

***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.

APPETIZERS

SEASONAL SALAD

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

SEA BASS CARPACCIO

With crunchy Vegetables, Lemon Confit, Bottarga Condiment
€ 18.00

GREY SHRIMPS

Cauliflower Mousse flavoured with Ouzo, grey Shrimp Velouté
€ 18.00

OCTOPUS

Mediterranean grilled Octopus, crispy Phyllo, caramelized Onions with Grape Syrup
€ 20.00

PARSNIP SOUP

Manouri Cheese Cannelloni with Carrots, Bourgogne Truffles
€ 14.00

ORGANIC WHEAT (SPELT*)

'Risotto Style', Girolles, Chicken Jus
€ 18.00

BOTTARGA RISOTTO

Artichokes, Cockles Jus with green Anis, Celeriac
€ 18.00

RAVIOLI DE BLIN

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

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

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MAINS

ASTAKOMACARONADA

Fresh Lobster served with Linguini and Lobster Bisque
€ 45.00

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

SCALLOPS

Pan-seared, seasonal Vegetables, Calamari, Coriander Broth, Menton Lemon
€ 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 Truffles
€ 35.00

VEAL

Milk-fed Veal from Limousin, Celeriac, Fetta Cheese with Capers and Porcini,
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)

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DESSERTS

BITTER CHOCOLATE HAZELNUT TART

With Vanilla Chantille and salted Caramel Gelato
€ 11.00

TIRAMISU 'VIVALDI STYLE'

Our own version of this classic dessert
€ 11.00

CRUNCHY MERINGUE

White Chocolate Panna Cotta, light Vanilla Cream, Pineapple Sorbet
€ 11.00

PINEAPPLE AND PASSION FRUIT SOUFFLE

Milk Chocolate Gelato, Hazelnut Tuile
€ 11.00

ASSORTMENT OF FINE CHEESES

Served with Chutney and fresh Bread
€ 11.00

SELECTED TRADITIONAL CYPRUS SWEETS

€ 9.00

ASSORTED SEASONAL FRESH FRUIT PLATTER

€ 9.00

GELATO

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

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