



Serving you since 1996



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.

HOT STARTERS

GARLIC BREAD 5 pcs 6.80
Toasted French baguette with garlic butter

GARLIC BREAD SUPREME 5 pcs 9.50
Toasted French topped with melted cheese

HUMMUS WITH BEETROOT AND GREMOLADA 8.50
Grilled beetroot served over warm hummus with smoked spinach and gremolata

CHICKEN WING DRUMSTICKS 9 pcs 10.80
Marinated in our homemade spice blend, grilled and served with BBQ sauce

GRILLED VILLAGE HALLOUMI 12.80
Halloumi cheese served with rocket, spring onions, tomato, parsley, tossed with balsamic dressing, served on crispy pitta

COLD STARTERS

BRUSCHETTA WITH STRACCIATELLA & PISTACHIO 15.80
Toasted rustic multigrain bread topped with slow-confit cherry tomatoes, creamy stracciatella, pistachio pesto and basil pesto, finished with balsamic pearls

BURRATA CHEESE 21.50
Served with cherry tomatoes, tomato chutney, herb oil, balsamic pearls and crostini



Beef Tartare

BEEF CARPACCIO 24.50
Thin slices of raw Black Angus beef with yoghurt-mustard dressing, baby rocket, truffle pecorino, balsamic pearls and lemon zest

BEEF TARTARE 29.50
120g of USDA Black Angus beef fillet tartare, served with pickled shimeji mushrooms and bread

DIPS & BITES

TIROKAFTERI 9.80
Traditional Greek spicy cheese dip with tomato confit, served with garlic parmesan pitta

TZATZIKI DIP 6.80
Yoghurt dip with cucumber and garlic, served with garlic parmesan pitta

GUACAMOLE DIP 9.80
Served with herb infused crispy pitta

CRISPY POTATO SKINS 8.50
Served with sour cream

MIXED DIPS 13.80
Tortilla chips and crispy pitta served with sour cream, guacamole and chilli dips

CHEESE NACHOS 20.80
Tortilla chips with chili sauce and melted cheese. Served with sour cream, guacamole and chilli dips on the side

FINGER FOOD

FRENCH ONIONS 6.80

ONION RINGS 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 11.80
25 Pieces 26.50

CHICKEN GOUJON FINGERS 13.80
Crispy battered chicken fillet strips served with honey mustard dip

ANTIPASTI PLATTER 26.80
Selection of rosette salami, chorizo, prosciutto, fuet, parmesan, camembert de Normandie, mimolette and comté de Gruyère

CHESTERS COMBO 23.80
Buffalo wings, spring rolls, chicken goujons, potato wedges, onion rings, garlic bread and three dips

HALLOUMI STICKS 12.80
Panko-fried halloumi with sesame, topped with honey-pomegranate sauce, mint yoghurt and 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 26.80
Flour tortillas filled with spicy sautéed black Angus beef fillet, onions, sweet peppers, tomatoes, cheddar cheese and sour cream. Served with guacamole dip

TACOS

BEEF EL PASTOR 21.50
Steamed corn tortilla with flank steak marinated in adobo and pastor spices, salsa roja, salsa verde, caramelised pineapple, pickled onion and cheddar cheese

PORK PIBIL 13.50
Crispy fried tortilla with slow-cooked pulled pork, Mexican spices, feta cheese, salsa roja, salsa verde, crispy shallots and pickled onion

CHICKEN 13.50
Steamed corn tortilla with grilled chicken, corn, cheddar cheese, guacamole, tomato confit, sour cream and crispy potato crumbs



Halloumi Sticks



Quinoa Salad with Halloumi

QUINOA WITH HALLOUMI 17.80

Cyprus village halloumi, baby spinach, lettuce hearts, cherry tomatoes, avocado, pomegranate seeds and quinoa. Served with honey lemon and mustard dressing

PROSCIUTTO 19.50

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

SANDWICHES

CHICKEN & CHEESE 14.50

Sautéed chicken with bell peppers and onions, melted mozzarella and chipotle sauce in a rustic baguette. Served with fresh hand-cut potato chips

STEAK & CHEESE 24.80

Sautéed Black Angus beef fillet with chimichurri, mozzarella, grilled red peppers, rocket and garlic mayo in multigrain baguette. Served with fresh hand-cut potato chips

CHESTERS CLUB 14.50

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

SALADS

GARDEN SALAD 11.80

Seasonal selected vegetables including mixed greens, cherry tomatoes, cucumber, red radish, roasted beetroot, peppers, snow peas, kohlrabi and sherry vinaigrette

GREEK 14.50

Tomatoes, cucumbers, sweet peppers, feta, red onions, olives, capers with 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 and Italian balsamic dressing (Add four herb roasted prawns for additional €8.00)

CHICKEN & BACON CAESAR 17.80

Crispy lettuce leaves topped with grilled chicken strips, crispy bacon crumbs, croutons and parmesan cheese with caesar dressing

PIZZA

MARGHERITA 14.80

Tomato sauce, mozzarella cheese and cherry tomatoes

HAM & CHEESE 15.80

Tomato sauce with ham and mozzarella cheese

VEGETARIAN 15.80

Mozzarella, mushrooms, peppers, onions, tomatoes, olives and sweet corn

PROSCIUTTO & ROCKET 16.80

Mozzarella, prosciutto, porcini mushrooms and fresh rocket leaves

CHESTERS 17.80

Mozzarella, pepperoni, ham, peppers, mushrooms, onions and olives

BURRATA AND BRESAOLA 25.80

With fresh burrata cheese, Italian bresaola, mozzarella, tomato confit, pesto and lemon zest

PEPPERONI 15.80

Tomato sauce, mozzarella cheese and pepperoni

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

FRESH PASTA

NAPOLITANA 13.80

Spaghetti with tomato and basil sauce

BEEF BOLOGNESE 16.50

Tagliatelle with minced beef and tomato sauce

CARBONARA 16.80

Spaghetti with guanciale, garlic and cream sauce

BEEF RAGOUT PAPPARDELLE 26.80

Slow cooked beef with mushrooms, parmesan and feta béchamel, drizzled with truffle oil

CHICKEN & MUSHROOMS 17.80

Tagliatelle with chicken and mushrooms in a mushroom stock sauce, pine kernels and fresh chopped broccoli

PACCHERI PASTA 18.50

Paccheri pasta in tomato and red pepper sauce with slow-confit cherry tomatoes, fresh stracciatella, roasted pistachios, pistachio pesto and herb breadcrumbs

SPINACH & RICOTTA RAVIOLI 15.80

Spinach and ricotta ravioli served with cherry tomatoes in a creamy basil tomato sauce

PRAWN-CHORIZO SPAGHETTI 27.80

Prawns with cherry tomatoes and sea asparagus in a homemade bisque, Napolitana, white wine and pesto sauce, topped with crispy pork chorizo

WILD MUSHROOM RISOTTO 28.50

With Brèzain de Savoie and truffle pecorino cheeses



Paccheri Pasta



Wagyu with Mature Cheddar

Simply delicious

BURGERS

WAGYU SLIDERS 47.00

Three Wagyu mini burgers, 80gr each, in soft brioche buns with Black Bomber mature cheddar, fresh tomatoes and onion jam. Served with fresh hand-cut potato chips

WAGYU BURGER WITH MATURE CHEDDAR 47.00

Premium 250gr Wagyu beef burger with Black Bomber mature cheddar, fresh tomatoes and romaine lettuce in a brioche bun. Served with fresh hand-cut potato chips and Jospers-roasted Padrón peppers

VEGETARIAN 15.80

Homemade vegetable patty with avocado, rocket, tomato confit, pepper chutney and chipotle sauce. Served with mixed potato crisps

TEXAS STYLE 26.50

250gr Black Angus beef burger with pulled pork, iceberg lettuce, tomato, gherkins, chipotle sauce and red cheddar cheese in a brioche bun. Served with potato wedges and chilli dip

BEEF BURGER 20.80

250gr USDA Black Angus beef with tomato and lettuce, served with fresh hand cut potato chips and coleslaw

ALL BURGERS ARE CRAFTED IN-HOUSE

KOREAN STYLE 20.80

Crispy fried chicken breast glazed in picante teriyaki sauce with pickled cucumber, red cabbage, green herbs and garlic mayo in a brioche bun. Served with fresh hand-cut potato chips

IBERICO PORK 27.80

Iberico pork with prosciutto, cream cheese, roasted Florina peppers, baby rocket, Grana Padano and garlic mayo in a brioche bun. Served with fresh hand-cut potato chips

PRAWN LOVER 23.50

Homemade prawn patty with lettuce, tomato confit, sautéed prawns in lobster bisque, avocado, crispy bacon crumbs, béarnaise and chipotle sauces. Served with mixed potato crisps

CHESTERS 25.60

250gr Black Angus beef burger with teriyaki onions, tomato, lettuce, grilled red pepper, bacon, red cheddar and Japanese mayonnaise in a brioche bun. Served with fresh hand-cut potato chips and BBQ sauce

BEEF CHEESEBURGER 21.80

250gr USDA Black Angus beef with tomato and lettuce, served with fresh hand cut potato chips and coleslaw

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 flavour of the finest embers, texture and juiciness in all products

CHICKEN

CHICKEN LEGS ON A SKEWER 19.60

Marinated boneless chicken legs with homemade spices, served with Dukkah crushed potatoes, grilled vegetables and apple & pear chutney on the side

CORN FED CHICKEN 25.80

Glazed in a chicken jus served with Dukkah crushed potatoes and corn on the cob, apple & pear chutney on the side

CHICKEN TANDOORI 18.90

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

CHICKEN BREAST 18.50

Grilled chicken breasts served with mashed potatoes, salad and BBQ sauce

CHICKEN ORIENTAL 19.60

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

VEAL

VEAL OSSO BUCO 48.00

Slow cooked, served with saffron risotto

VEAL CHEEKS 47.00

Beer braised and slow cooked, served with tomato orzo with parmesan

LAMB

WELSH LAMB CHOPS 350gr 47.00

Welsh lamb chops served with yoghurt tahini sauce, pistachios and Dukkah crushed potatoes, with cucumber, pomegranate and onion relish

PULLED LAMB SHANK 36.50

Slow-cooked and smoked lamb shank served with avocado cream, onion and pomegranate salad, tzatziki, Dukkah crushed potatoes and Greek pitta

GREEK LAMB CHOPS 450gr 37.50

Greek lamb chops cooked in the Josper, thin cut, served with baby potatoes, cherry tomatoes, cucumber, and a yogurt-mint sauce



Welsh Lamb Chops

PORK

PORK CHOP 22.80
Grilled pork chop, served with fresh hand cut potato chips, salad and BBQ sauce

CHESTERS PORK CHOP 26.80
Extra thick pork chop marinated with Chesters homemade spice and coffee blend. Served with fresh hand-cut potato chips, grilled vegetables and BBQ sauce

PORK KEBAB 18.60
Traditional pork kebab served with pitta bread, tzatziki, fresh hand-cut potato chips and salad (feta, cucumber, tomato, parsley)

MONGOLIAN PORK CHOP 27.80
Pork chop marinated in our signature Mongolian-style 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 (± 30 mins) to cook

SMOKED BBQ SPARE RIBS 650gr 29.50
House-smoked pork spare ribs served with French onions, fresh hand-cut potato chips and BBQ sauce

BRAISED PORK SPARE RIBS 650gr 28.00
Braised pork ribs served with jus and onion-pomegranate relish



Wagyu Fillet

BEEF

RIB-EYE STEAK 300gr 48.50

BEEF FILLET STEAK 250gr 48.50

USDA SIRLOIN STEAK 350gr 49.50

USDA RIB-EYE ON THE BONE 600 - 650gr 78.00

USDA T-BONE STEAK 650gr 85.00

USDA PRIME RIB-EYE 350gr 72.00

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

USDA FILLET 250gr 70.00
Prime USDA beef fillet grilled in the Josper oven. Served with baby potatoes with garlic butter and parmesan, grilled oyster mushrooms, asparagus and Padrón peppers, chimichurri on the side

WAGYU FILLET 210gr 98.00
Wagyu beef fillet grilled in the Josper oven. Served with baby potatoes with garlic butter and parmesan, grilled oyster mushrooms, asparagus and Padrón peppers, chimichurri on the side

BEEF FILLET STEAK WITH MUSHROOM SAUCE 250gr 49.80
Black Angus beef fillet with creamy wild mushroom sauce, truffled mashed potatoes and asparagus

BEEF FILLET STEAK WITH PEPPER SAUCE 250gr 49.80
Black Angus beef fillet with pepper sauce, truffled mashed potatoes and asparagus

ABERDEEN RIB-EYE ON BONE 900gr - 1kg 115.00
Black Angus rib-eye on the bone served with mushrooms, corn on the cob, Florina peppers, Dukkah crushed potatoes and creamy spinach

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 600gr 89.00

USDA AGED SIRLOIN 350gr 59.00

BLACK ANGUS AGED RIB-EYE STEAK 300gr 56.00

USDA AGED RIB-EYE ON THE BONE 15€ per 100gr

USDA AGED TOMAHAWK 15€ per 100gr



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	24.80
Deep fried calamari, served with fresh hand cut potato chips, side salad and tartare sauce	
CHAR-GRILLED OCTOPUS 230g	36.80
Grilled octopus served with baby potatoes, lemon emulsion, crispy capers, side salad, and olive oil	
GRILLED CALAMARI 330 - 350g	34.80
Grilled calamari served with baby potatoes, zucchini, edamame, snow peas, baby asparagus and fresh tomato. Garnished with zesty breadcrumbs and herb oil	
PAN SEARED SALMON	31.50
Pan-fried Atlantic salmon served with avocado and feta mousse, edamame beans, sauteed baby spinach, snow peas, zucchini, and baby potatoes	
PAN ROASTED SEA BASS	33.50
2 fillets, served with green asparagus, baby potatoes, with a tomato, caper and olive sauce, vegetable rice on the side	
MIXED SEAFOOD	45.00
Grilled fresh sea bass fillet, prawns, Atlantic salmon, octopus. Served with grilled vegetables and potatoes, lemon confit vinaigrette	



SOUPS

CREAMY CHICKEN & MUSHROOM	9.80
CLEAR CHICKEN WITH VEGETABLES & NOODLES	9.80
CREAM OF BROCCOLI & PEAS	8.50
CLEAR VEGETABLE	8.50
BORSCHT	9.80

SIDE DISHES

MASHED POTATOES	7.20
JACKET POTATO	4.80
POTATO WEDGES	6.80
FRESH HAND CUT POTATO CHIPS	7.20
SWEET POTATO FRIES	7.80
SIDE SALAD	5.90
VEGETABLE RICE	4.80
CREAMY SPINACH	9.80
TRUFFLED MASHED POTATOES	8.50
DUKKAH CRUSHED POTATOES	6.90

JOSPER SIDES

VEGETABLES	11.80
Marinated grilled seasonal vegetables with herbs	
MUSHROOMS	6.90
Grilled button and oyster mushrooms	
GRILLED FLORINA PEPPERS	8.50
Served cold with olive oil, white vinegar, garlic and parsley	
ASPARAGUS 5 pcs	9.80
CORN ON THE COB	5.20

Pan Seared Salmon

EASTERN EUROPEAN

SYRNIKI	13.50
Homemade farmer's cheese patties, lightly sweetened and pan-fried. Served with sweet smetana and fresh berries	
BORSCHT	9.80
Traditional beetroot soup with cabbage, carrots and beef in rich broth, served with sour cream	
SALAD OLIVIER	9.50
Boiled potatoes, carrots, eggs, green peas, ham and gherkins mixed in mayonnaise dressing and garnished with black olives	
HOMEMADE PELMENI	14.50
Dumplings filled with minced pork and beef, served in chicken broth with butter, sour cream and parsley	
CUTLETS	21.80
Three homemade beef and pork cutlets (100g each), pan-fried and served with mashed potatoes, cooked beetroot salad with pickles and onions, and dill sauce on the side	
VARENIKI	12.50
Homemade vareniki stuffed with potato and onion, pan-fried and served with caramelised onions, crispy bacon, and smetana	

BREAKFAST

EGG WHITES OMELETTE	12.50
With spinach and semi dried tomatoes	
PROSCIUTTO OMELETTE	12.80
With prosciutto, mushrooms, semi dried tomatoes and smoked Brezain de Savoie cheese	
ENGLISH	13.50
Two fried free range eggs, streaky bacon, sausage, grilled mushrooms, baked beans and grilled cherry tomatoes	
CYPRIT	14.80
Two fried free range eggs, streaky bacon, Cypriot sausage, grilled halloumi, mushrooms and grilled cherry tomatoes	



Syrniki

KIDS MENU

HAMBURGER & FRIES	12.80
CHEESEBURGER & FRIES	13.80
SPAGHETTI BOLOGNESE	9.50
SPAGHETTI NAPOLITANA	9.50
SPAGHETTI CARBONARA	10.50
CHICKEN NUGGETS & FRIES	8.50
KIDS PIZZA	10.60
Ham and cheese	
CHICKEN BREAST	11.00
With mashed potatoes	
CHICKEN GOUJON & FRIES 3 pcs	9.50
Served with fries and honey mustard dip	
KIDS CUTLETS 2 pcs	12.80
mashed potato and honey mustard sauce on the side	

KIDS COCKTAILS

CINDERELLA	5.50
Orange juice, pineapple juice and vanilla ice cream	
MICKY MOUSE	5.50
Pineapple juice, vanilla ice cream, fresh cream and crushed ice	
DONALD DUCK	5.50
Blackcurrant, orange, Sprite & grenadine	
BUGS BUNNY	5.50
Orange, pineapple juice, Sprite & grenadine	

DESSERTS

CHOCOLATE FUDGE CAKE 8.50

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

CHOCOLATE AND CARMELIA FONDANT 9.50

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

Caramelia is a premium milk chocolate from Valrhona, made with caramelised milk and sugar, offering a smooth texture and rich caramel flavour with notes of toffee and biscuit

APPLE CRUMBLE 8.60

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

TIRAMISU 7.50

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

MEDOVIK 8.50

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

BLUEBERRY CHEESE CAKE 7.40

Made with blackcurrant cream and topped with blueberry sauce

SYRNIKI 13.50

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 & CARMELIA 14.80

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 14.80

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

HOMEMADE ICE CREAM

3.60€ per scoop

VANILLA

CHOCOLATE

STRAWBERRY

BANANA

PEANUT & CARAMEL

PISTACHIO

HAZELNUT

YOGHURT ICE CREAM WITH FOREST

FRUITS

LEMON SORBET

MANGO SORBET

SOUR BERRIES SORBET

TOPPINGS

CHOCOLATE SAUCE

TOFFEE SAUCE

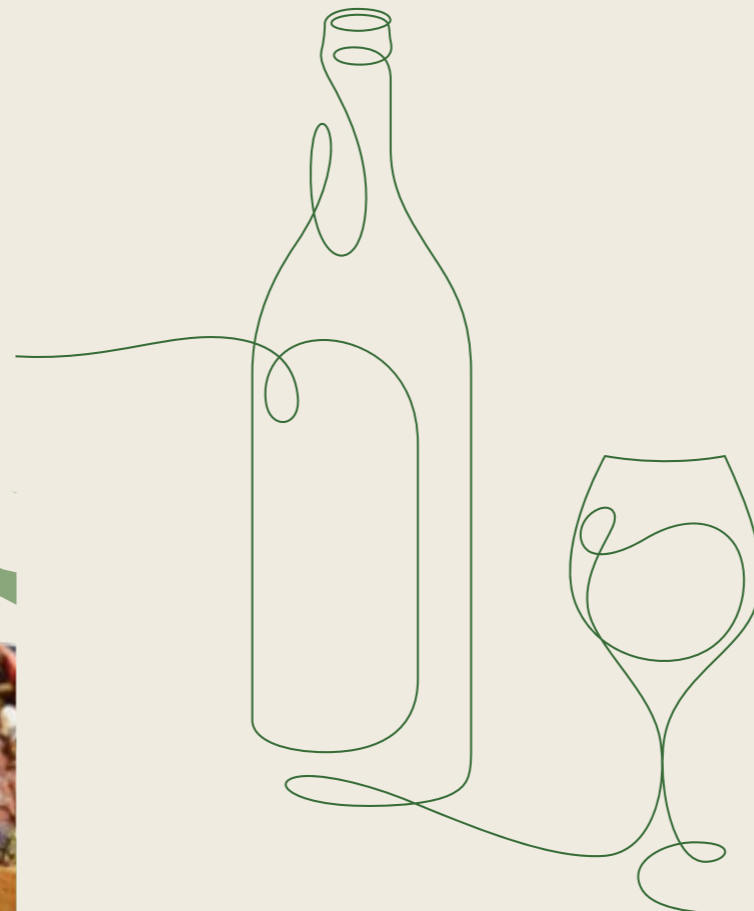
STRAWBERRY SAUCE

CHOCOLATE PEARLS

WHIPPED CREAM



Drinks & Beverages



Chocolate & Caramelia