

Appetizers

Soup of the Day (Ask your waiter)	Small 6,00 Large 10,00
Village Salad Tomato, cucumber, onion, feta cheese, dried mint, with extra virgin olive oil and red wine vinegar vinaigrette	Small 10,00 Large 13,00
Mageirisses Salad Lettuce, rocket, lollo rosso, tomato, green pepper, cucumber, feta cheese, dried mint and red wine vinegar vinaigrette	Small 10,00 Large 13,00
Tahini	3,50
Tzatziki	3,50
Strained Yoghurt	3,50
Crushed Green Olives	4,00
Homemade Yoghurt (500 gr.)	5,50

From the pot and the frying pan

Mageirisses Homemade Fries Flavored with wild dried oregano	7,00
Orzo Cooked in chicken broth with fresh tomatoes, served with dried anari cheese	7,00
Baby Taro Root (seasonal) 🌿 Fried, braised with lemon juice and dried coriander	14,00
Cypriot Style Omelette 🌿 Whisked eggs with zucchini or spinach, cherry tomatoes and mushrooms sautéed in virgin olive oil	12,00
Sautéed Mushrooms 🌿 Sautéed with onions, braised with white wine and dried coriander	12,50
Zucchini Fritters 🌿	14,00
Meatballs	13,00
Stuffed Vine Leaves with minced pork and rice	15,00
Stuffed Vine Leaves with rice 🌿	15,00
Cypriot Ravioli Filled with anari and halloumi, cooked in chicken broth	15,00
Soft Cheese Ravioli Filled with anari, mizithra, cream cheese, and ricotta. cooked in chicken broth, served fresh sage flavored butter	15,00
Lamb Liver Fresh lamb liver of Cypriot breeding, slow cooked with onions	16,00
Vegetarian Dish 🌿 Zucchini fritters, sautéed mushrooms, oven-baked aubergines, stuffed vine leaves, mixed veggies with eggs, grilled halloumi cheese and fries	18,00

Slow cooked in the oven

Aubergines 🌿 Oven baked with virgin olive oil, tomatoes, onions, garlic Optional with feta cheese	14,00 15,00
Mageirisses Tavas (homemade stew) Fresh lamb of Cypriot breeding, with potatoes, tomatoes, onions, cumin and vinegar, slow-cooked for eight hours	16,00
Pombari 🌿 Oven baked sausage stuffed with rice, ground pork, onions, garlic, anise, fresh parsley and spices	18,00
Pork Shank 🌿 Cooked in the oven with thyme, rosemary, white wine and garlic, glazed with homemade azerole jam, served over mashed potato or orzo	18,00

From the grill

Grilled Mushrooms 🌿	9,00
Sausage	11,00
Halloumi Cheese 🌿	10,00
Spicy Pastourmas Sausage 🌿🌿	12,00
Pork Souvlaki	360gr. 12,00 (XL) 480gr. 13,00
Sheftalies	12,00 (XL) 13,00
Grilled Chicken Fresh chicken of Cypriot breed (400 gr.), lightly marinated in olive oil and citrus fruits	14,00
Pork Pancetta Marinated in red wine with dried coriander and cumin	14,00
Pork Chop Fresh pork chop (650-700 gr.), of Cypriot breed, charcoal grilled	16,00
Grilled Beef Liver Thin slices of fresh beef liver (280-300 gr.), marinated in olive oil, charcoal grilled	15,50
Grilled Lamb Chops Made of fresh lamb of Cypriot breed (400 gr.)	18,50
Grilled Salmon 🌿 Fresh Norwegian salmon steak (360 gr.), charcoal grilled	25,00

Main dishes can be served with:
Mageirisses fries or orzo or steamed vegetables

Meze

Mini Meze Mageirisses salad, tahini, coriander-crushed olives, tzatziki, halloumi cheese, sausage, zucchini fritters with orzo, grilled chicken, fries, tavas, seasonal greens with eggs, sautéed mushrooms or stuffed zucchini blossoms or staffed vine leaves (seasonal), souvlaki, sheftalies and dessert	22,50
Big Meze Mageirisses salad, tahini, coriander-crushed olives, tzatziki, halloumi cheese, sausage, zucchini fritters with orzo, ravioli, lamb chops, fries, seasonal greens with eggs, sautéed mushrooms or stuffed zucchini blossoms or staffed vine leaves (seasonal), lamb liver with sautéed onions, grilled chicken, souvlaki, sheftalies and dessert	25,50



Dessert

Orange pie	5,00
Orange pie with ice cream	6,00
Charlotta	5,00
Spoon sweets	3,50
Spoon sweets with ice cream	5,00

* | 🌿 vegetarian | 🌿🌿 spicy | 🌿🌿🌿 vegan

PRICES ARE IN EURO AND INCLUDE THE VAT AND ALL LEGAL CHARGES