

# -THE RESERVOIR-

## DIPS

KAFTERI FETA & FRESH CHILLI 8

TZATZIKI YOGHURT, CUCUMBER & GARLIC 8

TARAMOSALATA PINK FISH ROE CAVIER 8

### DIP TRIO ALL THREE

SERVED W/ PITA BREAD 19 GLUTEN FREE PITA ADD 2

## MEZES

*small dishes enjoyed as a course or before main meals*

### CALAMARAKIA

SALT & PEPPER CALAMARI 14

### OCTAPOTHI XITHATO

PICKLED BABY OCTOPUS, SERVED COLD 14

### GARITHES KOKKINISTES

PRAWNS TOSSED IN RED SAUCE TOPPED W/ FETA 16

### MARITHES

FRIED WHITE BAIT SERVED W/ TARTARE 10

### KEFALOGRAVIERA

PANFRIED GREEK CHEESE SERVED W/ LEMON 12

### HALOUMI

PANFRIED CYPRIOT CHEESE SERVED W/ LEMON 12

### \* DOLMATHES

RICE WRAPPED IN VINE LEAVES W/ TZATZIKI, SERVED COLD 9

### \* MANITARIA

MUSHROOMS MARINATED IN RED WINE & DRY HERBS 12

### FETA AND ONION FRIES 9

### SHOESTRING FRIES

TOSSED IN ROSEMARY SALT & SWEET PAPRIKA W/ AIOLI 8

### \* SPANAKORIZO

GREEK STYLE SPINACH RISOTTO 10

### MARINATED ELIES

MARINATED GREEK OLIVES 5

### HORTA

BLANCHED WILD LEAVES W/ LEMON & OLIVE OIL 12

### LOUKANIKO

TRADITIONAL PORK, LEEK & FENNEL SAUSAGE 15

## SALATA' SALADS

### HORIATIKI

TRADITIONAL GREEK SALAD W/ TOMATO, CAPERS, CUCUMBER, OLIVES, RED ONION, FETA, EVOO, LEMON & OREGANO 16

### GLISTIRITHA

TRADITIONAL CYPRIOT SALAD W/ PURSLANE, CUCUMBER, TOMATO, MINT & HOUSEMADE VINAIGRETTE 16

### SIDE WARM PITA 4

SIDE LEMON POTATOES 8 (CONTAINS GLUTEN)

\* VEGETARIAN

ALSO PLEASE NOTE GLUTEN FREE BREAD & PITA IS AVAILABLE ADD 2

## APO TO FOURNO KAI TIGANI' FROM THE OVEN & PAN

### 'TTAVAS' LAMB OR PORK SHOULDER

*'written with 'TT' indicates the heavy accent of the cypriot dialect,*

*Ttavas is the name of the dish its baked in'*

W/ RICE & SEASONAL VEGETABLES, CUMIN, CINNAMON & CLOVES, SLOW COOKED SERVED W/ GLISTIRITHA SALAD 28

### PASTITSIO

CYPRIOT STYLE MACARONI & BEEF PIE

SERVED W/ HORIATIKI SALAD 22

### LEMONATO

SLOW COOKED VEAL & POTATOES IN A LEMON SAUCE 26

### MACARONATHA GARITHES

PRAWN SPAGHETTI W/ SPICY RED SAUCE & PARSLEY

SERVED W/ GRATED HALOUMI 26

## APO TI SKARA' FROM THE CHARGRILL

### SOUVLAKIA

LAMB OR PORK SKEWERS SERVED W/ SHOESTRING FRIES, HORIATIKI SALAD, WARM PITA & TZATZIKI 24

### CHICKEN TIS SKARAS

½ BUTTERFLIED CHARGRILLED CHICKEN

SERVED W/ LEMON POTATOES & TZATZIKI 24

### LAMB TIS SKARAS

LAMB FOREQUARTER CHARGILLED SERVED W/ WARM PITA SHOESTRING FRIES SIDE OF GREEK SALAD & TZATZIKI 28

### PAITHAKIA

CHARGRILLED LAMB CUTLETS SERVED W/ SHOESTRING FRIES, WARM PITA, GLISTIRITHA SALAD & TZATZIKI 29

### XIFIA BRIZOLA

SWORD FISH STEAK CHARGRILLED SERVED WITH SALSA VERDE, LEMON POTATOES & ANCIENT GRAIN SALAD 32

### YEEROS' TRADITIONAL GREEK WRAPS

LAMB OR CHICKEN CHARGRILLED W/ TOMATO, FRIES, ONION & TZATZIKI WRAPPED IN WARM PITA SERVED W/ SIDE OF HORIATIKI SALAD 16

### \* VEGETARIAN YEEROS' TRADITIONAL GREEK WRAP

CHARGRILLED EGGPLANT, ZUCCHINI, HALOUMI W/ TOMATO, FRIES, ONION & TZATZIKI WRAPPED IN WARM PITA SERVED W/ SIDE OF HORIATIKI SALAD 16

## PIATELA YIA THIO' PLATTER FOR TWO

### \* HORTOFAGOS ' VEGETARIAN

DOLMATHES, HALOUMI, MARINATED OLIVES, SPANAKORIZO, MUSHROOMS IN RED WINE, GREEK SALAD, TZATZIKI, TARAMOSALATA & WARM PITA 60

### KREATIKA' MEAT

½ BUTTERFLIED CHARGRILLED CHICKEN, PORK TTAVAS, LAMB CUTLETS, LOUKANIKO, SHOESTRING FRIES, WARM PITA, GREEK SALAD & TZATZIKI 85

### MEZES'MIXED

LAMB SOUVLAKI, CHICKEN SOUVLAKI, PICKLED BABY OCTOPUS, WHITE BAIT, DOLMATHES, HALOUMI, LEMON POTATOES, GREEK SALAD, WARM PITA, TZATZIKI & TARAMA 90