

Chesters

BAR & RESTAURANT

Dear Guest,

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

**UPTOWN
SQUARE**

Menu Gallery



Scan to view menu gallery



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
- 🌿 **ONION RINGS** 5.90
 Homemade, served with honey mustard dip
- 🌿 **POTATO WEDGES** 7.40
 Served with sour cream
- 🌿 **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**
 - Served with our blue cheese dip
 - 10 pieces 10.80
 - 25 pieces 24.50
- 🌿 **CHEESE PLATTER** 24.80
🥄 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
- 🥄 **ANTIPASTI PLATTER** 24.80
 A fine selection of: rosette salami, chorizo (picante salami), prosciutto, fuet (dry sausage), parmesan, camembert de Normandie, la mimolette and comté de Gruyère



CHESTERS COMBO 21.80

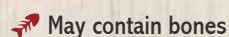
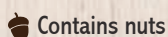
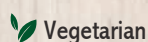
A combination of buffalo wings, spring rolls, chicken goujon fingers, potato wedges, onion rings, garlic bread and a selection of 3 dips

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

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

-  **TZATZIKI DIP** 5.60
Cucumber garlic yogurt dip, served with pitta bread
-  **GRILLED VILLAGE HALLOUMI** 11.80
Halloumi cheese served with rocket, spring onions and tomato, tossed with balsamic dressing on crispy pitta



JOSPER CHARCOAL GRILL SIDE DISHES




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

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 Jospier 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



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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	 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 €7.00)	12.80	 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	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		

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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



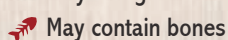
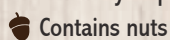
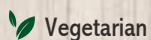
MIXED SEAFOOD 42.00

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.



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From Jospers 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


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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

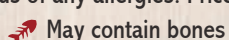
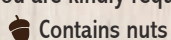
SMOKED IBERICO PORK LEG	38.50
Served with smoked leafy greens, Dukkah crushed potatoes and josper roasted aubergines with walnuts and tahini lemon sauce	
MONGOLIAN PORK CHOP	23.80
Tender pork chop marinated in a Mongolian influenced sauce, served with mashed potatoes, Dukkah seasoned broccoli and cauliflower and Chinese mustard sauce	
PULLED LAMB SHANK	29.50
Slow cooked and smoked lamb shank with avocado cream, onion salad with pomegrante, 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

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From Josper 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 WITH MUSHROOM SAUCE (250g.) 44.80

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

BEEF FILLET STEAK WITH PEPPER SAUCE (250g.) 44.80

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 ON BONE (900g - 1kg.) 110.00

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.

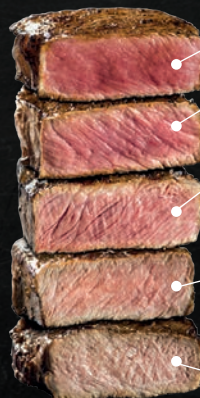
THERE ARE NO COOKING METHODS THAT CAN ENHANCE THE FLAVOUR OF AN AGED PIECE OF MEAT



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.)	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




Jospier

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

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From Jospier 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



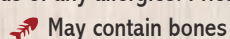
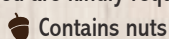
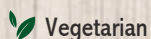
CYPRIT BREAKFAST

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

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From Jospers charcoal grill

KIDS MENU

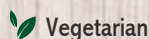
HAMBURGER & FRIES	10.60
CHEESEBURGER & FRIES	11.80
SPAGHETTI BOLOGNESE	8.50
 SPAGHETTI NAPOLITANA	8.50
SPAGHETTI CARBONARA	8.90
CHICKEN NUGGETS & FRIES	6.90
KIDS PIZZA Ham and cheese	8.50
CHICKEN KEBAB Served with fries	8.50
CHICKEN GOUJONS & FRIES (3pcs) Served with fries and honey mustard dip	8.50



KIDS COCKTAILS

CINDERELLA Orange juice, pineapple juice and vanilla ice cream	4.50
MICKEY 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

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Vegetarian



Contains nuts




Spicy



May contain bones



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UPTOWN
 **SQUARE**
GROUP OF RESTAURANTS