KALYPSO RESTAURANT - ENGLISH MENU

VEGAN MENU / VEGETARIAN MENU

ВЕГАНСКОЕ/ ВЕГЕТАРИАНСКОЕ МЕНЮ
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

€42.00
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

€47.00
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 ALL TAXES
SALADS

**Salad Bar**
Wide selection of refreshing salads and appetizers or create your own

**Greek Salad**
Cherry tomatoes, cucumber, organic dry oregano, Kalamata black olives, red onion slices, green pepper, feta cheese mousse, virgin olive oil and red wine vinegar

14.00

**Caesar Salad**
Iceberg and romaine lettuce, herbed croûtons, crispy bacon, parmesan flakes, tossed with creamy Caesar dressing

Topped with:
- Chicken Fillet: 17.00
- Grilled Prawn: 18.00

14.00

**Aegean Greek Salad**
Crispy crusted calamari, Kalamata olives, feta cheese, cucumber, red onion, tomatoes and seasonal greens, fresh oregano vinaigrette

15.00

**Grilled prawns, mango avocado salad**
Mixed garden leaves, English mustard cream sauce and honey dressing

17.00

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APPETIZERS

**Aubergines Parmigiano** 15.00
Oven baked aubergines with tomato sauce, parmesan and mozzarella cheese

**Halloumi Platter** 14.00
Hoummous, melintzanosalata, tzatziki, grilled halloumi, crispy pitta

**Burrata Cheese** 14.00
On tomato Carpaccio, pistachio pesto, baby rocket leaves

SOUPS

**Soup of the Day** 7.00

**Cream of Forest Mushroom Soup** 7.00
Served with herbed croutons

**Borscht Soup** 7.00
Beef broth with beetroots, carrots, cabbage, beef cubes, served with sour cream

**Clear Chicken Soup** 7.00
With vegetables, diced chicken, noodles

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SANDWICHES & WRAPS

**Triple Sandwich**  
13.00  
Toasted with emmental cheese and prosciutto cotto

**Amathus Club Sandwich**  
15.00  
Grilled chicken breast, bacon, fried egg, crispy lettuce, tomatoes and mustard-mayonnaise

**Chicken Ranch Wrap**  
14.00  
Marinated grilled chicken, cheddar cheese, tomatoes, cucumbers and ranch dressing

**Open grill Angus Beef Steak Sandwich**  
17.00  
With balsamic shallot, horseradish cream, rocket leaves, Parmesan cheese and ciabatta bread

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

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FRESH PASTA

**Spaghetti or Penne**
*Choice of:*
- Carbonara
- Bolognese
- Napolitana
- Pesto

14.00

**Fettuccine with Grilled Chicken**
Baby spinach, pancetta and tomatoes garlic cream sauce

17.00

**Meat Pelmeni**
Dumplings filled with minced pork and beef, served with sour cream

16.00

**Garidomakaronada**
Linguini with Prawns in bisque cream sauce

19.00

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HOME-MADE BURGERS

Homemade Amathus Burger
Plain 17.00
with cheese 18.00
with bacon and cheese 18.00

Chicken Burger 14.00
Panko-breadcrued chicken breast, Katsu curry sauce, mayonnaise, onion rings, brioche

Tex-Mex Burger with Cajun Mayo 18.00
Crispy lettuce with Cajun mayonnaise, jalapeno pepper and onion rings served with guacamole

Cyprus Burger 17.00
With breaded hailoumi, tomato and relish aromatic with mint

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

A TASTE OF CYPRUS

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

Lamb Kleftiko 19.00
Oven baked lamb flavoured with oregano

Cyprus Souvlaki and Sheftalia 18.00
Served with tzatziki, tomato and cucumber salad, French fried potatoes

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

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### FISH

- **Sea Bass Fillet Fricassee**  
  With spinach, lettuce, grilled lemon dill sauce  
  €23.00

- **Grilled Salmon Fillet "La Belle Rouge"**  
  With lime herbs butter sauce, served with wild rice and red lentil  
  €24.00

- **Grilled Black Tiger Prawns**  
  Marinated with green herbs, lime on milanesan risotto, sun dried tomatoes and feta cheese  
  €29.00

- **Grilled Fish and Prawn**  
  Grilled jumbo prawn, salmon, sea bass fillet, red tuna medallion with celeriac pure and bisque vinaigrette  
  €32.00

- **Deep fried Scottish Calamari**  
  Served with saffron aioli sauce  
  €18.00

### MEAT AND POULTRY

- **Beef Tenderloin - 240 gr**  
  Prime Irish beef  
  €32.00

- **Rib-eye Steak - 350 gr**  
  USA prime beef rib eye steak  
  €36.00

- **USA Striploin Steak - 250 gr**  
  21 Days Dry aged, Bearnoise sauce  
  €34.00

- **Corn-fed Chicken Breast**  
  Chimichurri sauce  
  €20.00

- **Baby Lamb Chops**  
  Marinated with rosemary, garlic and lemon  
  €22.00

- **Grilled Pork Chop**  
  Marinated with lemon and oregano, served with Greek style new potatoes  
  €23.00

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

- French fries
- Mashed potatoes
- Baked potatoes
- Sauce béarnaise
- Black peppercorn sauce
- Garlic butter sauce
- Mustards

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DESSERTS & ICE CREAM

**Guanaja Cake**  
Bitter chocolate cream and Madagascar vanilla crème brûlée on chocolate biscuit  
7.00

**Red Velvet Cheese Cake**  
With cream cheese and black currants compote  
7.00

**Avola**  
White chocolate mousse on pistachio biscuit topped with red fruits compote  
7.00

**Avelana**  
Milk chocolate mousse and gianduja creme on hazelnut biscuit  
7.00

**Traditional Cyprus Sweets**  
6.50

**Fresh Fruit Tart**  
A buttry tart shell filled with vanilla cream, topped with fresh fruits of season  
7.00

**Cheese Platter**  
Variety of international and local cheeses with accompaniments  
8.50

**Fresh Fruit Platter of Season**  
11.00

**Fresh Fruit Salad**  
9.50

**ICE CREAM SELECTION**  
*per scoop*

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

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“At the forefront of contemporary plant based cuisine Eddie takes inspiration from nature to create delicious, exciting food with a modern aesthetic.”

Eddie is known for his pioneering approach to plant based fine dining, a rapidly growing new field in cuisine.

The aim of the menu we have created is to offer vibrant, creative meat-free dishes, delicious in their own right and a great dining option whether you are vegetarian or not!

Eddie Shepherd
Award Winning Vegetarian Chef
<table>
<thead>
<tr>
<th>STARTERS</th>
<th>TOFU TEMPURA WITH SOUR CUCUMBER AND SEAWEED ASH <em>(7·8)</em></th>
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<tbody>
<tr>
<td></td>
<td>Marinated tofu tempura with a sour cucumber purée and dulse seaweed ash.</td>
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<tr>
<th>STARTERS</th>
<th>OYSTER MUSHROOM TACO WITH STRAWBERRY SALSA <em>(4·7·14)</em></th>
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<tbody>
<tr>
<td></td>
<td>Oyster mushrooms cooked in a smoky chipotle sauce with fresh corn tortillas. Finished with fresh strawberry salsa.</td>
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<tr>
<th>STARTERS</th>
<th>FETTA, MINT AND &quot;BELUGA&quot; LENTILS <em>(5·7·8·14)</em></th>
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<tbody>
<tr>
<td></td>
<td>Cold starter of fetta, dressed &quot;Beluga&quot; lentils, pomegranate, courgette and mint.</td>
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<tr>
<th>STARTERS</th>
<th>POTATO SALAD WITH CURED EGG YOLK AND SMOKED YOGHURT <em>(4·7·12·14)</em></th>
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<tr>
<td></td>
<td>Salad of truffled confit potato, lettuce, avocado, peas and sunflower seeds. Dressed with smoked yoghurt and finished with grated cured egg yolk.</td>
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<tr>
<th>MAINS</th>
<th>GOAN GREEN CURRY <em>(7·14)</em></th>
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<tbody>
<tr>
<td></td>
<td>Goan green curry with tofu koftas, asparagus and green beans. Rice served on the side.</td>
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<tr>
<th>MAINS</th>
<th>'SOUTHERN FRIED' CAULIFLOWER WITH PASSION FRUIT CHUTNEY AND SHOESTRING POTATOES <em>(1·7·8)</em></th>
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<tbody>
<tr>
<td></td>
<td>Crispy 'southern fried' cauliflower with tomato and passion fruit chutney, coriander coleslaw and lemon thyme shoestring potatoes.</td>
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<tr>
<th>MAINS</th>
<th>HALLOUMI, POTATO, DILL <em>(4·8)</em></th>
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<tbody>
<tr>
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<td>Battered halloumi, potato terrine, lemon dill sauce, watercress.</td>
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<tr>
<th>MAINS</th>
<th>TRUFFLED POTATO MOUSSE, CRISPY MUSHROOMS, LEEKS <em>(4·8·12)</em></th>
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<tbody>
<tr>
<td></td>
<td>Truffled potato mousse, crispy fried mushrooms, leeks and cabbage cooked in a cream and blue cheese sauce.</td>
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<tr>
<th>DESSERTS</th>
<th>CHOCOLATE MOUSSE, ORANGE AND HONEYCOMB <em>(14)</em></th>
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<tbody>
<tr>
<td></td>
<td>Dark chocolate mousse, honeycomb, confit orange.</td>
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<th>DESSERTS</th>
<th>ALMOND MILK SORBET, RASPBERRY AND ROSE <em>(12·14)</em></th>
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<tbody>
<tr>
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<td>Fresh almond milk sorbet, rose meringue, fresh raspberry.</td>
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<th>DESSERTS</th>
<th>SPICED PUMPKIN CAKE WITH COCONUT SORBET <em>(14·8)</em></th>
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<tbody>
<tr>
<td></td>
<td>Spiced pumpkin cake served with coconut sorbet and passion fruit purée.</td>
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ЗАКУСКИ

ТОФУ ТЕМПУРА (7·8)
Маринованный тофу в темпуре, пюре из соленого огурца и водоросли dulse.

ТАКО С ГРИБАМИ И КЛУБНИЧНЫМ СОУСОМ (4·7·14)
Свежая кукурузная лепешка с грибами, приготовленными в соусе чипотле с копченным перцем. Подается с сальсой из свежей клубники.

ЗАКУСКА ИЗ ЧЕРНОЙ ЧЕЧЕВИЦЫ "БЕЛУГА" С СЫРОМ ФЕТА И МЯТОЙ (5·7·8·14)
Холодная закуска из черной чечевицы "Белуга" с сыром фета, гранатом, цуккини и мятой.

КАРТОФЕЛЬНЫЙ САЛАТ С КОПЧЕНЫМ ЙОГУРТОМ (4·7·12·14)
Конфи из картофеля с трюфелем, листья салата, авокадо, горошек и семена подсолнечника. Заправляется копченным йогуртом и тертым яичным желтком.

ОСНОВНЫЕ БЛЮДА

ГОАНСКИЙ ЗЕЛЕНЫЙ КАРРИ (7·14)
Кефта из тофу с зеленым карри по-гоански, спаржа и зеленая фасоль. Рис подается отдельно.

ЖАРЕНАЯ ЦВЕТНАЯ КАПУСТА ПОД СОУСОМ ЧАТНИ (1·7·8)
Хрустящая цветная капуста, жареная в панировке. Подается с чатни из помидоров и маракуйи, салатом коул слоу с кoriандром и соломкой из картофеля с лимоном и тимьяном.

ХАЛЛУМИ С УКРОПОМ (4·8)
Сыр халлуми, обжаренный в кляре, картофельный террин, соус с лимоном и укропом, кресс-салат.

КАРТОФЕЛЬНЫЙ МУСС, ХРУСТЯЩИЕ ГРИБЫ И ЛУК-ПОРЕЙ (4·8·12)
Картофельный мусс с трюфельным маслом, хрустящие жареные грибы, лук-порей и капуста. Подается в сливочном соусе с голубым сыром.

ДЕСЕРТЫ

ШОКОЛАДНЫЙ МУСС (14)
Мусс из горького шоколада, медовые соты, апельсиновый конфит.

МИНДАЛЬНЫЙ СОРБЕ (12·14)
Сорбе из свежего миндального молока, розовая меренга, свежая малина.

ТЫКВЕННЫЙ ПИРОГ С КОКОСОВЫМ СОРБЕ (14·8)
Тыквенный пирог со специями, подается с кокосовым сорбе и пюре из маракуйи.

Все цены указаны в евро, включают 10% налог за обслуживание и НДС.
**ALLERGENS**

1. **CELERY**
   - This includes celery stalks, leaves, seeds and root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

2. **CRUSTACEANS**
   - Crab, lobster, prawns, and scampi are crustaceans. Shrimp paste often used in Thai and south east Asian curries or salads, is an ingredient to look out for.

3. **FISH**
   - You will find fish in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

4. **MILK**
   - Milk is a common ingredient in butter, cheese, cream, milk powders and yogurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces. It is often split into casein in curds and BLG in whey.

5. **MUSTARD**
   - Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

6. **PEANUTS**
   - Peanuts are actually a legume and grow underground, which is why its sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

7. **SOYA**
   - Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also found in desserts, ice cream, meat products, sauces and vegetarian products.
WHEAT - GLUTEN
Wheat (such as spelt and Khorasan wheat / Kamut), rye, barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

EGGS
Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

LUPIN
Yes, lupin is a flower, but it’s also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.

MOLLUSCS
These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

TREE NUTS
Not to be mistaken with peanuts (which are actually a legume & grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan, (almond paste), nut oils and sauces.

SESAME
These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tachini. They are sometimes toasted and used in salads.

SULPHUR DIOXIDE
This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.