



**FOOD**  
**menu**

**Dear Guest,**  
Some menu items may contain allergenic ingredients such as: Cereals with gluten, Crustaceans, Eggs, Fish, Nuts, Soya, Celery, Mustard, Sesame seeds, SO2 Sulfur Dioxide in quantity >10 ppm, milk, lupin, mollusks and products.  
Our Restaurants' Manager and Chef will be more than pleased to clarify further products that used in the preparation of our Menus.

**Αγαπητέ φιλοξενούμενε,**  
Μερικά πιάτα που υπάρχουν στο μενού μπορεί να περιέχουν αλλεργιογόνα συστατικά όπως δημητριακά με γλουτένη, μαλακόστρακα, αβγά, ψάρι, ξηρούς καρπούς, σόγια, σέλινο, μουστάρδα, σησάμι, διοξείδιο του θείου, γάλα, λουπίνο, μαλάκια και τα υποπροϊόντα τους.  
Ο υπεύθυνος του εστιατορίου μας και ο Σεφ θα χαρούν πολύ να σας εξυπηρετήσουν και να διευκρινίσουν τυχόν απορίες.

Gluten		1	Γλουτένη
Crustaceans		2	Μαλακόστρακα
Eggs		3	Αυγά
Fish		4	Ψάρι
Peanuts		5	Φυστίκια
Soya		6	Σόγια
Milk		7	Γάλα
Celery		8	Σέλινο
Tree Nuts		9	Ξηροί Καρποί
Mustard		10	Μουστάρδα
Sesame		11	Σησάμι
Sulphites		12	Διοξείδιο του Θείου
Lupin		13	Λουπίνο
Mollusks		14	Μαλάκια



Suitable for Vegetarians | Κατάλληλο για Χορτοφάγους

**All prices are in euros and include service charge and V.A.T.**

## STARTERS

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- Light taste of Tradition** 🌱 (1.4.7.11.13.) 10.00  
Cyprus Appetizers :Tahini, Taramosalata, Melitzanosalata, Houmous and Tzatziki dips, accompanies by fresh local olives, pita bread, cherry tomatoes and cucumber.
- Fetta Saganaki** 🌱 (1.7.11) 9.00  
Fetta cheese wrapped in pastry fillo with honey and sesame.
- Smoked Lountza** (1) 8.00  
Served in Cyprus Pitta with tomato.
- Grilled Halloumi** 🌱 (1.7) 8.50  
Served with fig jam and pitta bread.

## SOUP OF THE DAY

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**Chef's freshly-made daily soup**

7.00

## SALADS

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<b>Greek Salad</b>  (7.12)	13.00
With fresh tomatoes, cucumbers, red onions, green peppers, black olives and capers with original Greek Feta cheese in vinaigrette dressing.	
<b>Burrata &amp; Tomato Salad</b>  (9.7)	13.00
Slices of Buffalo mozzarella with yellow & red cherry tomatoes, pistachio nuts garnished with pesto Genovese sauce.	
<b>The Caesar Salad</b> (1.10.3.7.4.12)	14.00
With fresh green crispy lettuce with bacon, chicken slices, parmesan flakes, crouton and original Caesar dressing.	
<b>Dakos Salad</b>  (1.7)	13.00
Cherry Tomato with goat cheese in carob rusk and olive oil with basil.	
<b>Salmon Salad</b> (4.5.10.12)	15.00
Mixed salad with fresh salmon, bean sprouts, mint, coleader, peanuts and sauce with cherry vinegar, soy sauce and mustard.	
<b>Quinoa &amp; Prawn Salad</b> (2.12)	14.00
Fresh Kale salad with quinoa, prawns, avocado, cranberries and olive oil.	

## LIGHT OPTIONS AND SANDWICHES

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<b>Lordos Club Sandwich</b> (1.3.10.12)	14.00
Tri-slice sandwich with chicken fillet, bacon, egg, lettuce, tomato and mayonnaise. Served with French fries.	
<b>Chicken Wrap</b> (1.7)	16.00
Grilled chicken with guacamole, tomatoes with tzatziki dip, wrapped in tortilla bread. Served with French fries and fresh salad.	
<b>The Tuna Lover</b> (1.3.10.4)	15.00
Traditional Cyprus mini pita filled with tuna-mayo combo. Served with French fries and fresh salad.	
<b>Smoked Salmon Wrap</b> (1.7.4)	18.00
Smoked salmon with cream cheese, lettuce and dill, wrapped in tortilla bread. Served with fried potatoes.	

# BURGERS

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<b>The Lordos Burger</b> (1.3.12)	18.00
Classic homemade 100% Black Angus beef burger with sliced tomato, lettuce and red onion. Served with fresh French fries, coleslaw salad and BBQ sauce.	
<b>Lordos Cheese Burger</b> (1.3.12)	19.00
Classic homemade 100% Black Angus beef burger with cheddar cheese, sliced tomato, lettuce and red onion. Served with fresh French fries, coleslaw salad and BBQ sauce.	
<b>Trilogy Burger</b> (1.3.12)	20.00
Classic homemade 100% Black Angus beef burger with cheddar cheese, bacon and egg, sliced tomato, lettuce and red onion. Served with fresh French fries, coleslaw salad and BBQ sauce.	
<b>Beyond Burger®</b>  (1)	16.00
The famous plant-based burger with tomato and iceberg. Served with French fries.	
<b>Chicken Panko</b> (1.2.3)	18.00
Fried chicken in panko breadcrumbs with tomato, lettuce, onion, oyster-mayonnaise, served with fresh French fries.	
<b>Falafel Burger</b>  (1.11)	16.00
Fried chickpeas burger in beetroot bun, with tahini sauce, tomato, cucumber and iceberg lettuce. Served with French Fries.	

# PIZZA

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<b>Pizza Margarita</b>  (1.3.7)	15.00
Pizza with mozzarella cheese and tomato sauce.	
<b>Lordos Signature Pizza</b> (1.3.7)	18.00
Pizza with mozzarella cheese, cherry tomatoes, prosciutto crudo, rocket leaves and tomato sauce.	
<b>Hawaii Pizza</b> (1.3.7)	16.00
Pizza with mozzarella cheese, ham and pineapple and tomato sauce.	
<b>Pizza Funghi</b>  (1.3.7)	18.00
Pizza with mozzarella cheese, parmesan, olive oil, fresh mushroom, garlic, thyme leaves and sage leaves.	

# PASTA

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<b>Spaghetti Carbonara</b> (1.7.12)	13.00
Spaghetti Carbonara with bacon, mushrooms, onions, garlic and fresh cream.	
<b>Penne in Creamy Pesto Genovese</b> (1.7.9)	13.00
Penne al dente in homemade creamy Pesto Genovese sauce.	
<b>Pappardelle Bolognese</b> (1.6.7.12)	13.00
Pappardelle al dente with pork minced meat in homemade Bolognese sauce.	
<b>Pasta with Prawns</b>  (1.2.7.12)	16.00
Spaghetti al dente with King Prawns in tomato sauce, chilli flakes, garnished with basil.	
<b>Gluten Free Pasta</b> 	13.00
Pasta Gluten Free with vegetables, mushrooms, tomatoes and spinach.	
<b>Pasta with mussels</b> (1.7.12.14)	16.00
Pasta with squid Ink ,mussels, arabiata sauce and fresh basil.	
<b>Prawn Yiouvetsi</b> (1.2.8.12)	15.00
Prawns with orzo and tomato sauce.	
<b>Seafood Risotto</b> (1.2.4.8.12.14)	15.00
Risotto with shrimps, mussels, calamari, cod and prawn bisque.	



## FROM THE GRILL

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<b>Rib Eye Steak</b> (1.7)	32.00
Grilled rib eye steak. Served with French fries, Garden vegetables and carrot & ginger sauce.	
<b>Flap Steak</b> (1.7.12)	30.00
Grilled Flap Steak. Served with potato puree, Garden vegetables and chimichurri sauce.	
<b>Peruvian Chicken skewers</b> (1.12)	15.00
Peruvian grilled fresh chicken skewers. Served with rice, salad and green sauce.	
<b>Grilled Chicken Thigh</b> (1.7)	16.00
Marinated fresh chicken thigh, served with potato truffle puree and boiled broccoli.	
<b>Pork Souvlaki</b> (1.7)	15.00
Traditional Pork souvlaki on stick. Served with French fries, salad, tzatziki and traditional Greek pitta.	
<b>Tomahawk Pork chop</b> (1.12)	20.00
pork chop. Served with salad, French fries and apple sauce.	
<b>Lamb chop</b> (7)	25.00
Marinated Lamb chops, served with French fries, salad and tzatziki.	

## FROM THE SEA

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<b>Crispy Fried Calamari</b> (1.3.4.7.10.12)	16.00
Scottish baby calamari fried. Served with French Fries, Coriander salad and Sriracha mayonnaise.	
<b>Grilled whole Calamari</b> (1.14)	18.00
Served with French Fries and olive oil and dressing.	
<b>Traditional English Fish And Chips</b> (1.3.4.12)	16.00
Cod Batter fried fish. Served with French Fries and tartar sauce.	
<b>Grilled Salmon</b> (1.4.11)	25.00
With green beans, baby potatoes and honey soy glaze sauce.	
<b>Grilled Sea Bream</b> (1.4)	20.00
Fresh grilled Sea Bream. Served with Baby Potatoes with Truffle.	

## DESSERTS

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<b>Lava Cake</b>  (1.3.7)	<b>8.00</b>
<b>Tiramisu</b>  (1.3.7)	<b>8.00</b>
<b>Apple pie</b>  (1.3.7.9)	<b>8.00</b>
<b>Cheese Cake</b>  (1.7)	<b>8.00</b>
<b>Crème Brûlée</b>  (1.3.7)	<b>8.00</b>
<b>Seasonal Fruits</b> 	<b>7.00</b>
<b>Ice Cream (7)</b>	<b>1.50</b> per scoop

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Our Maître and Chef De Cuisine are happy to answer any question regarding the products used in the preparation of our à la carte menus, buffet dishes and drinks.

All taxes and service charge are included





**DRINKS**  
**menu**

## MINERAL & REFRESHMENTS

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Local Mineral Water	0.5 L	€1.50	Fruit Juice	28 cl	€3.00
Local Mineral Water	1 L	€2.50	Soft Drinks	25 cl	€3.00
Imp. Mineral Sparkling Water	33 cl	€4.20	Squashes	28 cl	€3.50
Imp. Mineral Sparkling Water	75 cl	€5.50	Mixers	25 cl	€1.50
Fresh Orange Juice	28 cl	€4.00	MilkShake (7)	28 cl	€4.50
Fresh Carrot / Apple Juice	28 cl	€6.00	Ice Tea	28 cl	€3.00

## COFFEES & HOT BEVERAGES

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Cyprus Coffee	€3.00	Cafe Latte (7)	€4.50
Instant Coffee	€3.00	Cappuccino (7)	€4.50
Filter Coffee	€3.00	Hot Chocolate (7)	€3.60
Espresso	€3.80	Tea	€3.30
Double Espresso	€4.20	Herbal Tea	€3.50

## COLD COFFEES

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Frappé	28 cl	€4.50	Freddo Cappuccino (7)	28 cl	€5.00
Freddo Espresso	20 cl	€4.50	Iced Americano	28 cl	€4.50

# BEERS

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Keo (1)	33 cl	€4.50	Imported Beer (1)	33 cl	€6.00
Carlsberg (1)	33 cl	€4.50	Non Alcoholic (1)	33 cl	€5.50
Draught Pint (1)	50 cl	€5.50	Ciders (1)	33 cl	€6.00
Draught Half Pint (1)	25 cl	€4.00	Corona (1)	33 cl	€6.00

# WINES BY GLASS

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## Jack Rabbit (12) (USA)

<b>White:</b> Sauvignon Blanc or Pinot Grigio	18.7 cl	€7.00
<b>Rose:</b> White Zinfandel	18.7 cl	€7.00
<b>Red:</b> Merlot	18.7 cl	€7.00

## Sparkling Wine (12)

Follador Prosecco	20 cl	€12.00
Sparkling Wine	17 cl	€7.00

## House Wine (12) (CYPRUS)

<b>White:</b> Xynistery, Malaga Tsiakkas winery	18.7 cl	€5.50
<b>Rose:</b> Maratheftiko, Mavro, Chryssorogiatissa winery	18.7 cl	€5.50
<b>Red:</b> Shiraz, Mataro Zambartas wineries	18.7 cl	

*A wide range of wines is also available by bottle.  
Please ask for our wine list.*

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# COCKTAILS

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## San Francisco

Vodka, Banana Liqueur, Orange Juice, Grenadine

€8.50

## Hugo (12)

Sparkling wine, Elderflower syrup

€9.50

## Cuba Libre

Rum, Lime Juice, Coke

€8.50

## Pampelle Spritz (12)

Sparkling wine, Pampelle, Soda Water

€9.50

## Gin Fizz

Gin, Lemon Squash, Soda

€8.50

## Aperol Spritz (12)

Sparkling wine, Aperol, Soda water

€9.50

## Tequila Sunrise

Tequila, Orange Juice, Grenadine

€8.50

## Brandy Sour

Brandy, Lemon Squash, Angostura Bitter, Soda Water

€9.00

## Mojito

Rum, lime juice, brown sugar, Mint leaves, Soda water

€9.50

## Caipirinha

Cachaça Fresh Lime, Brown Sugar

€8.50

## Long Island ice tea

Vodka, Gin, White Rum, Tequila, Lemon Squash, Cola

€9.50

## Caipivodka

Vodka, Fresh Lime, Brown Sugar

€8.50

# NON ALCOHOLIC COCKTAILS

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## Nojito

Fresh Lime, brown sugar, fresh mint leaves, Soda water

€7.00

## Lordos Innocent Passion

Passion Fruit, Cranberry Juice, Lemon Juice, Soda

€7.00

## Free Hugo

Elderflower syrup, Soda Water

€7.00

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