SINCE 1983

MICHAEL'S - House -

Mediterranean Cuisine

Beyond our Borders

	€
Syrah (Chilean) (75cl) Gran Reserva (Casablanca Valley)	32
Pinot Noir (Chilean) (75cl) Reserva (Casablanca Valley)	30
Malbec (Argentina) (75cl) Mendoza Valley	30
Chianti D.O.C.G. (Italy) (75cl) Classic Range (Colline Del Chianti)	28
Pinot Grigio D.O.C. (Italy) (75cl) Veneto	25
Pinot Grigio I.G.T. (Italy) (Rose) (75cl) Tre Venezzie	25
Cabernet Sauvignon (France) (75cl) Classiques Vin De Pays d' oc (25cl)	28 7
Sauvignon Blanc Classiques (France) (75cl) Vin De Pays d' oc (25cl)	28 7
Merlot Classiques (France) (75cl) Vin De Pays d' oc	28
Shiraz (Australia) (75cl) Deakin Estate Victoria Valley	28

Sparkling Wines

	€
Prosecco (75cl) (Italy)	30
Prosecco (20cl) (Italy)	8

Wine Menu

Cold Starters

	€
Cyprus Hors D Oeuvres (Hummus, Tahini, Tzantziki, Taramosalada)	6
Olives	6
Cyprus Feta Cheese with tomato, oregano and balsamic vinaigrette	7
Mediterranean Platter For 2 (Prosciutto, lountza, halloumi fetta, green olives, cucumber and tomato)	14
Melon and Prosciutto	7
Smoked Salmon Dill and Mustard Sauce	8
Prawn Cocktail	7
Seafood Cocktail	8

Side Salads

	€
Village Salad (Lettuce, cabbage, tomato, cucumber, fetta, onion)	7
Tomato and Onion Salad	6
Fresh Rocket Salad with walnuts, parmesan cheese, figs and honey vinaigrette sauce	7
Green Salad (Lettuce, cabbage, cucumber, onion, fetta)	6
***Supplement per person extra**	2

Hot Starters

	€
Papoutsakia (Courgettes stuffed with Pork mince, fetta and tomato sauce)	8
Pork Spare Ribs (In spicy mango sauce)	8
Chicken Doner (Salad, Greek pita and Tzantziki)	8
King Prawns (3) cooked in sweet chilli, wine, onions and fresh cream	9
Deep fried Kalamari in a zesty orange sauce with a kick of black pepper	8
Mussels A La Michael (4) (Mussels grilled with cheese)	8
Grilled Halloumi Cheese	8
Fetta Saganaki (served with honey)	8
Mushrooms in Garlic Sauce	8
Mushrooms in Garlic Butter	7
Asparagus Maitre D Hotel (Sautéed with garlic and fresh tomato)	8

Soup

	€
Tomato soup with fresh basil or Creamy mushroom soup	7

Freshly made warm PITTA BREAD
with garlic butter or normal butter is served free of charge
*If additional pitta is required, there will be an extra charge of €2 per pitta

Alcoholic Beverages

	€
Whiskys (Imported 4cl)	
- Jack Daniel's	5
- Jameson	5
- Maker's Mark	6
- Talisker Single Malt	6
- Johnnie Walker Black Label	6
Brandys	5
- Metaxa 5* (Imported 4cl)	
- Five Kings (Local 4cl)	
Cognac (Imported 4cl)	6
- Courvoisier v.s (Imported 4cl)	
Bacardi (Imported 4cl)	5
- White Rum	
- Dark Captain Morgan	
- Spiced Captain Morgan	
Vodka (Imported 4cl)	5
- Smirnoff	
- Absolut	
- Grey Goose	6
Gin (Imported 4cl)	5
- Gordons	
- Bombay Sapphire	
- Tanqueray	
- Gordons Pink Gin	
Martini (Imported 4cl)	5
- Extra Dry	
- Bianco	
- Rosso	
Glass of Brandy (Local 4cl)	4
Ouzo (Local 4cl)	4
Glass of Wine (20cl)	6
Zivania (Local 4cl)	4
Zivania (Local 20cl)	16
Southern Comfort (Imported 4cl)	5
Splits	3

Cocktails

	€
Michael's Special (Subtle & Fruity-Gin-Elderflower liqueur-Fresh orange/lemon slice)	8
Mojito (Well balanced Bacardi-Soda Sugar syrup-Lime-Fresh Mint)	8
Espresso Martini Sophisticated and creamy with a kick of caffeine (Espresso shot shaken with Vodka Coffee liqueur-Sugar syrup)	8
Cosmopolitan World's perfect mix (Vodka-Cointreau-Lime-Cranberry Juice)	8
Classic Daiquiri Kick of Bacardi and Lime makes this classic daiquiri, a crowd pleaser	7
All Time Favourite Brandy Sour (Brandy-Lemon Squash-Soda Water-Bitter Drops)	7
Aperol Spritz (Aperol, Processo, Soda Water, Orange juice)	8
Tequila Sunrice (Tequila, Sugar Syrup, Grenadine, Orange Juice)	8
Mai Tai (White Rum, Black Rum, Triple Sec, Almond Syrup, Sugar Syrup, Lime, Pinapple Juice)	8
Margarita (Fresh Lime Juice, Triple Sec,Tequila)	8
Whiskey Sour (Bourbon Whiskey, Fresh Lemon Juice, Egg White, Sugar Syrup, Angostura bitter)	8
Pornstar Martini (Vanilla Vodka, Passion Fruit Puree, Fresh Lime Juice)	8
Mimosa (Prosesso, Orange Juice)	8

Sweet Corner

	€
- **Classic Baklava**	8
- **Chocolate Lava** with blueberry sauce	
- **Eton Mess** with strawberry coulis	
- **Crème Brule**	
- **Finest Apple Pie**	
- **Tiramisu**	
- **Cheese Cake** (Lotus biscoff, green apple)	
- **Grilled Pineapple**	
- **Banana Split**	
- **Peaches** with Ice-cream or Fresh Cream	
- **Yogurt and Honey**	
- **Fresh Fruit Salad** with Ice-cream or Fresh Cream	
- **Fresh Fruit Salad** with Ice-cream and Honey	

Ice Creams

	€
- **Banana**	5
- **Chocolate**	
- **Vanilla**	
- **Strawberry**	

Flambe

	€
- **Banana**	9
- **Pineapple**	
- **Peaches**	
- **Crepe Suzette**	

Coffees

	€
Cyprus Coffee	3
Decaf Coffee	4
Espresso Affogato	4
Tea	4
Americano coffee	4
Cappuccino	5
Espresso	3
Double Espresso	4
Irish Coffee (Whiskey)	7
Calypso Coffee (Tia Maria)	7
Royal Coffee (Brandy)	7
Baileys Coffee	7
Latte Coffee	5
Ice Latte with Vanilla ice-cream	7

Beers and Soft drinks

	€
Draught KEO	4
- Large (0.568 cl)	2
- Small (25cl)	4
Leon (bottle 63 cl)	4
Non Alcoholic Beer (33 cl)	4
Strongbow (33 cl)	4
Rekorderlig (33 cl)	4
Big Soft Drinks and Juices	5
Regular Soft Drinks and Juices (25cl)	3
Non – Alcoholic Cocktails (Local 25 cl)	4
Mineral Water (1 Ltr)	3
Sparkling Water (33cl)	3
Sparkling Water (75cl)	6
Ice Tea (Peach – Lemon) (33 cl)	3

Liqueurs

	€
Liqueurs (Local 4cl)	4
Liqueurs (Imported 4cl)	5
Tia Maria (4cl)	5
Drambuie (4cl)	5
Malibu (4cl)	5
Cointreau (4cl)	5
Disaronno (4cl)	5
Baileys (4cl)	5
Campari (4cl)	5
Pimm's (Imported 4cl)	5
Southern Confort (Imported 4cl)	5
Commandaria (Local 4cl)	5
Sherry (Local 4cl)	4

House Specialities

Steak a la Michael* — € 45
Fillet of steak in a lightly spiced creamy curry sauce with fresh mushrooms

Mediterranean Lamb* — 22
Pieces of boneles lamb with sweet peppers, garlic, mustard, chili, yogurt and tomato sauce

Golden Duck Salad — 20
Fresh hand-cut lettuce, caramelized apple, walnuts and pomegranate syrup

Pork Strips Troodos style* — 19
Strips of pork cooked in an exciting orange sauce and feta cheese

Grandma's Stuffed Chicken* — 18
Stuffed Chicken breast with halloumi cheese cooked in a delicious white wine sauce with fresh mushrooms

Chicken a la Zorba* — 18
Pieces of chicken cooked in a creamy garlic sauce and sweet peppers

Chef's Creamy Mussels* — 19
Creamy ouzo sauce with garlic, dill and black pepper

Salmon with wild herb sauce* — 22
Fillet of Salmon cooked in creamy herb sauce

Pan Seared Sea Bass** — 21
Fresh fillet of seabass lying on a bed of rocket, cooked in homemade pesto lemon sauce and black pepper

Fresh Suckling Pig — 19
*Served with vegetables and potatoes
(Every Tuesday and Friday)
(Please ask to reserve)

*Served with rice and potatoes of the day
**Served with vegetables and potatoes of the day

Cyprus Specialities

Lamb Shank Kleftiko — € 21
(Lamb cooked in clay oven with herbs and aromatics - fresh)
*Served with vegetables and potatoes of the day

Stifado — 20
(Tender beef stewed with shallots, mixed spices and tomato sauce - fresh)
*Served with rice and potatoes of the day

Mousaka — 18
Aubergine, courgette, potato, pork mince, topped with a rich béchamel sauce - fresh)
*Served with salad

Dolmades — 18
(Stuffed vine leaves with pork mince and rice - fresh)
*Served with salad and potatoes of the day

Keftedes — 18
(Pork meat balls – Deep fried - fresh)
*Served with salad and potatoes of the day

Grilled Sheftalia (5) — 18
(Pork mince, onion, mixed spices and parsley - fresh)
*Served with vegetables and potatoes of the day

Platter (for 2)

Fish Platter — € 42
(4 Mussels, 4 prawns, salmon, kalamari)

Meat Platter — 42
(2 Pork kebab, 2 chicken kebab, 2 sheftalia, 2 lamb cutlets)

*Served with Village Salad and potatoes of the day

Cyprus Meze

Hummus, Tahini, Tzantziki, Taramosalada, Potato Salad, Beetroot Salad, Village Olives Village Salad, Pork dolmades, Pork Keftedes, Pork Sheftalia, Lamb Cutlets, Pork Kebab, Chicken Kebab, Beef Stifado and Potatoes of the day

€ 34 p/p (minimum 2 pax)

Fish Meze

Hummus, Tahini, Tzantziki, Taramosalada, Potato Salad, Beetroot Salad, Village Olives Village Salad, Scampi, Crab claws, Kalamari, Mussels, Sword Fish, Seabream, Salmon Grilled, King Prawns and Potatoes of the day

€ 34 p/p (minimum 2 pax)

Vegetarian Meze

Hummus, Tahini, Tzantziki, Yoghurt, Potato Salad, Beetroot Salad, Village Olives Village Salad, a wide selection of fresh market vegetables cooked in different ways and Potatoes of the day

€ 26 p/p (minimum 2 pax)

Fillet steaks

	€
Grilled fillet Steak Served with vegetables and potatoes of the day	41
Steak Diana* Mushroom sauce	43
Garlic Steak* Garlic sauce	43
Peppered Steak* Creamy pepper sauce	43

*Served with rice and potatoes of the day

Grills

	€
Mixed Grill (Lamb cutlet, chicken kebab, pork kebab, sheftalia, halloumi, lountza)	21
Lamb Cutlets (4 pieces)	21
Pork Kebab – Souvlaki	18
Grill Chicken Kebab	18

*Served with fresh vegetables and potatoes of the day

Fresh Made Pasta

	€
Squid Ink Linguine Seafood Pasta White wine, garlic in cream sauce	19
Penne Arrabiata Onion, garlic, butter, chilli, tomato sauce, paprika, chicken	18
Spaghetti Bolognese Pork meat mince with napolitan sauce	18
Penne Napolitan Tomato sauce with garden fresh basil	17
Vegetarian Penne Carbonara Fresh Mushroom, garlic and onion, white wine sauce	18
Spinach And Ricotta Ravioli Served with spicy tomato sauce	18

Fish Dishes

	€
King Prawns grilled (6)	21
Grilled Salmon Steak	20
Fresh grilled Sea bream	20
Sword fish grilled	19
Kalamari deep fried	19
Scampi with tartar sauce	18

*All served with fresh vegetables and potatoes of the day

Vegetarian Dishes

	€
Vegetarian Mousaka (fresh) *Served with salad	17
Fresh vegetables grilled finished with a vinaigrette sauce served on a sizzling platter	18
Vegetable Meat Balls Deep fried (fresh) *Served with salad and potatoes of the day	17
Pan Fried Eggplant with fresh tomato, oregano, and fetta cheese	18

Children's Corner

	€
Mini steak Grilled mini steak – served with salad and french fries	16
Keftedes Pork meat balls - served with salad and french fries	11
Donald's Cheese Burger Cheeseburger – salad and french fries	11
Donald's Burger Hamburger – salad and french fries	10
Disneyland's chicken Nuggets Chicken nuggets – served with salad and french fries	9
Spaghetti Bolognaise Spaghetti with pork mince meat	10
Spaghetti Napolitane Spaghetti with tomato sauce and cheese	9
Fisherman's Secret Fish fingers served with salad and french fries	9
Chicken Kebab (1) Served with salad and french fries	11
Pork Kebab (1) Served with salad and french fries	11

*Please let us know if you have any allergies
*Παρακαλώ πέστε μας αν έχετε οποιεσδήποτε αλλεργίες

Red Wines

	€
Kalamos Maratheftiko (Dry) (75cl)	23
Constantinou (Shiraz) (Dry) (75cl)	23
Kalamos Merlot (Dry) (75cl)	23
Saint Fotios (Dry) (75cl)	21
Ayios Onoyfrios (Maratheftiko and Lefkada) (Dry) (75cl)	21
Status 99 (Medium Dry) (75cl)	21
Velvet (Dry) (75cl)	20
Kalamos (Mattaro) (Dry) (75cl)	20
Kalamos (Mattaro) (Dry) (0.187cl)	6
House Carafe wine (Dry) (1ltr)	16
House Carafe wine (Dry) (0.5ltr)	11

White Wines

	€
Vasilikon (Dry) (75cl)	22
Persefoni (Dry) (75cl)	22
Ayioklima (Dry) (75cl)	20
Ayioklima (Medium Dry) (75cl)	20
Kalamos (Xinisteri) (Dry) (75cl)	20
Kalamos (Xinisteri) (Dry) (0.187cl)	6
Kalamos (Xinisteri) (Medium Dry) (75cl)	19
Kalamos (Xinisteri) (Medium Dry) (0.187cl)	6
St. Panteleimon (Medium Sweet) (75cl)	18
House Carafe wine (Dry) (1ltr)	16
House Carafe wine (Dry) (0.5ltr)	11

Rose Wines

	€
Cornetto (Dry) (75cl)	20
Cornetto (Medium Dry) (75cl)	20
Fikardos (Dry) (75cl)(Pearl colour)	20
Valentina (Medium Sweet) (75cl)	20
Demetra (Cabernet) (Dry) (75cl)	19
Demetra (Cabernet) (Dry) (0.187cl)	6
Demetra (Cabernet) (Medium Sweet) (75cl)	19
Demetra (Cabernet)(Medium Sweet) (0.187cl)	6
House Carafe wine (Dry) (1ltr)	16
House Carafe wine (Dry) (0.5ltr)	11

Premium Regional Wines

	€
Fikardos Yiannoudi Red Medium Wine(75cl) 100% rare indigenous grape, medium rudy red colour. Full body, aromas and flavours: dark cherry, dark plum, blackberry, blackcurrant, vanilla, clove and nutmeg	40
Methy – (Cabernet sauvignon)(75cl) A deep red colour, exuding strength and Masculine aromas of green pepper, capers, Red-skinned fruits against a background of oak	36
Vasilissa White Dry Wine (Limited)(75cl) Deep gold yellow crystal color, aromas of flowers and matured white fleshed fruits. Full bodied with a long perfumed aftertaste.	32
Fikardos Xynisteri Single Vineyard (Limited)(75cl) Medium Lemon colour, medium body, medium acidity. Aromas and flavors: Lemon blossom, jasmine, lemon, grapefruit, nectarine and a hint of wood.	32