

WINES

PROSECCO Brut			
Glass 175ml			3.50
Bottle 700ml			14.50
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>			5.50

WINE LIST AVAILABLE
NON ALCOHOLIC

Strawberry Citrus Blush 175ml	4.00
Fresh orange juice, fresh strawberry puree, fresh lime juice	
Raphael's	4.90
Orange and pineapple juices, grenadine	
Tanqueray Gin 0.0% Alcohol with Tonic	6.50
Virgin Pina Colada	4.90
Coconut milk, Pineapple juice	
Homemade Lemonade 400ml	4.90
Lime juice, honey, mint, sparkling water	
Homemade Iced Tea 400ml	4.90

APERITIF COCKTAILS

Raphael's Fizz 175ml	4.00
prosecco, elderflower liqueur	
Kir Royale 175ml	4.00
prosecco, crème de cassis liqueur	
Strawberry Fizz 175ml	4.00
prosecco, strawberry liqueur	

LONG DRINKS & COCKTAILS

Aperol Spritz	6.50
prosecco, aperol, sparkling water, orange	
Limoncello Spritz	6.50
prosecco, limoncello, sparkling water, lemon	
Pimm's No.1 Spritz	6.50
pimm's no.1, prosecco, sprite, cucumber, orange	
Hugo Elderflower Spritz	6.50
prosecco, elderflower liqueur, sparkling water, lime, mint	
Cherry Boom	7.50
vodka, rum, cherry liqueur, homemade ice tea, maraschino cherries	
Sex on The Beach	6.50
vodka, peach schnapps, grenadine, orange juice	
Brandy Sour	6.50
brandy, lemon juice, angostura, sparkling water	
Pina Colada	6.50
rum, coconut liqueur, pineapple juice, coconut milk	
Mojito	8.50
white rum, sugar, lime juice, fresh mint	
Summer Boost	8.50
Finlandia Vodka, fresh orange juice, strawberry puree	
Cuba Libre	6.50
Rum, coca cola, lime juice, mint	
Aperol Negroni 200ml	6.50
gin, martini bianco, martini extra dry, aperol	
Sweety Rafaella Martini	6.50
amaretto, bailey's, malibu, fresh cream, chocolate powder	

for more, please ask for drinks menu
DESSERTS

Homemade ice-creams 3 scoops ^{GF} (7,12)	6.00
Selection of homemade ice-creams and vegan ice-cream. 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 (1,7,12)	5.50
please ask your waiter for details	
Homemade Dubai Chocolate Bar (1,2,12)	5.50
Homemade Vegan Dubai Chocolate Bar	5.50
Homemade Frozen Chocolate Bar (2,12)	5.50
Gluten Free and Vegan available	
1 Scoop Ice Cream	2.50

COFFEE

Espresso	3.00	Frappe (iced coffee)	3.50
Double Espresso	4.50	Irish Coffee	6.50
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 _ 3.80
JUICES	250ml _ 2.80	450ml _ 3.80
ICED TEA	250ml _ 2.80	450ml _ 3.80
FRESH JUICES	250ml _ 4.00	450ml _ 6.00
RED BULL	250ml _ 4.00	

BOTTLED BEERS

BEERS		
Draught KEO	250ml _ 2.80	500ml _ 4.20
KEO	330ml _ 3.80	630ml _ 4.80
CARLSBERG	330ml _ 3.80	630ml _ 4.80
LEON	330ml _ 3.80	630ml _ 4.80
CORONA	330ml _ 4.50	
PERONI	330ml _ 4.50	
GUINNESS		500ml _ 5.50
ERDINGER WHEAT		500ml _ 5.50
KOPPARBERG		500ml _ 4.90
STRONGBOW		500ml _ 4.90
0% ALCOHOL BEER	330ml _ 4.50	
GLUTEN FREE BEER	330ml _ 4.50	

Raphael's

RESTAURANT



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

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



Πριν παραγγείλετε, ενημερώστε τον σερβιτόρο σας για επιλογές Χωρίς Γλουτένη
Ask your waiter for Gluten Free Options, before you order.

STARTERS

Soup of the day	5.50
Cheesy Garlic Bread (1,12)	4.50
Greek Salad (GF) (12)	7.50
tomatoes, cucumber, onion, green peppers, feta cheese, olives, oregano	
Feta Salad (GF) (12)	5.50
tomatoes, onion, fetta cheese	
Organic Olives (GF)	4.50
served with pitta bread	
Selection of Cyprus Dips (GF)	5.50
served with pitta bread	
Tzatziki (GF) (12)	5.50
yogurt, cucumber, garlic, dill, mint, served with pitta bread	
Beetroot Hummus (GF)	5.50
served with pitta bread	
Halloumi Fries (1,12)	7.50
served with dip	
Halloumi Grilled (GF) (12)	7.50
served with pitta bread	
Halloumi Saganaki (GF) (12)	7.50
tomatoes, oregano, olive oil	
Dolmades	7.50
stuffed vine leaves with pork minced meat	
Garlic Prawns (GF) (6)	9.50
shell-less prawns cooked in garlic butter and olive oil	
Mussels (GF) (6,10,12)	8.50
in garlic cream sauce	
Battered Garlic Mushrooms (1)	7.50
topped with truffle oil	
Baby Calamari Fried (1)	8.50
Eggplant Dip with pitta bread	5.50

SALADS

Halloumi Salad (GF) (12,13)	13.95
crispy Halloumi, baby spinach, tomatoes, capers, walnuts, red grapes	
Dakos Salad (GF) (1)	10.95
tomato, cucumbers, peppers, lettuce, capers, onion, olives, parsley, fetta cheese, traditional rusk	
Summer Citrus Salad (GF) (13)	11.95
beetroot, avocado, orange, pomegranate, walnuts, carob syrup, lemon tahini dressing	
Caesar Salad (1,7,8,12)	11.95
roman lettuce, crispy croutons, bacon, parmesan, homemade Caesar sauce with anchovies	
Add to your salad:	
Chicken	4.00
Prawns (6)	5.00
Halloumi (12)	4.00
Avocado	3.50

PASTA

Spaghetti Carbonara (GF) (7,10,12)	14.95
bacon, egg yolk, white wine, parmeiggiano	
Spaghetti Bolognese (GF) (10)	12.95
beef and pork minced meat	
Spaghetti with Prawns (GF) (6,10,12)	16.95
cooked in creamy garlic sauce	

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	13.90

VEGAN & VEGETARIAN

Vegan Stifado (1,3,9,10)	15.95
served with rice and village potatoes	
Vegan Shieftalia (1,3,9)	15.95
served with chips, salad, tahini and pitta bread	
Vegan Gyros (1,3,9)	15.95
served with chips, salad, tahini and pitta bread	
Vegan Souvlaki (1,3,9)	15.95
vegan meat skewers, served with chips, salad, tahini and pitta bread	
Stuffed Butternut Squash (VEGAN) (GF) (13)	15.95
quinoa, brussels sprouts, carrots, cranberry, walnuts, served with mixed leaves salad and village potatoes	
Cauliflower Steak (VEGAN) (GF)	14.95
grilled, served with beetroot hummus, mixed leaves salad and roast potatoes	
Vegetarian Moussaka (1,7,12)	14.95
courgettes, aubergine, potatoes, tomatoes, Béchamel sauce, served with salad	
Aginara Stew Vegan (Artichoke) (GF)	14.95
artichokes, potatoes, lemon, fresh herbs, served with salad	
Stuffed Chicken (GF) (12)	18.95
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)	16.95
grilled chicken fillet with a creamy mushroom sauce, served with rice, chips and vegetables	
Chicken Pepper (1,10,12,14)	16.95
grilled chicken fillet with peppercorn sauce, served with rice, chips 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)	17.95
slow cooked lamb, cherry tomatoes, served with roasted village potatoes and side salad	
Stifado (GF) (10)	17.95
tender beef pieces marinated with red wine and vinegar, tomato sauce, served with rice and village potatoes	
Slow Cooked Lamb Steak on a bone	17.95
slow cooked lamb steak served with mash, vegetables & chef's special wine sauce	
Sheftalia (traditional sausage) <i>homemade</i> (1,9)	15.95
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)	14.95
(local pork meatballs) with tomato garlic sauce, served with salad and village potatoes	

SEAFOOD

Sea bass fillet (GF) (8,12)	17.95
served with village potatoes, asparagus, pea puree, aubergine, corn on the cob and creamy caper sauce	
Sea bream (GF) (8)	16.95
whole sea bream, lemon garlic sauce, served with roasted village potatoes and salad	
Fillet of Salmon (GF) (8,12)	20.95
served with asparagus, spring onion mashed potato, honey roasted mediterranean vegetables, tomato creamy sauce	
Grilled King Prawns (GF) (6)	20.95
king prawns with shells, served with lemon olive oil sauce, salad and chips	
Garlic King Prawns (GF) (6,10,12)	20.95
shell-less king prawns in creamy garlic sauce, served with rice and chips	
Slow cooked Octopus (GF) (8)	21.95
served with lemon olive oil sauce, salad and chips	
Main Course Mussels (GF) (1,10,12)	16.95
cooked in garlic creamy sauce, served with garlic bread	
Fish & Chips (1,7,8,10,12)	15.95
cod fillet served with chips and peas	
Calamari Rings (1,8)	15.95
served with chips and salad	

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 Σέλνιο
- 14 Mustard Μουστάρδα
- 11 Lupine Λούπινο
- 12 Milk (Lactose) Γάλα (Λακτόζη)
- 13 Nuts Καρποί με κέλυφος
- 10 Sulfur Dioxide And Sulphites (So2) Διοξείδιο Του Θείου Και Θειούδη (S02)
- 15 Vegan Dish
- 16 Ζητήστε επιλογή χωρίς Γλουτένη Ask Gluten Free Option

For allergen information please speak to a member of staff.

GRILLS

Mixed Grill (1,9,12)	25.95
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) (1,12)	14.95
served with chips, fresh salad, pitta bread, tzatziki dip	
Rack of Ribs (1,14)	15.95
pork ribs, BBQ sauce, corn on the cob, served with chips	
Jumbo Pork Chop (GF) (12)	16.95
served with chips, tzatziki and salad	
Chicken Fillet (GF)	15.95
served with chips, sauteed vegetables, Bearnaise sauce (cold) (1,7,10,12)	
Lamb Chops (GF) (12)	18.95
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	3.50
Pitta Bread (1)	1.00
Bread Roll with Butter (1)	0.50
Gluten Free Bread Roll with butter	0.85