

TODAY'S | SPECIALS



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

WATERMELON & FETA

€10.00

fresh watermelon, Greek feta, fresh mint, crunchy barley rusks, lime juice, cold pressed extra olive oil

ROASTED TOMATO SOUP


€5.50

made with fresh tomatoes, basil, garlic | *Option: Add Greek Feta.....+€2.50* 

MAINS

AVOCADO & PISTACHIO RISOTTO

€13.00

avocado & coconut cream delicately mixed into arborio risotto creating a unique creaminess, green peas folded in adding a natural sweetness & finished with roasted pistachios | *Option: Add Greek Feta.....+€2.50* 

SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE

€24.00

fresh filleted sea bream, pan-seared with garlic, butter, Mediterranean herbs, capers, lemon-zest and served with potato mash and sauteed spinach

LAMB SHANK (KOTSI)

€26.00

slow-cooked lamb shank, braised to perfection in a rich wine and shallot sauce, served with creamy mashed potatoes and roasted vegetables

RIBEYE STEAK

€40.00

fresh, free range Aberdeen Angus Rib Eye Steak, served with Cyprus potato fries or potato mash, sauteed spinach and a side of peppercorn or mushroom sauce

FILLET STEAK

€55.00

fresh, free range Aberdeen Angus Fillet Steak, served with Cyprus potato fries or potato mash, sauteed spinach and a side of peppercorn or mushroom sauce

DESSERTS

CREAMY MASTIHA PISTACHIO SEMIFREDDO "HAYTALIYEH"

€6.00

Traditional Syrian dessert, blending milk with mastiha and lemon blossom, served with vanilla semifreddo & crushed pistachios

CREPES SUZETTE CHEESECAKE

€6.50

Layers of whisper-thin crepes are filled with a smooth, zesty orange cream cheese, then draped in our Grand Marnier orange sauce. A delightfully refreshing and creamy dessert with a sophisticated citrus finish.

DRINKS

PIMMS APEROL SPRITZ

€10.00

Pimm's, mint, cucumber, strawberry, orange, and finished with either sprite or ginger beer

SUMMER SANGRIA ROSE

€10.00

rose wine, passionfruit puree, peach juice, triple sec, lime juice, passoa