

***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

### **PEA SOUP**

Manouri Cheese, crispy Pancetta, Mint  
€ 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