



Serving you since 1996



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.

STARTERS

HOT STARTERS

GARLIC BREAD (5PCS) Toasted French baguette with garlic butter	6.30
GARLIC BREAD SUPREME (5PCS) Topped with melted cheese	8.50
HUMMUS WITH BEETROOT AND GREMOLADA Grilled beets on a layer of warm hummus with smoked spinach and gremolata (Vegetarian)	8.50
CHICKEN WING DRUMSTICKS (9PCS) Marinated in our unique homemade spices and grilled to perfection with BBQ sauce on the side	9.50
GRILLED VILLAGE HALLOUMI Halloumi cheese served with rocket, spring onions, tomato, parsley, tossed with balsamic dressing, served on crispy pitta	12.80
FRIED CALAMARI Deep fried calamari, served with tartar sauce	21.50

COLD STARTERS

BURRATA CHEESE Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls and crostini	19.50
BEEF CARPACCIO Thin slices of raw Black Angus beef, served with a light yoghurt-mustard dressing, baby rocca salad with truffle pecorino, balsamic pearls and lemon zest	24.50
BEEF TARTARE 120g of Black Angus beef fillet tartare, served with pickled shimeji mushrooms and truffled crisps	25.50

Cheese Nachos

DIPS & BITES

TIROKAFTERI Traditional Greek spicy cheese dip with tomato confit, served with garlic parmesan pitta	9.50
TZATZIKI DIP Cucumber garlic yoghurt dip, served with garlic parmesan pitta	6.50
CHILI DIP Served with tortilla chips	6.50
GUACAMOLE DIP Served with herb infused crispy pitta	9.80
CRISPY POTATO SKINS Served with sour cream	7.80
MIXED DIPS Tortilla chips and crispy pitta, served with a selection of sour cream, guacamole and chili dips	12.80
CHEESE NACHOS Tortilla chips with chili sauce, topped with melted cheese. Served with sour cream, guacamole and chili dips on the side	19.50

FINGER FOOD

FRENCH ONIONS	6.80
ONION RINGS Homemade, served with honey mustard dip	6.80
POTATO WEDGES Served with sour cream	7.80
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)	9.80
BUFFALO CHICKEN WINGS Served with our blue cheese dip	
10 PIECES	10.80
25 PIECES	24.50
CHICKEN GOUJON FINGERS Deep fried battered strips of chicken fillets, served with honey mustard dip	13.80
CHEESE PLATTER A selection of fine cheeses: chevre, comté de Gruyère, parmesan, camembert de Normandie, la mimolette, accompanied by vegetable crudites and crispy croutons	26.80
ANTIPASTI PLATTER A fine selection of: rosette salami, chorizo (picante salami), prosciutto, fuet (dry sausage), parmesan, camembert de Normandie, la mimolette and comté de Gruyère	26.80
CHESTERS COMBO A platter with buffalo wings, spring rolls, chicken goujon fingers, potato wedges, onion rings, garlic bread and a selection of 3 dips	22.80
VILLAGE HALLOUMI STICKS Deep fried in panko, with sesame, topped with honey-pomegranate sauce, mint-yoghurt sauce, pomegranate seeds	11.80

FAJITAS

CHICKEN FAJITAS Flour tortillas filled with spicy sautéed chicken, onions, sweet peppers, tomatoes, cheddar cheese and sour cream. Served with guacamole dip	18.60
BEEF FAJITAS Flour tortillas filled with spicy sautéed black Angus beef, onions, sweet peppers, tomatoes, cheddar cheese and sour cream. Served with guacamole dip	25.80

TACOS

BEEF EL PASTOR Soft fresh corn tortilla (steamed) with flank steak slices marinated in Adobo paste and pastor spice mix, salsa roja, salsa verde, caramelized pineapple cubes and pickled onion	19.50
PORK PIBIL Crunchy tortilla (fried) with slow cooked pulled pork, with Mexican spices, feta cheese, salsa roja, salsa verde, topped with crispy shallots and pickled onion	12.50
CHICKEN Soft fresh corn tortilla (steamed) with grilled chicken, corn, cheddar cheese, guacamole, tomato confit, sour cream, topped crispy potato crumbs	12.50

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Beef El Pastor





Quinoa Salad with Halloumi

QUINOA WITH HALLOUMI 17.80
Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa. Honey lemon and mustard dressing

PROSCIUTTO 17.80
Spinach, rocket leaves, cherry tomatoes, roasted walnuts, dried figs, pan fried manouri cheese, prosciutto, parmesan flakes, balsamic glaze & bread sticks. Strawberry vinaigrette dressing

SALADS

MINI 7.80
Lettuce, rocket, coriander, peppers, tomato, cucumber, onions and olives. Vinaigrette dressing

GREEK 13.80
Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers. Oregano vinaigrette dressing

CHESTERS 13.80
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)

CHICKEN & BACON CAESAR 16.80
Crispy lettuce leaves topped with grilled chicken strips, crispy bacon crumbs, croutons and parmesan cheese. Caesar dressing

BLUE CHEESE 12.80
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

SANDWICHES

CHICKEN & CHEESE 13.80
Strips of chicken sauteed with bell peppers and onions, topped with melted mozzarella and chipotle sauce, served in white rustic baguette and fresh hand cut potato chips

STEAK & CHEESE 22.80
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 fresh hand cut potato chips

CHESTERS CLUB 13.50
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

PIZZA



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

MARGHERITA 13.80
With tomato sauce, mozzarella cheese and cherry tomatoes

HAM & CHEESE 14.80
With ham and mozzarella cheese

VEGETARIAN 14.80
With mozzarella, mushrooms, peppers, onions, tomatoes, olives and sweet corn

PROSCIUTTO & ROCKET 15.80
With mozzarella, prosciutto, porcini mushrooms and fresh rocket leaves

CHESTERS 16.80
With mozzarella, pepperoni, ham, peppers, mushrooms, onions and olives

BURRATA AND BRESAOLA 24.00
With fresh burrata cheese, Italian bresaola, mozzarella, tomato confit, pesto and lemon zest

FRESH PASTA

NAPOLITANA 12.80
Spaghetti with tomato and basil sauce

BEEF BOLOGNESE 15.80
Spaghetti with minced beef and tomato sauce

CARBONARA 15.80
Spaghetti with guanciale, garlic and fresh cream

ARRABBIATA 14.80
Penne with sweet peppers, onions, in a spicy tomato sauce

BEEF RAGOUT PAPPARDELLE 24.80
Slow cooked beef with mushrooms, parmesan and feta béchamel, drizzled with truffle oil

CHICKEN & MUSHROOMS 17.50
Tagliatelle with chicken and mushrooms, in mushroom stock sauce, with pine kernels, topped with raw chopped broccoli

SPINACH & RICOTTA RAVIOLI 14.80
Spinach and ricotta ravioli, served with cherry tomatoes and basil tomato creamy sauce

PRAWN-CHORIZO SPAGHETTI 26.80
Prawns cooked with cherry tomatoes, sea asparagus in homemade sauce (bisque, Napolitana, white wine and pesto), topped with crispy chorizo

WILD MUSHROOM RISOTTO 27.50
With Brèzain de Savoie and truffle pecorino cheeses

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Burrata Pizza



Iberico Pork Burger

BURGERS

ALL OF OUR BURGERS ARE HOMEMADE



- WAGYU & FOIE GRAS

46.00

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

19.50

Crispy fried chicken breast glazed in homemade picante teriyaki sauce, served in brioche bun with pickled cucumbers, red cabbage mixed with greens and garlic mayo with fresh hand cut potato chips
- IBERICO PORK

26.80

Succulent Iberico pork and prosciutto crudo cream cheese, roasted Florina peppers and baby rocca, all nestled in a brioche bun. Topped with Grana Padano and zesty garlic mayo, served with fresh hand cut potato chips

- BEEF BURGER

17.80
- BEEF CHEESEBURGER

18.70

250g USDA BLACK ANGUS BEEF WITH TOMATO AND LETTUCE, SERVED WITH FRESH HAND CUT POTATO CHIPS AND COLESLAW ON THE SIDE

- TEXAS STYLE

25.60

250g USDA Black Angus Beef burger, pulled pork (100g), iceberg lettuce, tomato, gherkins, chipotle sauce, red cheddar cheese. Served in freshly baked brioche bun with chili dip and potato wedges
- PRAWN LOVER

21.50

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

14.80

Homemade vegetable patty, avocado, rocket with balsamic dressing, tomato confit, pepper chutney & chipotle. Served with mixed potato crisps
- CHESTERS

24.50

250g USDA Black Angus 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

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JOSPER CHARCOAL GRILL

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

CHICKEN

- CHICKEN LEGS ON A SKEWER

18.50

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

24.80

Glazed in a chicken and kumquat jus served with Dukkah crushed potatoes and corn on the cob, apple & pear chutney and kumquat yoghurt sauce on the side
- CHICKEN TANDOORI

17.80

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

17.80

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

18.60

Marinated chicken fillet skewer, served on Lebanese pitta, homemade hummus, tabbouleh salad (parsley, onion, tomato, bulgur wheat) and fresh hand cut potato chips, served with sour cream on the side

VEAL

- VEAL OSSO BUCO

44.00

Slow cooked, served with saffron risotto
- VEAL CHEEKS

45.00

Beer braised and slow cooked, served with tomato orzo with parmesan
- VEAL BONE MARROW

15.50

Grilled bones served with Chimichurri, sour cream and bread

LAMB

- GRILLED LAMB CHOPS (350G)

44.50

Served with yoghurt tahini sauce, pistachios, Dukkah crushed potatoes with a cucumber, pomegranate and onion relish on the side
- PULLED LAMB SHANK

34.50

Slow cooked and smoked lamb shank with avocado cream, onion salad with pomegranate and tzatziki on the side, served with Dukkah crushed potatoes and Greek pita. *±30mins to cook



Pulled Lamb Shank

PORK

PORK CHOP 21.80
Grilled pork chop, served with fresh hand cut potato chips, salad and BBQ sauce

CHESTERS PORK CHOP 25.80
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 46.50
500g Iberico pork (acorn fed pata negra) grilled in Josper oven, corn on the cob, served with fresh hand cut potato chips, grilled vegetables and BBQ sauce

PORK KEBAB 17.80
Traditional pork kebab served with pitta bread, tzatziki dip, fresh hand cut potato chips and salad (feta, cucumber, tomato, parsley)

MONGOLIAN PORK CHOP 25.80
Tender pork chop marinated in our signature Mongolian influenced sauce, served with mashed potatoes, Dukkah seasoned broccoli and cauliflower and Chinese mustard sauce

CRACKLING PORK LEG 29.50
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 29.50
House smoked tender pork spare ribs (650g), served with French onions, fresh hand cut potato chips and BBQ sauce

BRAISED PORK SPARE RIBS (650G) 26.00
Served with jus and onion-pomegranate relish



Mongolian Pork Chop

BEEF

RIB-EYE STEAK (300G) 45.80
Fresh Black Angus rib-eye steak

BEEF FILLET STEAK (250G) 46.80
Fresh Black Angus beef

USDA SIRLOIN STEAK (350G) 45.80
Fresh Black Angus beef

USDA RIB-EYE ON THE BONE (600-650G) 75.00
Grilled Black Angus rib-eye on the bone

USDA T-BONE STEAK (650G) 79.00
US beef T-bone steak
<Suggested to be served medium or medium rare>

USDA US PRIME RIB-EYE (350G) 67.00
Fresh Black Angus beef

All of the above dishes are served with fresh hand cut potato chips, corn on the cob, French onions, grilled mushrooms and BBQ sauce on the side

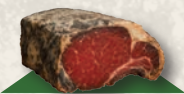
BEEF FILLET STEAK WITH MUSHROOM SAUCE (250G) 46.80
Fresh Black Angus beef fillet with creamy wild mushroom sauce, truffled mashed potato and asparagus

BEEF FILLET STEAK WITH PEPPER SAUCE (250G) 46.80
Fresh Black Angus beef fillet, pepper sauce, truffled mashed potato and asparagus

ABERDEEN RIB-EYE ON BONE (900G - 1KG) 115.00
Grilled Australian black angus rib-eye on the bone, served with mushrooms, corn on the cob, Florina peppers, Dukkah crushed potatoes and creamy spinach

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AGED MEAT



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 for several weeks, or even months, which leads to a unique complexity of flavour.

BLACK ANGUS BEEF
(120 days+ corn-based feed ration produces well marbled, tender beef)
ALL STEAKS ARE WEIGHED BEFORE CLEANING. THESE DISHES ARE SUBJECT TO AVAILABILITY

USDA AGED T-BONE STEAK (600G) 85.00

USDA AGED SIRLOIN (350G) 54.00

BLACK ANGUS AGED RIB-EYE STEAK (300G) 54.00

USDA AGED RIB-EYE ON THE BONE 14€ PER 100G

USDA AGED TOMAHAWK 14€ PER 100G



WITH YOUR CHOICE OF SAUCE:
Peppercorn | Chimichurri | Wild mushroom | Béarnaise

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

SEAFOOD

FRIED CALAMARI 22.80
Deep fried calamari, served with fresh hand cut potato chips, side salad and tartar sauce

CHAR-GRILLED OCTOPUS (230g) 34.80
Served with fresh hand cut potato chips, side salad, lemon and oregano olive oil sauce

GRILLED CALAMARI (330 - 350g) 32.80
Char-grilled calamari with grilled vegetables, lemon sauce 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 31.50
2 fillets, served with green asparagus, baby potatoes, with a tomato, caper and olive sauce, vegetable rice on the side

MIXED SEAFOOD 43.00
Grilled fresh sea bass fillet, prawns, Atlantic salmon, octopus. Served with grilled vegetables and potatoes, lemon confit vinaigrette

SOUPS

All our soups are homemade, served with herbed croutons

CREAMY CHICKEN AND MUSHROOM 8.90

CLEAR CHICKEN SOUP WITH VEGETABLES AND NOODLES 8.90

CREAM OF BROCCOLI AND PEAS 7.80

CLEAR VEGETABLE 7.80

BORSCHT 8.90
With beetroot, cabbage, carrots and beef simmered in a rich beef broth, garnished with sour cream

SIDE DISHES

MASHED POTATOES 6.50

JACKET POTATO 4.20

FRESH HAND CUT POTATO CHIPS 6.80

POTATO WEDGES 6.50

VEGETABLE RICE 4.80

CREAMY SPINACH 8.50

TRUFFLED MASHED POTATOES 6.90

TRUFFLED PECORINO FRIES 10.80
DUKKAH CRUSHED POTATOES 6.90
Crushed potatoes seasoned with Dukkah spices, smoked sea salt and garlic butter

JOSPER SIDES

VEGETABLES 10.80
Marinated grilled seasonal vegetables with herbs

MUSHROOMS 6.90
Grilled button and oyster mushrooms

CORN ON THE COB 4.50

GRILLED FLORINA PEPPERS 8.50
Served cold with olive oil, white vinegar, garlic and parsley

Mixed Seafood

RUSSIAN CORNER

SYRNIKI 11.20
Homemade cheese patties with creamy farmer's cheese, lightly sweetened and delicately crisped on the outside. Served with sweet smetana and fresh berries

BORSCHT 8.90
With beetroot, cabbage, carrots and beef, simmered in a rich beef broth. Garnished with sour cream

SALAD OLIVIER 7.90
Salad with boiled carrots, potatoes, hard boiled eggs, green peas, ham, gherkins, all mixed in mayonnaise dressing and garnished with black olives

HOMEMADE PELMENI 13.50
Dumplings filled with minced pork and beef, served in chicken broth and butter with sour cream and parsley

BREAKFAST

Served until 12:00

EGG WHITES OMELETTE 11.50
With spinach and semi dried tomatoes

PROSCIUTTO OMELETTE 11.80
With prosciutto, mushrooms, semi dried tomatoes and smoked Brezain de Savoie cheese

ENGLISH 12.50
Two fried free range eggs, streaky bacon, sausage, grilled mushrooms, baked beans and grilled cherry tomatoes

CYPRIOT 13.80
Two fried free range eggs, streaky bacon, Cypriot sausage, grilled halloumi, mushrooms and grilled cherry tomatoes



Syrniki

KIDS MENU

HAMBURGER & FRIES 11.60

CHEESEBURGER & FRIES 12.80

SPAGHETTI BOLOGNESE 9.50

SPAGHETTI NAPOLITANA 8.50

SPAGHETTI CARBONARA 9.50

CHICKEN NUGGETS & FRIES 7.50

KIDS PIZZA 9.50
Ham and cheese

CHICKEN BREAST 9.50
With mashed potatoes

CHICKEN GOUJON & FRIES (3PCS) 8.50
Served with fries and honey mustard dip

KIDS COCKTAILS

CINDERELLA 5.50
Orange juice, pineapple juice and vanilla ice cream

MICKEY MOUSE 5.50
Pineapple juice, vanilla ice cream, fresh cream and crushed ice

DONALD DUCK 5.50
Black currant, orange, Sprite and grenadine

BUGS BUNNY 5.50
Orange, pineapple juice, Sprite and grenadine

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Drinks & Beverages



WINE BY GLASS 175ml

WHITE

**GRIFOS 2, XYNISTERI
SAUVIGNON BLANC** 6.80
Vlassides Winery, PGA Limassol

**LAPOSTOLLE
SAUVIGNON BLANC** 8.40
Casa Lapostolle, Rapel Valley, Chile

**MONTES
CHARDONNAY RESERVA** 8.40
Central Valley, Chile

PINOT GRIGIO DOC 9.50
Campagnola, Veneto

SPARKLING WINE

**PROSECCO SUPERIORE
BRUT DOCG
ZARDETTO, CONEGLIANO** 9.80
Veneto, Italy

MUSCAT TYRNAVOU MIGAS 9.80
Demi sparkling wine

RED

**AES AMBELIS
MARATHEFTIKO - SHIRAZ - GRENACHE** 6.50
Nicosia Regional, Cyprus

**ENTRECÔTE
MERLOT - CABERNET SAUVIGNON** 7.80
Gourmet Père & Fils, France

**VALPOLICELLA CLASSICO
SUPERIORE DOC
CORVINA-RONDINELLA** 9.80
Zenato, Veneto

ROSE

**KYPEROUNDA
GRENACHE - SHIRAZ** 6.80
Kyperounda Winery, Cyprus

ROSE WINE

RODINOS, GRENACHE 28.50
Tsiakkas Winery, Cyprus

KYPEROUNDA, GRENACHE - SHIRAZ 26.80
Kyperounda Winery, Cyprus

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

DESSERT WINE

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

SAMOS VIN DOUX 4.90
Greece

PORT LBV 2008 6.80
Niepoort, Duro, Portugal

CHAMPAGNES

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

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WHITE WINES

CYPRUS	75cl
ALINA, XYNISTERI (MEDIUM SWEET)	25.80
Vouni Panayia Winery, PGI Paphos	
GRIFOS 2	27.50
SAUVIGNON BLANC - XYNISTERI	
Vlassides Winery, PGI Limassol	
PETRITES, XYNISTERI	27.50
Kyperounda Winery, PGI Limassol	
MAKAROUNAS AERIDES	29.50
XYNISTERI	
Makarounas Winery, Paphos	
ZAMBARTAS SEMILLON	31.50
SAUVIGNON BLANC	
Zambartas Winery, PGI Limasol	
MAKAROUNAS SPOURTIKO	34.00
Makarounas Winery, Paphos	
VLISSIDES SAUVIGNON BLANC	33.50
Vlassides Winery, PGI Limassol	
GREECE	
GEFYRA MALAGOUZIA RODITIS	28.50
Lykos Winery, Malakonda Evia	
TESSERIS LIMNES	44.00
CHARDONNAY-GEWURZTRAMINER	
Kir-Yianni Estate, PGI Florina	
GEOMETRIA MALAGOUZIA	35.00
Lafazanis Winery, PGI Peloponnese	
BOSINAKIS MANTINEIA	34.00
Moschofilero, Arcadia Greece	
TECHNI ALIPIAS	37.00
SAUVIGNON BLANC	
Wine Art Estate, Drama	

FRANCE	37.5cl/75cl
SANCERRE LES BARONNES	34.80/59.00
SAUVIGNON BLANC	
Domaine Henri Bourgeois, Rhone	
CHABLIS AOC CHARDONNAY	38.00/68.00
Domaine Long Depaquit, Burgundy	
ITALY	
PINOT GRIGIO IGT	31.50
Zenato,Veneto	
PINOT GRIGIO DOC	34.00
Campagnola, Veneto	
REST OF THE WORLD	
MONTES CHARDONNAY	33.00
RESERVA	
Central Valley, Chile	
LAPOSTOLLE, SAUVIGNON BLANC	31.00
Casa Lapostolle, Rapel Valley, Chile	
MATUA SAUVIGNON BLANC	39.80
Matua Valley, Marlborough, New Zealand	
RIESLING KASELER KEHRNAGEL	48.00
(MEDIUM DRY)	
Kabinett, Von Kassestatt, Mosel, Germany	
DOMAINE WACHAU	37.00
Gruner Veltliner, Austria	

RED WINES

CYPRUS	75cl
AES AMBELIS	25.80
MARATHEFTIKO - SHIRAZ - GRENACHE	
Nicosia Regional, Cyprus	
ANDESITIS	28.70
CABERNET SAUVIGNON	
GRENACHE -MOURVEDRE	
Kyperounda Winery	
AYIOS ONOUFRIOS	26.80
MARATHEFTIKO	
Vasilikon Winery, Kathikas Paphos	
HADJANTONAS SHIRAZ	31.00
Hadjiantonas Winery, Limassol Region	
TSIAKKAS MERLOT	35.00
Tsiakkas Winery, Limassol Region	
VLISSIDES SHIRAZ	35.00
Vlassides Winery, Limassol Regional	
GREECE	
GEOMETRIA, AGIORGITIKO	32.50
Lafazanis Winery PGI Peloponnese	
IDISMA DRIOS MERLOT	38.00
Wine Art Estate, Drama	
DIAMANTAKOS NAOUSSA	40.00
Xinomavro	
BIBLIA CHORA	48.00
CABERNET SAUVIGNON - MERLOT	
AGIORGITIKO	
PGI Pangeon	
FRANCE	
ENTRECÔTE MERLOT	29.50
CABERNET SAUVIGNON	
Gourmet Père & Fils, France	
CÔTES DU RHÔNE, SYRAH - GRENACHE	34.50
E. Guigal	
CHÂTEAU DE DRACY	51.00
PINOT NOIR	
Albert Bichot	

ITALY	37.5cl/75cl
VALPOLICELLA CLASSICO	22.50/39.80
SUPERIORE DOC	
CORVINA - RONDINELLA	
Zenato, Veneto	
MONTEPULCIANO D’ABRUZZO DOC	44.00
Podere Frontino, Organic Wine	
RIPASSA SUPERIORE DOC	58.00
CORVINA - RONDINELLA	
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	52.00
TEMPRANILLO	
Rioja, Spain	

SPARKLING WINES

	75 cl
MUSCAT TYRNAVOU MIGAS, Demi sparkling wine	39.00
PROSECCO SUPERIORE BRUT DOCG,	38.00
ZARDETTO CONEGLIANO, Veneto, Italy	

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COCKTAILS

MOJITO Rum, lime, brown sugar, soda, mint	9.50
COSMOPOLITAN Vodka, Triple sec, cranberry, lime	9.50
MARGARITA (LEMON OR STRAWBERRY) Tequila, Triple sec, lemon juice	9.50
BLOODY MARY Vodka, lemon, spices, tomato juice	9.50
PINA COLADA Rum, coconut puree, pineapple juice coconut cream	9.50
STRAWBERRY DAIQUIRI Rum, lime juice, sugar syrup, strawberry puree	9.50
LONG ISLAND ICE TEA Rum, Vodka, Gin, Tequila, Triple sec, lemon juice, coca cola	9.50
SEX ON THE BEACH Vodka, Peach Schnapps, orange, cranberry	9.50
BRANDY SOUR Brandy, lemon juice, sugar syrup, Angostura	9.50
MAI TAI White Rum, Dark Rum, Triple sec, Almond liqueur, pineapple Juice	9.50
APEROL SPRITZ Aperol, Prosecco, soda	9.50
NEGRONI Martini Rosso, Gin, Campari	9.50

BELLINI Sparkling wine with peach puree	9.50
PASSION FRUIT SPLASH Rum, fresh lime juice, passion fruit puree	9.50
HUGO Elderflower syrup, sparkling wine, splash of soda, lime wedges, mint leaves	9.50

NON ALCOHOLIC COCKTAILS

BABY CRANBERRY Cranberry, pineapple, pomegranate syrup, lime, soda, fresh lemon and mint	6.50
FRESH LEMON WITH MINT	6.50
MOJITO	6.50
STRAWBERRY MOJITO	6.50
PINA COLADA	6.50
PASSION FRUIT SPLASH	6.50
BLOODY MARY	6.50

BEERS & CIDERS

DRAFT

	250ml	500ml
KEO (LOCAL BEER)	3.50	5.00
CARLSBERG	3.50	5.00
STELLA ARTOIS	4.00	6.50
GUINNESS	4.00	6.50
HOEGAARDEN	4.50	7.00
MORETTI	4.00	6.50
HEINEKEN	4.00	6.50
ERDINGER	4.00	6.50
PAULANER	4.00	6.50
ESTRELLA	4.00	6.50
GRIMBERGEN BLONDE	4.00	6.50

SOFT DRINKS

SOFT DRINKS (bottle 25cl) (Coca Cola, Zero, Diet Coke, Sprite, Fanta, Soda, Ginger Ale)	3.60
JUICES (35cl) (Orange, Pineapple, Grapefruit, Apple, Peach, Tomato and Cranberry)	3.80
ICE TEA (Ice Tea Peach, Ice Tea Lemon)	3.60
MINERAL WATER (50cl)	2.10
MINERAL WATER (100cl)	3.20
SPARKLING WATER (San Pellegrino 25cl)	3.80
SPARKLING WATER (San Pellegrino 75cl)	5.00
ENERGY DRINKS (Shark, Red Bull) (25cl)	4.50

BOTTLED 33cl

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

FRESH JUICES

CARROT	5.50
APPLE	5.50
ORANGE	5.50

MILKSHAKE

STRAWBERRY, VANILLA, CHOCOLATE OR BANANA	6.50
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3 scoops of homemade ice cream

GRANTAS

STRAWBERRY, PEACH, COCONUT OR PASSION FRUIT	5.50
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ALCOHOLIC BEVERAGES 5cl

SCOTCH WHISKY Famous Grouse, Johnnie Walker Red, Dewars, J&B	7.00
IRISH WHISKY Jameson	7.00
CANADIAN WHISKY Canadian Club	7.00
TENNESSEE WHISKY Jack Daniels	8.00
PREMIUM BLENDED Johnnie Walker Black 12Y, Chivas Regal 12Y	8.00
SPECIAL PREMIUM BLENDED Chivas Regal 18Y Macallan 12Y Dimple 15Y Glenlivet 12Y	14.00 16.00 9.00 8.50
MALT & SINGLE MALT Glenmorangie 10Y, Glenfiddich 12Y Laphroaig 10Y Aberlour 12Y Dalwhinnie 15Y Talisker Storm	9.00 8.50 14.00 12.00 12.00
RUM Havana Club 3 Anos, Bacardi Blanco, Captain Morgan, Bacardi Black, Captain Morgan spiced Havana Anejo 7 Anos	6.50 7.00
GIN Bombay Sapphire, Tanqueray, Gordon's Hendrick's	7.00 8.50
VODKA Stolichnaya, Absolut, Smirnoff, Smirnoff North, Ursus, Russian Standard	7.00
PREMIUM VODKA Belvedere, Grey Goose Beluga Noble	10.00 12.00

TEQUILA Jose Cuervo Classic, Jose Cuervo Especial	7.00
COGNAC VS Courvoisier VS, Hennessy VS	10.00
COGNAC VSOP Remy Martin VSOP Hennessy VSOP	12.00 14.00
COGNAC XO Hennessy XO Remy Martin XO	28.00 24.00
ARMAGNAC Chateau De Laubade XO	14.00
BRANDY Metaxa 5* Metaxa 7* KEO VSOP Five Kings XO	7.00 7.50 6.50 6.50
LIQUEUR Baileys, Malibu, Kahlúa, Drambuie, Grand Marnier, Disaronno Amaretto, Cointreau, Sambuca, Tia Maria, Peach, Jägermeister, Limoncello, Mastiha	6.50
APERITIF & DIGESTIF Martini (Bianco, Rosso, Dry) Campari Fernet Branca Ouzo Grappa (Mazzeti D' Altavilla Classica) PIMM's Pernod Aperol	7.00 7.00 7.00 5.50 7.00 7.00 7.00 7.00
SHOTS (3CL) Jagermeister, Ouzo, Ursus, Sambuca, Zivania, Jose Cuervo Silver, Jose Cuervo Gold, North Vodka, Mastiha	4.50

BOTTLED SPIRITS

	5cl	20cl
Ouzo Plomari	4.50	18.00
Zivania Loel	4.50	18.00

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 Espresso, milk and choice of: Caramel, vanilla or chocolate ice cream	5.90

HOT ALCOHOLIC COFFEES

IRISH COFFEE	6.50
BAILEYS COFFEE	6.50

HOT CHOCOLATE

PREMIUM CHOCOLATE	4.50
WHITE CHOCOLATE	4.50

TEA SELECTION

ENGLISH BREAKFAST (4-5 MIN) A blend of strong tasting black teas from Ceylon, Assam and Indonesia. Delicious with a touch of milk	3.60
EARL GREY LORD BYRON (4-5 MIN) Classical blend of black tea with a strong bergamot flavour	3.60
GUNPOWDER BIO (2-3 MIN) Organically grown China green tea rolled into small pellets	3.60
TEA OF HERBS (4-5 MIN) Black tea with orange, apple, cinnamon, cardamom, coriander, pink pepper and cloves	3.60
JASMINE CHUNG HAO (2-3 MIN) Jasmin scented China green tea	3.60
RED SQUARE (8-10 MIN) Flavoured fruit infusion with hibiscus, cranberry and apple	3.60
ROOIBOS AFAIA (6-8 MIN) Traditional South African caffeine-free beverage delicately scented with apple, grapes, almond, pistachio	3.60
PEPPERMINT (8-10 MIN) Refreshing herbal tea, help with digestion	3.60
CHAMOMILE (8-10 MIN) Relaxing herbal tea	3.60
MILK OOLONG Its 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	4.90

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

DESSERTS

CHOCOLATE FUDGE CAKE **7.90**

Layered with milk chocolate cremeux, salted caramel, crunchy almond and hazelnut praline. Served with vanilla ice cream

CHOCOLATE AND CARMELIA FONDANT **8.50**

Warm chocolate fondant infused with tonka beans filled with caramelia ganache, served with vanilla ice cream and almond crumble

Caramelia is a Valrhona milk chocolate that uses real dairy-based caramel, resulting in a particularly silky smooth milk chocolate with clear cocoa notes and vibrant hints of salted butter caramel

APPLE CRUMBLE **7.40**

Warm apple crumble with pistachio paste, cinnamon, and almonds. Served with vanilla ice cream

TIRAMISU **6.80**

Espresso, Tia Maria coffee liqueur, mascarpone, and crunchy meringue, accompanied by an almond biscuit

MEDOVIK **7.60**

Traditional Russian honey cake layered with dolce latte cream, served with sour berries sorbet on almond crumble

BLUEBERRY CHEESE CAKE **6.80**

Made with blackcurrant cream and topped with blueberry sauce

SYRNIKI **11.20**

Homemade cheese patties with creamy farmer's cheese, lightly sweetened and delicately crisped on the outside. Served with sweet smetana and fresh berries

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

WAFFLES

CHOCOLATE & CARMELIA **13.80**

Waffle bites topped with chocolate praline, caramelia chocolate Namelaka, oreo crumble, fresh strawberries, vanilla and chocolate ice cream, whipped cream, crunchy pearls and pistachio powder

WHITE CHOCOLATE & STRAWBERRY **13.80**

Waffle bites topped with white chocolate praline, strawberry inspiration Namelaka, fresh strawberries, vanilla and strawberry ice cream, whipped cream, crunchy pearls and pistachio powder

ICE CREAM

1 scoop 3.20

- VANILLA
- CHOCOLATE
- STRAWBERRY
- BANANA
- PEANUT & CARAMEL
- YOGHURT ICE CREAM WITH FOREST FRUITS
- LEMON SORBET
- MANGO SORBET
- SOUR BERRIES SORBET

Toppings

- CHOCOLATE SAUCE
- TOFFEE SAUCE
- STRAWBERRY SAUCE
- CHOCOLATE PEARLS
- WHIPPED CREAM



White Chocolate & Strawberry