

Food Allergens & DIETARY

Please note that most of our creations contain **ingredients which may cause allergies**. Our staff and Management are at your disposal should you require any clarification as to the products used for the preparation of our menu.

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|---------------|--------------------|
| 1.Celery | 8.Mollusk |
| 2.Gluten | 9.Mustard |
| 3.Crustaceans | 10.Nuts |
| 4.Eggs | 11.Peanuts |
| 5.Fish | 12.Sesame |
| 6.Lupin | 13.Soya |
| 7.Milk | 14.Sulphur Dioxide |

All prices are in Euro and include VAT

DIVINE
BREEZE

ULTIMATE experience *by the sea*

The **Divine Breeze** menu is a blend of **local and international cuisine**, influenced by the culinary roots of our team using both **traditional and innovative techniques**, with **local ingredients** that lead to unique gastronomic journeys of taste.

A memorable dining experience at Divine Breeze is ensured by our hospitable staff each time you walk through our door.

DIVINE
BREEZE

starters

Roasted Beetroot Hummus € 7.5
Served with pitta bread and green salad, drizzled with chimichurri dressing. (2,12,13)

Pan-seared Traditional Paphos Halloumi € 9.0
Served with baby arugula salad and accompanied by tomato chutney. (7,13,14)

Roasted Baby Artichokes Stuffed with Spinach and Feta Cheese € 8.5
Served with piquant tomato sauce. (7,14)

Filo Pastry Baskets € 9.5
Filled with cream cheese, smoked hiromeri and dried fruit. (2,7,13,14)

Cucumber Roll Stuffed with Shrimps and Crab Meat € 9.0
Served with spicy mayonnaise. (4,8,13)

Prawn Saganaki € 9.5
Cooked in a rich tomato, green pepper and feta sauce. Flavoured with ouzo. (2,7,8,13,14)

Deep-fried Breaded Calamari € 9.5
Served with Dijon dill sauce. (2,4, 5,7,13)

salads

Cyprus Village Salad € 10.0
Tomatoes, cucumber, green pepper, onion, black olives, feta cheese, and oregano (7,13,14)

Smoked Salmon Salad € 13.0
Served with mixed greens, cherry tomatoes, caper pearls, fetta cheese with Mediterranean oil & lemon dressing (5,7,9)

Summer Quinoa Salad € 12.0
Cherry tomatoes, red bell peppers, green peppers, cucumber, sliced olives and balsamic pears. (7,13,14)

house specialties

Pan-fried Chicken Breast € 17.0
Cooked in a creamy mustard sauce and served with mashed potatoes and vegetables. (7,9,13,14)

Lemon & Herb Chicken Breast € 17.0
Served with potato towers, garden vegetables topped with roasted mustard seeds. (2,7,9,13,14)

Duck Fillet with Wild Forest Fruits € 25.0
Served with potato towers and vegetables. (2,7,13,14)

Pork Fillet € 19.0
Oven-baked with cherry tomatoes, garlic, rosemary, white wine and finished with fresh cream. Served with buttered black ink tagliatelle and broccoli florets. (2,5,7,13,14)

Dressed Rack of Lamb € 25.0
Oven-baked with soybean oil and garlic, served with green herb risotto and jus. (2,7,13,14)

Salmon Fillet € 25.0
Oven-baked salmon fillet with herbs and mustard seeds, served with parsnip duo and green vegetables. (5,7,9)

Fillet of Sea Bass € 23.0
Pan-fried sea bass, served with Aegean risotto and broccoli dressed with lemon sauce. (5,7,13,14)

Beef Tenderloin € 33.0
Cooked to your liking, served with herby mashed potatoes and fresh garden vegetables. Choice of mushroom, commandaria wine or pepper sauce. (2,7,9,13,14)

Leeks - Crusted Halibut with Asparagus € 26.5
Served with Aegean risotto and vegetables. (2,5,7,13,14)

Tagliatelle with King Prawns Thermidor € 25.0
Garnished with parmesan flakes. (2,7,8,13,14)

Red Kidney Bean and Rice Steak € 16.0
Served with quinoa, baked beetroot and mushroom gravy. (2,9,13,14)

Linguini with Garlic and Parsley Butter Sauce € 14.0
Served with parmesan flakes and sun tried tomatoes. (2,7,13,14)

grill specialties

Black Angus Ribeye Steak € 39.5
Served with caramelized onions, fresh greens and chips. (7,13,14)

Tomahawk Steak with Café de Paris Butter € 95.0
(1.100kg for 2 person)
Served with fresh greens and Hasselback potatoes.
Order 24 hours in advance. (7,13,14)

Crispy Pork Pancetta € 19.5
Marinated with Mediterranean herbs, served with marinara sauce, fresh greens, and mama's potatoes. (9,13,14)

BBQ Pork Spare Ribs € 23.0
Served with grilled vegetables and mama's potatoes (2,9,12,13,14)

platters

Cheese Platter € 20.0
Platter with variety of cheeses, fresh and dry fruits, homemade marmalades and breadsticks (2,7)

Seasonal Fruit Platter € 10.0
Freshly cut seasonal fruits.

desserts

Anarotourta € 8.0
Traditional cheesecake with walnuts, honey and phyllo flakes. (2,7,10)

Pavlova € 8.0
Filled with fresh cream and forest fruits. (4,7,14)

Chocolate Lava Cake € 8.0
Chocolate cake with a molten chocolate centre and served with vanilla ice cream. (2,4,7,10)

Almond Cake with Caramel Peanuts € 8.0
Gluten free option. (10,11)