

LIMANI MENU

Starters & Salads

Greek salad €8

Tomato, Cucumber, Green Pepper, Sundried Black Olives, Cretan Ntakos,
Feta Cheese and “Ladoxydo”

The Tomatoes Salad €8

Four Variety of Tomatoes, Cyprus “Halitzi” Cheese, Capers and Oregano
Virgin Olive Oil and Grapes Vinegar

Beetroot Salad €9

Served with Tossed Pecans, Chives and Orange Segments

Selection of Homemade Dips €15

Taramas, Tzatziki, Aubergine, Hoummus, Black Olives and Pitta Bread

Grilled Halloumi Cheese and Lountza €12

Traditional Halloumi from Kathikas Village and Pork Loin in Red Wine

Deep Fried Calamari €10

Served with Sweet Chilli Mayo

Grilled Octopus €17

Top on Fava Dip and Ladolemono

Cyprus Fried Potatoes with Oregano €6

Main Courses

Pan Seared Seabass Fillet €24

Served with Seasonal Boiled Green Vegetables

Grilled King Prawns €25

Served with Garlic Butter, Seasonal Vegetables

Chicken Kebab €13

Marinated Chicken Tender Pieces on a Skewer
Grilled Vegetables and Oregano Olive Oil Dressing

Lamb Shank “Kleftiko” €17

Four Hours Slow Cooked Lamb with Herbs

Lobster Pasta €75

(Only on request one Day in advance)

Linguini Pasta with Tomato-Lobster Sauce

Lobster Ravioli €16

Light Lobster Sauce and Grated Parmesan Cheese

Vegetarian Moussaka €14

Layers of Aubergine, Potatoes, Zucchini and Tomato
With Soya Meat Sauce in the Center and Soya Mornay sauce Au Gratin

Deserts

The Famous Cyprus Baklava €7

Trio of Pistachio, Almond and Walnuts Nuts Baklava

“Portokalopita” €7

Homemade Orange Cake with Caramelized Orange slices on Top

Served with Vanilla Ice Cream

Chocolate Mousse €7

Served in Glass

Yogurt with Honey €6

Served with Caramelized Walnuts

Seasonal Fruits €6

Ice Cream €6

Please Select 3 Scoops of Our Selection