



FOOD MENU

ME PITA

TZATZIKI Yoghurt-cucumber dip with garlic and mint <i>L, also available G</i>	9.5
TIROKAFTERI Spicy whipped feta and roasted pepper dip <i>L, also available G</i>	12
MELITZANOMOUSSE Creamy roasted eggplant dip <i>VEG, also available G</i>	9.5
HUMMUS Chickpea purée with garlic and lemon juice <i>VEG, also available G</i>	9.5
TRIPLETTA A trio of tzatziki, melitzanomousse, and hummus <i>L, also available G</i>	15

TO SHARE

MARINATED OLIVES Greek mixed olives with feta, chili flakes, oregano, and olive oil <i>L, G</i>	9
ELLINIKI SALATA Classic Greek salad <i>L, G</i>	13
FETASAGANAKI Crispy caramelized feta steak with roasted sesame seeds and sweet syrup <i>L</i>	16

HALLOUMI CRISPS & AVOCADO TZATZIKI 16

Crispy halloumi bites served with creamy avocado tzatziki

L, G

OCHTAPODI 18

Grilled octopus, sweet potato, edamame and harissa pesto

DF, G

GREEK CEVICHE 18

Fresh fish of the day marinated with fresh citrus and herbs

DF, G

DAKOS 14

Toasted brioche topped with crushed tomatoes, capers, feta and olives

V

MOUSSAKA CROQUETTES 15

Crispy moussaka flavoured croquettes and feta mousse

L, also available VEG

KEFTEDES TIS YIAYIAS 15

Greek meatballs served with herb-feta sauce

L, G

SALATES

HORIATIKI SALATA 22

Greek village salad

Add grilled chicken or roasted lamb +5 €

L, G

SALATA ONIRO 26

Mixed greens with radish, fresh strawberries, strawberry vinaigrette,
and walnuts, with tzatziki and hummus

Choose: grilled halloumi (L), goat cheese (LL) or lahanokeftedes (VEG)

G, contains nuts

KYRIOS / MAINS

MELINZANES JEMISTA	26
Stuffed eggplants with fresh herbs, cheese and sweet potato purée <i>L, G, V, also available VEG</i>	
GIOUVETSI	26
Orzo pasta with garlic, grilled cherry tomato, kefalotiri Choose: lahanokeftedes (VEG) or grilled chicken roasted lamb +4 €	
MOUSSAKA	28
Traditional oven-baked dish with Cypriot recipe including potato, aubergine, zucchini, minced beef, cheese and béchamel. Served with a side greens	
KLEFTIKO	33
Slow-braised lamb cooked overnight, served with roasted vegetables, Commandaria sauce and roasted garlic-herb potatoes <i>DF, G</i>	
PSARI IMERAS ME LADOLEMONO	36
Fish of the day with lemon-olive oil sauce, celeriac purée and roasted vegetables <i>L, G</i>	

SIDES

FRENCH FRIES <i>VEG, G</i>	7
ROASTED GARLIC-HERB POTATOES <i>VEG, G</i>	7
CELERIAC PURÉE <i>L, G</i>	7
SWEET POTATOE PURÉE <i>L, G</i>	7
ROASTED VEGETABLES <i>VEG, G</i>	7

STA KARVOUNA / GRILL

SOUVLAKI

28

Grilled skewers with roasted mixed vegetables, garlic-lemon herb oil, crispy onions, and potato chips.

Choose: vegan or chicken souvlaki

lamb fillet +4 €

L, G

MOSHARI

45

200g beef tenderloin steak served with your choice of sauce, accompanied by roasted vegetables and roasted garlic-herb potatoes

Choose: House herb-feta sauce or Commandaria wine sauce

L, G



EXTRAS

HERB FETA SAUCE *L, G*

4

HALLOUMI *L, G*

5

TZATZIKI *L, G*

3.5

MELIZANOMOUSSE *VEG, G*

3.5

HUMMUS *VEG, G*

3.5

PITA BREAD *DF*

3.5

SIDE GREENS *VEG, G*

4

MEZE

SYMPOSION

65 per person - minimum 2 people

A chef's surprise menu featuring the finest selection from Papa Andreas. Share a variety of cold and warm starters, main courses, and desserts. The menu is served in the center of the table for everyone to share and taste

Symposion, or "the feast," was in ancient Greece and Rome the lively gathering that followed main banquet, often with music, singing, and dancing

Best enjoyed with Ouzo and fine wine



EPIDORPIO / DESSERT

HOUSE ICE CREAM

6 / scoop

Ask your server for the seasonal flavors

L, G

PORTOKALOPITA

14

Homemade juicy orange pie, served with ice cream

L

PISTACHIO LOUKOUMADES

14

Greek-style doughnuts filled with chocolate and pistachio cream

Contains nuts

FILO & KREMA

14

Crispy phyllo pastry filled with vanilla custard, served with berries and pistachios

L, contains nuts

CAKE OF THE DAY

14

Ask your server for the daily cake

VEG, G

COFFEE & TEA

GREEK COFFEE

5

CAPPUCINO

6

ESPRESSO

5

TEA

4.5



PAPA ANDREAS