

RESTAURANG
Cypern

MENU

STARTERS

TZATZIKI

cold yogurt dip with cucumber emulsion
78 KR

FETA CHEESE DIP

with cream made from Florina peppers
78 KR

HUMMUS

chickpea dip with olive oil
78 KR

GREEK SALAD *FUSION*

Signature dish by Nikos Karathanos
175 KR

KALAMARI

Cretan Dakos-salad served with
homemade tomato marmalade.
125 KR

SAGANAKI

fried kefalograviera cheese with honey vinaigrette
149 KR

PANTZARI

beetroot salad with feta cheese cream,
orange, and caramelized walnuts
119 KR

SPANAKOPITA

Greek home made spinach pie
35 KR/PIECE

CYPERN'S POTATOES

crispy fried potato wedges with
luxurious truffle mayonnaise
and chopped parsley.
49 KR

HALLOUMI

grilled halloumi with homemade tomato
marmalade, orange cream, halloumi
croquettes and mint
155 KR

DOLMADAKIA

homemade stuffed grape
leaves served with dill yogurt
125 KR

DAKOS

Cretan Dakos-salad served with
homemade tomato marmalade.
145 KR

KOLOKITHI

zucchini croquettes with
cheese cream and herb oil
145 KR

SCAMPI SAGANAKI

ouzo-flambéed scampi with tomato
sauce and melted feta cheese
165 KR

GRILLED PITA BREAD

with olive oil, oregano, grated cheese and sea salt
49 KR

TIROPITA

Greek home made feta cheese pie
35 KR/PIECE

MAIN COURSES

GRILLED BIFTEKI

beef patty with crispy potatoes, smoked
paprika and feta cheese cream
275 KR

LAMB RACKS

which is served with hasselback potatoes,
tzatziki, lemon and chili butter
365 KR

PORK TENDERLOIN SKEWER

pork fillet marinated in cognac, lemon
and garlic, served with herb salad,
wedge potato and tzatziki
285 KR

CHICKEN FILLET ON SKEWER

marinated chicken in mustard and chilli,
served with herb salad, potato wedges,
feta cheese cream and grated halloumi
289 KR

SCAMPI ON SKEWER

grilled scampi marinated with chilli,
lime and garlic, served with saffron
puree and pickled beetroot in olive oil.
295 KR

SCAMPI PASTA

scampi with spaghetti in a flavourful tomato
sauce and grated graviera cheese
279 KR

LAVRAKI

grilled sea bass served with asparagus
cannelloni, asparagus puree and
a sauce of fennel and turmeric
295 KR

RIB EYE STEAK

tender rib eye steak served with mushroom
cream and truffle mayonnaise
and fried potatoes
365 KR

KLEFTIKO

12-hour slow-cooked lamb shank
with oven-baked potatoes and
cheeses in parchment paper.
285 KR

STUFFED EGGPLANT (VEGETARIAN)

Stuffed eggplant with vegetables
and feta cheese, served with
smoked paprika cream
215 KR

★ ★ MEZE ★ ★

CYPERN MEZE

Step 1: Tzatziki, feta cheese dip, grilled pita bread, halloumi, spinach pie and Greek salad

Step 2: Grill mix with lamb racks, Greek mince steaks, chicken fillet and Greek sausage (pork). Served with fried wedge potatoes

445 KR / PERSON
(min 2 persons)

CYPERN MEZE DELUXE

Step 1: Tzatziki, feta cheese dip, hummus, grilled pita bread, saganaki, halloumi, feta cheese pie, dolmadakia and Greek salad

Step 2: Grill mix with lamb racks, rib eye, chicken fillet and Greek sausage (pork). Served with fried wedge potatoes

545 KR / PERSON
(min 2 persons)

PREMIUM MEZE EXPERIENCE

Step 1: Greek salad fusion. Zucchini croquettes with feta cheese cream and basil oil, Baby squid with tzatziki and a dressing of lemon and olive oil, Grilled shrimp marinated with lime and chili, served with green salad, Grilled halloumi with tomato marmalade, Oven-roasted beets in foil, served with cream cheese, orange, and caramelized walnuts.

Step 2: Grilled ribeye, sliced in tagliata style, served with hasselback potatoes and truffle cream, slow-cooked lamb shank, served on baking paper with oven-roasted potatoes and melted cheese.

Step 3: Bougatsa with vanilla cream and ice cream. (alternative: Baklava with vanilla ice cream)

695 KR / PERSON
(min 2 persons)

KIDS MENU

PORK TENDERLOIN SKEWER
served with potato wedges
and tzatziki
145 KR

GRILLED BIFTEKI
beef patty served with potato
wedges and tzatziki
145 KR

CHICKEN FILLET ON SKEWER
served with potato wedges
and tzatziki
145 KR

DESSERTS

MR GEORGE'S BAKLAVA

Greek baklava served with
chocolate cream, vanilla ice cream
99 KR

CYPERN'S ICE CREAM

vanilla ice cream served with strawberries,
chocolate cake, caramelized walnuts
and melted chocolate
110 KR

THE CHEF'S RECOMMENDATION

CYPERN'S APPLE PIE
115 KR

BOUGATSA

signature dish of *Nikos Karathanos*
329 KR
(for 2-4 persons)

COFFEE DRINKS

BAILEYS COFFEE.....130:-
IRISH COFFEE.....130:-
MARTINI COFFEE.....130:-

GREEK SPIRIT

OUZO.....30:-/CL
METAXA BRANDY.....30:-/CL
FIVE KINGS BRANDY.....30:-/CL
TSIPOURO KANENAS.....30:-/CL
TSIPOURO KANENAS 250ML.....420:-

DESSERT WINE

ST.JOHN COMMANDARIA / CYPRUS.....65:-
Grape: Xynesteri, Mavro
TSANTALIS MAVRODAPHNE / GREECE.....65:-
Grape: Mavro

HOT DRINK

COFFEE/TEA.....40:-
SINGLE ESPRESSO.....40:-
DOUBLE ESPRESSO.....45:-
AMERICANO.....45:-

HAPPY ENDING
COFFEE + AVEC + PRALINE
120:-



IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY
NEEDS PLEASE NOTIFY OUR RESTAURANT STAFF
FOR ASSISTANCE.
