALAMARI

20.80

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

CHAR-GRILLED OCTOPUS (230g.) 33.80

Served with fresh hand cut potato chips, side salad, lemon and oregano olive oil sauce

GRILLED CALAMARI (330 - 350g.) 31.80

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



PAN SEARED SALMON

29.50

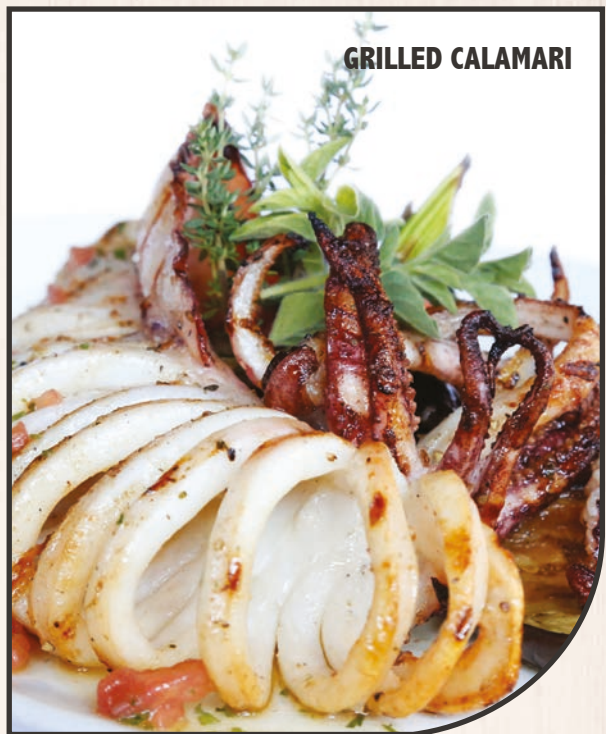
Fresh Atlantic salmon with skin, with sautéed baby spinach, blanched zucchini and avocado & feta cream, vegetable rice on the side



PAN ROASTED SEA BASS

29.50

2 fillets, served with with green asparagus, baby potatoes, with an olive, tomato and caper sauce vegetable rice on the side



GRILLED CALAMARI



ZA'ATAR GRILLED PRAWNS

36.00

6 Grilled king prawns seasoned with Za'atar spices, seasonal leafy green salad, greek pita served with a Saganaki bisque and basil sauce, vegetable rice on the side



MIXED SEAFOOD

42.00

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.



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



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 18.50

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 fresh hand cut potato chips

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

BEEF BURGER (200g.) 16.80

BEEF CHEESEBURGER (200g.) 17.80

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

DOUBLE BURGER (400g.) 28.60

Double beef burger with bacon and Gruyere cheese. Served with potato wedges and coleslaw

US BURGER (250g.) 22.50

Beef burger, onion rings, tomato, lettuce, red cheddar cheese. Served with potato wedges and honey mustard sauce

CHESTERS BURGER (250g.) 23.50

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 23.50

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 19.60

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	✓ CREAMY SPINACH	8.50
✓ FRESH HAND CUT POTATO CHIPS	6.50	✓ TRUFFLED MASHED POTATOES	6.90
✓ POTATO WEDGES	5.50	✓ DUKKAH CRUSHED POTATOES	6.90
		Crushed potatoes seasoned with Dukkah spices, smoked sea salt and garlic butter	

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

✓ Vegetarian

Contains nuts

Spicy

May contain bones

Josper

From Josper charcoal grill

FROM THE GRILL

CHICKEN TANDOORI	16.80
Marinated chicken thighs skewer in Tandoori spices. Served with rice, salad and Raita dip	
CHICKEN BREAST	16.80
Tender chicken fillets, served with mashed potatoes, salad and BBQ sauce	
CHICKEN ORIENTAL	17.80
Marinated chicken fillet cubes skewer, served in Lebanese pitta, homemade hummus, tabbouleh salad (parsley, onion, tomato, bulgur wheat) and fresh hand cut potato chips	
 GRILLED LAMB CHOPS (350g.)	42.50
Served with smoked leafy greens, Dukkah crushed potatoes and marinated tomatoes with olives and basil on the side	
 PORK KEBAB	16.80
Traditional pork kebab served with pitta bread, tzatziki dip, fresh hand cut potato chips and salad (feta, cucumber, tomato, parsley)	



HOUSE SPECIALTIES



SMOKED IBERICO PORK LEG 38.50

Served with smoked leafy greens, Dukkah crushed potatoes and jospers roasted aubergines with walnuts and tahini lemon sauce

MONGOLIAN PORK CHOP 23.80

Tender pork chop marinated in a Mongolian influenced sauce, served with mashed potatoes, Dukkah seasoned broccoli and cauliflower and Chinese mustard sauce

PULLED LAMB SHANK 29.50

Slow cooked and smoked lamb shank with avocado cream, onion salad with pomegranate, tzatziki on the side, served with Dukkah crushed potatoes and Greek pita

CRACKLING PORK LEG 28.50

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



SMOKED BBQ SPARE RIBS 28.50

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

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



Vegetarian



Contains nuts



Spicy



May contain bones



From Jospers 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

17.50

Marinated boneless chicken legs with homemade spices, served with Dukkah crushed potatoes, grilled vegetables and apple & pear chutney

CORN FED CHICKEN

23.80

Glazed in a chicken and kumquat jus, Dukkah crushed potatoes and yogurt and kumquat sauce on the side



CORN FED CHICKEN

PORK



IBERICO PORK CHOPS

PORK CHOP

20.80

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

CHESTERS PORK CHOP

24.80

Extra thick grilled pork chop, marinated with Chesters homemade mixture of spices and coffee. Served with fresh hand cut potato chips, grilled vegetables and BBQ sauce

IBERICO PORK CHOPS

43.50

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 OSSO BUCO

42.00

Slow cooked, served with saffron risotto sprinkled with fine chopped chorizo

VEAL CHEEKS

42.00

Beer braised and slow cooked, served with tomato orzo with parmesan

VEAL SHANK (±1.5kg)

66.00

slow cooked veal shank, served with grilled vegetables, fresh hand cut potato chips, pepper sauce, mustard, BBQ sauce and Béarnaise sauce. *±50mins to cook

VEAL CHOP (500g.)

48.00

Grilled milk fed veal rib chop (French cut), served with grilled vegetables, corn on the cob, Dukkah crushed potatoes & balsamic veal jus



VEAL OSSO BUCO

BEEF

SIRLOIN STEAK (300g.)

41.80

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.)

43.80

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.)

44.80

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

44.80

WITH MUSHROOM SAUCE (250g.)

Fresh Black Angus beef with creamy wild mushroom sauce, truffled mashed potato and asparagus

BEEF FILLET STEAK

44.80

WITH PEPPER SAUCE (250g.)

Fresh Black Angus beef fillet, pepper sauce, truffled mashed potato and asparagus

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

69.00

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.)

78.00

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.)

63.00

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

110.00

ON BONE (900g - 1kg.)

Grilled Australian black angus rib-eye on the bone, served with mushrooms, corn on the cob, Florini peppers, Dukkah crushed potatoes and creamy spinach

DISCOVER THE AGED MEAT EXPERIENCE

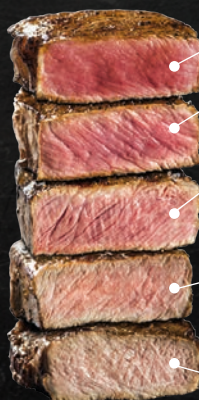
Aging meat is a process that takes advantage of enzymes to make foods delicious before cooking. The meat has to be kept in very carefully controlled conditions (cool temperatures, with relatively high humidity) for a period of time (often several weeks, and in some cases up to a couple of months). When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



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.)

76.00



USDA AGED SIRLOIN* (350g.)

52.00



USDA AGED RIB-EYE ON THE BONE*

13€ per 100g.



USDA AGED TOMAHAWK*

13€ per 100g.



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

52.00



USDA AGED TOMAHAWK*

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

Please inform your waiter if you would like your steak cut in slices

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



From Josper charcoal grill

RUSSIAN CORNER



HOMEMADE PELMENI

BORSCHT 8.60

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 9.50

With spinach and semi dried tomatoes

PROSCIUTTO OMELETTE 10.80

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

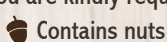
CYPRIOT 12.80

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

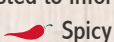
OUR BREAKFASTS ARE SERVED WITH TOASTED BREAD, BUTTER AND HOMEMADE JAM



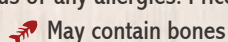
Vegetarian



Contains nuts



Spicy



May contain bones



From Josper charcoal grill

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

KIDS MENU

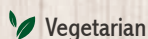
HAMBURGER & FRIES	10.60
CHEESEBURGER & FRIES	11.80
SPAGHETTI BOLOGNESE	8.50
 SPAGHETTI NAPOLITANA	8.50
SPAGHETTI CARBONARA	8.90
CHICKEN NUGGETS & FRIES	6.90
KIDS PIZZA Ham and cheese	8.50
CHICKEN KEBAB Served with fries	8.50
CHICKEN GOUJONS & FRIES (3pcs) Served with fries and honey mustard dip	8.50



KIDS COCKTAILS

CINDERELLA Orange juice, pineapple juice and vanilla ice cream	4.50
MICKY MOUSE Pineapple juice, vanilla ice cream, fresh cream and crushed ice	4.50
DONALD DUCK Black currant, orange, Sprite and grenadine	4.50
BUGS BUNNY Orange, pineapple juice, Sprite and grenadine	4.50

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



Vegetarian



Contains nuts



Spicy



May contain bones



From Jospir charcoal grill

DRINKS & BEVERAGES



WINE BY GLASS (17.5CL)

WHITE	RED
ALINA, XYNISTERI Vouni Panayia, Cyprus (Medium Sweet)5.90	AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus5.90
GRIFOS 2, XYNISTERI - SAUVINGNON BLANC Vlassidis Winery, Limassol Region7.90	ANDESITIS CABERNET SAUVIGNON - GRENACHE - MOURVEDRE Kyperounda Winery5.90
GEOMETRIA MOSCHOFILERO Domaine Lafazanis, Greece7.90	ENTRECÔTE MERLOT - CABERNET SAUVIGNON Gourmet Père & Fils, France7.80
LAPOSTOLLE, SAUVIGNON BLANC Rapel Valley, Chile7.90	
ROSE	SPARKLING WINE
KYPEROUNDA, GRENACHE - SHIRAZ Kyperounda Winery, Cyprus5.90	ZARDETTO Prosecco Brut, Veneto8.70

CHAMPAGNES
MÖET & CHANDON, Brut20 cl36.0037.5 cl72.0075 cl110.00
RUINART, Brut37.5 cl72.0075 cl130.00
RUINART ROSÉ, Brut37.5 cl84.0075 cl145.00

SPARKLING WINES
VILLA JOLANDA, Prosecco, Veneto, Italy20 cl11.5075cl35.80
ASTORIA FASHION VICTIM, Moscato (Sweet), Italy75cl37.80
ZARDETTO, Prosecco Brut, Veneto

WHITE WINES			
CYPRUS		BIBLIA CHORA SAUVIGNON BLANC, ASSYRTIKO PGI Pangeon	41.50
GRIFOS 2 XYNISTERI - SAUVINGNON BLANC Vlassides Winery, PGI Limassol	25.80	FRANCE	375ml/750ml
PETRITIS, XYNISTERI Kyperounda Winery, PGI Limassol	25.80	SANCERRE, SAUVIGNON BLANC “Les Baronnes” Henri Bourgeois	32.80/58.00
SEMILLON - SAUVIGNON BLANC Zambartas Winery, PGI Limasol	29.80	CHABLIS, CHARDONAY Domaine Long Depaquit	38.00/67.00
SAUVIGNON BLANC Vlassides Winery, PGI Limassol	29.80	ITALY	
CHARDONNAY Tsiakkas Winery, PGI Limassol	29.60	PINOT GRIGIO IGT Zenato,Veneto	31.50
ALINA, XYNISTERI Vouni Panayia Winery, PGI Paphos (Medium Sweet)	24.50	REST OF THE WORLD	
GREECE		MONTES RESERVA, CHARDONNAY Aconcagua Coast, Chile	31.50
PARANGA, RODITIS-MALAGOUZIA Ktima Kir Yianni,	27.50	LAPOSTOLLE, SAUVIGNON BLANC Grand selection, Casablanca Valley, Chile	29.80
GEOMETRIA, MOSCHOFILERO Domaine Lafazanis,	29.80	SAUVIGNON BLANC Matua Valley, Marlborough, New Zealand	39.50
TESSERIS LIMNES CHARDONNAY-GEWURZTRAMINER Kir-Yianni Estate, PGI Florina	39.50	RIESLING KASELER KEHRNAGEL Kabinett, Von Kassestatt, Mosel, Germany (Medium Sweet)	48.00

RED WINES

CYPRUS			
AES AMBELIS	24.80	CÔTES DU RHÔNE, SYRAH - GRENACHE	33.80
MARATHEFTIKO - SHIRAZ - GRENACHE		E. Guigal, Rhône,	
Nicosia Regional		CHÂTEAU PEYMOUTON GRAND CRU	59.00
ANDESITIS	25.80	MERLOT - CABERNET SAUVIGNON -	
CABERNET SAUVIGNON - GRENACHE -		CABERNET FRANC	
MOURVEDRE		St Emilion	
Kyperounda Winery		ITALY	375ml/750ml
AYIOS ONOUFRIOS, MARATHEFTIKO	25.80	VALPOLICELLA CLASSICO	22.50/38.50
Vasilikon Winery, Lefkada		SUPERIORE DOC	
CABERNET SAUVIGNON	29.50	CORVINA - SANGIOVESE - RONDINELLA	
Hadjiantonas Winery, Limassol Regional		Zenato, Veneto	
MERLOT	33.50	RIPASSA	59.00
Tsiakkas Winery		SUPERIORE DOC	
SHIRAZ	32.50	CORVINA - RONDINELLA	
Vlassides Winery, Limassol Regional		Zenato, Veneto	
GREECE		REST OF THE WORLD	
GEOMETRIA, AGIORGITIKO	31.80	BEYERSKLOOF, PINOTAGE	29.80
PGI Peloponeese		Stellenbosch Region, South Africa	
BIBLIA CHORA	45.00	CASA LAPOSTOLLE, MERLOT	32.50
CABERNET SAUVIGNON - MERLOT -		Rapel Valley, Chile	
AGIORGITIKO		SHIRAZ	37.50
Pangeon Regional		Wolf Blass, Yellow Label, Australia	
ALPHA ESTATE, VEGAN	61.50	MALBEC RESERVA BODEGA NORTON	46.00
SYRAH - XINOMAVRO - MERLOT		Mendoza, Argentina	
PGI Florina		MARGUES DE CACERES RESERVA	55.00
FRANCE		TEMPRANILLO	
ENTRECÔTE	28.50	Rioja, Spain	
MERLOT - CABERNET SAUVIGNON			
Gourmet Père & Fils			

ROSE WINES

RODINOS, GRENACHE	25.80	LE CAPRICE DE CLEMENTINE	37.50
Tsiakkas Winery, Cyprus		Château Les Valentines, Provence, France	
KYPEROUNDA, GRENACHE-SHIRAZ	25.80		
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	9.00
COSMOPOLITAN Vodka, Triple sec, cranberry, lime	9.00
MARGARITA (lemon or strawberry) Tequila, Triple sec, lemon juice	9.00
BLOODY MARY Vodka, lemon, spices, tomato juice	9.00
PINA COLADA Flor de Cana Rum, coconut puree, pineapple juice, coconut cream	9.00
STRAWBERRY DAIQUIRI Flor de Cana Rum, lime juice, sugar syrup, strawberry puree	9.00
LONG ISLAND ICE TEA Flor de Cana Rum, Vodka, Gin, Tequila, Triple sec, lemon juice, coca cola	9.00
SEX ON THE BEACH Vodka, Peach Schnapps, orange, cranberry	9.00
BRANDY SOUR Brandy, lemon juice, sugar syrup, Angostura	9.00
MAI TAI White Rum, Dark Rum, Triple sec, Almond liqueur, pineapple Juice	9.00
APEROL SPRITZ Aperol, Prosecco, soda	9.00
NEGRONI Martini Rosso, Gin, Campari	9.00
BELLINI Sparkling wine with peach puree	9.00
PASSION FRUIT SPLASH Rum, fresh lime juice, passion fruit puree	9.00
HUGO Elderflower syrup, sparkling wine, splash of soda, lime wedges, mint leaves	9.00



MOJITO



LEMON MARGARITA

NON ALCOHOLIC COCKTAILS

BABY CRANBERRY Cranberry, pineapple, pomegranate syrup, lime, soda, fresh lemon and mint	6.00
FRESH LEMON WITH MINT	6.00
MOJITO	6.00
STRAWBERRY MOJITO	6.00
PINA COLADA	6.00
PASSION FRUIT SPLASH	6.00
BLOODY MARY	6.00

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
CARLSBERG 0% (alcohol free)	(33cl)	4.50
LEON	(33cl)	4.50
SANDY HOPPY LAGER (local beer)	(33cl)	5.00
SANDY WEISS (local beer)	(33cl)	5.00
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

ALCOHOLIC BEVERAGES (5CL)

SCOTCH WHISKY

Famous Grouse, Johnnie Walker Red, Dewars, J&B

IRISH WHISKY

Jameson

CANADIAN WHISKY

Canadian Club

TENNESSEE WHISKY

Jack Daniels

PREMIUM BLENDED

Johnnie Walker Black 12Y,
Chivas Regal 12Y

SPECIAL PREMIUM BLENDED

Chivas Regal 18Y

Macallan 12Y

Dimple 15Y

Glenlivet 12Y

RUM

Flor de Cana

Havana Club 3 Anos, Bacardi Blanco,
Captain Morgan, Bacardi Black,
Captain Morgan spiced

Havana Anejo 7 Anos

MALT & SINGLE MALT

Glenmorangie 10Y, Glenfiddich 12Y

Laphroaig 10Y

Aberlour 12Y

Dalwhinnie 15Y

Talisker Storm

GIN

Bombay Sapphire, Tanqueray,
Gordon's

Hendrick's

VODKA

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

PREMIUM VODKA

Belvedere, Grey Goose
Beluga Noble

6.50

TEQUILA

Jose Cuervo Classic, Jose Cuervo Especial

6.50

6.50

COGNAC VS

Courvoisier VS, Hennessy VS

10.00

6.50

COGNAC VSOP

Remy Martin VSOP

12.00

Hennessy VSOP

14.00

8.00

COGNAC XO

Hennessy XO

28.00

Remy Martin XO

24.00

14.00

16.00

ARMAGNAC

Chateau De Laubade XO

14.00

9.00

8.50

BRANDY

Metaxa 5*

6.50

Metaxa 7*

7.50

KEO VSOP

6.50

Five Kings XO

6.50

6.50

LIQUEUR

6.50

7.00

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

9.00

8.50

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

6.50

8.00

6.50

SHOTS (3CL)

4.50

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

10.00

10.00

BOTTLED SPIRITS

OUZO PLOMARI

5cl

4.50

20cl

18.00

ZIVANIA LOEL

5cl

4.50

20cl

18.00



FRESH JUICES (300ML)

CARROT	5.50
APPLE	5.50
ORANGE	5.50

MIX YOUR OWN JUICE



MILKSHAKE

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

GRANITAS

STRAWBERRY, PEACH, COCONUT OR PASSION FRUIT	5.50
---	------

SOFT DRINKS

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

JUICES (35cl)	3.80
(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)	4.90
---	------

ENERGY DRINKS (Shark, Red Bull) (25cl)	4.50
--	------



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

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

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**

HOT CHOCOLATE

PREMIUM CHOCOLATE **4.50**
WHITE CHOCOLATE **4.50**

