



λουτράκι

LOUTRAKI

WITH OUR COMPLIMENTS

Koulourakia

served with black olive poltos, tsakistes, extra virgin olive oil infusion

SALADS

Seasonal salad
local honey and mustard dressing
Small | €8.00
Large | €15.00

Beetroot, caper and carrot
tahini dressing, caramelised cashews
Small | €7.00
Large | €14.00

SMALL PLATES

Seasonal soup | €6.50

Feta cheese wrapped in light phyllo pastry, drizzled with local honey | €9.00

Lightly golden fried courgette, served with skordalia and grated trimma | €6.50

Thinly sliced lountza with an orange and soutzouko sauce | €7.00

Sauteed mushrooms in commandaria and fresh rosemary | €7.00

FROM THE GRILL

Rib-eye steak, 300gr | €33.00

Angus Beef fillet steak, 300gr | €35.00

Sprinkled with salt flakes
from the Larnaca salt lakes

Choice of infused olive oils:
roasted garlic and bay leaf
chilli and pistachio
fresh herb and lemon rind

Whole baby chicken
with a sweet chilli and mint glaze | €18.00

Lamb chops
with lemon and oregano | €24.00

Pork spare ribs
with a sticky carob glaze | €17.00

Goat and halloumi burger
in a sesame bun | €16.50

Whole prawns
tossed in fresh chilli, garlic
and parsley | €23.00

Served with seasonal grilled vegetables and chunky chips

BIG PLATES

Pan-seared fillet of trout with fresh thyme, tomato & artichoke
on a bed of spinach with a lemon-basil pesto
€22.00

Whole grilled halloumi smothered with vine-ripened tomatoes,
fresh basil, black olives and artichoke heart.
€15.50

Served with seasonal grilled vegetables and chunky chips

Cypriot-style ravioles stuffed with roasted beetroot, anari cheese, pine nuts
with a hint of white truffle
€18.00

DESSERTS

Anarokrema
with almond and amaretto
€7.00

Soutzouko crème brûlée
€7.00

Kitromilo chocolate brownie
with vanilla ice cream
€6.50

Trio of ice-cream
please ask for today's flavours
€3.60