

CAPTAIN'S DECK TAVERNA

Experience authentic local tastes and customs at the Taverna with a 'meze' that includes all the island's favourite recipes. Enjoy a culinary journey of traditional Cypriot dishes with a different approach, giving you a real taste of the island.

'KALI OREXI'!

MEZE MENU

BREAD

Homemade warm 'Daxtilia' Bread, Local Pita Bread with Fresh Herbs and Olive Oil (1, 12)

SALADS

TRADITIONAL SALAD

Cucumber, Cherry Tomato Salad with Green Pepper, Black Cyprus Olives, Capers, Red Onion, Oregano, Feta Cheese, Dry Paximadi Bread, Extra Virgin Olive Oil (1, 7, 12)

SMOKED EGG PLANT SALAD

Roast Pine Nuts and Sweet Paprika (7, 10)

HOMEMADE DIPS

Tahini with Roasted Sesame Seeds (12)

White Tarama Dip (1, 5)

Tyrokafteri, Light Spicy Cheese Dip (7)

TO START WITH...

Warm Traditional Haloumi Cheese Crispy Hiomeri – Fresh Trahana (1, 7)

Grill Wine Village Sausage and Pourgouri Pilaf (1, 14)

Zucchini with Eggs, Lemon Foam and Fresh Mint (1, 4)

Prawns and Grilled Octopus on Warm Fava Pure with Olive Oil and Lemon Vinaigrette (3, 8)

ALLERGENS

I. CEREALS

Wheat, Rye, Barley, Oats

2. CELERY

3. CRUSTACEANS

4. EGGS

5. FISH

6. LUPIN

7. MILK

8. MOLLUSCS

9. MUSTARD

10. NUTS

Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia or Queensland Nut

II. PEANUTS

12. SESAME SEED

13. SOYA

14. SULPHUR DIOXIDE

TO CONTINUE...

Giouvetsi with Lamb and Kefalotyri (1, 7)

Pork Souvlaki with Crispy Pita and Tzatziki (1, 7)

Grill Chicken Thighs / Green Asparagus, Roast Florin Pepper

Traditional Siefertalia with Onion Salad (1)

Fresh Herbed Local Young Potatoes

FOR YOUR SWEET TOOTH...

"Anarokrema" Goat Cheesecake with Caramelized Walnuts and Honey (1, 4, 7, 10, 12)

IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu. On the last page you will find a key explaining the numbers used for the different allergens.

