




OYSIG


BRUNCH MENU





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


  
Gluten


  
Soya


  
Mustard


  
Crustaceans


  
Milk


  
Sesame


  
Eggs


  
Nuts


  
Sulphur Dioxide


  
Fish

  
Celery


  
Lupin


  
Peanuts


  
Molluscs

 Vegan

 Vegan Option

 Gluten Free

 Gluten Free Options



Certified, organic ingredients  
by M.I. All Organic Market

ALL ORGANIC

ORGANIC EGGS

EGGS BENEDICT ON TOASTED MUFFINS

2 poached eggs, hollandaise sauce, served with with side mixed leafs

Option: Add Virginia ham €1.50 - Baked salmon €4.50

€10.50

SHAKSHUKA

fresh tomato sauce & poached eggs, served with toasted ciabatta

Option: Add Feta €2.50 - Grilled halloumi €3.00 - Bacon €2.00

€10.00

GF

V

VEGAN SHAKSHUKA

fresh tomato sauce, spinach & chickpeas served with toasted ciabatta

€8.50

GF

FRENCH OMELETTE

served with mixed salad

i | Mushroom & spinach

ii | Ham & cheese

€10.00

€10.00

ENGLISH BREAKFAST

fried eggs, bacon, sausage, baked beans, vine tomatoes, toast

€10.00

GF

CYPRUS BREAKFAST

fried eggs, grilled halloumi, lountza, vine tomatoes, cucumber, potato fries

€10.00

€11.50

SALAD & BOWLS

GF

VO

BREAKFAST BOWL

select 3 ingredients & enjoy a healthy start

(additional selections will be charged at 0.50€ each)

Muesli / Greek Yoghurt / Coconut Milk / Seasonal Fruit / Nuts, Raisins & Seeds / Dry Apricot & Figs / Chia Seeds / Walnuts / Almond Flakes / Raw Honey / Fresh Blueberries

€7.50

V

PORRIDGE

oats, banana, honey

Option: Add Walnuts €1.50 - Almond Flakes €1.50

Fresh Blueberries €2.20 - Raisins €0.50

€6.50

HALLOUMI & ORANGE SALAD

toasted sesame halloumi, fresh orange segments, seasonal fruit, mixed leaves, citrus balsamic vinaigrette

€13.30

VO

GF

QUINOA HEALTHY BOWL

quinoa, dry figs & apricots, chevre cheese, mixed peppers, almond flakes, mixed leaves pomegranate seeds – fruit vinaigrette

Vegan option: replace the chevre cheese with avocado mousse

€13.80

SIDES DISHES

GF

POTATO FRIES

€3.50

GF

GREEK SALAD

€6.00

TOASTED WHOLEMEAL BREAD

€2.00

SANDWICHED

TOASTIES

served with potato fries & mixed salad

i | Cheese & tomato

ii | Cheese, ham & tomato

iii | Halloumi, lountza & tomato

€7.50

€8.00

€9.00

ON TOASTED MULTI GRAIN

served with baby rucola & sun-dried tomatoes

V

i | Muhammara

Option: Add Feta €2.50 - Grilled halloumi €3.00

V

ii | Hummus & Chickpeas

Option: Add Feta €2.50 - Beef Minced €4.50

iii | Poached eggs on smashed avocado & feta

iv | Baked salmon on scrambled eggs, pink peppercorns

€8.00

€8.00

€11.50

€10.50

BRIOCHE

served with potato fries & mixed salad

i | Fried egg, bagon, cheese

ii | Fried egg, grilled halloumi, lountza

€9.50

€11.50

BURRITOS

all burritos accompanied with a mixed salad & potato fries

BEEF BURRITO

minced beef, caramelized onions, and melted cheese

€12.00

HAM & CHEESE BURRITO

ham, cheese & tomato omelette

€11.00

SPINACH & MUSHROOM

spinach, mushroom, and feta

€11.00

CHICKEN BURRITO

grilled chicken, cheddar cheese, tomato, lettuce, ousia sauce

€11.00

BURGERS

served with potato fries & mixed salad

CHICKEN PANKO

encrusted chicken fillet with panko breadcrumbs, cheddar cheese, tomato, gherkins, lettuce, and chef's sauce

€13.80

OUSIA BEEF BURGER

100% fresh angus beef, charcoal grilled, topped with cheddar, bacon, caramelised onions

€17.30

PANCAKES

Select up to 3 items:

Nutella

White Chocolate

Almond Flakes

Biscotti

Banana

Blueberries

Option:  
Add a scoop of  
vanilla ice cream €2.50  
Additional topping €1.00

BRUNCH COCKTAILS €10.00

ESPRESSO MARTINI

Vodka, Kaluha and Espresso

PALOMA SPRITZ

Tequila Blanco, fresh pink grapefruit juice, pink grapefruit soda, lime juice

LIMONCELLO & YUZU SPRITZ

Limoncello, Yuzu liqueur, fresh lime, sugar syrup, Prosecco

EARLY BLOODY MARY

Vodka, tomato juice, lemon, horseradish, Worcestershire, Tabasco, salt, pepper

GIN BASIL SMASH

Gin, fresh basil, lemon juice, sugar syrup

PIMMS APEROL SPRITZ

Pimms, Aperol, Prosecco, lime juice

Option: With lemonade or ginger beer

PASSION-TINI

Gin, passionfruit puree, cucumber syrup, lime juice

WHITE SANGRIA

White wine, Metaxa brandy, peach puree, peach juice, lime juice

MIMOSA

Prosecco and fresh orange juice

BRUNCH DRINKS

Option: Add a flavour: caramel, hazelnut, vanilla - €0.50 | Vegan extras: oat, coconut and almond milk

HOT COFFEE & BEVERAGES

Espresso

€2.50

€3.00

Cyprus Coffee

€2.50

€3.00

Macchiato

€2.60

€3.10

Flat White

€3.50

Cappuccino

€3.50

Americano

€3.50

Café Latte

€3.50

Café Mocha

€3.50

Nescafe

€3.00

Hot Chocolate

€3.80

COLD COFFEE & BEVERAGES

Freddo Espresso

€3.00

Freddo Cappuccino

€3.50

Frappe

€3.50

Ousia Frappe

#OnlyAtOusia

€6.00

authentic recipe made with a twist of  
whipped cream & vanilla ice cream

Iced Latte

€3.50

Freddo Café Mocha

€3.80

Iced Chocolate

€3.80

ORGANIC TEA €3.50

Breakfast

Green

Jasmine

Camomile

Peppermint

Summer Fruits

Herbal & Honey

FRESH JUICES

Orange Juice

€4.00

Apple Juice

€5.00

Orange & Carrot Juice

€5.00

Orange & Pink Grapefruit Juice

€5.00