

CYPRUS SPECIALITIES

MOUSSAKA	mincemeat, Egg Plant, Courgettes
STIFADO	Beef in wine with Onions + Spices (casserole).
KLEFTIKO	Roasted Lamb, Village Style with local Spices.
AFELIA	Pieces of Pork cooked in wine Sauce.
DOLMADES	Stuffed vine leaves with rice, minced meat and spices
KALAMARI	Deep fried Squid.

STAMNA SPECIALITIES

STAMNA SPECIAL	Pork Kebab + Sheftalia + Shish Kiöfte.
SHASHLICK PORK	Grilled fillet of Pork, mushrooms, tomatoes, onions + Peppers
SHASHLICK LAMB	Grilled fillet of Lamb, mushrooms, tomatoes, onions + Peppers
SHEFTALIA	Pork mincemeat parsley onions + spices.
SHISH KIÖFTE	Beef mince meat + parsley garlic and spices.
MEZE (for 2)	Consists of twenty local selected dishes

All dishes are served with salad and chips or rice or jacket potatoe and pittabread.

STARTERS

GARLIC BREAD _____

HALLOUMI _____

Non fat Cyprus cheese, grilled _____

GARLIC MUSHROOMS _____

KALAMARI _____

LOUNTZA _____

Fillet of smoked pork, finely sliced and grilled. _____

DOLMADES _____

Vine leaves stuffed with rice, _____

TARAMOSALATA _____

Cod fish roe, onions, oil, breadcrumbs and spices _____

HOUMOUS _____

Pureed chick peas flavoured with garlic, olive oil + spices _____

TAHINI _____

Sesame seed pureed with added spices. _____

TZATZIKI _____

Yoghurt mixed with cucumber, garlic, mint, oil, salt. _____

FETTA CHEESE _____

Slices of a very tasty cyprus cheese served cold. _____

SOUP OF THE DAY _____

All starters and salads served with the traditional pitta bread.

SALADS

GREEK SALAD _____

MAIN SALAD _____

MIXED SALAD _____

TOMATO AND ONION _____

TUNA FISH SALAD _____

GRILLED - FLAMBÉ

PORK KEBAB	Small pieces of pork grilled on Charcoal.
LAMB KEBAB	Small pieces of lamb grilled on Charcoal
PORK CHOP	Grilled.
LAMB CHOPS	Grilled.
CHICKEN CHASSEUR	Tomato, onion, mushroom, garlic in wine sauce.
QUARTER OF CHICKEN	Grilled.
CHICKEN KEBAB	Marinated fillet Chicken - Grilled.
STEAK DIANE	Saute in butter Onions, Garlic, mushrooms.
SORLOIN-DIANE.	
PEPPER STEAK	
SOIRLOIN-PEPPER	
FILLET STEAK	Grilled.

All dishes are served with salad and chips or rice or jacket potatoe and pitta bread.

DESSERTS

ICE - CREAM
 TIP-TOP - ICE-CREAM + FRESH FRUIT
 BANANA SPLIT
 CREAM CARAMEL
 FRESH FRUIT SALAD
 FRUITS OF THE SEASON
 CYPRUS CAKE

HOT DRINKS

NESCAFE
 GREEK COFFEE
 TEA
 FILTER COFFEE
 CAPPUCINO
 IRISH COFFEE
 Espresso

WINE LIST



LOCAL WHITE WINES

LOCAL RED WINES



House Wine - Carafe' 1lt.
1/2lt.

Wine by glass

Aphrodite (Dry)

Thisby "

Alkion "

Bellabais "

Keo Hock "

Nefeli "

Palomino "

White Lady "

St. Hilarion (Medium Sweet)

St. Panteleimon "

Eleni (Medium Dry)

House Wine - Carafe' 1lt.
1/2lt.

Wine by glass

Othello

Othello - Vintage 86

Dark Lady

Claret 62

Domaine d'Ahera

Keo Claret.

Semeli

ROSE WINES

Rose Lady (Dry)

Rosella

Coerde Lion

Pink Lady (Sweet)

LOCAL BEERS



REFRESHMENTS

Keo (Large)

Keo (Small)

Carlsberg (Large)

Carlsberg (Small)

Soft drinks

Water

Sparkling water

Brandy Sour

Cocktails