

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	CHICKEN GOUJON FINGERS (230g.)	13.40
 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	7.40	 CHEESE PLATTER	24.80
 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)	9.50	 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	24.80
10 pieces	10.80	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	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

-  **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 in a French baguette. Served with coleslaw and hand cut fresh potato fries

STEAK & CHEESE 21.80

Strips of fresh angus beef sautéed with our homemade chimichurri sauce, served in fresh rustic multigrain baguette with mozzarella cheese, grilled red peppers, rocket leaves, garlic mayo and hand cut fresh potato fries



Steak & Cheese

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

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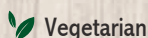
BEEF RAGOUT PAPPARDELLE



SALADS

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| <p>MINI SALAD 6.90
Lettuce, rocket, coriander, peppers, tomato, cucumber, onions and olives.
Vinaigrette dressing</p> <p>GREEK SALAD 12.80
Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers.
Oregano vinaigrette dressing</p> <p>CHESTERS SALAD 12.80
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)</p> <p>CHICKEN & BACON CAESAR SALAD 15.80
Crispy lettuce leaves topped with grilled chicken strips, crispy bacon crumbs, croutons and parmesan cheese.
Caesar dressing</p> <p>BLUE CHEESE SALAD 11.80
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</p> | <p>QUINOA SALAD WITH HALLOUMI 16.50
Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa.
Honey lemon and mustard dressing</p> <p>SEAFOOD SALAD 27.50
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</p> <p>PROSCIUTTO SALAD 16.80
Spinach, rocket leaves, cherry tomatoes, roasted walnuts, dried figs, pan fried manouri cheese, prosciutto, parmesan flakes, balsamic glaze & bread sticks.
Strawberry vinaigrette dressing</p> |
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Vegetarian



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Spicy



May contain bones



Jospier From Jospier 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



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



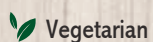
MIXED SEAFOOD 42.00

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 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	


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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	



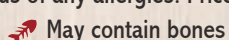
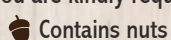
PULLED LAMB SHANK



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



PORK



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

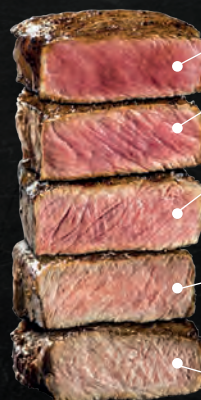
DISCOVER THE AGED MEAT EXPERIENCE

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.

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.)	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

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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



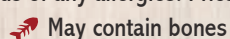
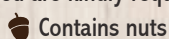
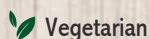
CYPRIT BREAKFAST

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 Josper charcoal grill

KIDS MENU

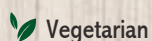
HAMBURGER & FRIES	10.60
CHEESEBURGER & FRIES	11.80
SPAGHETTI BOLOGNESE	8.50
 SPAGHETTI NAPOLITANA	8.50
SPAGHETTI CARBONARA	8.90
CHICKEN NUGGETS & FRIES	6.90
KIDS PIZZA Ham and cheese	8.50
CHICKEN KEBAB Served with fries	8.50
CHICKEN GOUJONS & FRIES (3pcs) Served with fries and honey mustard dip	8.50



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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Contains nuts



Spicy



May contain bones



From Jospier charcoal grill



DRINKS & BEVERAGES



WINE BY GLASS (17.5CL)

WHITE

GRIFOS 2, XYNISTERI - SAUVIGNON BLANC Vlassides Winery, PGA Limassol	6.40
LAPOSTOLLE, SAUVIGNON BLANC Casa Lapostolle, Rapel Valley, Chile	8.40
MONTES CHARDONNAY RESERVA Central Valley, Chile	8.40
PINOT GRIGIO DOC Campagnola, Veneto	8.40

SPARKLING WINE

PROSECCO SUPERIORE BRUT DOCG ZARDETTO, CONEGLIANO Veneto, Italy	9.80
MUSCAT TYRNAVOU MIGAS Demi sparkling wine	9.80

RED

AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus	6.40
ENTRECÔTE MERLOT - CABERNET SAUVIGNON Gourmet Père & Fils, France	7.80
VALPOLICELLA CLASSICO SUPERIORE DOC CORVINA-RONDINELLA Zenato, Veneto	9.80

ROSE

KYPEROUNDA, GRENACHE - SHIRAZ Kyperounda Winery, Cyprus	6.80
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CHAMPAGNES

	37.5 cl	75 cl
MÖET & CHANDON, Brut		120.00
RUINART, Brut	76.00	140.00
RUINART ROSÉ, Brut	94.00	155.00

SPARKLING WINES

	75cl
MUSCAT TYRNAVOU MIGAS, Demi sparkling wine	38.00
PROSECCO SUPERIORE BRUT DOCG, ZARDETTO CONEGLIANO, Veneto, Italy	38.00

WHITE WINES

CYPRUS

ALINA, XYNISTERI (MEDIUM SWEET) Vouni Panayia Winery, PGI Paphos	25.80
GRIFOS 2 SAUVIGNON BLANC - XYNISTERI Vlassides Winery, PGI Limassol	26.80
PETRITES, XYNISTERI Kyperounda Winery, PGI Limassol	26.80
MAKAROUNAS AERIDES, XYNISTERI Makarounas Winery, Paphos	29.50
ZAMBARTAS SEMILLON - SAUVIGNON BLANC Zambartas Winery, PGI Limasol	31.50
MAKAROUNAS SPOURTIKO Makarounas Winery, Paphos	32.00
VLASSIDES SAUVIGNON BLANC Vlassides Winery, PGI Limassol	32.50

GREECE

GEFYRA MALAGOUIA RODITIS Lykos Winery, Malakonda Evia	28.50
TESSERIS LIMNES CHARDONNAY-GEWURZTRAMINER Kir-Yianni Estate, PGI Florina	39.50
GEOMETRIA MALAGOUIA Lafazanis Winery, PGI Peloponnese	31.50
BOSINAKIS MANTINEIA Moschofilero, Arcadia Greece	32.00
TECHNI ALIPIAS, SAUVIGNON BLANC Wine Art Estate, Drama	36.00

FRANCE

SANCERRE LES BARONNES SAUVIGNON BLANC Domaine Henri Bourgeois, Rhone	375ml/750ml	32.80/58.00
CHABLIS AOC CHARDONNAY Domaine Long Depaquit, Burgundy		38.00/67.00

ITALY

PINOT GRIGIO IGT Zenato, Veneto	31.50
PINOT GRIGIO DOC Campagnola, Veneto	32.00

REST OF THE WORLD

MONTES CHARDONNAY, RESERVA Central Valley, Chile	33.00
LAPOSTOLLE, SAUVIGNON BLANC Casa Lapostolle, Rapel Valley, Chile	31.00
MATUA SAUVIGNON BLANC Matua Valley, Marlborough, New Zealand	39.80
RIESLING KASLER KEHRNAGEL (MEDIUM DRY) Kabinett, Von Kassestatt, Mosel, Germany	48.00
DOMAINE WACHAU Gruner Veltliner, Austria	36.00

RED WINES

CYPRUS

**AES AMBELIS
MARATHEFTIKO - SHIRAZ - GRENACHE** 25.80
Nicosia Regional, Cyprus

**ANDESITIS
CABERNET SAUVIGNON - GRENACHE -
MOURVEDRE** 26.80
Kyperounda Winery

AYIOS ONOUFRIOS MARATHEFTIKO 26.80
Vasilikon Winery, Kathikas Paphos

HADJANTONAS SHIRAZ 31.00
Hadjiantonas Winery, Limassol Region

TSIAKKAS MERLOT 34.00
Tsiakkas Winery, Limassol Region

VLISSIDES SHIRAZ 34.00
Vlassides Winery, Limassol Regional

GREECE

GEOMETRIA, AGIORGITIKO 32.50
Lafazanis Winery PGI Peloponnese

IDISMA DRIOS MERLOT 36.00
Wine Art Estate, Drama

DIAMANTAKOS NAOUSSA 37.00
Xinomavro

**BIBLIA CHORA
CABERNET SAUVIGNON - MERLOT -
AGIORGITIKO** 48.00
PGI Pangeon

FRANCE

ENTRECÔTE MERLOT - CABERNET SAUVIGNON 29.50
Gourmet Père & Fils, France

CÔTES DU RHÔNE, SYRAH - GRENACHE 34.50
E. Guigal

CHÂTEAU DE DRACY - PINOT NOIR 51.00
Albert Bichot

ITALY

375ml/750ml

**VALPOLICELLA CLASSICO
SUPERIORE DOC
CORVINA - RONDINELLA** 22.50/39.80
Zenato, Veneto

MONTEPULCIANO D'ABRUZZO DOC 42.00
Podere Frontino, Organic Wine

**RIPASSA SUPERIORE DOC
CORVINA - RONDINELLA** 58.00
Zenato, Veneto

REST OF THE WORLD

PINOTAGE BEYERSKLOOF 28.00
Stellenbosch, South Africa

MERLOT GRAND SELECTION 34.80
Lapostolle Rapel Valley, Chile

SHIRAZ WOLF BLASS 38.00
Yellow Label, Australia

MATUA VALLEY PINOT NOIR 39.50
Marlborough, New Zealand

**MARQUES DE CACERES RESERVA
TEMPRANILLO** 48.00
Rioja, Spain

ROSE WINES

RODINOS, GRENACHE 26.80
Tsiakkas Winery, Cyprus

KYPEROUNDA, GRENACHE - SHIRAZ 26.80
Kyperounda Winery, Cyprus

LE CAPRICE DE CLEMENTINE 40.00
GRENACHE - CINSAULT
Château Les Valentines, Provence, France

DESSERT WINES (6CL)

COMMANDARIA, MAVRO - XYNISTERI 6.80
Oenou Yi, Vassiliades Winery, Cyprus

SAMOS VIN DOUX 4.90
Greece

PORT LBV 2008 6.80
Niepoort, Duro, Portugal

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** 10.00
Courvoisier VS, Hennessy VS

6.50 **COGNAC VSOP**
8.00 Remy Martin VSOP 12.00
Hennessy VSOP 14.00

COGNAC XO

Hennessy XO 28.00
Remy Martin XO 24.00

14.00 **ARMAGNAC**
16.00 Chateau De Laubade XO 14.00
9.00

8.50 **BRANDY**
Metaxa 5* 6.50
6.50 Metaxa 7* 7.50
KEO VSOP 6.50
Five Kings XO 6.50

7.00 **LIQUEUR** 6.50
Baileys, Malibu, Kahlúa, Drambuie, Grand Marnier, Disaronno Amaretto, Cointreau, Sambuca, Tia Maria, Peach, Jägermeister, Limoncello, Mastiha

9.00 **APERITIF & DIGESTIF**
8.50 Martini (Bianco, Rosso, Dry) 6.50
14.00 Campari 6.50
12.00 Fernet Branca 6.50
12.00 Ouzo 5.50
6.50 Grappa (Mazzeti D' Altavilla Classica) 6.50
PIMM's 6.50
8.00 Pernod 6.50
Aperol 6.50

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
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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) **3.80**
(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



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

UPTOWN
 **SQUARE**
GROUP OF RESTAURANTS