

WINES

PROSECCO Brut			
Glass 175ml			4.20
Bottle 700ml			17.50
HOUSE WINE	Large Glass 250ml	0.5l	1l
WHITE / RED / ROSE / SANGRIA	4.50	8.90	16.90
0% ALCOHOL WINE	4.50	8.90	16.90
RETSINA PREMIUM	500ml		10.00
PLAYA DRY WHITE / RED / ROSE	185ml <i>Small Bottle</i>		6.20
SWEET CYPRUS DESSERT WINE	50ml		3.90
WINE LIST AVAILABLE			

NON ALCOHOLIC

Strawberry Citrus Blush	175ml	4.50
Fresh orange juice, fresh strawberry puree, fresh lime juice		
Raphael's		5.90
Orange and pineapple juices, grenadine		
Mediterranean Garden		7.50
with 0% Tanqueray Gin, freshly squeezed lemon, agave syrup and sparkling water		
Virgin Pina Colada		5.90
Coconut milk, Pineapple juice		
Homemade Lemonade	400ml	5.90
Lime juice, honey, mint, sparkling water		
Homemade Iced Tea	400ml	5.90

APERITIF COCKTAILS

Raphael's Fizz	175ml	4.50
prosecco, elderflower liqueur		
Kir Royale	175ml	4.50
prosecco, crème de cassis liqueur		
Strawberry Fizz	175ml	4.50
prosecco, strawberry liqueur		

LONG DRINKS & COCKTAILS

Aperol Spritz		7.50
prosecco, aperol, sparkling water, orange		
Limoncello Spritz		7.50
prosecco, limoncello, sparkling water, lemon		
Hugo Elderflower Spritz		7.50
prosecco, elderflower liqueur, sparkling water, lime, mint		
Cherry Boom		8.50
gin, rum, cherry liqueur, homemade ice tea, maraschino cherries		
Sex on The Beach		7.50
vodka, peach schnapps, grenadine, orange juice		
Brandy Sour		7.50
brandy, lemon juice, angostura, sparkling water		
Pina Colada		7.50
rum, coconut liqueur, pineapple juice, coconut milk		
Mojito		9.50
white rum, sugar, lime juice, fresh mint		
Summer Boost		9.50
Finlandia Vodka, fresh orange juice, strawberry puree		
Cuba Libre		7.50
Rum, coca cola, lime juice, mint		
Aperol Negroni	200ml	7.50
gin, martini bianco, martini extra dry, aperol		
Sweety Rafaella Martini		7.50
amaretto, bailey's, malibu, fresh cream, chocolate powder		

for more, please ask for drinks menu

DESSERTS

Homemade ice-creams	3 scoops (GF) (7,12)	7.00
Selection of homemade ice-creams. For more details, please ask your waiter.		
Coffee Raphael's	(1,2,7,12)	8.50
Three small desserts with a coffee of your choice.		
Baklava	(1,2)	5.50
pastry, sugar, pistachios, walnuts, ice cream		
Chocolate Temptation	(1,2,7,12)	6.50
freshly homemade chocolate dessert please ask your waiter for details		
Dates Cakes (sticky toffee)	(1,7,12)	6.50
served with ice cream and warm toffee sauce		
Apple Pie	(1,7,12)	6.50
served with homemade vanilla ice cream		
Fresh Strawberries	(GF)	7.00
with fresh cream or vanilla ice cream		
Dessert Of The Day	GLUTEN FREE and VEGAN OPTION AVAILABLE	6.50
please ask your waiter for details (1,7,12)		
1 Scoop Ice Cream		3.00
Homemade Chocolate Bars		
Dubai Bar	(1,2,12) VEGAN OPTION AVAILABLE	6.00
Frozen Gluten Free G Vegan Bar	(2,)	6.00
Frozen Chocolate Bar	(1,2,12)	6.00

COFFEE

Espresso	3.00	Frappe (iced coffee)	3.50
Double Espresso	4.50	Irish Coffee	7.50
Cappuccino	4.00	OR Tia Maria	
Latte	4.00	OR Bailey's	
Americano	3.50	Tea Selection	3.00
		ask for details	

SOFT DRINKS

SPRING WATER	500ml _ 2.00	1l _ 3.00
SPARKLING WATER	250ml _ 3.20	750ml _ 6.00
COKE, SPRITE, FANTA	250ml _ 2.80	450ml _ 4.20
JUICES	250ml _ 2.80	450ml _ 4.20
ICED TEA	250ml _ 2.80	450ml _ 4.20
FRESH JUICES	250ml _ 4.00	450ml _ 6.00
RED BULL	250ml _ 5.00	

BOTTLED BEERS

BEERS		
Draught KEO	250ml _ 2.80	500ml _ 4.80
KEO	330ml _ 3.80	630ml _ 5.20
CARLSBERG	330ml _ 3.80	630ml _ 5.20
LEON	330ml _ 3.80	630ml _ 5.20
CORONA	330ml _ 5.20	
PERONI	330ml _ 5.20	
GUINNESS		440ml _ 6.20
ERDINGER WHEAT		500ml _ 6.20
KOPPARBERG		500ml _ 5.90
STRONGBOW		500ml _ 5.90
0% ALCOHOL BEER	330ml _ 5.20	
0% ALCOHOL GUINNESS		440ml _ 6.20
GLUTEN FREE BEER	330ml _ 5.20	

Raphael's

RESTAURANT



The products Halloumi cheese, ORGANIC OLIVE OIL and ORGANIC OLIVES are homemade and produced in our farm, located in Kornos Village

FOR ANY ALLERGENS OR FOOD INTOLERANCE OPTIONS, PLEASE ASK YOUR WAITER BEFORE TO ORDER

In our kitchen we use the following allergens:

- 1 Gluten Γλουτένη
- 2 Peanuts Αραχίδες
- 3 Soy Σόγια
- 4 Molluscs Μαλάκια
- 5 Sesame Seeds Σπόροι Σουσάμιου
- 6 Crustaceans Καρκινοειδή
- 7 Eggs Αυγά
- 8 Fish Ψάρια
- 9 Celery Σέλινο
- 10 Sulfur Dioxide And Sulphites (So2) Διοξείδιο Του Θείου Και Θειώδη (So2)
- 11 Lupine Λούπινο
- 12 Milk (Lactose) Γάλα (Λακτόζη)
- 13 Nuts Καρποί με κέλυφος
- 14 Mustard Μουστάρδα
- Vegan Dish Βίγκαν Πιάτο Vegan Dish
- GF Χωρίς Γλουτένη Gluten Free

For allergen information please speak to a member of staff.

STARTERS

Soup of the day	6.50
Cheesy Garlic Bread (1,12)	4.50
Greek Salad (GF) (12) - VEGAN OPTION AVAILABLE	8.50
tomatoes, cucumber, onion, green peppers, feta cheese, olives, oregano	
Feta Salad (GF) (12) - VEGAN OPTION AVAILABLE	6.50
tomatoes, onion, fetta cheese	
Organic Olives (GF)	6.50
served with pitta bread	
Selection of Cyprus Dips (GF)	6.50
served with pitta bread	
Tzatziki (GF) (12)	6.50
yogurt, cucumber, garlic, dill, mint, served with pitta bread	
Beetroot Hummus (GF) VEGAN	6.50
served with pitta bread	
Eggplant Dip with pitta bread VEGAN	6.50
Halloumi Fries (1,12)	8.50
served with dip	
Halloumi Grilled (GF) (12)	8.50
served with pitta bread	
Garlic Prawns (GF) (6)	9.50
shell-less prawns cooked in garlic butter and olive oil	
Mussels (GF) (6,10,12)	9.50
in garlic cream sauce	
Battered Garlic Mushrooms (1)	8.50
topped with truffle oil	
Baby Calamari Fried (1,6)	9.50
Feta Bruschetta with Tomato & Coriander (1,12)	8.50
with red onion and olives VEGAN OPTION AVAILABLE	
Blue Cheese & Parma Ham with Fig (GF) (12)	9.50
pomegranate seeds, and fresh rocket, carob syrup	
Chef's Cured Salmon (GF) (8,10)	9.50
House-cured salmon served with cucumber, orange, red onion, and chia seeds, complemented by truffle mayonnaise	

SALADS

Halloumi Salad (GF) (12,13)	14.95
crispy Halloumi, baby spinach, tomatoes, capers, walnuts, red grapes	
Dakos Salad (GF) (1) - VEGAN OPTION AVAILABLE	12.95
tomato, cucumbers, peppers, lettuce, capers, onion, olives, parsley, fetta cheese, traditional rusk	
Summer Citrus Salad (GF) (13) VEGAN	12.95
beetroot, avocado, orange, pomegranate, walnuts, carob syrup, lemon tahini dressing	
Chicken Caesar Salad (1,7,8,12)	15.95
roman lettuce, crispy croutons, bacon, parmesan, homemade Caesar sauce with anchovies	
Prawn Caesar Salad (1,6,7,8,12)	16.95
roman lettuce, crispy croutons, bacon, parmesan, homemade Caesar sauce with anchovies	

PASTA

Tagliatelle with Chicken (GF) (10,12)	16.95
with brocoli and blue cheese creamy sauce	
Tagliatelle Carbonara (GF) (7,10,12)	15.95
bacon, egg yolk, white wine, parmeiggiano	
Tagliatelle Bolognese (GF) (10)	14.95
beef and pork minced meat	
Tagliatelle with Prawns (GF) (6,10,12)	17.95
cooked in creamy sauce with touch of garlic and white wine	

PIZZA

You can create your favourite PIZZA (1)	
choose 4 toppings	
ingredients: Ham, Cheese, Bacon, Green Peppers, Mushrooms, Pepperoni, Onion, Tuna, Tomatoes, Sweet Corns, Chilli Peppers, Chicken, Halloumi	
Regular 25cm	14.90

VEGAN & VEGETARIAN

Vegan Stifado (1,3,9,10)	16.95
served with rice and village potatoes	
Vegan Shieftalia (1,3,9)	16.95
served with chips, salad, tahini and pitta bread	
Vegan Gyros (1,3,9)	16.95
served with chips, salad, tahini and pitta bread	
Vegan Souvlaki (1,3,9)	16.95
vegan meat skewers, served with chips, salad, tahini and pitta bread	
Stuffed Butternut Squash (VEGAN) (GF) (13)	16.95
quinoa, brussels sprouts, carrots, cranberry, walnuts, served with mixed leaves salad and village potatoes	
Cauliflower Steak (VEGAN) (GF)	15.95
grilled, served with beetroot hummus, mixed leaves salad and roast potatoes	
Vegetarian Moussaka (1,7,12)	15.95
courgettes, aubergine, potatoes, tomatoes, Béchamel sauce, served with salad	
Vegan Afelia (1,3,9)	16.95
marinated vegan meat in red wine and coriander seeds, served with rice and baby potatoes	
Stuffed Chicken (GF) (12)	19.95
fillet of chicken stuffed with cherry tomato and spinach, served with asparagus, broccoli, carrots, village potatoes, creamy spinach sauce	
Chicken Diane (1,10,12,14)	17.95
grilled chicken fillet with a creamy mushroom sauce, served with rice and vegetables	
Chicken Pepper (1,10,12,14)	17.95
grilled chicken fillet with peppercorn sauce, served with rice and vegetables	

CHICKEN

CYPRUS SPECIALITIES

Moussaka (1,7,12)	15.95
pork mince, courgettes, aubergine, potatoes, halloumi, Béchamel sauce, served with salad	
Kleftiko (GF) (9)	18.95
slow cooked lamb, cherry tomatoes, served with roasted village potatoes and side salad	
Stifado (GF) (10)	18.95
tender beef pieces marinated with red wine and vinegar, tomato sauce, served with rice and village potatoes	
Slow Cooked Lamb Shank (GF) (9)	18.95
slow cooked lamb shank served with mash, vegetables & chef's special wine sauce	
Pork Fillet with Mustard & Pistachio Crust	17.95
Tender pork fillet coated in a mustard and (10,12,13,14) pistachio crust, served with creamy mashed potatoes, pumpkin purée, sautéed cabbage, roasted onion, and cherry tomatoes. Finished with a rich mustard and pomegranate cream sauce.	
Sheftalia (traditional sausage) <i>homemade</i> (1,9)	14.95
pork mince, spices, onion, tzatziki dip served with salad, chips and pitta bread	
Koupepia (Dolmades)	14.95
(stuffed vine leaves) rice, pork mince, fresh herbs with tomato garlic sauce, served with salad and roasted village potatoes	
Keftedakia (1,10)	15.95
(local pork meatballs) with tomato garlic sauce, served with salad and village potatoes	

SEAFOOD

Sea bass fillet (GF) (8,12)	19.95
served with village potatoes, asparagus, pea puree, aubergine, corn on the cob and creamy caper sauce	
Sea bream (GF) (8)	18.95
whole sea bream, lemon garlic sauce, served with roasted village potatoes and salad	
Fillet of Salmon (GF) (8,12)	21.95
served with asparagus, spring onion mashed potato, honey roasted mediterranean vegetables, tomato creamy sauce	
Grilled King Prawns (GF) (6)	21.95
king prawns with shells, served with lemon olive oil sauce, salad and chips	
Garlic King Prawns (GF) (6,10,12)	21.95
shell-less king prawns in creamy garlic sauce, served with rice and vegetables	
Slow cooked Octopus (GF) (8)	22.95
served with lemon olive oil sauce, salad and chips	
Main Course Mussels (GF) (1,10,12)	18.95
cooked in garlic creamy sauce, served with garlic bread	
Fish & Chips (1,7,8,10,12)	18.95
cod fillet served with chips and peas	
Calamari Rings (1,8)	18.95
served with chips and salad	

GRILLS

Mixed Grill (1,9,12)	26.95
pork souvlaki, black angus beef souvlaki, chicken souvlaki, pork belly, sheftalia, lamb chop, halloumi, tomato, corn on the cob, tzatiki, served with salad and chips	
Pork or Chicken Souvlaki (skewers) (GF)	15.95
served with chips, fresh salad, (1,12) pitta bread, tzatziki dip	
Rack of Ribs (1,14)	17.95
pork ribs, BBQ sauce, corn on the cob, served with chips	
Jumbo Pork Chop (GF) (12)	17.95
served with chips, tzatziki and salad	
Chicken Fillet (GF)	17.95
served with chips, sauteed vegetables, Bearnaise sauce (cold) (1,7,10,12)	
Lamb Chops (GF) (12)	20.95
served with chips, sauteed vegetables, tzatziki	
Extra Sauce	3.00
Garlic (GF)	
Diane or Pepper or Bearnaise (cold) (1,7,10,12)	

STEAKS

Black Angus Rib-eye Steak 300gr. (GF)	28.95
served with chips and sauteed vegetables	
Black Angus Rib-eye Pepper Steak 300gr.	30.95
served with chips and sauteed vegetables (1,10,12,14)	
Black Angus Rib-eye Diane Steak 300gr.	30.95
served with chips and sauteed vegetables (1,10,12,14)	
Black Angus Rib-eye Garlic Steak 300gr.	30.95
served with chips and sauteed vegetables (10,12)	
Fillet Steak Grilled 250gr. (GF)	33.95
served with chips and sauteed vegetables	
Fillet Pepper Steak 250gr. (1,10,12,14)	35.95
served with chips and sauteed vegetables	
Fillet Diane Steak 250gr. (1,10,12,14)	35.95
served with chips and sauteed vegetables	
Fillet Garlic Steak 250gr. (GF) (10,12)	35.95
served with chips and sauteed vegetables	
Fillet Bearnaise Steak 250gr. (1,7,10,12)	35.95
served with chips and sauteed vegetables	

EXTRAS

Side Salad	3.50
Feta (12)	4.50
Chips	3.50
Mashed Potato (12)	3.50
Rice	3.00
Pitta Bread (1)	1.00
Bread Roll with Butter (1)	0.50
Gluten Free Bread Roll with butter	0.85