

# Limanaki

RESTAURANT

Some of the dishes, pastries and ice cream served in our restaurant may contain ingredients which may cause allergies (*nuts, nut product, gluten, etc*).

Our Maitre and Chef De Cuisine on duty are at your disposal, should you require any clarification as to the products used for the preparation of our a la Carte menu.



## SALADS

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<b>Greek salad</b> Cherry tomatoes, cucumbers, red onions, yellow, green and red peppers, black olives, capers, feta cheese and virgin olive oil	13.00
<b>Creta salad</b> Cherry tomatoes, barley rusk, capers, black olives, virgin olive oil and Xinomizithra cheese	13.00
<b>Tempura prawns salad</b> Mixed green leaves, wakame, onion dressing	16.00
<b>Crispy calamari salad</b> Mixed green leaves, spring onions, sweet chilli sauce	16.00
<b>Rocket parmesan salad</b> Rocket leaves, parmesan cheese, pomegranate, pine nuts, croutons and balsamic dressing	14.00

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## DIPS

<b>Smoked eggplant salad</b> Smoked eggplant with shallots, olive oil and bell peppers	6.00
<b>Tyrokafteri</b> Feta cheese with "Florinis" peppers and chillies	6.00
<b>White taramas</b> Fish roe salad with salmon caviar	6.00
<b>Beetroot mousse</b> Beetroot mousse with tahini	6.00

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## SOUP

<b>Kakavia</b> Fish soup with vegetables and garlic crostini	10.00
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# C R E A T I V E

## STARTERS

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<b>Marinated octopus (100gr)</b> Marinated octopus in homemade chilli oil and cherry vinegar on pea fava	13.00
<b>Marinated sardines (100gr)</b> With capers, spring onion, virgin olive oil	9.00
<b>Crispy fried gonos (Baby calamari 150 gr)</b> Tossed in coriander pesto	11.00
<b>Crispy fried baby prawns</b>	11.00
<b>Prawn "poureki"</b> Deep-fried phyllo filled with prawn, served with yogurt and lime sauce	12.00
<b>Fried crab cake</b> With curry-coriander condiment with mango	11.00
<b>Village halloumi</b> Grilled or Breaded & deep-fried	10.00
<b>Seafood Cannelloni</b> Filled with scallops, king prawns and seabass, topped with creamy lobster bisque	12.00
<b>Oven-baked feta</b> Wrapped in buttered kataifi, served with tomato jam	11.00
<b>Courgette flower tempura</b> Filled with manouri cheese and roasted pine nuts, tomato-basil coulis	9.00
<b>Pan-seared scallops</b> Served with green peas and celeriac puree flavoured with bacon	<i>per piece</i> 5.50



## SHELLFISH

### FRUITS de MER

*Choose or make your own Seafood Platter*

	€
<b>Fruits de mer Platter</b>	<i>for two</i> 60.00
Platter with selected shellfish served on a bed of crushed ice (2 tiger prawns, 4 oysters, 250 gr mussels, 4 cockles, 6 clams)	
<b>Three-tier fruits de mer</b>	<i>for four</i> 130.00
A tower of selected shellfish served on a bed of crushed ice (4 tiger prawns, 8 oysters, 500 gr mussels, 8 cockles, 8 clams, 100 gr Alaskan King crab)	

### MAKE-YOUR-OWN

#### *Fruits de Mer Seafood Platter*

	€
	<i>per kg</i>
Red lobster	95.00
Blue lobster	110.00
Alaska king crab leg	120.00
Mussels	35.00
Clams	35.00
Cockles	35.00
King prawns	90.00

*Served on crushed ice with a choice of*

Shallot vinegar  
Tartar sauce  
Chilli mayonnaise  
Vierge sauce



## OYSTERS

*Finest quality, hand-selected fresh oysters*

	€	€
	<i>per piece</i>	<i>6 pcs</i>
<b>Tsarskaya</b>	5.00	28.00
<b>Fine de Claire</b>	4.00	22.00
<b>Gillardeau</b>	6.50	36.00

*Served on crushed ice with:*

Lemon  
Shallot Vinegar

### **BAKED OYSTER OF THE DAY - 6 pcs**

<b>Rockefeller</b>	18.00
With a parmesan herb crust	

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## TARTAR

*Delicately minced fresh raw fish*

<b>Tuna (100gr)</b>	15.00
Sweet chilli, lime juice, lime zest, olive oil, chives served with crispy kataifi, spicy oil flavoured with fennel and celery	

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## CARPACCIO

*Thinly sliced fresh marinated fish*

<b>Seabass (80gr)</b>	15.00
Olive oil, lime, smoked herring caviar dressing topped with wakame	
<b>Octopus carpaccio</b>	15.00
Served with "Kopanisti"	

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## CAVIAR

<b>Sturia Aquitaine (30gr)</b>	95.00
<b>Oscietra (30gr)</b>	110.00

*Served with:*

Blinis, egg white, shallot, capers, parsley and sour cream



## MAIN COURSE

### SEAFOOD SPECIALITIES

	€
<b>Grilled octopus</b> (250gr) Served with fava, drizzled with garlic-herbed oil	26.00
<b>Grilled stuffed calamari</b> (450gr) With herbed feta cheese on tomato coulis	23.00
<b>Crispy fried calamari</b> With coriander pesto	19.00
<b>Astakomakaronada</b> (1/2 lobster) Homemade spaghetti with fresh lobster, served with tomato-lobster bisque and cream sauce, roasted cherry tomatoes and basil	45.00
<b>Garidomakaronada</b> Homemade spaghetti with prawns, tomato-lobster bisque and cream sauce	28.00
<b>Fisherman's Skewer</b> Charcoal grilled scallops, jumbo prawns, white grouper, pistachio pesto	34.00
<b>Scallop risotto</b> With fresh herbs, drizzled with lobster oil	27.00
<b>Linguini Vongole</b> Spinach linguine with cockles, cooked in bisque and infused with fresh basil	25.00
<b>Kalamari Kontosouvli</b> Marinated with fresh tomato, onion olive oil and oregano. Cooked on charcoal grill, tzatziki with squid ink	20.00



**FRESH FISH**  
&  
**SEAFOOD**

*from our counter display*

Prices are according to daily market rates

*Please ask your Head Waiter  
for any further assistance*

*If you suffer from any kind of allergies or intolerance  
please inform your Head Waiter on the severity of the condition.*

*Our Maitre and Chef De Cuisine on duty are at your disposal  
should you require any clarification as to the products used for the preparation  
of the food items available at our counter display.*

**A CHOICE OF ACCOMPANIMENTS**

Hand-cut fried potatoes

Baked new potatoes  
with Mediterranean herbs and olive oil

Seasonal vegetables







## TASTING MENU

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### **Greek Salad**

Tomato, cucumber, peppers, red onions, black olives,  
virgin olive oil and feta cheese

### **Smoked Eggplant Salad**

Smoked eggplant with shallots, olive oil and bell peppers

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### **Tyrokafteri**

Feta cheese with peppers florinis and chillies

### **White Taramas**

Fish roe salad with salmon caviar

### **Marinated Sardines**

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### **Oven-baked feta**

Wrapped in buttered kataifi, served with tomato jam

### **Fried Red Mullet**

### **Seafood Cannelloni**

Filled with scallops, king prawns and seabass,  
topped with creamy lobster bisque

### **Fried Cod Cakes**

### **Grilled Calamari**

with capers, tomato salsa

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### **Grilled Fresh Fish of the Day**

with baked new potatoes and boiled vegetables

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### **Selection of Cyprus Spoon Sweets**

### **Fresh Seasonal Fruit**

**€47.00**

*per person including all applicable Taxes*

*(Minimum order two persons)*



## TASTING MENU

### II

#### **Greek Salad**

Tomato, cucumber, peppers, red onions, black olives,  
virgin olive oil and feta cheese

#### **Smoked Eggplant Salad**

Smoked eggplant with shallots, olive oil and bell peppers

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#### **Oven-baked feta**

Wrapped in buttered kataifi, served with tomato jam

#### **Tyrokafteri**

Feta cheese with peppers florinis and chillies

#### **White Taramas**

Fish roe salad with salmon caviar

#### **Marinated Sardines**

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#### **Seafood Cannelloni**

Filled with scallops, king prawns and seabass,  
topped with creamy lobster bisque

#### **Fried Cod Cakes**

#### **Fried Calamari**

with coriander pesto

#### **Prawn Saganaki**

#### **Grilled octopus**

Served with fava, drizzled with garlic-herbed oil

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#### **Grilled Fresh Fish of the Day**

with baked new potatoes and boiled vegetables

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#### **Lemon tart**

with blood orange sorbet and raspberry coulis

#### **Fresh Seasonal Fruit**

**€58.00**

*per person including all applicable Taxes*

*(Minimum order two persons)*



## TASTING MENU

### III

#### **Greek Salad**

Tomato, cucumber, peppers, red onions, black olives,  
virgin olive oil and feta cheese

#### **Smoked Eggplant Salad**

Smoked eggplant with shallots, olive oil and bell peppers

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#### **Tyrokafteri**

Feta cheese with peppers florinis and chillies

#### **White Taramas**

Fish roe salad with salmon caviar

#### **Marinated Sardines**

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#### **Fruits de mer**

*(raw & cooked shellfish, served on a bed of crushed ice)*

King prawns

Alaskan crab (100 gr)

Oysters

Clams

Cockles

*Served with a choice of:* shallot vinegar, tartar sauce, chilli mayonnaise

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#### **Oven-baked feta**

Wrapped in buttered kataifi, served with tomato jam

#### **Cod Cakes**

#### **Fried Red Mullet**

#### **Grilled Octopus**

#### **Grilled Calamari**

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#### **Grouper**

Prepared according to your taste  
with baked new potatoes and boiled vegetables

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#### **Lemon tart**

with blood orange sorbet and raspberry coulis

#### **Selection of Cyprus sweets**

#### **Fresh Seasonal Fruit**

**€84.00**

*per person including all applicable Taxes*

*(Minimum order of two persons)*



# DELICIOUS

## DESSERTS

	€
<b>Freshly-cut seasonal fruits</b>	11.00
<b>Cyprus fruit preserves “Spoon Sweets”</b>	11.00
<b>Crunchy meringue</b> filled with Philadelphia cream, red fruits and a cold strawberry soup	12.00
<b>Kataifi</b> with rice pudding, machallepi and Chios gum gelato	12.00
<b>Lemon tart</b> with blood orange sorbet and raspberry coulis	12.00
<b>Ipanema Chocolate Passion</b> served with banoffee gelato	12.00
<b>Limanaki cheese platter</b> A selection of fine Mediterranean cheeses	16.00