

***The following dishes have been conceived by the
Michelin star Chef Andreas Mavrommatis
and created by Chef Giorgos Constantinou under the supervision of our
Executive Chef Panicos Hadjitofis***

FOUR COURSE TASTING MENU

EUR€ 55.00 per person

SIX COURSE TASTING MENU

EUR€ 68.00 per person

***Please ask the Restaurant Supervisor to advise the
'Chef's Choice of the Day' set menu***

Some of the dishes, pastries and Ice cream served in our restaurants may contain ingredients which may cause allergies (nuts, nut products, 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 menus.

All prices are in Euro and include 10% Service Charge and V.A.T.

STARTERS

GREEK SALAD (V)

Tomato Confit, black Olive Purée, Greek grilled Feta
€ 16.00

OCTOPUS

Mediterranean grilled Octopus, crispy Phyllo and marinated grilled Peppers
€ 19.00

TUNA CARPACCIO

Hummus, Piquillo Peppers, Bottarga, extra Virgin Olive Oil
€ 18.00

DUCK FOIE GRAS

Pan-seared Duck Foie Gras, Clementine, Ginger Bread Condiment
€ 20.00

LANGOUSTINES

In Kataifi, Morel Orzo, Langoustine Jus
€ 21.00

SEA BASS CARPACCIO

With crunchy Vegetables, Lemon Confit, Bottarga Condiment
€ 17.00

IBERICO HAM

100grs of Iberico Ham, country Bread with extra Virgin Olive Oil and Tomato Confit
€ 20.00

CHESTNUT SOUP

Cream of Chestnut Soup, Swiss Chard and Mushrooms
€ 14.00

V: Vegetarian Dish

PASTA AND RISOTTO

ASTAKOMAGARONADA

Linguini with fresh Lobster, Shellfish Bisque, oven-baked Tomato

€ 42.00

CANELLONI (V)

Stuffed with Eggplant Caviar, Parmesan and Truffles

€ 18.00

SQUID INK RAVIOLI

Crab and Lobster, Shellfish Emulsion

€ 21.00

SPAGHETTI

With Shellfish, Zucchini, Clam Broth

€ 23.00

TRUFFLE RISOTTO (V)

With Porcini Mushrooms and Parmesan Cheese

€ 19.00

TORTELLONI

Open Tortelloni, braised Oxtail, Parmesan Espuma

€ 19.00

All pastas are freshly made by our Pasta Chef

V: Vegetarian Dish

FISH AND SEAFOOD

COD

Pan-fried, Swiss Chard with Clams, Clam Jus
€ 28.00

TUNA

Pan-seared with Mediterranean Herbs, Zucchini, Cardamom Jus
€ 30.00

CORVINA

Pan-roasted, Fennel Confit, Salicornia, Bouillabaisse with Lemongrass
€ 30.00

JOHN DORY

Pan-roasted, seasonal Vegetables, Coriander Broth, Calamari
€ 31.00

LOBSTER

Served with baby Spinach, Fennel and Shellfish Bisque
€ 12.50 (per 100 grams)

FISH OF THE DAY (for two)

Whole Fish cooked in Salt Crust
Daily price

MEAT

VEAL

Tenderloin, Celeriac and Truffle Jus
€ 34.00

LAMB

Shoulder Confit with Cardamom, Eggplant Provencal, Lamb Jus
€ 28.00

BEEF 'ROSSINI'

Beef Tenderloin, pan-fried Duck Foie Gras,
Veal Jus flavoured with Madeira
€ 35.00

DESSERTS

TIRAMISU 'VIVALDI STYLE'

Our own version of this classic dessert

€ 10.00

CRUNCHY MERINGUE

White Chocolate Panna Cotta, light Vanilla Cream, Pineapple Sorbet

€ 10.00

PINEAPPLE AND PASSION FRUIT SOUFFLE

Milk Chocolate Gelato, Hazelnut Tuile

€ 10.00

CARAIBE CHOCOLATE CREAM

Almond Praline, Hazelnut Biscuit, Apricot Yoghurt Gelato

€ 11.00

SELECTED TRADITIONAL CYPRUS SWEETS

€ 9.00

GELATO

Selection of homemade Italian Ice Cream (3 scoops)

€ 7.50

ASSORTED SEASONAL FRESH FRUIT PLATTER

€ 8.50

ASSORTMENT OF FINE CHEESES

Served with Chutney and fresh Bread

€ 11.00