

***The following dishes have been conceived by Andreas Mavrommatis and  
created by Chef Giorgos Constantinou 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.

## **STARTERS**

### **GREEK SALAD**

Tomato Confit, black Olive Purée, Greek grilled Feta  
€ 16.00

### **OCTOPUS**

Mediterranean grilled Octopus, crispy Phyllo and marinated grilled Peppers  
€ 18.00

### **BEEF**

Carpaccio with Sicilian Caponata and Halloumi Cheese  
€ 18.00

### **TOMATO**

Marinated with Olive Oil, Basil and Oregano, Burrata and Feta Cheese, Tomato Sorbet  
€ 17.00

### **LANGOUSTINES**

In Kataifi, Morel Orzo, Langoustine Jus  
€ 21.00

### **SEA BASS CARPACCIO**

With crunchy Vegetables, Lemon Confit, Bottarga Condiment  
€ 16.00

### **ARTICHOKE TART**

Tart, Manouri Cheese and Spinach, Truffle Vinaigrette  
€ 16.00

### **IBERICO HAM**

100grs of Iberico Ham, country Bread with extra Virgin Olive Oil and Tomato Confit  
€ 20.00

### **CHESTNUT SOUP**

Cream of Chestnuts, Swiss Chard, wild Mushroom Jelly  
€ 12.00

## **PASTA AND RISOTTO**

### **ASTAKOMAGARONADA**

Linguini with fresh Lobster, Shellfish Bisque, oven-baked Tomato

**€ 42.00**

### **CANELLONI**

Stuffed with Eggplant Caviar, Parmesan and Truffles

**€ 16.00**

### **RAVIOLI**

De Blin with Burrata and Manouri Cheese, creamy Sauce and Pancetta

**€ 16.00**

### **RISOTTO**

With Porcini Mushrooms and Truffles, Parmesan Cheese

**€ 19.00**

### **SPAGHETTI**

With Shellfish, Zucchini, Clam Broth

**€ 23.00**

### **FREGOLA**

Sardinian Safran Fregola with Seafood and Fennel

**€ 22.00**

*All pastas are freshly made by our Pasta Chef*

## **FISH AND SEAFOOD**

### **TURBOT**

Pan-roasted with Bread Herb Crust, Safran Bouillabaisse  
€ 36.00

### **WILD SEA BASS**

Pan-roasted with violet Artichokes and New Potatoes, Parsley-Dill Emulsion  
€ 35.00

### **LOBSTER**

Served with baby Spinach, Fennel and Shellfish Bisque  
€ 9.50 (per 100 grams)

### **FISH OF THE DAY (for two)**

Whole Fish cooked in Salt Crust  
Daily price

## **MEAT**

### **VEAL**

Slow-cooked Veal 'Osso Buco', Safran Risotto  
€ 28.00

### **LAMB**

Loin stuffed with Halloumi Cheese and fresh Mint, Hummus and Lamb Jus  
€ 28.00

### **BEEF 'ROSSINI'**

Beef Tenderloin, pan-fried Duck Foie Gras,  
Veal Jus flavoured with Madeira  
€ 35.00

### **BEEF CHEEKS**

Slow-cooked Beef Cheeks in its own Jus, Potato Espuma, Celeriac  
€ 29.00

### **DUCK**

Duck Breast, Chicory Cannelloni with Pistachio, Date Condiment  
€ 28.00

## **DESSERTS**

### **TIRAMISU 'VIVALDI STYLE'**

Our own version of this classic dessert  
€ 8.50

### **CRUNCHY MERINGUE**

White Chocolate Panna Cotta, light Vanilla Cream, Pineapple Sorbet  
€ 8.50

### **PASSION PINEAPPLE FRUIT SOUFFLE**

Milk Chocolate Gelato, Hazelnut Tuile  
€ 8.50

### **CHOCOLATE**

Half Chocolate Sphere, Chestnuts Cremeux, red Fruit Gelato  
€ 8.50

### **SELECTED TRADITIONAL CYPRUS SWEETS**

€ 8.50

### **GELATO**

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

### **ASSORTED SEASONAL FRESH FRUIT PLATTER**

€ 7.50

### **ASSORTMENT OF FINE CHEESES**

Served with Chutney and fresh Bread  
€ 9.50