



E|Z|A|R|Í|A

THE INSPIRATION

Ezaria, from the Greek 'trapezaria', means dining room: a place in which the family gathers to enjoy a meal. We invite you to dine as part of our MadeForTwo family, sharing our beautiful array of appetizers, main courses and desserts. Just as we crave variety in our home cooking, we've created themes for every day.

Kali Orexi!

BUFFET

Breakfast	€20
Lunch	€25
Dinner	€35

APPETIZERS

Prawns, Avocado and Orange Tobiko Cocktail (3,4,5,8,9,13,14) Marinated prawns, avocado and iceberg with light chilli mayonnaise dressing	€13
Stuffed Potato Cups (7,14) Crispy potato skin, filled with mild chilli guacamole and black beans, served with sour cream	€11
Baked Mushrooms with Basil Pesto sauce (7,14) Mushrooms stuffed with sun dried tomatoes and cream cheese	€9
Soup of the Day (2,7) Served with freshly baked buns and butter	€8

SALADS

	Starter	Main Course
Caesar Salad Romaine lettuce tossed with Parmesan cheese and classic Caesar dressing		
• Garlic tossed tiger prawns (1,3,4,5,7,9,13,14)	€9	€16
• Chargrilled chicken fillet (1,4,5,7,9,13,14)	€8	€14
• Classic (1,4,5,7,9,13,14)	€7	€12
Burrata and Rocket Salad (10,14) Burrata with cherry tomatoes, baby rocket leaves topped with toasted pine nuts and balsamic vinaigrette	€8	€16
Crispy Rocket Salad (9,10,12,14) Rocket leaves with roasted almond flakes, dry cranberries, sesame seeds, avocado and honey mustard dressing		€16
Mixed Greens and Super Food Salad (1,9,10,14) Fresh mixed green salad with edamame beans, mixed seeds, quinoa and dry cranberries. Maple syrup vinaigrette	€7.5	€15
Cyprus Village Salad (1,7,14) Local organic tomatoes, cucumber, green pepper, Kalamata olives, feta cheese, red onion, lettuce, coriander and rocket leaves extra virgin olive oil dressing and dried oregano. Served with Cyprus pitta bread.	€6.5	€13

MAIN COURSES

Black Angus Tenderloin and Three Mushrooms Ragout (7) Fresh beef tenderloin steak with golden crushed potatoes and Chef's choice of vegetables	€33
Crispy Pan-Seared Salmon Fillet (7,14) Served with spinach, organic quinoa and marinated tomato vinaigrette	€22
Grilled Lamb Chops Thyme dusted lamb chops, served with golden potatoes and vegetables	€22
Fresh Baked Seabass Fillet and Sauce Vierge (5,7,14) Oven-baked seabass fillet, golden crushed potatoes and vegetables	€21
Homemade Amanti Stacked Burger (1,4,7,10,12,13,14) Premium 100% ground beef burger in a beetroot bun, fried onion rings and cheddar cheese, French fries and homemade cheeky-chilli pepper chutney sauce	€16
Skewered Lemon Chicken Kebab (1,7,14) Tender grilled corn-fed chicken thighs, served on skewers with French fries, Greek pitta, green salad and homemade sour cream dip	€14.5
Tagliatelle alla Bolognese (1,4,7,14) Fresh tagliatelle tossed with the traditional Bolognese recipe, red wine, tomatoes and aromatic herbs	€13
Amanti Grilled Turkey Club (1,4,7,9,14) Grilled corn-fed turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with French fries and mustard mayonnaise	€13
Spinach and Ricotta Ravioli (1,2,4,7) Fresh ravioli with tomato sauce and Parmesan flakes	€11

DESSERTS

Dessert Buffet	€7
Baked Cheesecake (1,4,7,10) Crunchy biscuit crumble with cream cheese, topped with amarena sauce	€6
Amaretto Chocolate Cake (1,4,7,10,13) Crumbled Amaretti biscuits	€6
Strawberry and Yoghurt Mousse (1,4,7,10,13,14) Light and creamy	€6
Crunchy Caramel Apple Pie (1,4,7,10,14) Traditional apple pie made with shortcrust pastry and coated with caramel sauce	€6
Pannacotta (1,4,7,10,13,14) Served with forest fruits sauce	€6
Ice Cream Selections (single scoop) Ask your server for the choices of the day	€2

ALLERGENS

- 1 Cereals**
Wheat, Rye, Barley, Oats
- 2 Celery**
- 3 Crustaceans**
- 4 Egg**
- 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
- 11 Peanuts**
- 12 Sesame Seeds**
- 13 Soya**
- 14 Sulphur Dioxide**