

# BREAKFAST

## THE BREAKFAST ROLL 38

Bacon & egg in a Portuguese roll

## HOUSE BREAKFAST 49

1 egg; 2 rashers of bacon; toast, butter & jam

## BRIOCHE FRENCHIE 69

Raisin Brioche French toast; bacon, crunchy peanut butter, caramelised banana & maple syrup

## PAN BREAKFAST 75

Bacon, sausage, mushrooms, grilled tomato & two eggs done to your choice; toast & jam

## BREAKFAST PORTUGUESA 88

150g Rump steak, marinated in our piri-piri sauce, chouriço on a Portuguese roll  
Topped with the perfect egg

## OMELETTES

PLAIN OMELETTE (3 eggs) 43

NICOSIA OMELETTE (4 eggs) 70

Pork / beef sausage, mushroom, grilled halloumi and potato

## SCRAMBLES (4 eggs)

PLAIN SCRAMBLED EGG 40

GREEK STYLE SCRAMBLED EGG 74

With onion, tomato and feta

## BREAKFAST EXTRAS

Toast 4

Egg 7

Tomato, Mushrooms, Chilli, Peppers 12

Bacon, Sausage, Halloumi, Cheddar, Avo 18

# SANDWICHES

Our sandwiches are served on a selection of fresh, artisan breads and home-made rolls:

Whole wheat seed loaf, rye, sourdough, ciabatta or Portuguese rolls

Served with HOME-MADE GAME CHIPS

## **DOUBLE CHEESE & TOMATO 65**

Cheddar, Mozzarella & tomato

## **LEDRA STREET SANDWICH 69**

On seed bread: grilled halloumi, tomato, cucumber and rocquet on the side

## **GRILLED CHICKEN CLUB 78**

Crispy bacon, grilled chicken, white cheese, boiled egg & tomato

## **THE MEDITERRANEAN JOB 78**

Salami, Mozzarella, basil pesto artichoke hearts

## **NEW YORK REUBEN 80**

Hot Pastrami on rye with gherkin, pickle and a Russian sauce

## **BIG GREEK SLIDER 89**

(Best in our Portuguese roll)

Slivers of beef, sautéed onion, feta and a light pepper sauce

## **OPTIONAL DIPS: 29 each**

Add a dip for that extra taste kick

Houmous; Taramas; Talatouri; Melintzanosalata; Skordalia; Tirokafteri

# BURGERS

## JOE BURGER

**80**

150g home-made beef patty, gherkins, tomato, onion, secret sauce  
Served with fat chips and onion rings

## SPICY CHICKEN BURGER

**80**

Grilled chicken breast, all the trimmings, spicy mayonnaise dressing  
Served with fat chips and onion rings

## (Vegan Twist like no other) QUINOA BURGER

**75**

Two quinoa, sweet potato and chickpea patties  
Served on a bed of wilted spinach, lentils, marinated brinjal,  
Honey-mustard dressing and onion marmalade. (Chips and onion rings extra)

## BEEF PREGO

**88**

150g marinated piri-piri rump steak, grilled, in our Portuguese roll  
Served with fat chips and onion rings

## CHICKEN PREGO

**80**

150g marinated piri-piri chicken, grilled, in our Portuguese roll  
Served with fat chips and onion rings

## AWESOME-AWESOME SLIDER

**88**

A trio of mini burgers

1. Pork with pickled cabbage and pomegranate dressing
2. Beef, caramelised onion & feta crumble
3. Roast spicy chicken, hummus & peppadew

## BURGER EXTRAS

Bacon, Cheese **22**

Egg **7**



## **SALADS**

**CLASSIC GREEK** salad for one **45**

**CLASIC GREEK** salad for two **65**

**CLASSIC GREEK** salad for the table **78**

**AVOCADO SALAD** (in season) **78**

Lettuce, tomato, onion, cucumber, avocado, olives, guacamole & pita and balsamic vinaigrette

**CHICKEN SALAD** **78**

Lettuce, marinated brinjals, tomato, cucumber, sundried tomatoes,  
Slivers grilled chicken and halloumi with a honey and balsamic dressing

**CYPRIT VILLAGE SALAD** **78**

Lettuce, cabbage, cucumber, tomato, onions, rocquet, coriander, olives, feta;  
Vinaigrette dressing, served with pita bread

**SALADE NICOISE** **98**

Deconstructed tuna salad - with string beans, tomato, onions,  
Boiled egg, anchovies, boiled potato, lettuce, feta, peppadews. Served with pita bread

### **SALAD EXTRAS**

Extra Rocquet 12

Extra Avocado 24

Extra Feta / Halloumi 24

# STREET FEASTS

## MEZE BOARD

**(2) 95 (4) 125**

Hummus, Talatouri, Taramas, Melintzanosalata, Skordalia, Grilled Halloumi, Olives, Pita Bread

Add a Side Salad **26**

Extra Halloumi **22**

Add Chouriço Slices (for 2) **35** /// (for 4) **65**

## FISH SOUVLAKI

**75**

Linefish souvlaki served with Cypriot salad and talatouri dip

## CHICKEN LIVERS PIRI-PIRI

**65**

Meaty... yumminess... Served with crusty bread

## SAGANAKI - 1

**68**

Pan-seared feta cheese with Peixinho da Horta & talatouri dip

## SAGANAKI - 2

**68**

Fried halloumi coated with sesame seeds; Peixinho da Horta, rose and pomegranate dip

## SOUVLAKI STARTER - 1 (CHICKEN / BEEF / PORK)

**70**

Greek: Two mini souvlaki sticks, marinated in olive oil, Lemon and oregano,  
Served with herb salad

## SOUVLAKI STARTER - 2 (CHICKEN / BEEF / PORK)

**70**

Oriental: Two mini souvlaki sticks, flavoured with cumin, and peanut satay sauce,  
Served with Peixinho da Horta

## CHOURICO PORTUGUESA

**89**

In a rich Portuguese wine sauce, grilled green peppers and crispy bread on the side

## **BEEF TRINCHADO**

**89**

150g rump, cubed, marinated in garlic and red wine, steak fries & crusty bread

## **MAINS**

### **SOUP OF THE DAY**

**72**

### **STARTER PORTION**

**40**

Ask your waiter what's cooking today

### **JENNA'S HALLOUMI RAVIOLI**

**75**

(Jenna was the first to give this dish the thumbs up... so it is with pleasure that we name it after her)

Halloumi and mint filled ravioli pockets

Choose either chicken broth or vegetable broth, topped with grated halloumi...(and a little lemmmmmon)

### **SPAGHETTI BOLOGNAISE**

**75**

Made with Joe's distinctive flavours... Spag Bol to leave home for!

Extra mince: **28**

**KIDDIES PORTION 43**

### **BEEF LASAGNA**

**85**

Our very own Portu-Greek, Joe-made, lasagna with a twist... (Halloumi & oregano)

### **MOUSSAKA**

**98**

Layered: potato, brinjal, baby marrow, mince and a silky smooth béchamel. Baked to bring out all the Mediterranean flavours and served piping hot

### **HAKE 'N CHIPS**

**85**

Big hake with big fat chips, onion rings and tartar sauce

### **ROASTED PORK BELLY**

**130**

200g tender pork belly, with crisp crackling

Served with pickled red cabbage, caramelised onion, fat chips and onion rings

### **PORK PRIZOLA**

**130**

250g Long-cut pork chop, small Greek salad, big fat chips, onion rings & talatouri

### **(The real Cyprus deal) SOUVLAKIA 130**

Chicken, pork (or 2 & 1 mix) souvlakia in pita with salad;

Served with talatouri, dill pickle, onion, fat chips and onion rings... *SIGH!*



# PIZZAS

	Medium	Large		Medium	Large
<b>Herbed Flatbread</b>	<b>xxx</b>	<b>52</b>	<b>Margherita / Apli</b>	<b>62</b>	<b>74</b>
Garlic, oregano			Tomato, mozzarella cheese, oregano		
<b>Regina</b>	<b>80</b>	<b>95</b>	<b>Tropical</b>	<b>80</b>	<b>95</b>
Ham & mushrooms			Pineapple & ham		
<b>O'PA</b>	<b>87</b>	<b>98</b>	<b>Pollo Loco</b>	<b>75</b>	<b>90</b>
Spinach, feta, bacon, & avocado			Spicy chicken, peppadews, & coriander pesto		
<b>Quattro</b>	<b>87</b>	<b>98</b>	<b>E'PA</b>	<b>87</b>	<b>98</b>
Ham, artichokes, olives, mushrooms			Prego steak, chouriço		
<b>King Basil</b>	<b>87</b>	<b>98</b>	<b>Photini</b>	<b>80</b>	<b>95</b>
Roast potato, chicken & basil pesto			No tomato, spinach & three cheeses (Mozzarella, feta, halloumi)		
<b>Veggie</b>	<b>80</b>	<b>95</b>	<b>Mex</b>	<b>87</b>	<b>98</b>
Brinjal, baby marrows, peppers, mushrooms			Mince, chilli peppers, garlic		

## PIZZA EXTRAS

Peppers; Mushrooms; Peppadews; Artichokes; Tomato; Banana; Pineapple; Asparagus	<b>21</b>
Vegetables; Chilli; Onions; Garlic; Pesto	<b>21</b>
Avo; Ham; Bacon; Capers; Chicken; Olives	<b>25</b>
Anchovies; Chouriço; Halloumi; Mozzarella; Feta;	<b>25</b>

## SUNDAY LUNCH

We do Sunday lunch like this: every Sunday we have Roast Beef & Yorkshire Pudding  
We ALTERNATE the other two; so one week pork, one week lamb... just to keep it interesting

### **ROAST BEEF 90**

With Yorkshire pudding, roast potatoes, vegetables and gravy

### **ROAST PORK 90**

Served with roast potatoes, vegetables, apple sauce & gravy

### **ROAST LAMB 99**

Served with roast potatoes, vegetables, mint sauce & gravy

### **SUNDAY COMBO 110**

Extra Yorkshire pudding 9

## SOUVLA

**PRE-ORDER A DISTINCTIVE MEAL FOR FOUR** (minimum 24 hours' notice)

Served with Yiayia's potatoes tossed in wine; vegetables and choice of two salads

**PORK, CHICKEN 138** - minimum 4 portions per order

**LAMB, CHICKEN 148** - minimum 4 portions per order

## KLEFTIKO - THURSDAY

(Every Thursday, or to order. Better to make sure we have enough, so please book ☺)  
Slow roasted lamb: baked for at least eight hours in its own juices, garlic, lemon, oregano and rosemary,

With a potato tucked away in the juices to absorb all those flavours! **158**

Served with Peixinho da Horta... makes this the PERFECT PORTUGREEK FUSION