



---

## LUNCH BUFFET

Monday to Saturday  
**12:30-15:00**

Experience our extravaganza of mouth-watering appetizers and salads, continue your gastronomic trip to our hot-dishes discoveries and make an end to our enticing collection of cakes, local and international desserts, and to a sumptuous fruit display

€41.00  
*per person*

## AMATHUS SUNDAY LUNCH BUFFET

Every Sunday  
**12:30-15:00**

The ultimate culinary experience.  
Specialities from Cyprus, Middle East, Mediterranean, China,  
India all complemented  
by our irresistible home-made desserts

€45.00  
*per person*

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 as well as for our breakfast, lunch and dinner buffets.

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maitre and Chef de Cuisine are at your disposal and providing you the allergens menu.

---

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**



---

## SALADS

<b>Salad Bar</b>	Week Days 23.00
Wide selection of refreshing salads and appetizers or create your own	Sundays 29.00
<b>Greek Salad</b>	14.00
Cherry tomatoes, cucumber, organic dry oregano, Kalamata black olives, red onion slices, green pepper, feta cheese mousse, virgin olive oil and red wine vinegar	
<b>Caesar Salad</b>	14.00
Iceberg and romaine lettuce, herbed croûtons, crispy bacon, parmesan flakes, tossed with creamy Caesar dressing	
<i>Topped with:</i>	
Chicken Fillet	16.00
Grilled Prawn	18.00
<b>Aegean Greek Salad</b>	15.00
Crispy crusted calamari, Kalamata olives, feta cheese, cucumber, red onion, tomatoes and seasonal greens, fresh oregano vinaigrette	
<b>Quinoa Salad</b>	14.00
Garden green leaves, dried fruits, orange dressing and Grilled halloumi	
<b>Grilled Salmon Medallion</b>	17.00
Baby spinach, crispy bacon with honey lemon dill dressing	
<b>Grilled Tiger Prawns</b>	17.00
Avocado, melon, mix green leaves, cream sauce and Dijon mustard ginger vinaigrette	

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maitre and Chef de Cuisine are at your disposal and providing you the allergens menu.

---

ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT



€

## APPETIZERS

<b>Aubergines Parmigiano</b>	15.00
Oven baked aubergines with tomato sauce, parmesan and mozzarella cheese	
<b>Halloumi Platter</b>	14.00
Hoummous, melintanosalata, tzatziki, grilled halloumi, crispy pitta	
<b>Burrata Cheese</b>	14.00
On tomato Carpaccio, pistachio pesto, baby rocket leaves	
<b>Home-made Smoked salmon "Label Rouge"</b>	16.00
Avocado cream and fennel	

## SOUPS

<b>Soup of the Day</b>	7.00
<b>Cream of Forest Mushroom Soup</b>	7.00
Served with herbed croutons	
<b>Borscht Soup</b>	7.00
Beef broth with beetroots, carrots, cabbage, beef cubes, served with sour cream	
<b>Clear Chicken Soup</b>	7.00
With vegetables, diced chicken, noodles	

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maitre and Chef de Cuisine are at your disposal and providing you the allergens menu.

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**



€

---

## SANDWICHES & WRAPS

<b>Triple Sandwich</b> Toasted with emmental cheese and prosciutto cotto	13.00
<b>Amathus Club Sandwich</b> Grilled chicken breast, bacon, fried egg, crispy lettuce, tomatoes and mustard-mayonnaise	15.00
<b>Chicken Ranch Wrap</b> Marinated grilled chicken, cheddar cheese, tomatoes, cucumbers and ranch dressing	14.00
<b>Pastrami in Ciabatta Bread</b> Roasted sweet peppers, ranch dressing and topped with provolone cheese	15.00
<b>Grilled Angus Beef Steak Sandwich</b> Served with garlic corn bread with Metsovone cheese and sun dried tomatoes	17.00
<b>BLT Grilled Prawns Wrap</b> Bacon, lettuce, tomato, grilled prawns	16.00

All Sandwiches and Wrap's are served with hand-cut fried potatoes

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maître and Chef de Cuisine are at your disposal and providing you the allergens menu.

---

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**



€

---

## FRESH PASTA

<b>Spaghetti or Penne</b>	14.00
<i>Choice of:</i> Carbonara Bolognaise Napolitan Pesto	
<b>Fettuccine with Grilled Chicken and Asparagus</b>	17.00
Cream cheese aromatic with lemon and thyme	
<b>Meat Pelmeni</b>	16.00
Dumplings filled with minced pork and beef, served with sour cream	
<b>Garidomakaronada</b>	19.00
Linguini with Prawns in bisque cream sauce	
<b>Ricotta Cheese Ravioli</b>	15.00
Tossed in spinach cream with Italian pancetta	

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maitre and Chef de Cuisine are at your disposal and providing you the allergens menu.

---

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**



€

## HOME-MADE BURGERS

### Homemade Amathus Burger

Plain	17.00
with cheese	18.00
with bacon and cheese	18.00

### Italian Burger

With pancetta, mozzarella cheese, sun dried tomatoes, Ciabatta roll	16.00
---	-------

### Chicken Burger

Panko-breaded chicken breast, Katsu curry sauce, mayonnaise, onion rings, brioche	14.00
---	-------

### Tex-Mex Burger with Cajun Mayo

Crispy lettuce with Cajun mayonnaise, jalapeno pepper and onion rings served with guacamole	18.00
---	-------

### Greek Burger

Crispy lettuce, feta cheese, tomato, cucumber and yogurt salsa	17.00
--	-------

All of our burger are served with hand-cut fried potatoes

## A TASTE OF CYPRUS

### Moussaka

Layers of fried zucchini, eggplants, potatoes & minced meat, topped with Mornay sauce	16.00
---	-------

### Lamb Kleftiko

Oven baked lamb flavoured with oregano	19.00
--	-------

### Cyprus Souvlaki and Sheftalia

Served with tzatziki, tomato and cucumber salad, French fried potatoes	18.00
--	-------

### Chicken Souvlaki

Marinated in yoghurt, olive oil, served on pitta bread with salad, tzatziki and French fried potatoes	18.00
---	-------

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maître and Chef de Cuisine are at your disposal and providing you the allergens menu.

ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT





€

## FISH

<b>Sea Bass Fillet</b> Roasted sea bass fillet on asparagus bouillabaisse sauce and saffron potatoes	23.00
<b>Pan Roasted Salmon fillet</b> Marinated jersey royal potatoes and dill crab salad	24.00
<b>Grilled Black Tiger Prawns</b> Marinated with green herbs, lime on milanese risotto, sun dried tomatoes and feta cheese	29.00
<b>Grilled Fish and Prawn</b> Grilled jumbo prawn, salmon, sea bass fillet, red tuna medallion served with bisque vinaigrette	32.00
<b>Deep fried Scottish Calamari</b> Served with saffron aioli sauce	18.00
<b>Spiralized Potato Cod</b> Deep fried cod rolled with spaghetti potatoes and pesto mayo	18.00

## MEAT AND POULTRY

<b>Beef Tenderloin - 240 gr</b> Prime Irish beef	32.00
<b>Rib-eye Steak - 350 gr</b> USA prime beef rib eye steak	32.00
<b>USA Striploin Steak - 250 gr</b> 21 Days Dry aged, Bearnaise sauce	34.00
<b>Corn-fed Chicken Breast</b> Chimichurri sauce	20.00
<b>Baby Lamb Chops</b> Marinated with rosemary, garlic and lemon	22.00
<b>Grilled Tandoori Pork Chop</b> Served with Raita	22.00
<b>Veal Rib Chop</b> Grilled veal cutlet, forest mushrooms and veal jus	26.00

**All grilled items are suitably garnished  
and served with a choice of:**

French fries

Sauce béarnaise

Mashed potatoes

Black peppercorn sauce

Baked potatoes

Garlic butter sauce

Mustards

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maître and Chef de Cuisine are at your disposal and providing you the allergens menu.

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**



€

## DESSERTS & ICE CREAM

<b>Guanaja Cake</b> Bitter chocolate cream and Madagascar vanilla crème brûlée on chocolate biscuit	7.00
<b>Red Velvet Cheese Cake</b> With cream cheese and black currants compote	7.00
<b>Avola</b> White chocolate mousse on pistachio biscuit topped with red fruits compote	7.00
<b>Avelana</b> Milk chocolate mousse and gianduja creme on hazelnut biscuit	7.00
<b>Traditional Cyprus Sweets</b>	6.50
<b>Fresh Fruit Tart</b> A buttery tart shell filled with vanilla cream, topped with fresh fruits of season	7.00
<b>Cheese Platter</b> Variety of International and local cheeses with accompaniments	8.50
<b>Fresh Fruit Platter of Season</b>	11.00
<b>Fresh Fruit Salad</b>	9.50

## ICE CREAM SELECTION

*per scoop*  
2.00

Vanilla Premium	Strawberry
Yoghurt with apricot	Blood Orange
Banoffee	Chocolate
Lemon	Biscottino
Mango	Cheesecake

\*Some of the dishes, pastries and desserts on this menu contain ingredients that may cause an allergic reaction. Should you require any clarification or assistance, our Maître and Chef de Cuisine are at your disposal and providing you the allergens menu.

**ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT**