

***The following dishes have been conceived by the  
Michelin star Chef Andreas Mavrommatis,  
created by Chef Stavros Kakofengitis 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.

## **COLD STARTERS**

### **SEASONAL SALAD**

'Mavrommatis style', Fetta Cheese and Kalamata Olives  
€ 16.00

### **SEA BASS CARPACCIO**

With crunchy Vegetables, Lemon Confit, Bottarga Condiment  
€ 17.00

### **GREY SHRIMPS**

Cauliflower Mousse flavoured with Ouzo, grey Shrimp Velouté  
€ 16.00

### **OYSTERS GILLARDEAU**

Seawater Gel and Shallots, Vinegar  
€ 26.00 (4 pieces)

### **TOMATO CARPACCIO**

Burrata, yellow Tomato Dressing, Taggiasche Olives, Oregano  
€ 16.00

### **GREEN PEA SOUP**

Served cold with Fetta and Manouri Cheese Mousse, Flavoured with Lemon Grass,  
€ 14.00

## **HOT STARTERS**

### **ORGANIC WHEAT (SPELT\*)**

'Risotto Style', Asparagus, Chicken Jus  
€ 17.00

### **RISOTTO**

Artichokes, Peas and Kefalotyri Cheese  
€ 16.00

### **RAVIOLI DE BLIN**

Stuffed with Manouri Cheese, Parmesan Cream and Star Anise flavoured Jus  
€ 17.00

### **OCTOPUS**

Mediterranean grilled Octopus, crispy Phyllo and marinated grilled Peppers  
€ 20.00

**\*Organic Wheat:** Spelt also known as Dinkel Wheat or Hulled Wheat is a variety of Wheat cultivated since approximately 5000BC and is gluten free.

## **MAINS**

### **ASTAKOMACARONADA**

Fresh Lobster served with Linguini and Lobster Bisque  
€ 44.00

### **SEAFOOD SELECTION**

Selection of sautéed Seafood with Shellfish Bisque,  
Saffron, under thin fresh Pasta embossed with Herbs  
€ 31.00

### **TUNA**

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

### **CORVINA**

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

### **COD**

Pan-roasted with seasonal Vegetables, Coriander Broth, Calamari  
€ 29.00

### **FISH OF THE DAY (for two persons)**

Whole Fish cooked in Salt Crust / Daily price

### **BEEF 'ROSSINI'**

Beef Tenderloin, Duck Foie Gras, Potatoes 'a la Joel Robuchon'  
Beef Jus flavoured with Madeira  
€ 35.00

### **VEAL**

Milk-fed Veal from Limousin, Kolokassi and Celeriac Terrines, Morels, Veal Jus  
€ 34.00

### **PYRENEES LAMB**

Shoulder Confit, Saddle stuffed with Halloumi Cheese, Kalamata Olives Condiment, Lamb Jus  
€ 34.00

### **WHOLE POULET DE BRESSE**

Roasted with fresh Herbs, Grenuil Potatoes, Vegetables  
€ 75.00 (for two persons)

## **DESSERTS**

### **JIVARA CHOCOLATE TART**

With Coffee, Arabica Crème Brûlée  
€ 11.00

### **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

### **ASSORTMENT OF FINE CHEESES**

Served with Chutney and fresh Bread  
€ 11.00

### **SELECTED TRADITIONAL CYPRUS SWEETS**

€ 9.00

### **ASSORTED SEASONAL FRESH FRUIT PLATTER**

€ 8.50

### **GELATO**

Selection of homemade Italian Ice Cream (3 scoops)  
€ 7.50