

# Chesters

BAR & RESTAURANT

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.



## NEW DISHES

### WAGYU FILLET

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



98.00

### USDA FILLET

250gr Prime USDA beef fillet tenderloin, cooked over our Jospier charcoal grill. Served with baby potatoes with garlic butter and parmesan, grilled Jospier 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

A trio of Wagyu mini beef burgers, 80gr each, served on soft, brioche cocktail buns. Each slider is layered with juicy beef, Black Bomber mature cheddar, cream cheese, prosciutto crudo, sweet roasted red pepper relish, tomatoes, and baby rocca. Served alongside truffle Pecorino fries



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 Jospier-roasted Padrón peppers



46.00

### CUTLETS

Three 100gr homemade beef and pork cutlets, hand-shaped and pan-fried until golden, served with mashed potatoes and a traditional cooked beetroot salad with pickles and onions. Finished with a dill sauce on the side



21.80

### GRILLED ASPARAGUS (5 PCS)

Delicately grilled on the Jospier 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

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

## COLD STARTERS

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

## Cheese Nachos

# DIPS & BITES

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

# FINGER FOOD

<b>FRENCH ONIONS</b>	<b>6.80</b>
<b>ONION RINGS</b> Homemade, served with honey mustard dip	<b>6.80</b>
<b>POTATO WEDGES</b> Served with sour cream	<b>7.80</b>
<b>SPRING ROLLS (7 PCS)</b> Filled with red cabbage, carrot, sweet corn, turnip, fresh coriander and sesame seeds, served with sweet and sour sauce (homemade by CHi Lounge chef)	<b>9.80</b>
<b>BUFFALO CHICKEN WINGS</b> Served with our blue cheese dip	
<b>10 PIECES</b>	<b>10.80</b>
<b>25 PIECES</b>	<b>24.50</b>
<b>CHICKEN GOUJON FINGERS</b> Deep fried battered strips of chicken fillets, served with honey mustard dip	<b>13.80</b>
<b>CHEESE PLATTER</b> A selection of fine cheeses: chevre, comté de Gruyère, parmesan, camembert de Normandie, la mimolette, accompanied by vegetable crudites and crispy croutons	<b>26.80</b>
<b>ANTIPASTI PLATTER</b> A fine selection of: rosette salami, chorizo (picante salami), prosciutto, fuet (dry sausage), parmesan, camembert de Normandie, la mimolette and comté de Gruyère	<b>26.80</b>
<b>CHESTERS COMBO</b> A platter with buffalo wings, spring rolls, chicken goujon fingers, potato wedges, onion rings, garlic bread and a selection of 3 dips	<b>22.80</b>
<b>VILLAGE HALLOUMI STICKS</b> Deep fried in panko, with sesame, topped with honey-pomegranate sauce, mint-yoghurt sauce, pomegranate seeds	<b>11.80</b>

# FAJITAS

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

# TACOS

<b>BEEF EL PASTOR</b> 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	<b>19.50</b>
<b>PORK PIBIL</b> Crunchy tortilla (fried) with slow cooked pulled pork, with Mexican spices, feta cheese, salsa roja, salsa verde, topped with crispy shallots and pickled onion	<b>12.50</b>
<b>CHICKEN</b> Soft fresh corn tortilla (steamed) with grilled chicken, corn, cheddar cheese, guacamole, tomato confit, sour cream, topped crispy potato crumbs	<b>12.50</b>

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

## 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

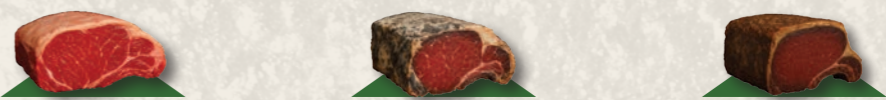
**BEEF FILLET STEAK WITH MUSHROOM SAUCE (250G)** 46.80  
Fresh Black Angus beef fillet with creamy wild mushroom sauce, truffled mashed potato and asparagus

**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

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

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
<b>MÖET &amp; CHANDON, BRUT</b>		120.00
<b>RUINART, BRUT</b>	76.00	140.00
<b>RUINART ROSÉ, BRUT</b>	94.00	155.00

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# WHITE WINES

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

FRANCE	37.5cl/75cl
SANCERRE LES BARONNES SAUVIGNON BLANC Domaine Henri Bourgeois, Rhone	34.80/59.00
CHABLIS AOC CHARDONNAY Domaine Long Depaquit, Burgundy	38.00/68.00
ITALY	
PINOT GRIGIO IGT Zenato,Veneto	31.50
PINOT GRIGIO DOC Campagnola, Veneto	34.00
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 KASELER KEHRNAGEL (MEDIUM DRY) Kabinett, Von Kassestatt, Mosel, Germany	48.00
DOMAINE WACHAU Gruner Veltliner, Austria	37.00

# RED WINES

CYPRUS	75cl
AES AMBELIS MARATHEFTIKO - SHIRAZ - GRENACHE Nicosia Regional, Cyprus	25.80
ANDESITIS CABERNET SAUVIGNON GRENACHE -MOURVEDRE Kyperounda Winery	28.70
AYIOS ONOUFRIOS MARATHEFTIKO Vasilikon Winery, Kathikas Paphos	26.80
HADJANTONAS SHIRAZ Hadjiantonas Winery, Limassol Region	31.00
TSIAKKAS MERLOT Tsiakkas Winery, Limassol Region	35.00
VLISSIDES SHIRAZ Vlassides Winery, Limassol Regional	35.00
GREECE	
GEOMETRIA, AGIORGITIKO Lafazanis Winery PGI Peloponnese	32.50
IDISMA DRIOS MERLOT Wine Art Estate, Drama	38.00
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

ITALY	37.5cl/75cl
VALPOLICELLA CLASSICO SUPERIORE DOC CORVINA - RONDINELLA Zenato, Veneto	22.50/39.80
MONTEPULCIANO D’ABRUZZO DOC Podere Frontino, Organic Wine	44.00
RIPASSA SUPERIORE DOC CORVINA - RONDINELLA Zenato, Veneto	58.00
REST OF THE WORLD	
PINOTAGE BEYERSKLOOF Stellenbosch, South Africa	28.00
MERLOT GRAND SELECTION Lapostolle Rapel Valley, Chile	34.80
SHIRAZ WOLF BLASS Yellow Label, Australia	38.00
MATUA VALLEY PINOT NOIR Marlborough, New Zealand	39.50
MARQUES DE CACERES RESERVA TEMPRANILLO Rioja, Spain	52.00

# SPARKLING WINES

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

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# COCKTAILS

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

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

# NON ALCOHOLIC COCKTAILS

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

# BEERS & CIDERS

## DRAFT

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

## SOFT DRINKS

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

## BOTTLED 33cl

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

## FRESH JUICES

<b>CARROT</b>	5.50
<b>APPLE</b>	5.50
<b>ORANGE</b>	5.50

## MILKSHAKE

<b>STRAWBERRY, VANILLA, CHOCOLATE OR BANANA</b>	6.50
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3 scoops of homemade ice cream

## GRANTAS

<b>STRAWBERRY, PEACH, COCONUT OR PASSION FRUIT</b>	5.50
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# ALCOHOLIC BEVERAGES 5cl

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

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

## BOTTLED SPIRITS

	5cl	20cl
<b>Ouzo Plomari</b>	<b>4.50</b>	<b>18.00</b>
<b>Zivania Loel</b>	<b>4.50</b>	<b>18.00</b>

# HOT COFFEES

<b>ESPRESSO</b>	<b>3.40</b>
<b>DOUBLE ESPRESSO</b>	<b>4.40</b>
<b>MACCHIATO</b>	<b>3.70</b>
<b>CAPPUCCINO</b>	<b>4.30</b>
<b>DOUBLE CAPPUCCINO</b>	<b>5.50</b>
<b>FILTER COFFEE</b>	<b>3.60</b>
<b>CYPRUS COFFEE</b>	<b>2.90</b>
<b>DOUBLE CYPRUS COFFEE</b>	<b>3.60</b>
<b>NESCAFE</b>	<b>3.60</b>
<b>CAFÉ LATTE</b>	<b>4.50</b>
<b>AMERICANO</b>	<b>3.50</b>
<b>MOCHA</b>	<b>4.50</b>

# COLD COFFEES

<b>FRAPPÉ</b>	<b>3.90</b>
<b>FRAPPÉ WITH VANILLA ICE CREAM</b>	<b>5.80</b>
<b>FREDDO ESPRESSO</b>	<b>4.50</b>
<b>FREDDO CAPPUCCINO</b>	<b>4.80</b>
<b>ICE LATTE</b>	<b>4.80</b>
<b>ICED AMERICANO</b>	<b>4.30</b>
<b>COFFEE MILKSHAKE</b> Espresso, milk and choice of: Caramel, vanilla or chocolate ice cream	<b>5.90</b>

# HOT ALCOHOLIC COFFEES

<b>IRISH COFFEE</b>	<b>6.50</b>
<b>BAILEYS COFFEE</b>	<b>6.50</b>

# HOT CHOCOLATE

<b>PREMIUM CHOCOLATE</b>	<b>4.50</b>
<b>WHITE CHOCOLATE</b>	<b>4.50</b>

# TEA SELECTION

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

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# 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

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# 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