



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 Maître 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	Week Days	23.00
Wide selection of refreshing salads and appetizers or create your own	Sundays	30.00
Greek Salad		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		
Caesar Salad		14.00
Iceberg and romaine lettuce, herbed croûtons, crispy bacon, parmesan flakes, tossed with creamy Caesar dressing		
<i>Topped with:</i>		
Chicken Fillet		17.00
Grilled Prawn		18.00
Aegean Greek Salad		15.00
Crispy crusted calamari, Kalamata olives, feta cheese, cucumber, red onion, tomatoes and seasonal greens, fresh oregano vinaigrette		
Grilled prawns, mango avocado salad		17.00
Mixed garden leaves, English mustard cream sauce and honey dressing		

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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	14.00
<i>Choice of:</i>	
Carbonara	
Bolognaise	
Napolitan	
Pesto	
Fettuccine with Grilled Chicken	17.00
Baby spinach, pancetta and tomatoes garlic cream sauce	
Meat Pelmeni	16.00
Dumplings filled with minced pork and beef, served with sour cream	
Garidomakaronada	19.00
Linguini with Prawns in bisque cream sauce	

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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

Panko-breaded chicken breast, Katsu curry sauce, mayonnaise, onion rings, brioche	14.00
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Tex-Mex Burger with Cajun Mayo

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

With breaded halloumi, tomato and relish aromatic with mint	17.00
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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
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Lamb Kleftiko

Oven baked lamb flavoured with oregano	19.00
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Cyprus Souvlaki and Sheftalia

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

Marinated in yoghurt, olive oil, served on pitta bread with salad, tzatziki and French fried potatoes	18.00
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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 milanese 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, Bearnaise 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	Sauce béarnaise
Mashed potatoes	Black peppercorn sauce
Baked potatoes	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 buttery 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
2.00

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



STARTERS	TOFU TEMPURA WITH SOUR CUCUMBER AND SEAWEED ASH (7-8)		11
	Marinated tofu tempura with a sour cucumber purée and dulce seaweed ash.		
	OYSTER MUSHROOM TACO WITH STRAWBERRY SALSA (4-7-14)		10
	Oyster mushrooms cooked in a smoky chipotle sauce with fresh corn tortillas. Finished with fresh strawberry salsa.		
	FETTA, MINT AND “BELUGA” LENTILS (5-7-8-14)		12
	Cold starter of fetta, dressed “Beluga” lentils, pomegranate, courgette and mint.		
	POTATO SALAD WITH CURED EGG YOLK AND SMOKED YOGHURT (4-7-12-14)		12
	Salad of truffled confit potato, lettuce, avocado, peas and sunflower seeds. Dressed with smoked yoghurt and finished with grated cured egg yolk.		




MAINS	GOAN GREEN CURRY (7-14)		16
	Goan green curry with tofu koftas, asparagus and green beans. Rice served on the side.		
	‘SOUTHERN FRIED’ CAULIFLOWER WITH PASSION FRUIT CHUTNEY AND SHOESTRING POTATOES (1-7-8)		17
	Crispy ‘southern fried’ cauliflower with tomato and passion fruit chutney, coriander coleslaw and lemon thyme shoestring potatoes.		
	HALLOUMI, POTATO, DILL (4-8)		16
	Battered halloumi, potato terrine, lemon dill sauce, watercress.		
	TRUFFLED POTATO MOUSSE, CRISPY MUSHROOMS, LEEKS (4-8-12)		17
	Truffled potato mousse, crispy fried mushrooms, leeks and cabbage cooked in a cream and blue cheese sauce.		

DESSERTS	CHOCOLATE MOUSSE, ORANGE AND HONEYCOMB (14)		7
	Dark chocolate mousse, honeycomb, confit orange.		
	ALMOND MILK SORBET, RASPBERRY AND ROSE (12-14)		7
	Fresh almond milk sorbet, rose meringue, fresh raspberry.		
	SPICED PUMPKIN CAKE WITH COCONUT SORBET (14-8)		7
	Spiced pumpkin cake served with coconut sorbet and passion fruit purée.		



ЗАКУСКИ	ТОФУ ТЕМПУРА (7·8)		11
	Маринованный тофу в темпуре, пюре из соленого огурца и водоросли dulse.		
	ТАКО С ГРИБАМИ И КЛУБНИЧНЫМ СОУСОМ (4·7·14)		10
	Свежая кукурузная лепешка с грибами вешенка, приготовленными в соусе чипотле с копченым перцем. Подается с сальсой из свежей клубники.		
	ЗАКУСКА ИЗ ЧЕРНОЙ ЧЕЧЕВИЦЫ "БЕЛУГА" С СЫРОМ ФЕТА И МЯТОЙ (5·7·8·14)		12
	Холодная закуска из черной чечевицы "Белуга" с сыром фета, гранатом, цукини и мятой.		
	КАРТОФЕЛЬНЫЙ САЛАТ С КОПЧЕНЫМ ЙОГУРТОМ (4·7·12·14)		12
	Конфи из картофеля с трюфелем, листья салата, авокадо, горошек и семена подсолнечника. Заправляется копченым йогуртом и тертым яичным желтком.		

ОСНОВНЫЕ БЛЮДА	ГОАНСКИЙ ЗЕЛЕНЫЙ КАРРИ (7·14)		16
	Кефта из тофу с зеленым карри по-гоански, спаржа и зеленая фасоль. Рис подается отдельно.		
	ЖАРЕНАЯ ЦВЕТНАЯ КАПУСТА ПОД СОУСОМ ЧАТНИ (1·7·8)		17
	Хрустящая цветная капуста, жаренная в панировке. Подается с чатни из помидоров и маракуйи, салатом коул слоу с кориандром и соломкой из картофеля с лимоном и тимьяном.		
	ХАЛЛУМИ С УКРОПОМ (4·8)		16
	Сыр халлуми, обжаренный в кляре, картофельный террин, соус с лимоном и укропом, кресс-салат.		
	КАРТОФЕЛЬНЫЙ МУСС, ХРУСТЯЩИЕ ГРИБЫ И ЛУК-ПОРЕЙ (4·8·12)		17
	Картофельный мусс с трюфельным маслом, хрустящие жареные грибы, лук-порей и капуста. Подается в сливочном соусе с голубым сыром.		

ДЕСЕРТЫ	ШОКОЛАДНЫЙ МУСС (14)		7
	Мусс из горького шоколада, медовые соты, апельсиновый конфит.		
	МИНДАЛЬНЫЙ СОРБЕ (12·14)		7
	Сорбе из свежего миндального молока, розовая меренга, свежая малина.		
			7
	ТЫКВЕННЫЙ ПИРОГ С КОКОСОВЫМ СОРБЕ (14·8)		
	Тыквенный пирог со специями, подается с кокосовым сорбе и пюре из маракуйи.		



ALLERGENS

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- 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 this 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. Its 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.

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- 8  **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.
- 9  **EGGS**
Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
- 10  **LUPIN**
Yes, lupin is a flower, but its also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
- 11  **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.
- 12  **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.
- 13  **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.
- 14 **SO₂ 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.