



"MOUSTAKALLIS"

A PART OF POLIS HISTORY

EVERYTHING STARTED BACK IN 1978...

Moustakallis was working at Limni mine with the role to define the copper and in addition, he used to supplement his income by working as a part-time butcher. After the closure of the mine, he, along with his wife Katerina, decided to set up their own business and so the first real Tavern in Polis near the square opened its doors...

A few years later, in 1990, the landlord of the building sold up and the business was forced to close. Moustakallis was then left little option but to concentrate all his efforts on his butchery business.

In 1993 Moustakallis' son Andreas built a small tavern near the original site operated by his father. Andreas and his wife Natasa continued to run the place until 1997, when they moved into a run-down mill and developed the first phase of the successful establishment we know today.

The current tavern is run by three generations of the family, whilst the 4th generation is trying to get in the industry too! There is Grandpa Moustakallis, Son Andreas and the grandson Kyriakos. We must not forget; the important roles played by the women of the family. Andrea's wife Natasa is head chef and their two daughters Simoni and Katerina play their parts in the smooth running of the operation. Alongside these people there is Andrea's nephew Pelopidas who works for the veterinary services during day time and finds time to work hard in the restaurant as well, having done so since he was 14 years old!

Although the family is the heart of the business, they could not run such a successful establishment without the help of a range of other people. Fortunately, they can rely on a team of people from the locality and across Europe to carry out the roles of waiters and waitresses. Just as importantly, the behind-the-scenes staff, in the kitchen, ensure that the service you receive is timely and, crucially, the food is excellently prepared and presented.

The restaurant is situated just off the central square in Polis Chrysochous with plentiful parking available in the municipal car park. The style of food prepared by the restaurant could be described as traditional Cypriot enhanced by a range of cosmopolitan European cuisine.

The restaurant has sufficient space both inside and out with several events such as weddings, christenings and parties taking place every year. In the cooler months the indoor area is a cosy place to eat with an open fire assuring a comforting and enjoyable environment. When the weather gets warm, eating outside is a pleasure. In 2014 the outdoor area was significantly extended to provide a raised terrace with a well-constructed garden surrounding it. All of the outside areas have ample cover from the sun during the day. To our customers amazement, the trees of passion fruit terrace were guided to grow as a massive leafy umbrella over the top seating area.

You can be assured of a warm, friendly welcome from Andreas and all of his staff whether you come for a drink or enjoy a meal chosen from the mouth-watering menu.

As Andreas always says
YOU ARE WELCOME!!!

ΠΛΗΡΟΦΟΡΙΕΣ ΓΙΑ ΤΑ ΑΛΛΕΡΓΙΟΓΟΝΑ

Σε όλα τα πιάτα μας στο μενού, υπάρχουν σύμβολα των αλλεργιογόνων που περιέχονται σε αυτά. Για τροφικές αλλεργίες ή δυσανεξίες παρακαλώ ενημερώστε το προσωπικό μας κατά την παραγγελία σας. Ο πελάτης έχει υποχρέωση να ενημερώσει το κατάστημα για οποιεσδήποτε αλλεργίες σε τρόφιμα.

 ΓΑΛΑ  ΨΑΡΙ  ΓΛΟΥΤΕΝΗ  ΣΟΓΙΑ  ΑΥΓΟ

 ΚΑΡΚΙΝΟΕΙΔΗ  ΜΑΛΑΚΙΑ  ΣΕΛΙΝΟ  ΑΡΑΧΙΔΕΣ


 ΚΑΡΠΟΙ ΜΕ ΚΕΛΥΦΟΣ  ΣΗΣΑΜΙ  ΣΙΝΑΠΙ  ΘΕΙΩΔΗ

ALLERGENS' INFORMATION

All dishes in our menu are indicated with symbols for the most common food allergens. For any food allergy or intolerance, please let our staff know when you are placing your order. The customer is obliged to inform the restaurant about any food allergies.

 MILK  FISH  GLUTEN  SOYA  EGG

 CRUSTACEANS  MOLLUSCS  CELERY  PEANUTS

 TREE NUTS  SESAME  MUSTARD  SULPHITES

 ΕΠΟΧΙΑΚΟ / SEASONAL



Yia mas!

ΚΡΥΑ ΟΡΕΚΤΙΚΑ

cold starters

ХОЛОДНЫЕ ЗАКУСКИ

ΤΑΡΑΜΟΣΑΛΑΤΑ 🍷🍷🍷

TARAMOSALATA - ТАРАМОСАЛАТ

A pale pink pate of pureed fish roe, onion and olive oil.

€3.50

ΤΑΧΙΝΙ ✨

TACHINI - ТАХИНИ

Coarse pureed sesame seeds, garlic, salt and lemon juice.

€3.00

ΠΑΝΤΖΑΡΟΣΑΛΑΤΑ

BEETROOT SALAD - САЛАТ ИЗ СВЕКЛЫ

Beautiful red beetroot drizzled with olive oil and vinegar.

€3.00

ΤΖΑΤΖΙΚΙ 🥒

TZATZIKI - ДЗАДЗИКИ

Blended fresh yoghurt, cucumber, garlic & mint.

€3.00

ΧΟΥΜΟΥΣ ✨

HUMUS - ХУМУС

A puree of chickpeas and garlic blended with olive oil.

€3.00

ΤΥΡΟΚΑΥΤΕΡΗ 🥒

SPICY CHEESE DIP - ОСТРЫЙ СЫРНЫЙ СОУС

Greek sauce of roasted hot peppers, feta, yoghurt, olive oil & lemon juice.

€3.50

ΠΙΤΑ 🍷

Pitta Bread - хлеб пита

Drizzled with our own pressed virgin olive oil and oregano.

€1.00

ΕΛΙΕΣ

OLIVES - ОЛИВКИ

Cypriot olives, green with garlic and coriander, black or mixed.

€3.00

ΓΙΑΟΥΡΤΙ 🥒

YOGHURT - ЙОГУРТ

Greek recipe made from churned fresh milk.

€3.00

ΦΕΤΑ 🥒

FETA CHEESE - СЫР ФЕТА

Soft white cheese.

€5.00

ΓΑΡΙΔΕΣ ΚΟΚΤΕΪΛ 🍷🍷

SHRIMP COCKTAIL - КОКТЕЙЛЬ ИЗ КРЕВЕТОК

Juicy mini shrimps served with crisp lettuce and seafood sauce.

€5.50

ΑΒΟΚΑΝΤΟ ΜΕ ΓΑΡΙΔΕΣ 🍷🍷

AVOCADO WITH SHRIMPS - АВОКАДО С КРЕВЕТКАМИ

Ripe avocado and succulent mini shrimps accompanied by seafood sauce.

€6.50

ΧΙΡΟΜΕΡΙ

CHIROMERI - ХИРОМЕРИ

Cypriot smoked and salted cured pork.

€5.50

ΣΑΛΑΤΕΣ



SALADS

САЛАТЫ

ΕΛΛΗΝΙΚΗ ΣΑΛΑΤΑ

GREEK SALAD - ГРЕЧЕСКИЙ САЛАТ

Tomatoes, cucumber, onions and feta cheese dressed in virgin olive oil.

S €6.5 | M €8 | L €10

ΧΩΡΙΑΤΙΚΗ ΣΑΛΑΤΑ

VILLAGE SALAD - ДЕРЕВЕНСКИЙ САЛАТ

Mixed garden greens, tomatoes, cucumber, feta cheese onion and olives, tossed in virgin olive oil.

S €6.5 | M €8 | L €10

ΝΤΟΜΑΤΑ ΚΑΙ ΚΡΕΜΜΥΔΙ

TOMATO & ONION SALAD - САЛАТ ИЗ ПОМИДОРОВ И ЛУКА

Ripe red tomatoes and sliced onion dressed with virgin oil.

S €6.5 | M €8 | L €10

ΠΡΑΣΙΝΗ ΣΑΛΑΤΑ

GREEN SALAD - ЗЕЛЕНЫЙ САЛАТ

Assorted garden greens, drizzled with virgin olive oil.

S €6.5 | M €8 | L €10

ΓΑΡΙΔΟΣΑΛΑΤΑ 🍷🍷

SHRIMP SALAD - САЛАТ С КРЕВЕТКАМИ

Delectable shrimps with a variety of garden greens, tomatoes, onion, cucumber and seafood sauce.

€10.00

ΟΧΤΑΠΟΔΟΣΑΛΑΤΑ 🍷🍷

OCTOPUS SALAD - САЛАТ С ОСЬМИНОГАМИ

Octopus served on mixed greens, tomatoes, cucumber and onion, accompanied by virgin olive oil and mayonnaise dressing.

€10.00

ΤΟΝΟΣΑΛΑΤΑ 🍷🍷

TUNA SALAD - САЛАТ ИЗ ТУНЦА

Light tuna fish, served on mixed leaves, tomatoes, cucumber, onion and mayonnaise.

€10.00

ΣΑΛΑΤΑ ΜΕ ΘΑΛΑΣΣΙΝΑ 🍷🍷🍷

SEAFOOD SALAD - САЛАТ ИЗ МОРЕПРОДУКТОВ

A medley of light tuna fish, succulent prawns, crab meat and octopus, served with mixed leaves, tomatoes, cucumber, onion and seafood sauce.

€12.00

ΣΑΛΑΤΑ ΤΟΥ ΣΕΦ 🍷🍷🍷

CHEF'S' SALAD - САЛАТ ОТ ШЕФА

Ham, cheese, light tuna fish and juicy prawns together with mixed leaves, tomatoes, cucumber, onion and seafood sauce.

€12.00

Ζεστά Βρεκτικά

WARM STARTERS
ГОРЯЧИЕ ЗАКУСКИ

ΛΟΥΚΑΝΙΚΟ

SAUSAGE - ЛУКАНИКО
Favourite home-made sausage.

ΧΑΛΛΟΥΜΙ

HALLOUMI CHEESE - ХАЛЛУМИ
Grilled Cypriot white goats cheese.

ΛΟΥΝΤΖΑ

LOUNTZA - ЛУНТЗА
Traditionally smoked Cypriot pork fillet.

ΚΟΥΠΕΠΙΑ

ΚΟΥΡΕΡΙΑ - КУПЕПИЯ
Vine leaves stuffed with rice, pork mince and spices.

ΜΑΝΙΤΑΡΙΑ

MUSHROOMS - ГРИБЫ
Pan-fried mushrooms with onions, coriander and white wine.

ΚΟΛΟΚΥΘΙΑ ΜΕ ΑΥΓΑ

COURGETTES WITH EGGS - КАБАЧКИ С ЯЙЦАМИ
Sauteed vegetable marrow with virgin olive oil and seasoned scrambled eggs.

ΣΚΟΡΔΟΨΩΜΟ

GARLIC BREAD - ЧЕСНОЧНЫЙ ХЛЕБ
Grilled pitta bread with fresh garlic and butter.

ΤΟΥΡΛΟΥ / ΤΟΥΡΛΟΥ

TOURLOU / TOURLOU - ТУРЛУ / ТУРЛУ
Pan-fried courgettes, onions, eggplants and peppers in fresh tomato sauce.

ΜΕΛΙΤΖΑΝΕΣ ΜΕ ΣΚΟΡΔΟ

EGGPLANTS WITH GARLIC - БАКЛАЖАНЫ С ЧЕСНОКОМ
Sauteed sliced eggplants with virgin olive oil, fresh garlic and butter.

€4.50 **ΜΑΝΙΤΑΡΙΑ ΜΕ ΣΚΟΡΔΟ** €6.00

GARLIC MUSHROOMS - ЧЕСНОЧНЫЕ ГРИБЫ
Mushrooms served in garlic butter and cream sauce.

€4.50 **ΣΑΓΑΝΑΚΙ ΜΕ ΜΕΛΙ** €7.00

HONEY SAGANAKI - САΓΑΝΑΚΙ ΜΕΔОВЫЙ
Feta cheese fried until crisp drizzled with honey and herbs.

€4.50

ΦΕΤΑ ΣΑΓΑΝΑΚΙ

BAKED SAGANAKI - СЫР ФЕТА "САΓΑΝΑΚΙ"
Feta cheese, peppers and sliced tomato, dressed with oregano and virgin olive oil.

€5.50

ΓΑΡΙΔΕΣ ΣΑΓΑΝΑΚΙ

PRAWNS SAGANAKI - КРЕВЕТКИ САΓΑΝΑΚΙ
Prawns cooked in a rich tomato sauce, topped with creamy feta and olive oil.

€5.50

ΜΥΔΙΑ

MUSSELS - ΜΙΔΙИ
Large, half shell mussels, cooked in white wine and garlic butter.

€5.00

ΜΥΔΙΑ ΣΑΓΑΝΑΚΙ

SAGANAKI MUSSELS - ΜΙΔΙИ САΓΑΝΑΚΙ
Cooked mussels with feta cheese and our own tomato sauce with herbs.

€3.00

ΚΑΛΑΜΑΡΙ ΤΗΓΑΝΙΤΟ

CALAMARI - КАЛЬМАРЫ
Deep-fried squid.

€5.00

ΣΟΥΠΑ ΤΗΣ ΗΜΕΡΑΣ

SOUP OF THE DAY - СУП ДНЯ
Ask your waiter for our delicious soup of the day.

€5.00



ΚΟΥΖΙΝΑ για χορτοφάγους

FOR VEGETARIANS
ВЕГАН БЛЮДО

ΜΟΥΣΑΚΑΣ

MOUSAKAS - ВЕГЕТАРИАНСКАЯ МУСАКА
Layers of fried sliced potato, aubergine, courgette and tomato, topped with bechamel sauce and baked in the oven. Served with a salad garnish.

€12.00 **ΠΙΑΤΟ ΛΑΧΑΝΙΚΩΝ** €12.00

VEGAN DISH - ВЕГАН БЛЮДО
Fried mushrooms and onions with coriander and white wine, marrow, peppers, courgette and eggplant in tomato sauce. Potato cubes with garlic, coriander & rice.

ΦΑΣΟΛΑΚΙ

FASOLAKI - СВЕЖЕЙ ФАСОЛЮ
Fresh green beans, mushrooms and carrots in lightly spiced tomato sauce.

€12.00

ΛΟΥΒΙ

BLACK-EYED PEA - ЧЕРНОГЛАЗАЯ ГОРОШИНА
Cooked with seasonal vegetables in olive oil.

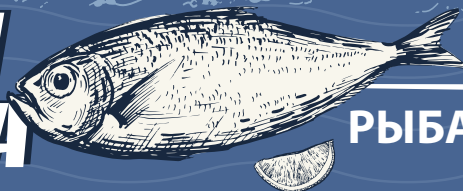
€12.00

ΦΑΚΕΣ

LENTILS - ЧЕЧЕВИЦА
Cooked in olive oil with seasonal vegetables (onion, carrots, potatoes, courgettes, celery, parsley, tomatoes) and rice.

€12.00

ΨΑΡΙΑ ΚΑΙ ΘΑΛΑΣΣΙΝΑ



FISH & SEAFOOD РЫБА И МОРЕПРОДУКТЫ

ΨΑΡΟΜΕΖΕΔΕΣ

FISH & SEAFOOD MEZE - РЫБНЫЙ МИКС МЕЗЕ
(Ελάχιστη παραγγελία 2 άτομα / minimum order of 2 people / Для двоих и более)
Just order the drinks and allow us to provide a memorable Cypriot banquet.

€20.00

p.p.

ΤΣΙΠΟΥΡΑ ΣΧΑΡΑΣ

GRILLED SEA BREAM - ДОРАДА ГРИЛЬ
Fresh sea bream, simply seasoned, enhanced with oregano and dressed with virgin olive oil.

€13.00

ΛΑΒΡΑΚΙ

SEA BASS - МОРСКОЙ ОКУНЬ ГРИЛЬ
Fresh sea bass, lightly seasoned, sprinkled with oregano and dressed with virgin olive oil.

€14.00

ΞΙΦΙΑΣ ΣΧΑΡΑΣ

GRILLED SWORDFISH - МЕЧ РЫБА ГРИЛЬ
Fresh loin of swordfish sprinkled with seasoning and oregano and finished with virgin olive oil.

€14.50

ΦΡΕΣΚΟΣ ΣΟΛΟΜΟΣ

FRESH SALMON - СВЕЖИЙ ЛОСОСЬ
Lightly seasoned piece of fresh salmon cooked to perfection. Eat it as it comes or accompany it with our chef's original cream sauce.

€14.50

ΓΑΡΙΔΕΣ ΑΚΑΜΑ

AKAMAS PRAWNS - КРЕВЕТКИ "ΑΚΑΜΑ"
Baked or fried prawns served with fresh garlic butter.

€15.00

ΜΥΔΙΑ

MUSSELS - МИДИИ
Expertly prepared deep-fried mussels, accompanied by garlic butter.

€14.00

ΚΑΛΑΜΑΡΙ ΤΗΓΑΝΗΤΟ

CALAMARI - КАЛЬМАРЫ
Deep-fried squid, garnished with lemon wedges.

€13.00

ΓΛΩΣΣΑ ΦΙΛΕΤΟ

FILLET OF SOLE - КАМБАЛА ФИЛЕ
Delicately seasoned sole fillet baked with white wine or pan-fried.

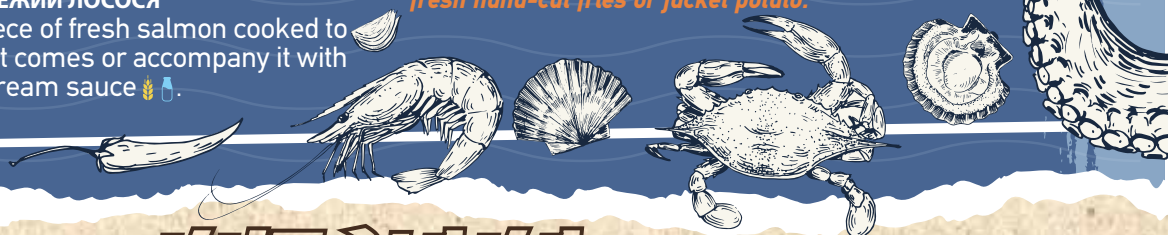
€13.50

ΟΧΤΑΠΟΔΙ

OSTOPUS - ОСЬМИНОГ
Fresh octopus baked to chef's own special recipe.

€15.00

All the above dishes are served with vegetables and fresh hand-cut fries or jacket potato.



ΚΥΠΡΙΑΚΑ Παραδοσιακά

ΚΛΕΦΤΙΚΟ

KLEFTIKO - КЛЕФТИКО
Fresh lamb seasoned with our herbs, cooked in the traditional clay oven for eight hours until tender to fall off the bone. Served with gravy sauce, fresh vegetables, rice and our hand cut fries or jacket potato.

€14.00

ΜΟΥΣΑΚΑΣ

MOUSAKAS - МУСАКАС
Layers of fried sliced potato, aubergine, courgette, tomato and minced meat, topped with bechamel sauce and baked in the oven. Served with a salad garnish.

€12.00

ΣΤΙΦΑΔΟ

STIFADO - СТИФАДО
Fresh beef with onions, slowly tendered in herbs, spices, tomato and red wine sauce. Served with rice and our hand cut fries.

€13.00

ΑΦΕΛΙΑ

AFELIA - АФЕЛИЯ
Fresh pork seasoned with pepper and coriander and slow cooked in white wine. Served with rice and our hand cut fries.

€12.00

ΓΕΜΙΣΤΑ

GEMISTA - ГЕМИСТА
Fresh vegetables such as tomato, courgette and peppers, gently stuffed with a blend of spiced minced meat and rice. Served with tzatziki.

€12.00

ΦΑΣΟΛΑΚΙ ΚΟΚΚΙΝΙΣΤΟ ΜΕ ΑΡΝΙ

LAMB IN TOMATO SAUCE WITH FRESH GREEN BEANS - БАРАНИНА ПОД ТОМАТНЫМ СОУСОМ СО СВЕЖЕЙ ФАСОΛЬЮ
Slow casserole lamb, with green beans, fresh carrots and mushrooms, in lightly spiced tomato sauce.

€14.00



TRADITIONAL CYPRIOT
ΚΙΠΡΣΚΑ ΤΡΑΔΙΤΙΟΝΗ

Φυέτα

FILLETS ΦΙΛΕ

ΣΤΕΪΚ ΜΟΣΧΑΡΙΣΙΟ

BEEF STEAK - СТЕЙК ГОВЯЖИИ

Fresh tender beef grilled to your liking.

€23.00

ΤΙ-ΜΠΟΝ ΣΤΕΪΚ

T-BONE STEAK - СТЕЙК Т-БОН

Large steak on the bone chargrilled to your liking.

€17.00

προσθέστε σως

Add a sauce

Garlic

Diane

Pepper

Garlic Mushroom

€2.00

ΓΚΑΜΟΝ ΣΤΕΪΚ

GAMMON STEAK - КОПЧЕНЫЙ СТЕЙК

Large, thick slice of cured ham grilled and served with fried egg or grilled pineapple.

€15.00

All the above dishes are served with fresh hand-cut fries or jacket potato, rice and vegetables.



ΚΟΤΟΠΟΥΛΟ

CHICKEN SPECIALS - КУРИНЫЕ БЛЮДА



ΚΟΤΟΠΟΥΛΟ ΦΙΛΕΤΟ

CHICKEN FILLET - КУРИНОЕ ФИЛЕ

Marinated with herbs, sea salad and virgin olive oil.

€12.00

ΚΟΤΟΠΟΥΛΟ ΚΙΕΒΟΥ

CHICKEN KIEV - КУРИЦА "КИЕВСКАЯ"

Fillet of chicken gently stuffed with cheese and garlic butter.

€14.00

προσθέστε σως

Add a sauce

Garlic

Diane

Pepper

Garlic Mushroom

€2.00

ΚΟΤΟΠΟΥΛΟ ΚΑΡΥ

CHICKEN CURRY - КУРИЦА КАРИ

Sliced fillet chicken, onion in tomato sauce and curry spiced sauce.

€13.00

ΚΟΤΟΠΟΥΛΟ ΜΟΥΣΤΑΚΑΛΛΗΣ

CHICKEN "MOUSTAKALLIS" - КУРИЦА "МУСТАКАЛЛИС"

Fillet of chicken gently stuffed with ham, cheese and gherkins.

€14.00

All the above dishes are served with fresh hand-cut fries or jacket potato, rice and vegetables.



Prices include service charge and V.A.T.

ΣΤΗ ΣΧΑΡΑ

GRILLED - БЛЮДА ПОД ЗАКАЗ

ΜΕΖΕΣ

MEAT MEZE - МЯСНЫЕ МИКС "ΜΕΖΕ"

(Ελάχιστη παραγγελία 2 άτομα / minimum order of 2 people / Для двоих и более)

Sit comfortably, order and enjoy! Just enjoy your drinks and allow us to prove you with a memorable Cypriot banquet.

ΣΕΦΤΑΛΙΕΣ

SHEFTALIES - ШЕФТАЛИ

Seasoned and spiced minced pork in sausage shaped parcels. Truly traditional and delicious.

ΔΙΑΦΟΡΑ ΣΧΑΡΑΣ

MIXED GRILLED - АССОРТИ ГРИЛЬ

Souvlaki, sheftalia, lamb chop, belly pork, sausage and halloumi cheese, garnished with parsley, onion and lemon.

ΣΟΥΒΛΑΚΙ ΚΟΤΟΠΟΥΛΟ

CHICKEN SOUVLAKI - ШАШЛЫК ИЗ КУРИЦЫ

Cubes of fresh chicken breast, seasoned and marinated with herbs and virgin olive oil. Served on a skewer with mixed peppers and onion.

€18.00

p.p.

ΣΟΥΒΛΑΚΙ ΧΟΙΡΙΝΟ

PORK SOUVLAKI - ШАШЛЫК ИЗ СВИНИНЫ

Pieces of fresh pork seasoned and marinated with herbs and virgin olive oil. Served on a skewer.

€12.00

ΜΠΡΙΖΟΛΑ ΧΟΙΡΙΝΗ

PORK CHOP - СВИНАЯ ОТБИВНАЯ

Mouth-watering pork seasoned and marinated with local herbs and grilled to perfection.

€13.00

ΠΑΪΔΑΚΙΑ

LAMB CHOPS - БАРАНИНА НА КОСТОЧКИ

Delicious lamb chops, seasoned and marinated with local herbs and then expertly cooked.

€14.00

ΠΑΝΣΕΤΑ ΣΧΑΡΑΣ

GRILLED BACON - ЖАРЕНАЯ СВИНАЯ ГРУДИНКА

Delicious, succulent belly pork seasoned and marinated in fresh local herbs.

€13.00

ΑΡΝΙΣΙΟ ΣΥΚΩΤΙ

LAMB LIVER - БАРАНЫИ ПЕЧЕНЬ

Grilled lamb's liver served with onions and bacon.

€13.50

All the above dishes are served with fresh hand-cut fries or jacket potato, rice and vegetables.

SPAGHETTI - МАКАΡΟΝΙΑ

ΜΑΚΑΡΟΝΙΑ

ΜΑΚΑΡΟΝΙΑ ΝΑΠΟΛΙΤΑΝΑ

€10.00

SPAGHETTI NAPOLITANA - СПАГЕТТИ НАПОЛИТАН

Genuine Italian pasta served with fresh tomato sauce and herbs.

ΜΑΚΑΡΟΝΙΑ ΜΠΟΛΩΝΕΖ

€10.00

SPAGHETTI BOLOGNAISE - СПАГЕТТИ БОЛОНЬЕЗЕ

Italian spaghetti served with minced meat cooked in tomato sauce and local herbs.

ΜΑΚΑΡΟΝΙΑ ΚΑΡΜΠΟΝΑΡΑ

€10.00

SPAGHETTI CARBONARA - СПАГЕТТИ ΚΑΡΒΟΝΑΡΑ

Italian spaghetti served with a sauce made from mushrooms, ham, bacon, onions and cream.

ΜΑΚΑΡΟΝΙΑ ΜΕ ΘΑΛΑΣΣΙΝΑ

€15.00

SEAFOOD PASTA - ΠΑΣΤΑ С ΜΟΡΕΠΡΟΔΟΥΚΤΑΜΙ

Spaghetti in cream sauce or tomato sauce accompanied by mussels and prawns.

PIZZA



ΠΙΤΣΑ ΑΝΑΜΙΚΤΗ

€12.00

MIXED PIZZA - ΠΙΤΤΣΑ ΜΙΚΣ

A generous topping of ham, bacon, mushrooms, onions, peppers, tomato sauce and cheese served on a crisp base.

ΠΙΤΣΑ ΜΑΡΓΑΡΙΤΑ

€10.00

PIZZA MARGHERITA - ΠΙΤΤΣΑ ΜΑΡΓΕΡΙΤΑ

A simple, tasty and flavoursome combination of cheese and tomato sauce on a crispy pizza base.

ΠΙΤΣΑ ΛΑΧΑΝΙΚΩΝ

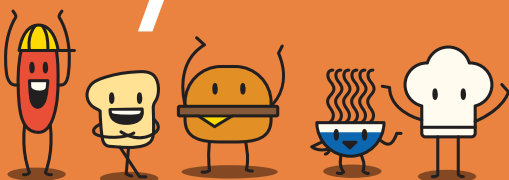
€12.00

VEGETARIAN PIZZA - ΠΙΤΤΣΑ ΒΕΓΕΤΑΡΙΑΝΣΚΑ

A crisp based pizza topped with seasonal vegetables and cheese.

KIDS MENU - ДЕТСКОЕ МЕНЮ

ΠΑΙΔΙΚΟ, ΜΕΝΟΥ



ΚΟΤΟΠΟΥΛΟ ΜΠΟΥΚΙΕΣ

€7.00

CHICKEN NUGGETS - КУРИНЫЕ БИТОЧКИ НАГЕТС

Golden crispy nuggets accompanied by our handmade fries.

ΚΑΠΗΡΩΜΕΝΕΣ ΓΑΡΙΔΕΣ

€10.00

BUTTERFLY SHRIMPS - КРЕВЕТКИ ПАНИРОВАННЫЕ И ОБЖАРЕННЫЕ

Crispy prawn goujons with our homemade fries.

ΜΠΕΡΓΚΕΡ

€7.00

BURGER - БУРГЕР

A great juicy burger served with our hand cut fries.

Add cheese

€1.00

Prices include service charge and V.A.T.



KOKTEĪĻS

Boozy Cocktails



SCREWDRIIVER

Vodka and orange juice.

€5.00

PINA COLADA

White rum, malibu, pineapple juice and coconut cream.

€6.00

BRANDY SOUR

Brandy, lemon squash, soda & angostura bitters.

€5.00

LONG ISLAND ICED TEA

Rum, tequila, vodka, gin, lemon squash and cola.

€6.00

OUZO SPECIAL

Ouzo, lemonade and grenadine.

€5.00

APEROL SPRITZ

Aperol, prosecco and soda water.

€7.00

TEQUILA SUNRISE

Tequila, orange juice & grenadine.

€5.00

BLOODY MARY

Vodka, tomato juice, tabasco and worcestershire sauce.

€5.00

GIN FIZZ

Gin, lemon squash and soda water.

€5.00

SEX ON THE BEACH

Vodka, peach schnapps, orange juice and grenadine.

€5.00

non alcoholic

MICKY MOUSE

Ice cream & cola, topped with fresh cream.

€4.00

FRUIT PUNCH

Mixed juices & grenadine.

€4.00

DONALD DUCK

Orange juice, pineapple juice & lemonade.

€4.00

GIN O'CLOCK

MONKEY 47 47%

€7.50

SILENT POOL 43%

€6.00

BOMBAY SAPPHIRE 40%

€4.00

HENDRICKS 41.4%

€6.00

THE BOTANIST 46%

€6.00

TANQUERAY NO.10 47.3%

€6.00

GIN MARE 42.7%

€5.00

WHITLEY NEILL LONDON DRY GIN 43%

€4.50

WHITLEY NEILL RHUBARB & GINGER 43%

€4.50

WHITLEY NEILL RASPBERRY 43%

€4.50

WHITLEY NEILL PINK GRAPEFRUIT 43%

€4.50

WHITLEY NEILL LEMONGRASS & GINGER 43%

€4.50

WHITLEY NEILL BLOOD ORANGE 43%

€4.50

GORDON'S LONDON DRY GIN EXPORT 37.5%

€3.50

GORDON'S PREMIUM PINK DISTILLED GIN 37.5%

€3.50

SOLI PREMIUM FOUNDERS EDITION GIN 42%

€6.00

Gin Mixers

FEVER TREE

Premium Indian Tonic

Elderflower Tonic

Low Calorie Tonic

Mediterranean Tonic

€2.50

THREECENTS

Pink Grapefruit Soda

€2.50

FRANKLIN & SONS

Indian Tonic

Low Calorie Tonic

Elderflower & Cucumber Tonic

Grapefruit & Bergamot Tonic

€2.50

SCHWEPES

Indian Tonic

€1.50



Prices include service charge and V.A.T.

APERITIFS

MARTINI 3cl
DRY | ROSSO | BIANCO

CAMPARI 3cl

SHERRY 3cl

COMMANDARIA 3cl

OUZO 3cl



€4.00

€4.00

€4.00

€4.00

€2.50

digestifs

JÄGERMEISTER

€4.00

FERNET-BRANCA

€4.00

UNDERBERG

€4.00

Liqueurs

DISARONNO

€4.00

TIA MARIA

€4.00

DRAMBUIE

€5.00

BAILEY'S

€4.00

COINTREAU

€5.00

MASTIHA

€3.00

LIMONCELLO

€3.00

FILFAR

€4.00

SAMBUCA

€4.00

BRANDIES

FIVE KINGS

€3.50

COURVOISIER

€4.50

REMY MARTIN

€4.50

METAXA 5*

€3.00

METAXA 7*

€3.50

METAXA 12*

€7.00

NAPOLEON

€3.00



ΜΠΥΡΕΣ

BEERS - ΠΙΒΟ

KEO DRAUGHT 500ml

€3.50

KEO DRAUGHT 250ml

€2.50

KEO BTL 630ml

€3.50

KEO BTL 330ml

€2.50

CARLSBERG BTL 630ml

€3.50

CARLSBERG BTL 330ml

€2.50

LEON BTL 630ml

€3.50

HEINEKEN BTL 500ml

€3.50

GUINNESS 440ml

€4.00

NON ALCOHOLIC

BECKS BLUE 330ml

€3.50

CARLSBERG BTL 0% 330ml

€3.00



Ciders

СИДРЫ

STRONGBOW 330ml

€3.50

SOMERSBY 330ml

€3.50

KOPPARBERG 330ml

€3.50

ΟΙΝΟΠΝΕΥΜΑΤΩΝ 3cl

CHIVAS

€5.00

Tequila

€3.50

J&B

€3.50

Zivania

€2.50

J.W. Red Label

€3.50

Vodka

€3.50

J.W. Black Label

€4.00

Grey Goose

€5.00

Famous Grouse

€3.50

Beluga

€5.00

Rum

€3.50

Add a mixer

€1.50

SPRITS - СПИРТНЫЕ НАПИТКИ

αναψυκτικά

COCA COLA 25cl

€2.50

SPRITE 25cl

€2.50

FANTA - ORANGE or LEMON 25cl

€2.50

ICE TEA - PEACH or LEMON 25cl

€2.50

TONIC Schweppes 25cl

€2.50

SODA WATER 25cl

€2.50

MILK SHAKE

€3.50

(Banana, Chocolate, Strawberry or Vanilla)

ΦΡΕΣΚΟΣ ΧΥΜΟΣ ΠΟΡΤΟΚΑΛΙ -

€3.00

FRESHLY SQUEEZED ORANGE JUICE 25cl

XYMOI ΦΡΟΥΤΩΝ - FRUIT JUICES 25cl

€2.50

(Mixed, Orange, Apple, Peach, Grapefruit, Pineapple or Tomato)

ΜΕΤΑΛΛΙΚΟ ΝΕΡΟ - Mineral Water 1L

€2.00

ΜΕΤΑΛΛΙΚΟ ΝΕΡΟ - Mineral Water 0.5L

€1.00

ΑΕΡΙΟΥΧΟ ΝΕΡΟ - SPARKLING WATER 0.75L

€3.50

ΑΕΡΙΟΥΧΟ ΝΕΡΟ - SPARKLING WATER 0.33L

€1.50

SMIRNOFF ICE 0.275L

€3.50

SHARK Energy Drink 25cl

€3.50

SOFT DRINKS
БЕЗАЛКОГОЛЬНЫЕ НАПИТКИ

Prices include service charge and V.A.T.

WINE LIST

White Wine

CYPRUS	187ml	750ml
VASILIKON WINERY		€30.00
Vasilissa, Kathikas, Vasilissa		
VASILIKON WINERY		€17.00
Vasilikon, Kathikas, Xynisteri		
VOUNI PANAYIA WINERY	€4.50	€17.00
Alina, Panayia, Xynisteri		
KOLIOS WINERY	€4.50	€17.00
Persefoni, Statos, Xynisteri		
KYPEROUNDA WINERY		€20.00
Petrites, Kyperounda, Xynisteri		
KYPEROUNDA WINERY		€28.00
Alimos, Kyperounda, Chardonnay		
VOUNI PANAYIA WINERY		€30.00
Panayia, Promara		
TSIAKKAS WINERY		€22.00
Pelendri, Sauvignon Blanc		
KOLIOS WINERY		€22.00
Iris, Statos, Spourtikio		
<i>Med Dry</i>		
VOUNI PANAYIA WINERY	€4.50	€17.00
Alina, Panayia, Xynisteri		
<i>Med sweet</i>		
FIKARDOS WINERY		€17.00
Katerina, Paphos, Xynisteri & Semillon		
FRANCE		
DOMAINE SERVIN		€45.00
Chablis, Chardonnay		
BOUCHARD PÈRE & FILS		€45.00
Bourgogne, Chardonnay		
CHILE		
MONTES		€25.00
Aconcagua Coast, Sauvignon Blanc		
MONTES		€25.00
Central Valley, Chardonnay		
ITALY		
BERTANI		€22.00
Velante, Veneto, Pinot Grigio		
FAZI BATTAGLIA		€22.00
Titulus, Verdicchio dei Castelli di Jesi, Verdicchio		
GREECE		
BOUTARI WINERY	€5.00	
Naoussa, Moschofilero		

Red Wine

CYPRUS	187ml	750ml
VASILIKON WINERY		€17.00
Agios Onoufrios, Kathikas, Mix		
KYPEROUNDA WINERY		€17.00
Andesites, Kyperounda, Mix Blend		
KOLIOS WINERY	€4.50	€17.00
Ayios Fotios, Statos, Mix Blend		
VASILIKON WINERY		€35.00
Aeon, Kathikas, Maratheftiko		
VOUNI PANAYIA WINERY		€30.00
Barba Yiannis, Panayia, Maratheftiko		
KOLIOS WINERY		€28.00
Statos, Shiraz		
VLASSIDES WINERY		€28.00
Koilani, Shiraz		
VLASSIDES WINERY		€45.00
Artion, Koilani, Mix blend		
VASILIKON WINERY		€35.00
Methi, Kathikas, Cabernet Sauvignon		
KYPEROUNDA WINERY		€23.00
Psila Klimata, Kyperounda, Cabernet Sauvignon		
MAKKAS WINERY		€27.00
Statos, Merlot		
VOUNI PANAYIA WINERY		€40.00
Panayia, Yiannoudi		
<i>Med Dry</i>		
KOLIOS WINERY		€17.00
Status99, Statos, Mix Blend		
FRANCE		
DOMAINE DENIS CARRÈ		€50.00
Bourgogne, Pinot Noir		
CHÂTEAU LA PIROUETTE		€50.00
Médoc Bordeaux, Mix Blend		
CHILE		
MONTES		€120.00
Purple Angel, Colchagua Valley, Carménère		
MONTES		€40.00
Alpha, Colchagua Valley, Cabernet Sauvignon		
ITALY		
BERTANI		€36.00
Ripasso, Valpolicella, Mix Blend		
CASTELLO BANFI		€30.00
Chianti, Mix Blend		



Rose Wine

CYPRUS

187ml 750ml

VASILIKON WINERY

Einalia, Kathikas, Maratheftiko & Shiraz

€18.00

YOUNI PANAYIA WINERY

Pampela, Panayia, Mavro & Xynisteri

€4.50

€17.00

EZOUSA WINERY

Eros, Kannaviou, Maratheftiko

€24.00

Med Sweet

FIKARDOS WINERY

Valentina, Paphos, Cabernet Sauvignon, Mataro & Shiraz

€17.00

KALAMOS WINERY

Demetra, Amargeti, Cabernet Sauvignon

€4.50

€17.00

FRANCE

FOUCHER LEBRUN WINERY

Les Merles, Anjou - Loire Valley, Gamay, Grillo & Cabernet Franc

€23.00

USA

EAGLE CREEK WINERY

California, Zinfandel

€20.00

PORTUGAL

SOGRAPE

Mateus, Duriense, Mix blend

€4.50

€17.00

CHAMPAGNES & SPARKLING WINE

200ml 750ml

Veuve Clicquot

Yellow Label, Brut NV

€120.00

Veuve Clicquot

Rose, Brut NV

€135.00

Moët & Chandon

Brut, Impérial NV

€135.00

Moët & Chandon

Rose, Impérial NV

€135.00

Dom Pérignon

Brut

€350.00

Veuve du Vernay

Brut NV

€25.00

Martini

Brut or Asti NV

€6.50

€25.00

Martini

Prosecco NV

€6.00

€20.00

Maschio

Prosecco NV

€6.00

€20.00

House Wine

Red, White or Rose

1 L

€10.00

0.5 Lt

€6.00


187,5 ml

€3.00



Yia mas!



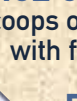
All the above wines contain sulphites 
Prices include service charge and V.A.T.

ΚΑΦΕΔΕΣ Coffees - Κοφές

NESCAFE	€2.50	BAILEYS COFFEE ☕	€6.00
CAPPUCCINO ☕	€3.50	Baileys liqueur, coffee and cream	
FILTER COFFEE	€3.00	LUMUMBA ☕	€5.00
CYPRUS COFFEE	€1.00	Hot chocolate, brandy and cream	
ESPRESSO	€2.00	CALYPSO COFFEE	€6.00
DOUBLE ESPRESSO	€3.00	Tia Maria liqueur, coffee and cream ☕	
TEA	€2.00	ROYAL COFFEE	€5.00
IRISH COFFEE	€6.00	VSOP, coffee and cream ☕	
Irish whisky, coffee, sugar and cream ☕		FRAPPE	€2.50
AMARETTO COFFEE	€5.00	Iced coffee	
Amaretto liqueur, coffee and cream ☕		FREDDO ESPRESSO	€3.00
		MARTINI ESPRESSO	€7.00
		AFFOGADO	€3.50
		Espresso with a scoop of vanilla ☕	

• ПИТОТА • ice cream
МОРОЖЕНОЕ • • • • •





MIXED ICE CREAM 🍷 €5.00

4 scoops of your choice: banana, strawberry, vanilla or chocolate 🍌 with fresh cream.

BANANA SPLIT 🍷 €5.00

Fresh banana and ice cream, topped with fresh cream.

TIP TOP 🍷 €5.00

Fresh fruits, mixed ice cream and topped with fresh fresh cream.

SPECIAL ICE CREAM 🍷 €6.00

Mixed ice cream with strawberry liqueur, blue Curacao and topped with fresh cream.

Επιδόρπια
DESSERTS - ДЕСЕРТЫ

BAKLAVA 🥧🍯	€3.50	LAVA CAKE 🍷🥧🍌	€5.00
<i>Homemade filo pastry filled with chopped nuts and soaked in syrup.</i>		<i>Served with ice cream.</i>	
POACHED PEAR	€5.00	CHOCOLATE CAKE 🍷🌾🍌	€3.50
<i>Boiled in blackcurrant liqueur with vanilla ice cream.</i>		CHOCOLATE MOUSSE 🍷🍌🍷🌿	€3.50
FRUIT SALAD	€4.00	CHEESECAKE 🍷🌾	€3.50
<i>Fresh fruits of the season.</i>		STRAWBERRIES WITH CREAM 🍓	€5.00
CARROT CAKE 🥧🍷🌾🍌	€3.50	YOGHURT WITH HONEY 🍷	€4.00
APPLE CAKE 🥧🍷🌾🍌	€3.50	<i>Add fresh fruits</i>	€2.00
CARAMEL CREAM 🍷🍷🌾	€3.00	Extra Scoop of Ice Cream	€1.50

Desserts may contain traces of nuts.
Prices include service charge and V.A.T.