

Starters

Mushroom soup 7.95 (V) (GF)
Creamy mushroom soup

Rucola salad 7.95 / 12.95 (V)
Baby rocca, pomegranate, green apples, parmesan, croutons, cherry tomatoes, pine nuts and pistachio dressing

Salsa calamari 7.95
Crispy butterfly calamari on a bed of fruit salsa, topped with wagame and sweet chilly sauce

Tempura prawns 7.95
Served with wakame salad and our own teriyaki, ginger & sesame sauce

Vegetable loukoumades 6.95 (V)
Vegetable fetta fritters served with yogurt and honey mustard

Quinoa maki rolls 6.95 (V) (GF) - **Add salmon** 7.95 (GF)
Filled with avocado, mango, cucumber, carrots and wakame, served over a sweet mustard sauce

Crispy ravioli 6.95 (V)
Spinach and ricotta cheese ravioli, shallow fried & served on a pink tomato sauce, drizzled with pesto

Big Salads

Steak fajita salad 18.95
A Mexican style salad served in a crispy tortilla bowl with mixed greens, topped with quinoa, baby corn, sweet peppers, red onions, cherry tomatoes, avocado and strips of grilled tender fillet steak. Finished off with a honey coriander lime dressing

Thai salmon noodle salad 14.95
Baked fresh Norwegian salmon fillet on mixed salad leaves, noodles, grated carrots, cashews, sweet red peppers, spring onions and hot Thai chilli and lime dressing

Superfood salad 12.95
Mixed salad greens and spinach leaves with quinoa, chickpeas, grated carrots, pumpkin seeds, sunflower seeds, beetroot, pomegranate, topped with tempura halloumi cheese and 4 grilled prawns. Finished with orange balsamic dressing

Mozzarella or blue cheese, prosciutto & pear salad 11.95
Mixed greens and rocket salad, pears, grapes, prosciutto, hazelnuts, sun-dried tomatoes, croutons, honey mustard vinaigrette and choice of mozzarella or blue cheese

Caesar's salad 11.95
Mixed romaine and iceberg lettuce, grilled chicken fillet, crispy bacon, parmesan, croutons and mango. Topped with our special Caesar's dressing

Fish

Salmon passion 17.95
Baked Norwegian salmon fillet topped with a crunchy cranberry-almond-fennel crust, drizzled with a passion fruit sauce. Served over asparagus and vegetable couscous

Lime coconut cod 16.95
Baked cod served over a vegetable couscous risotto with a light coconut-curry sauce and lime foam

Meats

Fillet steak 23.95 (GF)
Tender fillet steak 250 gr. grilled to your liking and served with a choice of mushroom, pepper or blue cheese sauce (on the side). Accompanied by vegetables and our own style crispy potato

Wild mushrooms & asparagus beef 18.95
Tender mini fillet steaks sautéed in beef jus enriched with wild mushrooms, prosciutto, asparagus, truffle oil and mozzarella. Served with vegetables and a potato & sweet potato mash

Stuffed chicken 14.50
Tender chicken fillet stuffed with prosciutto, mozzarella, sundried tomatoes and basil, dressed in fig sauce. Served with vegetables and a potato & sweet potato mash

Mojito pork 14.25
Tender pork steaks in a sweet mojito sauce, with vegetables and a potato & sweet potato mash

Lemongrass chicken 13.95 (GF)
Grilled chicken fillet in lemongrass sauce, sautéed apples and Asian spices. Served over asparagus with wild rice

Pork chop 12.95 (GF)
A large grilled chop cooked medium to well, served with fresh Cyprus fries and side salad

Chicken kebab 11.95 (GF - without pitta)
Chicken fillet in a yoghurt and tikka marinade (medium spicy), served with fresh Cyprus fries, side salad, Greek pitta bread and a yogurt dip

Burgers – 100% beef

48 Burger 13.45
250 g beef burger in a brioche bun, served with lettuce, tomato, cheese, bacon, egg, caramelized onions. Comes with fresh country style wedges and onion rings

The burger 12.45
250 g beef burger in a brioche bun, served with lettuce, tomato and cheese. Comes with fresh country style wedges and onion rings

Skinny burger 11.45
250 g of beef burger served on a bed of ribbon carrots and courgettes. Comes with mixed green side salad, without bread & wedges

Pasta & Risotto

Seafood spaghetti 13.95
Fresh spaghetti in tomato sauce, with baby calamari, prawns & mussels, sprinkled with parmesan flakes

Spinach Ricotta ravioli 13.95 (V)
Freshly made ravioli, filled with spinach and Ricotta cheese and finished in a beetroot cream, parmesan flakes and rocca

Penne al pesto con pollo 13.50
Fresh penne with grilled chicken, sundried tomatoes, onions and pine nuts, in a pesto sauce, sprinkled with parmesan flakes

Stir fried noodles - chicken 12.50 - **prawns** 15.95
Carrots, courgettes, sweet peppers, onions, ginger and flour noodles in a sesame oil & teriyaki sauce. Garnished with sesame and spring onions

Prawn risotto 15.95 (GF)
Crab, mussels, octopus and prawns cooked with onions, sweet peppers, dill and mastic liqueur in a saffron sauce. Sprinkled with parmesan flakes

Wild mushroom risotto 13.95 (V) (GF)
A rich risotto with mushrooms, sun-dried tomatoes, courgette, pine nuts, truffle oil and parmesan flakes

Platters to share

Fruit platter 7.95 (V) (GF)
A selection of various seasonal fruits

Wine platter 9.95
Salami, prosciutto, cheese, fruit, toast, breadsticks and jam

Big meat platter 21.95
Chicken kebab, mini beef burgers, sausages, pork fillets, chicken wings, crispy wedges, Greek pitta and 3 sauces (BBQ, sweet chilly, honey mustard)

Bistro platter 21.95 (V)
Grilled halloumi & mushroom, spring rolls, prawns, veggie burger, crispy ravioli, onion rings, fries, wagame salad, Greek pitta and 3 sauces (yogurt sauce, honey mustard, sweet & sour)

Vegan Starters

Pink fava 5.95 (GF)
Chickpea and beatroot fava, drizzled with thyme flavoured oil

Vegan rucola salad 7.95 / 12.95
Baby rocca, pomegranate, apples, croutons, cherry tomatoes, pine nuts and pistachio dressing

Wagame side salad 4.95
A bowl of wagame, salad greens, shredded carrots, sesame seeds, drizzled with teriyaki ginger dressing

Beetroot carpaccio 5.50 (GF)
Thin beetroot slices garnished with orange, avocado, baby arugula, pistachios & balsamic glaze

Vegan bruschettas 5.50
Bruschettas with tomato, rocket, basil, olive & balsamic glaze

Fries or wedges 2.95
Portion of fresh Cyprus fries or country style wedges cooked in vegetable oil

Vegan Mains

Vegan wild mushroom risotto 13.50 (GF)
A variety of mushrooms, sun-dried tomatoes, courgettes and pine nuts, dressed with truffle oil

Quinoa salad 11.95 (GF)
Mixed salad greens, vegetables, avocado, grated carrot, pomegranate and chia seeds, on a bed of quinoa, finished with orange balsamic dressing

Vegan stir fried noodles 11.50
Mixed carrots, courgettes, sweet peppers, onions, ginger and flour noodles in a sesame oil & teriyaki sauce. Garnished with sesame and spring onions

Veggie burger 11.95
200 g crispy patty of fresh vegetables and chickpeas mixed with herbs and spices, slightly fried and then finished off on the grill, served in a bun with lettuce, tomato, red onion and grilled mushroom. Accompanied by a mixed green salad & wedges

Cheeky chicks 11.50 (GF)
A warm and hearty dish of chickpeas, quinoa, curry, vegetables, mango, green apple and tomato sauce