

T O D A Y ' S S P E C I A L S



Gluten



Soya



Mustard



Crustaceans



Milk



Sesame



Eggs



Nuts



Sulphur Dioxide



Fish



Celery



Lupin



Peanuts



Molluscs

If you have a food allergy or an intolerance to any of the items above, please speak to a member of staff.

V Vegan












VO Vegan Option

GF Gluten Free

GFO Gluten Free Options



STARTERS

- ROASTED VEGETABLE SOUP**     €5.50
Sweet potato, celery, zucchini, mixed peppers, tomato, onion, garlic, parsley, cold pressed olive oil, cherry vinaigrette
- MELON, FIGS & PROSCIUTTO SALAD**    €12.00
Fresh melon, figs, prosciutto, baby rocket, honey & balsamic vinaigrette
- APPLE, GRAPES & CHEVRE SALAD**     €12.00
Fresh apple, grapes, baby rocket, walnuts, crusted chevre, honey-mustard vinaigrette dressing

MAINS

- ARTICHOKE LEMON-PESTO RISOTTO**   €12.50
Arborio risotto sauteed with onion, garlic, artichoke, lemon-confit, pesto, parmesan
- SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE**   €24.00
Fresh filleted sea bream, pan-seared, with lemon-zest, caper, garlic, Mediterranean herbs, butter sauce. Served with sauteed spinach, salad with baby rucola, red onion, organic cold pressed olive oil and lemon juice
- LAMB CUTLETS WITH SAUCE VERDE**   €26.00
Grilled lamb cutlets, cooked to a charred crust and tender juicy interior, served alongside Sauce Verde with a creamy potato mash and grilled broccoli, with lemon-infused cold-pressed olive oil dressing
Sauce Verde - garlic, mint, parsley, whole grain mustard, red pepper flakes, pickles, lemon juice, olive oil
- RIBEYE STEAK**    €40.00
Free range Aberdeen Angus Rib Eye Steak, served with Cyprus potato fries or potato mash, sauteed spinach or grilled broccoli and side peppercorn or mushroom sauce

DRINKS

- KUMQUAT-MANDARIN SPRITZ** €9.00
Absolut Vanilla, Kumquat, Mandarin, Lime, Tonka-Bean, Prosecco
- CYPRUS SUMMER SANGRIA** €10.00
White wine, orange, peach, passion fruit