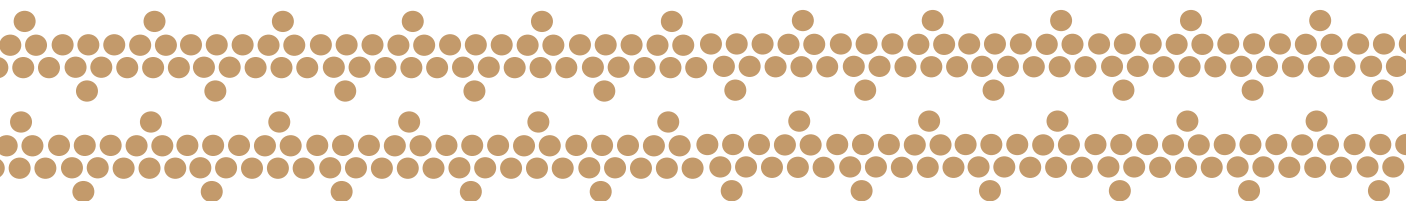




estiatorio
PLAYYIA





On the hillside-filled vineyards of Omodos village, at an altitude fluctuating between 800 metres (Laona's summit) and 1060 metres (Afami's summit), "Oenou Yi – Ktima Vassiliades" proudly maintains the tradition of the Mediterranean vine estate - the "ktima".

Throughout the centuries the hardworking inhabitants of Omodos village have created a powerful earth - people bond, by taming the mountainous nature of its terroir and created a vast landscape of lush and fruitful vineyards.

This bond flourished on Omodos villages' slopes. Today, "estiatorio PLAYIA" (meaning slope in Greek) honours these very same slopes that have granted the region its charismatic terroir.

"estiatorio PLAYIA" introduces its visitors to the real tastes of Cyprus by pairing contemporary Cypriot regional cuisine, with a hip, vibrant, sophisticated setting, to create a cutting-edge dining experience. For the ultimate in vine-to-table dining, thoughtfully selected wines from the "Oenou Yi – Ktima Vassiliades" cellar are offered for each and every item on our menu.

Enjoy wine in its homeland through a pleasant culinary journey, indulge yourself in a unique gastronomic and wine sensation, while overlooking the evergreen vineyards of Omodos village.

APPETIZERS



THE BREAD BASKET*

**Allergens (1)*

Assortment of home-made bread buns

HOME-MADE OLIVE TEPENADE*

A savoury paste made from Black olives, Green olives, Kalamata olives, with capers, garlic, balsamic vinegar and olive oil

**Complimentary*

SALADS



HALLOUMI SALAD

**Allergens (3, 9, 12, 13)*

Mix baby leaves, crispy halloumi cheese, dry figs, grapes, roasted walnuts, raisins, sesame seeds, basil and grape syrup vinaigrette

€13

GREEK SALAD

**Allergens (3)*

Wild rocket, tomato, cucumber, red onion, black olives, capers, green peppers, feta cheese, olive oil and lemon dressing

€10

BUCKWHEAT SALAD

**Allergens (1, 3)*

Arugula leaves, roasted pumpkin cubes, crispy bread, cherry tomatoes, cucumber, pomegranate, feta cheese, pumpkin seeds, sunflower seeds, olive oil and sherry dressing

€14

SPINACH AND ANARI SALAD

**Allergens (1, 3, 9, 12, 13)*

Spinach leaves, anari cheese, crispy filo with cheese and sesame seeds, dry apricots, roasted almonds, basil and dill vinaigrette

€12

STARTERS



SEABASS TARTAR

**Allergens (4)*

Smoked eggplant salad with coriander, radish,
tomato confit and basil oil

€15

MUSHROOM RAVIOLI

**Allergens (1, 2, 3)*

Handmade ravioli with roasted pumpkin purée,
oyster mushrooms and parmesan cheese sauce

€11

EMPANADA WITH SPINACH (2pc)

**Allergens (1, 3, 9)*

Crispy empanada, filled with spinach and kaseri cheese,
served with honey and sherry pine nut glaze

€8

PUMPKIN RISOTTO

**Allergens (3)*

Slow roasted pumpkin, parsley, parmesan cheese, roasted
pumpkin seeds, pumpkin cubes and crumble goat cheese

€11

MAIN COURSE



STUFFED CHICKEN

**Allergens (3, 10)*

Chicken stuffed with spinach, sun-dried tomatoes and anari cheese, basil, celeriac purée, quinoa with mushroom and thyme sauce

€18

SLOW COOKED PORK

**Allergens (13)*

Pork loin braised with red wine and aromatic herbs, parsnip purée, coriander seeds, roasted mushrooms, parsnip roots served with red wine sauce

€20

BEEF FILLET (220gr)

Beef fillet sautéed with thyme, served with dauphinoise potato, roasted cauliflower, seasonal vegetables and green peppercorn sauce

€28

GRILLED MEDITERRANEAN OCTOPUS

**Allergens (6)*

Cooked on the grill and served with smoked fava purée, baked tomatoes, parsley and florinis peppers

€22

PRAWN TAGLIATELLE

**Allergens (1, 3, 5)*

Tagliatelle pasta with prawns served with tomato, basil, parsley, lemon zest, parmesan cheese, cream and lobster bisque sauce

€18

GENOVESE PAPPARDELLE

**Allergens (1, 3)*

Pappardelle pasta served with beef braised for 8 hours, served with cherry tomato, parsley, olive oil with grated halloumi cheese

€16

BAKED TROUT

Baked trout with wild greens and potato salad

€14

VEGAN DISH OF THE DAY

Vegan dishes are available as a dish of the day. For more information please ask your waiter.

CHILDREN'S MENU



TAGLIATELLE

**Allergens (1)*

Tagliatelle pasta plain or with tomato sauce and basil

€6.50

GRILLED CHICKEN FILLET

Grilled chicken fillet served with potato wedges and green salad

€8.50

CRISP CRUMB FISH CAKES

**Allergens (4)*

Fish cakes served with potato wedges and green salad

€8.50

ICE CREAM SCOOP

**Allergens (2, 3)*

Vanilla or Chocolate

€1.50 (per scoop)

DESSERTS



ELDERFLOWER MILLE FEUILLE

**Allergens (1, 2, 3)*

Orange tuiles, elderflower pastry cream
served with fresh seasonal berries

€6

CHOCOLATE NOIX

**Allergens (2, 3)*

Chocolate mousse, hazelnut praline, meringues
served with homemade vanilla-caramel ice cream

€7

APPLE TART TATIN (for 2)*

**Allergens (1, 2, 3)*

Baked apples, puff pastry served with homemade
vanilla-cinnamon ice cream

€10

TRADITIONAL CYPRIOT SWEETS

€3

SEASONAL FRUIT PLATTER

Small: €15 Large: €20

**Please allow 25 minutes cooking time.*

DELI SELECTION



CHEESE PLATTER

**Allergens (1, 3, 9, 13)*

Selection of cheese, served with seasonal fresh fruits,
seasonal marmalade, dry fruits, nuts and bread

Small: €15 Large: €20

MIX DELI PLATTER

**Allergens (1, 3, 9, 13)*

Selection of cheese and cold cuts, served with seasonal fresh
fruits, seasonal marmalade, dry fruits, nuts and bread

Small: €15 Large: €20

SEASONAL FRUIT PLATTER

Small: €15 Large: €20

WINE LIST



White Wines	bottle (750 ml)		by glass (75cl)
OENOU YI PENTE LITHARIA <i>(Xynisteri 2018)</i>	€15.00		€3.00
OENOU YI PLAYIA <i>(White Dry 2018)</i>	€13.50		€3.00
OENOU YI THALERO <i>(White Medium-Sweet 2018)</i>	€14.00		€3.00
Rosé Wines	bottle (750 ml)		by glass (75cl)
OENOU YI RODAMBELO <i>(Dry Rosé 2018)</i>	€15.00		€3.00
OENOU YI PLAYIA <i>(Dry Rosé 2018)</i>	€13.50		€3.00
Red Wines	bottle (750 ml)		by glass (75cl)
OENOU YI GEROKLIMA <i>(Maratheftiko 2016)</i>	€20.00		€3.50
OENOU YI PLAYIA <i>(Dry Red 2017)</i>	€13.50		€3.50
Dessert Wines	bottle (750 ml)		by glass (75cl)
OENOU YI COMMANDARIA <i>(187ml)</i>	€15.00		€4.00
OENOU YI COMMANDARIA <i>(500ml)</i>	€34.95		€4.00

SPIRITS & BEERS



OENOU YI ZIVANIA (200ml)	€5.00
JOHNNIE WALKER WHISKEY Black Label 5cl	€5.00
CHIVAS WHISKEY 5cl	€5.00
FAMOUS GROUSE WHISKEY 5cl	€4.00
KEO BEER (330 ml)	€3.25
CARLSBERG BEER (330 ml)	€3.25

SOFT DRINKS & WATER



STILL WATER	€2.50
SPARKLING WATER	€3.25
FRESH JUICES	€2.50
SOFT DRINKS	€3.00

COFFEE & TEA



SINGLE ESPRESSO	€2.50	ENGLISH BREAKFAST	€1.50
DOUBLE ESPRESSO	€3.50	EARL GREY	€1.50
AMERICANO	€3.50	GREEN TEA	€1.50
CAPPUCCINO	€3.50	CHAMOMILE TEA	€1.50
CYPRUS COFFEE	€1.50	FRESH MINT TEA	€1.50
DECAFFEINATED COFFEE	€2.50		
ICED COFFEE (Frappe)	€2.50		

*Please inform your waiter if you are allergic to any food items before you order.
All prices are inclusive of VAT.*

ALLERGENS LIST

Indicating Number	Allergen Name	Allergen Description
1	Cereals Containing Gluten	Wheat, rye, barley and oats are often found in foods containing flour, some baking powder, batter, breadcrumbs, cakes, couscous, meat products, pasta, pastry, sauces, soups and some fried food.
2	Eggs	Eggs are found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries. Some food products are glazed with eggs during cooking.
3	Milk	Milk is found in dairy products such as butter, cheese, cream, milk powders and yoghurt. Some foods are also glazed with milk during cooking. It's also commonly found in powdered soups and sauces
4	Fish	You may find fish sauces in pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
5	Crustaceans	Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste is an allergen in this category that is commonly used in Thai and South-east Asian cooking.
6	Molluscs	Includes mussels, land snails, squid and whelks, but can also be found in oyster sauce, which is commonly used in fish stews for example.
7	Soya	Found sometimes in bean curd, edamame beans, miso pates, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can be found in desserts, ice cream, meat products, sauces and vegetarian products.
8	Peanuts	Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces, groundnut oil and peanut flour.
9	Nuts	Nuts (excluding Peanuts) refers to nuts that are grown on trees; unlike peanuts, which are grown underground. This includes cashew nuts, almonds and hazelnuts.
10	Celery	This includes the celery stalks, leaves, seeds and the root. Usually found in celery salt, salads, some meat products, soups and stock cubes.
11	Mustard	This includes Mustard in the form of powder, liquid and seeds. This ingredient is used in breads, curries, marinades, meat products, salad dressings, sauces and soups.
12	Sesame	These are found commonly in bread, usually sprinkled on buns such as hamburger buns, bread sticks, houmous, sesame oil and tahini.
13	Sulphur Dioxide (Sulphites)	This is an ingredient often used in dried fruits and in some meat products, soft drinks, vegetables, wine and beer. Asthmatics have a higher risk of developing an allergy to sulphites.
14	Lupin	Lupin is a flower, but it is also sometimes found in flour and is sometimes used in bread, pastries and pasta.



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