



EKAVI RESTAURANT A LA CARTE MENU

Some of the dishes, pastries, desserts and ice creams on this menu may contain ingredients that could cause an allergic reaction or food intolerance. Please address this matter to one of our staff members. In case you require any clarification as to the products used for the preparation of our menus, you can also consult the list which is available in the hotel's restaurant and bar

All prices are in Euro and include Service Charge and VAT

Please note: items in bold contain ingredients that could cause an allergic reaction or food intolerance

APPETIZERS	€
Soup of the Day <i>(may contain gluten, eggs, milk)</i>	6
Smoked Salmon <i>smoked salmon (fish) served on aubergine mousse</i>	9
Brochette of Cypriot Halloumi Cheese and Lountza <i>grilled cubes of halloumi (milk) cheese rolled in cyprus smoked ham 'lountza' served with honey sesame sauce (gluten, sesame, milk, dry nuts, egg)</i>	8
Hiromeri with Melon <i>cyprus smoked ham 'hiromeri' served with honeymoon melon</i>	7
Vegetarian Croquettes <i>tasty vegetarian croquettes (gluten, soya, egg, sesame, milk) served with tomato and feta cheese dipping sauces (milk)</i>	8
SALADS	
Greek Salad with Feta Cheese <i>traditional greek salad with tomatoes, cucumber, bell peppers, black olives, feta cheese (milk) and onion slices served with olive oil vinaigrette</i>	10
Grilled Chicken Ceasar Salad <i>fresh lettuce topped with marinated grilled chicken, parmesan cheese flakes (milk), croutons (gluten, sesame) and a silky ceasar dressing (egg, milk, fish)</i>	12
Grilled Vegetable Salad with Goat Cheese <i>chargrilled italian vegetable salad of warm aubergines, peppers and courgettes topped with soft goat cheese (milk) and drizzled with orange vinaigrette with honey</i>	12
PASTA	
Papardelle with Beef Stripes and Vegetables <i>freshly made papardelle (gluten, egg) with beef stripes, bell peppers, mushrooms and cherry tomatoes in a creamy sauce (milk)</i>	18
Seafood Linguini <i>linguini (gluten, egg) with seafood (fish, crustaceans, molluscs) served with our homemade tomato sauce</i>	18
Penne with Tomato & Basil <i>pasta penne (gluten) served with creamy tomato and basil sauce</i>	12
Ravioli Stuffed with Spinach & Ricotta Cheese <i>italian ravioli (gluten, egg, milk) served in cream sauce (milk) and parmesan flakes (milk)</i>	15
CHEF'S RECOMMENDATIONS	
Fillet Steak <i>grilled beef tenderloin accompanied with parisienne potatoes and grilled vegetables, served with your choice of sauce: béarnaise sauce (egg, mustard) or mustard sauce (mustard) or dianne sauce (milk)</i>	26
Roasted Rack of Lamb <i>rack of lamb marinated with aromatic herbs, served with potato cakes and vegetables sautéed in olive oil</i>	22
Crispy Breast of Duck with Fruits of the Forest <i>crispy duck breast sautéed and flamed with berry liqueur, served with fruits of the forest, asparagus and potato cakes</i>	22
Grilled Tiger Prawns <i>grilled tiger prawns (crustaceans) served with vegetable risotto and carrée vegetables sautéed in olive oil</i>	25
Poached Salmon with Herbs <i>salmon (fish) with risotto and steamed vegetables with aromatic olive oil</i>	18
Grilled Chicken Souvlaki <i>grilled juicy chicken fillet cubes, served with tzatziki (milk), french fries and pita bread (gluten)</i>	12.5
Pork Tenderloin with Apricots and Cheese <i>pork tenderloin stuffed with apricots and cheese (milk) cooked with 'commandaria' sweet wine, served with vegetable bouquet and parisienne potatoes</i>	17
Beef Burger with Cheese <i>classic beef burger (gluten, egg) topped with cheese (milk) in bread roll (gluten) with tomato, lettuce and cucumber</i>	12.5

Add Your Touch: onion, bacon and mushrooms for €1 / per item

DESSERTS	€
Italian Panna Cotta <i>italian cream served with blackcurrant sauce (milk, gluten, soya, egg, sesame, peanuts, nuts)</i>	5
Hot Chocolate Lava Cake served with Vanilla Ice Cream <i>chocolate cake (gluten, milk, egg, soya) with vanilla ice cream (milk, soya)</i>	6
Traditional 'Syropiasto' served with Mastiha Ice Cream <i>'syropiasto' (gluten, nuts, peanuts) with mastiha ice cream (milk, egg)</i>	6
Fruit Platter	4
Ice Cream per Scoop <i>choose among the following flavors: chocolate, vanilla, banana, pistachio, strawberry, mocha, brownie, mastiha, lemon, mango and strawberry sorbet (may contain milk, egg, soya, peanuts and dry nuts)</i>	1.5

HOT COFFEES & BEVERAGES

Greek Coffee	2.5
Instant Coffee	3.5
Instant Coffee Decaffeinated	3.5
Filter Coffee <i>Add Your Flavor: vanilla, caramel, hazelnut (dry nuts)</i>	3.5
Espresso	3.5
Espresso Double	4.5
Espresso Decaffeinated	3.5
Espresso Machiatto <i>espresso topped with a spoonful of foam milk (milk)</i>	3.5
Cappuccino <i>espresso topped with foam milk (milk)</i>	4.5
Cafe Latte <i>single shot of espresso, hot milk (milk), topped with foam milk (milk) Add Your Flavor: vanilla, caramel, hazelnut (dry nuts)</i>	4.5
Tea <i>earl grey, jasmine, chamomile, green tea, peppermint, pure ceylon</i>	3.5
Hot Chocolate <i>fresh milk (milk) with premium chocolate (milk, soya, gluten)</i>	3.5

ICED COFFEES

Frappe	4
Freddo Cappuccino <i>stirred double espresso shot with creamy cold milk (milk)</i>	4.5
Freddo Espresso <i>stirred double espresso shot (sugar)</i>	4.5

SOFT DRINKS & BEVERAGES	€
Still Mineral Water 0.5L	1
Still Mineral Water 1L	2
Soft Drinks 20cl	3
Imported Sparkling Water 33cl	3.5
Energy Drink	3.5
Ice Tea 33cl	3.5
Pure Juice	3.5
FRESHLY SQUEEZED JUICES	
Orange or Grapefruit Juice	4.5
Apple or Carrot Juice	5
Mixed Juice (Apple, Carrot, Orange)	5
APERITIFS	
Campari 5cl	5.5
Martini (Dry, Bianco, Rosso) 5cl	5.5
Ouzo (12, Plomari) 5cl	4.5
Ouzo (12, Plomari) 20cl	12
Cyprus Zivania 5cl	4.5
Cyprus Zivania 20cl	12
BEERS	
Keo 33cl	4
Carlsberg 33cl	4
Heineken 33cl	5
Stella Artois 33cl	5
Corona 33cl	5
Guinness 44cl	6
Beck's (non alcoholic)	5
BRANDY 4cl	
Anglias	4.5
Cyprus V.S.O.P.	4.5
Five Kings	5
Metaxa 5*	5
Metaxa 7*	7
COGNAC 4cl	
Courvoisier V.S.	5
Martell V.S.	5
Courvoisier V.S.O.P.	7
Remy Martin	7



EKAVI RESTAURANT WINE LIST

CHAMPAGNES	€
Mumm Cordon Rouge 75cl	66
Moet & Chandon 75cl	76
SPARKLING WINES	
Prosecco 20cl	4.5
Ruttgers Club 75cl	18
Romen Trocken 75cl	18
CYPRUS WINES	
<i>Some of the wines on this menu contain sulphites</i>	
WHITE WINES	
White Wine <i>(dry)</i> 18.7cl	4.5
Thisbe <i>(medium dry)</i> KEO 75cl	14
Xynisteri <i>(dry)</i> KTIMA HAGGIPAVLU 75cl	15
Xynisteri <i>(dry)</i> TSIAKKAS 75cl	16
Petritis Xynisteri <i>(dry)</i> KYPEROUNTA 75cl	16
Chardonnay <i>(dry)</i> TSIAKKAS 75cl	20
RED WINES	
Red Wine <i>(dry)</i> 18.7cl	4.5
Othello <i>(dry)</i> KEO 75cl	14
Merlot Shiraz <i>(dry)</i> KTIMA HAGGIPAVLU 75cl	15
Porfyros <i>(dry)</i> TSIAKKAS 75cl	16
Andesitis <i>(dry)</i> KYPEROUNTA 75cl	17
Cabernet Sauvignon <i>(dry)</i> TSIAKKAS 75cl	24
Maratheftiko <i>(dry)</i> KTIMA HAGGIPAVLU 75cl	28
ROSE WINES	
Coeur De Lion <i>(dry)</i> KEO 75cl	14
Rodinos <i>(dry)</i> TSIAKKAS 75cl	16
Grenache Rouge-Shiraz <i>(dry)</i> KYPEROUNTA 75cl	16
Cabernet Franc-Lefkada <i>(dry)</i> ZAMBARTAS 75cl	24

IMPORTED WINES

€

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Pinot Grigio, Italy 18cl	4.5
Moschofilero, Greece 18cl	4.5
Labrusco Bianco (<i>medium sweet sparkling</i>), Italy 75cl	14
Moschofilero Mantinia (<i>dry</i>) HADJIPAVLOU, Greece 75cl	22
Sauvignon Blanc (<i>dry</i>) KARIPIDIS, Greece 75cl 🍷	26
Chardonnay (<i>dry</i>) KARIPIDIS, Greece 75cl 🍷	29

RED WINES

Agiorgitiko, Greece 18cl	4.5
Merlot, Italy 18cl	4.5
Agiorgitiko Nemea (<i>dry</i>) HADJIPAVLOU, Greece 75cl	24
Syrah (<i>dry</i>) KARIPIDIS, Greece 75cl 🍷	28
Merlot (<i>dry</i>) KARIPIDIS, Greece 75cl 🍷	28
Cabernet Sauvignon (<i>dry</i>) BIBLIA CHORA, Greece 75cl	28

ROSE WINES

Mateus Rose, Portugal 18cl	4.5
Mateus Rose, Portugal 75cl	14
Lambrusco Rosato (<i>medium sweet sparkling</i>), Italy 75cl	14

DESSERT WINES

Commandaria KEO 5cl	3.5
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HOUSE WINES

White 18cl	4
Red 18cl	4
White 75cl	11
Red 75cl	11

DIGESTIVES

Grappa 4cl	5
Jägermeister 4cl	5
Underberg 2cl	5
Fernet Branca 4cl	6

🍷 *wine from grapes of organic farming*