

## STARTERS

### COLD STARTERS

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MIXED COLD STARTERS **6.70**

TAROMASALATA **3.95**  
*A creamy dip made from cod's roe*

HOUMOUS **3.80**  
*Chickpeas blended with garlic, parsley, & olive oil*

TSATSIKI **3.95**  
*Greek yogurt with cucumber, mint & garlic*

TAHINI **3.20**  
*A garlic dip with sesame seeds & lemon*

### HOT STARTERS

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LAMB SOUP **3.95**

MIXED HOT STARTERS **7.90**

HALOUMI **4.80**  
*Grilled Cypriot cheese*

LOUNTZA **4.90**  
*Grilled slices of smoked pork fillet*

HALOUMI and LOUNTZA **5.80**

PASTOURMA **4.50**  
*Spicy beef sausage*

LOUKANIKA **4.45**  
*Greek sausage with wine*

SHEFTALIES **5.50**  
*Homemade pork sausages with onions & herbs*

SPANAKOPITA **4.80**  
*Spinach & feta cheese pie wrapped in filo pastry*

### SEAFOOD STARTERS

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KALAMARI *squid pieces deep fried* **6**

WHITE BAIT *deep fried* **4**

SARDELES *sardines grilled* **4.20**

CRAB CLAWS *fried* **5.10**

MUSSELS *in a fresh cream, wine & garlic sauce* **5.80**

POTATO SALAD **3.20**  
*With fresh peppers, herbs, olive oil & lemon*

BETROOT **3.45**  
*In garlic, olive oil & balsamic vinegar*

FETA CHEESE **4.50**

GREEK SALAD **5.10**  
*With feta & olives*

MELON **3.70**

PRAWN COCKTAIL **4.75**

DOLMADES **4.80**  
*Stuffed vine leaves with mincemeat & rice served in a homemade tomato sauce*

KEFTEDES **4.60**  
*Meatballs flavoured with herbs in a homemade tomato sauce*

CHICKEN WINGS **4.30**

STUFFED MUSHROOMS **4.90**  
*With cheese & raisins*

GARLIC MUSHROOMS **4.80**  
*Cooked in a fresh cream, wine & garlic sauce*

SIKOTI **4.60**  
*Lamb liver with onions, peppers & wine*

LAHMAZOUN **5.20**  
*Spicy lamb mincemeat on pitta*

BRIAM **5.50**  
*Oven baked vegetables*

GIGANTES BEANS **4.20**  
*Butter beans in a tomato sauce*

KING PRAWN SKORTDES *in a fresh cream, wine & garlic sauce* **6.50**

KING PRAWN SKARA *just grilled* **5.80**

SCAMPI *breaded & deep fried* **4.40**

MIXED SEAFOOD *in a fresh cream, wine & garlic sauce* **5.80**

## MAIN COURSES

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PAIDAKIA **14.50**  
*Lamb cutlets grilled with mint*

SHEFTALIES **13**  
*Homemade pork sausages with onions & herbs*

PORK KEBAB **12.50**  
*Pieces of pork shoulder grilled*

LAMB KEBAB **13.20**  
*Pieces of grilled lamb*

CHICKEN KEBAB **12.50**  
*Pieces of chicken fillet grilled*

MIXED KEBAB **12.80**  
*Pork kebab & sheftalies*

CHICKEN SKARA **13.20**  
*Chicken fillet grilled, served with fried mushrooms & onions*

SIKOTI **12.50**  
*Lamb liver with onions, peppers & wine*

MIXED GRILL LIMASSOL **15.50**

## CHEFS SPECIALITIES

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CHEF'S SPECIAL KEBAB **14.50**  
*A selection of pork, lamb & chicken*

SKORDO STOUMBI **13.90**  
*Slices of lamb casserole cooked with garlic, mushrooms & wine sauce*

## MAIN COURSES TO SHARE

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MEAT **29**  
*Chicken, pork, lamb kebab, lamb cutlets, sheftalies, chicken wings, loukanika*

FISH **35**  
*Seabass, swordfish, king prawns skara, sardeles, kalamari, crab claws.*

AFELIA **12.90**  
*Tender pork slowly cooked in a coriander & wine sauce*

AFELIA and KEBAB **11.90**  
*Choice of chicken or pork kebab*

AFELIA and SHEFTALIES **13**

KEFTEDES **12.50**  
*Meatballs flavoured with herbs, served in homemade tomato sauce*

DOLMADES **12.50**  
*Vine leaves stuffed with mincemeat & rice, served in a homemade tomato sauce*

STIFADO **14.50**  
*A casserole of tender beef, shallots & herbs in a tomato & wine sauce*

KLEFTIKO **15.50**  
*Lamb on the bone, slow roasted with herbs*

MOUSSAKA **13**  
*Layered potato, courgettes, aubergines & mincemeat, oven baked & topped with a creamy Bechamel sauce*

KOTOPOULO ME KREMA **14.50**  
*Chicken fillet with a cream & ouzo sauce*

KING PRAWNS **15**  
*With cream & ouzo sauce*

CHICKEN A'LA CREME **14.50**  
*Chicken fillet with rosemary & wine sauce*

## STEAKS

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SIRLOIN **17.50**  
*Served with fried mushrooms and onions*

FILLET **19.50**  
*Served with fried mushrooms and onions*

SAUCES **2.50**  
*Peppercorn - Diane - Garlic*

## SEAFOOD

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KALAMARI <i>Squid pieces deep fried</i>	<b>13.50</b>
SCAMPI <i>Breaded, deep fried &amp; served with tartare sauce</i>	<b>12.50</b>
KING PRAWN SKORTADES <i>In a fresh cream, wine &amp; garlic sauce</i>	<b>15</b>
KING PRAWN SKARA <i>Just grilled</i>	<b>14.50</b>
PLAICE FILLET <i>Cooked in a wine sauce with prawns &amp; mushrooms</i>	<b>13.00</b>
SWORD FISH <i>Roasted</i>	<b>13.50</b>
SARDELES <i>Sardines grilled</i>	<b>12.50</b>
SEABASS <b>price</b> <i>Roasted</i>	<b>Daily market</b>
SALMON <i>Roasted</i>	<b>13.80</b>

## CHILDRENS MENU (UNDER 12) THREE COURSES

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### STARTERS

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TSATSIKI  
SCAMPI  
MELON  
GARLIC BREAD

### MAIN COURSES

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KEFTEDES  
FISH FINGERS  
CHICKEN KEBAB  
PORK KEBAB  
LAMB KEBAB

## VEGETARIAN

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SPANAKOPITA <i>Spinach &amp; feta cheese pie wrapped in filo pastry</i>	11.50
MOUSSAKA <i>Layered potato, mixed vegetables, oven baked and topped with a creamy Bechamel sauce</i>	
BRIAM <i>Oven baked vegetables</i>	
MUSHROOM OR COURGETTE OMELETTE	

## SIDE DISHES

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SALAD  
MIXED VEGETABLES  
OLIVES  
PITTA BREAD  
GARLIC BREAD  
GARLIC BREAD WITH CHEESE  
FRIED MUSHROOMS & ONIONS

## **DESSERT**

### ICE CREAM

*Choice of Strawberry, chocolate, or vanilla  
Topped with whipped cream and sauce*

## **EARLY DOORS MENU**

*Sunday to Thursday till 6pm  
Friday & Saturday till 5pm*

### **STARTERS** LAMB SOUP

TAROMASALATA  
HOUMOUS  
TAHINI  
CHICKEN WINGS  
PASTOURMA  
LOUKANIKA  
DOLMADES  
KEFTEDES  
SARDELES  
GARLIC MUSHROOMS

### **MAIN COURSES**

PORK KEBAB  
CHICKEN KEBAB  
AFELIA  
AFELIA & KEBAB  
SHEFTALIES  
MIXED KEBAB  
KEFTEDES  
CHICKEN SKARA  
DOLMADES  
BRIAM  
MUSHROOM OR COURGETTE OMELETTE  
GIGANTES BEANS  
SCAMPI  
SARDELES  
PLAICE FILLET

*ALL MAIN COURSES SERVED WITH RICE and  
CHIPS  
TOSSED SALAD OPTIONAL EXTRA*

## **TWO COURSE MENU**

*Sunday to Thursday all night*

### **STARTERS**

KALAMARI  
MUSSELS  
SHEFTALIES  
LAMB SOUP  
STUFFED MUSHROOMS

### **MAIN COURSES**

CHICKEN A'LA CREME  
CHICKEN KEBAB  
MOUSSAKA  
PORK CHOPS  
PORK KEBAB  
SALMON GRILLED

*ALL MAIN COURSES SERVED WITH RICE and  
CHIPS  
TOSSED SALAD OPTIONAL EXTRA*

# **MEZE**

***Meat***

21.50

***Vegetarian***

18.50

***Seafood***

24.50

*Prices per person  
Minimum 2 people*