



Serving you since 1996



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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.

NEW DISHES

WAGYU FILLET

210gr Wagyu beef fillet, cooked over our Josper charcoal grill. Served with baby potatoes with garlic butter and parmesan, grilled Josper oyster mushrooms, asparagus and padron peppers. Finished with our homemade chimichurri

98.00



USDA FILLET

250gr Prime USDA beef fillet tenderloin, cooked over our Josper charcoal grill. Served with baby potatoes with garlic butter and parmesan, grilled Josper oyster mushrooms, asparagus and padron peppers. Finished with our homemade chimichurri

70.00



PACCHERI PASTA

A comforting yet refined composition of paccheri pasta tossed in a rich tomato and red pepper sauce, finished with slow - confit cherry tomatoes, fresh stracciatella, roasted pistachio, pistachio pesto, and herb-infused breadcrumbs

17.80



BRUSCHETTA WITH STRACCIATELLA & PISTACHIO

Toasted rustic multigrain bread topped with slow-confit cherry tomatoes, creamy stracciatella, and a refined blend of pistachio pesto and classic basil pesto. Finished with balsamic pearls for a delicate burst of sweetness and acidity

14.80



MINI WAGYU SLIDERS

A trio of Wagyu mini beef burgers, 80gr each, grilled and served on soft, fresh brioche cocktail buns. Each slider is layered with Black Bomber mature cheddar, fresh tomatoes, and onion jam. Served alongside truffle Pecorino fries

45.00

MINI WAGYU & PROSCIUTTO SLIDERS



45.00

WAGYU BURGER WITH MATURE CHEDDAR

Less is more... Premium 250g Wagyu beef burger, grilled and served in a soft, freshly baked brioche bun. Finished with rich Black Bomber mature cheddar, fresh tomatoes, and romaine lettuce. Served with fresh hand cut potato chips and Josper-roasted Padrón peppers

46.00

CUTLETS



21.80

GRILLED ASPARAGUS (5 PCS)

Delicately grilled on the Josper grill to highlight their natural sweetness, brushed with fine olive oil and finished with a touch of sea salt—elevating simplicity into a true expression of premium taste

9.80



STARTERS

HOT STARTERS

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

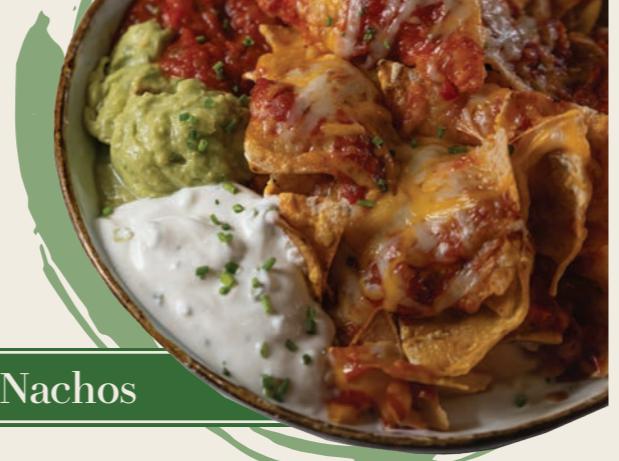
COLD STARTERS

BURRATA CHEESE	19.50
Served on cherry tomatoes, tomato chutney, garnished with herb oil, balsamic pearls and crostini	
BEEF CARPACCIO	24.50
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	
BEEF TARTARE	25.50
120g of Black Angus beef fillet tartare, served with pickled shimeji mushrooms and truffled crisps	

Cheese Nachos

DIPS & BITES

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



FINGER FOOD

FRENCH ONIONS	6.80
Homemade, served with honey mustard dip	
POTATO WEDGES	7.80
Served with sour cream	

SPRING ROLLS (7 PCS)	9.80
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

CHICKEN GOJON FINGERS	13.80
Deep fried battered strips of chicken fillets, served with honey mustard dip	

CHEESE PLATTER	26.80
A selection of fine cheeses: chevre, comté de Gruyère, parmesan, camembert de Normandie, la mimolette, accompanied by vegetable crudites and crispy croutons	

ANTIPASTI PLATTER	26.80
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	22.80
A platter with buffalo wings, spring rolls, chicken goujon fingers, potato wedges, onion rings, garlic bread and a selection of 3 dips	

VILLAGE HALLOUMI STICKS	11.80
Deep fried in panko, with sesame, topped with honey-pomegranate sauce, mint-yoghurt sauce, pomegranate seeds	

FAJITAS

CHICKEN FAJITAS	18.60
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	

TACOS

BEEF EL PASTOR	19.50
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	
PORK PIBIL	12.50
Crunchy tortilla (fried) with slow cooked pulled pork, with Mexican spices, feta cheese, salsa roja, salsa verde, topped with crispy shallots and pickled onion	

CHICKEN	12.50
Soft fresh corn tortilla (steamed) with grilled chicken, corn, cheddar cheese, guacamole, tomato confit, sour cream, topped crispy potato crumbs	

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Prices include all taxes.

Beef El Pastor



Quinoa Salad with Halloumi

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

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

SANDWICHES

CHICKEN & CHEESE 13.80
Strips of chicken sautéed 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

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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

Burrata Pizza

JOSPER CHARCOAL GRILL

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 BEEF CHEESEBURGER

17.80
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

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



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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

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

Mongolian Pork Chop

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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

HOME MADE 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

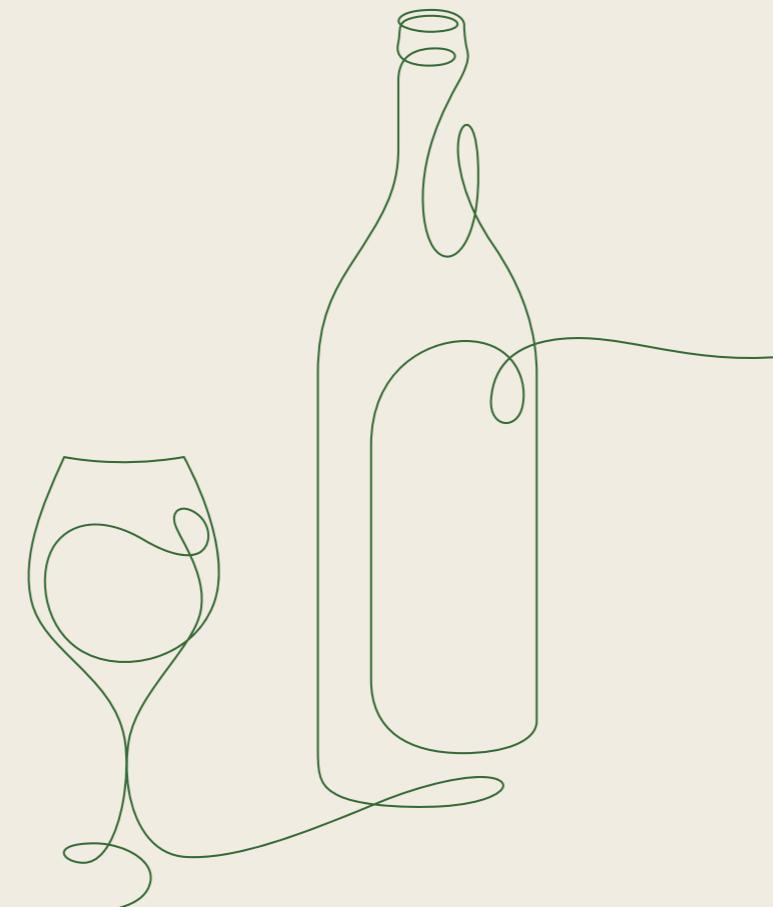


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WINE BY GLASS 175ml

Drinks & Beverages



WHITE	RED	
GRIFOS 2, XYNISTERI SAUVIGNON BLANC Vlassides Winery, PGA Limassol	6.80	AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus
LAPOSTOLLE SAUVIGNON BLANC Casa Lapostolle, Rapel Valley, Chile	8.40	ENTRECÔTE MERLOT - CABERNET SAUVIGNON Gourmet Pére & Fils, France
MONTES CHARDONNAY RESERVA Central Valley, Chile	8.40	VALPOLICELLA CLASSICO SUPERIORE DOC CORVINA-RONDINELLA Zenato, Veneto
PINOT GRIGIO DOC Campagnola, Veneto	9.50	ROSE
SPARKLING WINE		
PROSECCO SUPERIORE BRUT DOCG ZARDETTO, CONEGLIANO Veneto, Italy	9.80	KYPEROUNDA GRENACHE - SHIRAZ Kyperounda Winery, Cyprus
MUSCAT TYRNAVOU MIGAS Demi sparkling wine	9.80	

ROSE WINE

RODINOS, GRENACHE Tsiakkas Winery, Cyprus	28.50	COMMANDARIA, MAVRO - XYNISTERI Oenou Yi, Vassiliades Winery, Cyprus	6.80
KYPEROUNDA, GRENACHE - SHIRAZ Kyperounda Winery, Cyprus	26.80	SAMOS VIN DOUX Greece	4.90
LE CAPRICE DE CLEMENTINE GRENACHE - CINSAUT Château Les Valentines, Provence, France	40.00	PORT LBV 2008 Niepoort, Duro, Portugal	6.80

DESSERT WINE

RODINOS, GRENACHE Tsiakkas Winery, Cyprus	28.50	COMMANDARIA, MAVRO - XYNISTERI Oenou Yi, Vassiliades Winery, Cyprus	6.80
KYPEROUNDA, GRENACHE - SHIRAZ Kyperounda Winery, Cyprus	26.80	SAMOS VIN DOUX Greece	4.90
LE CAPRICE DE CLEMENTINE GRENACHE - CINSAUT Château Les Valentines, Provence, France	40.00	PORT LBV 2008 Niepoort, Duro, Portugal	6.80

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	FRANCE	37.5cl/75cl
ALINA, XYNISTERI (MEDIUM SWEET) Vouni Panayia Winery, PGI Paphos	25.80	SANCERRE LES BARONNES SAUVIGNON BLANC Domaine Henri Bourgeois, Rhone	34.80/59.00
GRIFOS 2 SAUVIGNON BLANC - XYNISTERI Vlassides Winery, PGI Limassol	27.50	CHABLIS AOC CHARDONNAY Domaine Long Depaquit, Burgundy	38.00/68.00
PETRITES, XYNISTERI Kyperounda Winery, PGI Limassol	27.50	ITALY	
MAKAROUNAS AERIDES XYNISTERI Makarounas Winery, Paphos	29.50	PINOT GRIGIO IGT Zenato, Veneto	31.50
ZAMBARTAS SEMILLON SAUVIGNON BLANC Zambartas Winery, PGI Limasol	31.50	PINOT GRIGIO DOC Campagnola, Veneto	34.00
MAKAROUNAS SPOURTIKO Makarounas Winery, Paphos	34.00	REST OF THE WORLD	
VЛАССИДЕС SAUVIGNON BLANC Vlassides Winery, PGI Limassol	33.50	MONTES CHARDONNAY RESERVA Central Valley, Chile	33.00
GREECE		LAPOSTOLLE, SAUVIGNON BLANC Casa Lapostolle, Rapel Valley, Chile	31.00
GEFYRA MALAGOZIA RODITIS Lykos Winery, Malakonda Evia	28.50	MATUA SAUVIGNON BLANC Matua Valley, Marlborough, New Zealand	39.80
TESSERIS LIMNES CHARDONNAY-GEWURZTRAMINER Kir-Yianni Estate, PGI Florina	44.00	RIESLING KASELER KEHRNAGEL (MEDIUM DRY) Kabinett, Von Kassestatt, Mosel, Germany	48.00
GEOMETRIA MALAGOZIA Lafazanis Winery, PGI Peloponnese	35.00	DOMAIN WACHAU Gruner Veltliner, Austria	37.00
BOSINAKIS MANTINEIA Moschofilero, Arcadia Greece	34.00		
TECHNI ALIPIAS SAUVIGNON BLANC Wine Art Estate, Drama	37.00		

SPARKLING WINES

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

75 cl
39.00
38.00

RED WINES

CYPRUS	75cl	ITALY	37.5cl/75cl
AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus	25.80	VALPOLICELLA CLASSICO SUPERIORE DOC CORVINA - RONDINELLA Zenato, Veneto	22.50/39.80
ANDESITIS CABERNET SAUVIGNON GRENACHE - MOURVEDRE Kyperounda Winery	28.70	MONTEPULCIANO D'ABRUZZO DOC Podere Frontino, Organic Wine	44.00
AYIOS ONOUFRIOS MARATHEFTIKO Vasilikon Winery, Kathikas Paphos	26.80	RIPASSA SUPERIORE DOC CORVINA - RONDINELLA Zenato, Veneto	58.00
HADJIANTONAS SHIRAZ Hadjiantonas Winery, Limassol Region	31.00	REST OF THE WORLD	
TSIAKKAS MERLOT Tsiakkas Winery, Limassol Region	35.00	PINOTAGE BEYERSKLOOF Stellenbosch, South Africa	28.00
VЛАССИДЕС SHIRAZ Vlassides Winery, Limassol Regional	35.00	MERLOT GRAND SELECTION Lapostolle Rapel Valley, Chile	34.80
GREECE		SHIRAZ WOLF BLASS Yellow Label, Australia	38.00
GEOMETRIA, AGIORGITIKO Lafazanis Winery PGI Peloponnese	32.50	MATUA VALLEY PINOT NOIR Marlborough, New Zealand	39.50
IDISMA DRIOS MERLOT Wine Art Estate, Drama	38.00	MARQUES DE CACERES RESERVA TEMPRANILLO Rioja, Spain	52.00
DIAMANTAKOS NAOUSSA Xinomavro	40.00		
BIBLIA CHORA CABERNET SAUVIGNON - MERLOT AGIORGITIKO PGI Pangeon	48.00		
FRANCE			
ENTRECÔTE MERLOT CABERNET SAUVIGNON Gourmet Père & Fils, France	29.50		
CÔTES DU RHÔNE, SYRAH - GRENACHE E. Guigal	34.50		
CHÂTEAU DE DRACY PINOT NOIR Albert Bichot	51.00		

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Prices include all taxes.

COCKTAILS

MOJITO
Rum, lime, brown sugar, soda, mint

COSMOPOLITAN
Vodka, Triple sec, cranberry, lime

MARGARITA (LEMON OR STRAWBERRY)
Tequila, Triple sec, lemon juice

BLOODY MARY
Vodka, lemon, spices, tomato juice

PINA COLADA
Rum, coconut puree, pineapple juice coconut cream

STRAWBERRY DAIQUIRI
Rum, lime juice, sugar syrup, strawberry puree

LONG ISLAND ICE TEA
Rum, Vodka, Gin, Tequila, Triple sec, lemon juice, coca cola

SEX ON THE BEACH
Vodka, Peach Schnapps, orange, cranberry

BRANDY SOUR
Brandy, lemon juice, sugar syrup, Angostura

MAI TAI
White Rum, Dark Rum, Triple sec, Almond liqueur, pineapple Juice

APEROL SPRITZ
Aperol, Prosecco, soda

NEGRONI
Martini Rosso, Gin, Campari

BELLINI
Sparkling wine with peach puree

PASSION FRUIT SPLASH
Rum, fresh lime juice, passion fruit puree

HUGO
Elderflower syrup, sparkling wine, splash of soda, lime wedges, mint leaves

NON ALCOHOLIC COCKTAILS

BABY CRANBERRY 6.50
Cranberry, pineapple, pomegranate syrup, lime, soda, fresh lemon and mint

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

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
3 scoops of homemade ice cream	

GRANITAS

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

SCOTCH WHISKY	7.00	TEQUILA	7.00
Famous Grouse, Johnnie Walker Red, Dewars, J&B		Jose Cuervo Classic, Jose Cuervo Especial	
IRISH WHISKY	7.00	COGNAC VS	10.00
Jameson		Courvoisier VS, Hennessy VS	
CANADIAN WHISKY	7.00	COGNAC VSOP	12.00
Canadian Club		Remy Martin VSOP	
TENNESSEE WHISKY	8.00	COGNAC XO	28.00
Jack Daniels		Hennessy XO	
PREMIUM BLENDED	8.00	REMY MARTIN XO	24.00
Johnnie Walker Black 12Y, Chivas Regal 12Y		Remy Martin XO	
SPECIAL PREMIUM BLENDED	14.00	ARMAGNAC	14.00
Chivas Regal 18Y		Chateau De Laubade XO	
Macallan 12Y	16.00	BRANDY	7.00
Dimple 15Y	9.00	Metaxa 5*	
Glenlivet 12Y	8.50	Metaxa 7*	7.50
MALT & SINGLE MALT	9.00	KEO VSOP	6.50
Glenmorangie 10Y, Glenfiddich 12Y		Five Kings XO	6.50
Laphroaig 10Y	8.50	LIQUEUR	6.50
Aberlour 12Y	14.00	Baileys, Malibu, Kahlúa, Drambuie, Grand	
Dalwhinnie 15Y	12.00	Marnier, Disaronno Amaretto, Cointreau,	
Talisker Storm	12.00	Sambuca, Tia Maria, Peach, Jägermeister,	
RUM	6.50	Limoncello, Mastiha	
Havana Club 3 Anos, Bacardi Blanco,		APERITIF & DIGESTIF	
Captain Morgan, Bacardi Black,		Martini (Bianco, Rosso, Dry)	7.00
Captain Morgan spiced		Campari	7.00
Havana Anejo 7 Anos	7.00	Fernet Branca	7.00
GIN		Ouzo	5.50
Bombay Sapphire, Tanqueray,	7.00	Grappa (Mazzetti D' Altavilla Classica)	7.00
Gordon's		PIMM's	7.00
Hendrick's	8.50	Pernod	7.00
VODKA	7.00	Aperol	7.00
Stolichnaya, Absolut, Smirnoff,		SHOTS (3CL)	4.50
Smirnoff North, Ursus, Russian Standard		Jagermeister, Ouzo, Ursus, Sambuca,	
PREMIUM VODKA	10.00	Zivania, Jose Cuervo Silver, Jose Cuervo	
Belvedere, Grey Goose		Gold, North Vodka, Mastiha	
Beluga Noble	12.00	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

FRAPPE	3.90
FRAPPE 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

HOT CHOCOLATE

PREMIUM CHOCOLATE	4.50
WHITE CHOCOLATE	4.50

TEA SELECTION

ENGLISH BREAKFAST (4-5 MIN)	3.60
A blend of strong tasting black teas from Ceylon, Assam and Indonesia. Delicious with a touch of milk	

EARL GREY LORD BYRON (4-5 MIN)	3.60
Classical blend of black tea with a strong bergamot flavour	

GUNPOWDER BIO (2-3 MIN)	3.60
Organically grown China green tea rolled into small pellets	

TEA OF HERBS (4-5 MIN)	3.60
Black tea with orange, apple, cinnamon, cardamom, coriander, pink pepper and cloves	

JASMINE CHUNG HAO (2-3 MIN)	3.60
Jasmin scented China green tea	

RED SQUARE (8-10 MIN)	3.60
Flavoured fruit infusion with hibiscus, cranberry and apple	

ROOIBOS AFAIA (6-8 MIN)	3.60
Traditional South African caffeine-free beverage delicately scented with apple, grapes, almond, pistachio	

PEPPERMINT (8-10 MIN)	3.60
Refreshing herbal tea, help with digestion	

CHAMOMILE (8-10 MIN)	3.60
Relaxing herbal tea	

MILK OOLONG	4.90
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	

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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 8.50

CARAMELIA FONDANT

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

WAFFLES

CHOCOLATE & CARAMELIA 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

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White Chocolate & Strawberry

