

STONEGRILL

TERRACE

MENU





The **‘stone grill’** method of cooking food can be traced back to the Vikings and Ancient Egyptians. Now **‘Stone Grill Terrace’** at Aphrodite Hills Resort offers a unique dining experience where you may cook your own meal at the table on a super-heated volcanic stone.

The high temperature obtained with the ‘stone grill’ method sears the food faster and locks in the natural juices and nutrients, enhancing the full flavour and tenderness of all foods as no fat or oil is added - ‘stone grill’ is considered the healthiest way of cooking.
















Οι πρώτοι που έψηναν το φαγητό τους πάνω σε **πυρακτωμένες πέτρες** ήταν οι Αρχαίοι Αιγύπτιοι και οι Βίκινγκς. Σήμερα μπορείτε να απολαύσετε την μοναδική αυτή εμπειρία στο **‘Stone Grill Terrace’** του “Aphrodite Hills Resort” ψήνοντας το φαγητό σας πάνω σε πυρακτωμένη φυσική ηφαιστειογενή πέτρα.

Η υψηλή θερμοκρασία της ηφαιστειογενούς πέτρας βοηθάει τα φαγητά να διατηρούν όλα τα θρεπτικά συστατικά τους και το γεγονός ότι το φαγητό ψήνεται χωρίς την προσθήκη λαδιού ή λίπους καθιστά το “Stonegrill” την πιο υγιεινή μέθοδο ψησίματος.

Allergens & Notices

Dear Guests,
The culinary preparations on this menu may contain traces of **allergenic products**. If you suffer from any **food allergies** or **food intolerance**, we kindly request you to inform the restaurant staff immediately.

Αγαπητοί Επισκέπτες,
Θα σας παρακαλούσαμε να ενημερώσετε ένα μέλος του προσωπικού εάν έχετε **αλλεργία** ή **δυσανεξία** σε κάποιο τρόφιμο ή ποτό, πριν παραγγείλετε.

-  1. Gluten / Γλουτένη
-  2. Crustacean / Οστρακοειδή
-  3. Molluscs / Μαλάκια
-  4. Egg / Αυγό
-  5. Fish / Ψάρι
-  6. Milk / Γάλα
-  7. Peanuts / Φυστίκι
-  8. Soy / Σόγια
-  9. Tree Nuts / Ξηροί Καρποί
-  10. Celery / Σέλινο
-  11. Mustard / Μουστάρδα
-  12. Sesame / Σουσάμι
-  13. Sulphur Dioxide & Sulphites / Διοξείδιο του Θείου & Θειώδη Άλατα
-  14. Lupin / Λούπινο
-  15. Hot / Καυτερό
-  16. Vegetarian / Χορτοφαγικό
-  17. Vegan / Ολική Χορτοφαγία
-  18. Local Dish / Τοπική Κουζίνα

Experience the art of dining with our 4-Course Set Menu

The price of the Main Course, defines
the complete 4-Course Set Menu,
which includes all subsequent Courses.

For Half Board (HB) and All-Inclusive (AI) guests,
a €30 allowance per person is provided
towards your Set Menu selection.

All prices are inclusive of Service Charge & VAT.

TO START WITH...

Our complimentary goat's cheese salad is the perfect introduction to the culinary journey ahead, Preparing you for the exquisite **3-course menu** that follows.

GOAT'S CHEESE SALAD

With green garden leaves, *caramelised walnuts*, blue currants, red apples, dried figs, Roasted cherry tomatoes & *honey mustard balsamic vinaigrette*.

Πράσινη σαλάτα με *καραμελωμένα καρύδια*, μύρτιλα, αποξηραμένα σύκα, μήλο, ντοματίνια στον φούρνο, *κατσικίσιο τυρί & ντρέσινγκ από μέλι & μουστάρδα*.

contains: 6, 11, 9, 13

APPETIZERS

ΟΡΕΚΤΙΚΑ

OCTOPUS CARPACCIO

With micro cress, pink crushed pepper, capers, olive oil & lemon.

Εκλεκτής ποιότητας *χταπόδι* κομμένο σε λεπτές φέτες “αλά καρπάτσιο” με κόκκους Από ροζ πιπέρι, κουτρούβι & αγνό παρθένο ελαιόλαδο με λεμόνι.

contains: 6, 3, 13

PRIME NORWEGIAN SMOKED SALMON ROSE

Served with *keta caviar* & *sour cream*.

Καπνιστός σολομός νορβηγίας με *χαβιάρι σολομού* & δροσερή *σάλτσα ξινόκρεμας*.

contains: 5, 6

KING OYSTER MUSHROOM ‘AL LIMONE’

With lemon, garlic & oregano.

Μανιτάρι πλευρώτους με λεμόνι, σκόρδο & ρίγανη.

ROASTED ASPARAGUS

With *cream cheese* wrapped in prosciutto & *chilli mayonnaise sauce*.

Σπαράγγια στον φούρνο με *κρεμώδες τυρί* τυλιγμένα σε προσούτο.

Σερβίρονται με *πικάντικη μαγιονέζα*.

contains: 6, 15, 13, 11

KING PRAWNS

Wrapped in *crispy filo pastry*, served with *wasabi aioli*.

Γαρίδες γίγας σε *τραγανό φύλλο* με *σάλτσα μαγιονέζας & γουασάμπι*.

contains: 13, 15, 4, 1, 3

MAIN COURSES

€

ΚΥΡΙΩΣ ΠΙΑΤΑ

FROM THE STONE GRILL

PRIME FILLET OF BLACK ANGUS BEEF

75

In a mild marinade of olive oil, garlic, fresh thyme & sea salt.

Βοδινό φιλέτο μαριναρισμένο με ελαιόλαδο, σκόρδο, θυμάρι & θαλασσινό αλάτι.
contains: 11, 13

BLACK ANGUS RIB EYE STEAK

75

Rib eye steak with argentinian spices.

Σπαλομπριζόλα μαριναρισμένη με μπαχαρικά από την «Αργεντινή».
contains: 13, 11

TERRA E MARE

83

A combination of prime cuts of beef tenderloin & *black tiger prawns* marinated with *BBQ spices* & served with *béarnaise sauce*.

Συνδυασμός από μαριναρισμένο με μπαχαρικά βοδινό φιλέτο & *γαρίδες γίγας*.
Σερβίρονται με σάλτσα «Μπερνέζ».
contains: 6, 4, 13

POSEIDON'S PLATTER

79

Norwegian *fillet of salmon*, *king scallops* & *prawns served* with *citrus butter sauce*.

Σολομός, *βασιλικά χτένια* και *γαρίδες*. Σερβίρονται με *λεμονάτη σάλτσα βουτύρου*.
contains: 5, 3, 2, 6

VEGAN STEAK SEITAN

65

With BBQ sauce.

«Στέικ» για χορτοφάγους με σάλτσα μπάρμπεκιου.
contains: 1, 13

MAIN COURSES

€

ΚΥΡΙΩΣ ΠΙΑΤΑ

FROM THE GRILL

GRILLED PORK IBERICO SECRETO

72

Marinated with garlic, rosemary and served with smoked **BBQ sauce**.

Τρυφερό κομμάτι Ιβηρικού χοίρου μαριναρισμένο
σε σκόρδο και δενδρολίβανο, σερβίρετε με σάλτσα **μπάρμπεκιου**
contains: 13, 16

BLACK ANGUS 'TOMAHAWK' 1100 GR

160

for 2 persons 190

Black angus beef 'tomahawk' marinated with thyme, garlic & olive oil.

Βοδινή σπαλομπριζόλα τόμαχοκ 1100 γρ **μαριναρισμένη** σε ελαιόλαδο, θυμάρι και σκόρδο.

contains: 13, 16

FRENCH RACK OF LAMB

75

Herbed crusted, marinated in olive oil, garlic & sea salt, served with **rosemary sauce**.

Αρνίσια παϊδάκια με κρούστα από βότανα **μαριναρισμένα** με ελαιόλαδο, σκόρδο
& θαλασσινό αλάτι. Συνοδεύονται με **σάλτσα από δεντρολίβανο**.

contains: 10, 1, 13, 11, 6

WHOLE BABY CORN-FED CHICKEN

68

Marinated with italian spices, served with a **selection of mustards**.

Κοτόπουλο ολόκληρο, μαριναρισμένο με «Ιταλικά» μπαχαρικά, σερβίρετε με ποικιλία από **μουστάρδες**.

contains: 13, 11, 6

Steaks are served with a choice of the bellow sauces:

Mushroom sauce

contains: 13, 10, 1, 11, 6

Pepper sauce

contains: 13, 11, 1, 6, 10

Béarnaise sauce

contains: 4, 6, 13

All main courses are served with grilled vegetables, onion confit & chef's potatoes.

Όλα τα κυρίως πιάτα συνοδεύονται με λαχανικά στην σχάρα, καραμελωμένα κρεμμύδια και πατάτες.

DESSERTS

ΕΠΙΔΟΡΠΙΑ

DARK BITTER CHOCOLATE PARFAIT

With *Toffee Caramel Almonds & Limoncello Panna Cotta*.

Παρφέ μαύρης σοκολάτας, με καραμελωμένα αμύγδαλα, & πανακότα αρωματισμένη με λικέρ «Λιμοντσέλο».

contains: 9, 6, 1

FRUIT OF THE FOREST MOUSSE

With *Walnut Crumble*, Caramelised Pineapple & Mango Sorbet.

Μους από φρούτα του δάσους με κράμπλ από καρύδια, καραμελωμένο ανανά, συνοδεύεται με μάνγκο σορμπέ.

contains: 9, 6, 1

LET US HELP YOU PAIR THE PERFECT WINE TO EACH COURSE WITH
ONE OF OUR CURATED DRINKS PACKAGES BELOW, SERVED BY THE GLASS

A TASTE OF CYPRUS

WHITE WINE

‘PETRITIS’ KYPEROUNTAS WINERY 18.7CL

A XYNISTERI WINE, WITH FEW OAK NOTES THAT RESULT
FROM ITS PARTIAL MATURING IN SELECTED OAK BARRELS

RED WINE

‘PSILA KLIMATA’ KYPEROUNTAS WINERY 18.7CL

AN OAKED CABERNET SAUVIGNON IN BARRELS FOR 12 MONTHS, RICH & FULL-BODIED

DESSERT WINE

‘COMMANDARIA’ ST JOHN’S KEO WINERY 7CL

A DESSERT WINE AS RICH AS ITS HISTORY, WITH NOTES OF HONEY, HERBS, VANILLA & SPICES

PRICE €20

PRICE FOR ALL INCLUSIVE GUESTS €15

A TASTE OF ITALY

SPARKLING WINE BLANC

PROSECCO 'ZARDETTO' 10CL

IMPRESSIVE STRUCTURE & LIVELY ACIDITY FROM
THIS 100% RABOSO VERONESE WINE

WHITE WINE

PINOT GRIGIO 'S. OSVALDO' 18.7CL

ENJOY AS AN APERITIF, SLIGHTLY SOUR WITH LONG
AFTERTASTE, IDEAL FOR SHELLFISH.

RED WINE

'VALPOLICELLA CLASSICO' ZENATO WINERY 18.7CL

PAIRS WELL WITH PASTA WITH DIFFERENT SAUCES,
WHITE MEAT ROASTED OR GRILLED

DIGESTIF

LIMONCELLO 7CL

A FRESH & FRAGRANT LEMON LIQUEUR

PRICE €27.5

PRICE FOR ALL INCLUSIVE GUESTS €22.5

WINE LIST



SPARKLING WINES BY THE GLASS

contains: 13

€

€

BLANC

SELECTED HOUSE SPARKLING WINE 15CL | BELGIUM

6.5

A/I

PROSECCO 'ZARDETTO' BRUT DOC 20CL | ITALY

11.5

9.5

ELEGANT BUBBLES MINGLE WITH FLORAL FRESHNESS AND AROMAS OF APRICOTS & CITRUS

ROSE

SELECTED HOUSE SPARKLING WINE 15CL | FRANCE

6.5

A/I

CHAMPAGNE & SPARKLING WINES BY BOTTLE 75CL

contains: 13

BLANC

SELECTED HOUSE SPARKLING WINE | BELGIUM

25

A/I

A LIVELY FRUITY INSPIRED SPARKLING WINE

PROSECCO 'ZARDETTO' BRUT DOC | ITALY

39

32

ELEGANT BUBBLES MINGLE WITH FLORAL FRESHNESS AND AROMAS OF APRICOTS & CITRUS
GLERA 85% | PINOT BIANCO & CHARDONNAY 15%

MOËT & CHANDON BRUT | FRANCE

125

110

THE BODY OF PINOT NOIR, THE SUPPLENESS OF PINOT MEUNIER & THE FINESSE OF CHARDONNAY.
PINOT NOIR 40% | PINOT MEUNIER 40% | CHARDONNAY 20%

ROSE

SELECTED HOUSE SPARKLING WINE | BELGIUM

25

A/I

A LIVELY FRUITY INSPIRED SPARKLING WINE.

PROSECCO 'ZARDETTO' BRUT DOC | ITALY

39

32

FRUITY NOSE OF GOLDEN APPLE, WHITE PEACH & SMALL BERRIES INTERPLAYING WITH FLORAL NOTES.
GLERA 85% | PINOT NOIR 15%

MOËT & CHANDON BRUT | FRANCE

140

125

THE JUICY, PERSISTENT INTENSITY OF BERRIES WITH THE FLESHINESS AND FIRMNESS OF PEACHES
PINOT NOIR 40% | PINOT MEUNIER 30% | CHARDONNAY 30%

WINES BY THE GLASS 18.7CL

contains: 13

WHITE

ANTHEA 'LOEL WINERY' | CYPRUS

6

A/I

A COMBINATION OF INDIGENOUS & FOREIGN GRAPE VARIETIES, A LIGHT WITH DELICATE AROMAS.

APHRODITE 'KEO WINERY' | CYPRUS

6

A/I

CLASSIC, CRISP, DRY WHITE WINE WITH A DELICATE AROMA OF FRESHLY CUT HAY & STONE FRUITS.

THISBE SEMI-DRY 'KEO WINERY' | CYPRUS

6

A/I

A FRESH PALATE OF APPLES & GRAPEFRUITS

	€	ALL INCLUSIVE €
ST. PANTELEIMON SEMI-SWEET ‘KEO WINERY’ CYPRUS REFRESHING WITH A FLORAL BOUQUET AND A PALATE OF STONE FRUITS & CITRUS.	6	A/I
PETRITIS ‘KYPEROUNDA WINERY’ CYPRUS A XYNISTERI WINE WITH FEW OAK NOTES THAT RESULT FROM ITS PARTIAL MATURING IN SELECTED OAK BARRELS.	7	6
PINOT GRIGIO ‘S. OSVALDO’ ITALY CHARACTERISTIC AROMAS OF TROPICAL FRUITS, PEARS & CITRUS FRUITS WITH A LONG AFTERTASTE.	8	7
ROSE		
ANTHEA SEMI-DRY ‘LOEL WINERY’ CYPRUS A COMBINATION OF INDIGENOUS & FOREIGN GRAPE VARIETIES, LIGHT WITH A PLEASANT AFTERTASTE.	6	A/I
COEUR DE LION ‘KEO WINERY’ CYPRUS A WINE WITH A PLEASING BOUQUET OF STRAWBERRIES, A PALATE OF BLACK CHERRIES & PEACHES.	6	A/I
SHIRAZ ROSE ‘TSANGARIDES WINERY’ CYPRUS FRAGRANT PALETTE OF RIPE STRAWBERRIES, BLACKBERRIES & POMEGRANATES.	6.5	5.5
RED		
PSILA KLIMATA ‘KYPEROUNDA WINERY’ ITALY AN OAKED CABERNET SAUVIGNON IN BARRELS FOR 12 MONTHS, RICH & FULL BODIED.	10.5	9.5
VALPOLICELLA DOC SUPERIORE ‘ZENATO’ ITALY ON THE NOSE, IT DELIVERS DELICATE HINTS OF ALMOND & VIOLET.	10.5	9.5
WINES BY BOTTLE 75CL		
contains: 13		
WHITE		
ANTHEA ‘LOEL WINERY’ CYPRUS A COMBINATION OF INDIGENOUS & FOREIGN GRAPE VARIETIES, LIGHT WITH A DELICATE AROMA.	24	A/I
APHRODITE ‘KEO WINERY’ CYPRUS CLASSIC, CRISP, DRY WHITE WINE WITH A DELICATE AROMA OF FRESHLY CUT HAY & STONE FRUITS. XYNISTERI 100%	24	A/I
THISBE SEMI-DRY ‘KEO WINERY’ CYPRUS A FRESH PALATE OF APPLES & GRAPEFRUITS. SOULTANINA 100%	24	A/I
ST. PANTELEIMON SEMI-SWEET ‘KEO WINERY’ CYPRUS A COMBINATION OF INDIGENOUS WHITE GRAPE VARIETIES, REFRESHING WITH A FLORAL BOUQUET AND A PALATE OF STONE FRUITS & CITRUS.	24	A/I
PETRITIS ‘KYPEROUNDA WINERY’ CYPRUS A WINE WITH FEW OAK NOTES THAT RESULT FROM ITS PARTIAL MATURING IN SELECTED OAK BARRELS. XYNISTERI 100%	27.5	22.5
SAUVIGNON BLANC ‘AES AMBELIS’ CYPRUS A BALANCED, FRESH WINE WITH VIBRANT ACIDITY & AROMAS OF RIPE TROPICAL FRUITS. SAUVIGNON BLANC 100%	31	25

		ALL INCLUSIVE
	€	€
PINOT GRIGIO ‘S. OSVALDO’ CYPRUS CHARACTERISTIC AROMAS OF TROPICAL FRUITS, PEARS & CITRUS FRUITS WITH A LONG AFTERTASTE. PINOT GRIS 100%	29	24
CHABLIS ‘LOUIS JADOT’ FRANCE AN ICONIC CHARDONNAY, WITH STONY CHARACTER & FRESH ACIDITY. CHARDONNAY 100%	65	55
ROSE		
COEUR DE LION ‘KEO WINERY’ CYPRUS A COMBINATION OF INDIGENOUS GRAPE VARIETIES WITH A PLEASING BOUQUET OF STRAWBERRIES AND PALATE OF BLACK CHERRIES & PEACHES.	24	A/I
ANTHEA SEMI-DRY ‘LOEL WINERY’ CYPRUS A COMBINATION OF INDIGENOUS & FOREIGN GRAPE VARIETIES, LIGHT WITH A PLEASANT AFTERTASTE.	24	A/I
RED		
ANTHEA ‘LOEL WINERY’ CYPRUS A COMBINATION OF INDIGENOUS & FOREIGN GRAPE VARIETIES, WITH A PLEASANT AROMA AND WELL-BALANCED TASTE.	24	A/I
OTHELLO ‘KEO WINERY’ CYPRUS A COMBINATION OF INDIGENOUS RED GRAPE VARIETIES WITH A RICH BERRY-FRUIT AROMA AND A SOFT FULL PALATE, MADE FROM GRAPES COMING FROM THE LIMASSOL & PAPHOS DISTRICT.	24	A/I
TOU PAPPOU ‘KRASOPOULIN WINERY’ CYPRUS A WINE FROM LOCAL ‘MAVRO’ GRAPES, WITH A FULL BODY AND FLOWER AROMAS ITS ACIDITY AND MINERALITY ARE DISTINCTIVE IN ITS LONG FINISH. MAVRO 100%	24	A/I
PSILA KLIMATA ‘KYPEROUNDA WINERY’ CYPRUS AN OAKED CABERNET SAUVIGNON IN BARRELS FOR 12 MONTHS, RICH & FULL BODIED. CABERNET SAUVIGNON 100%	38	31
OMIROS ‘AES AMBELIS WINERY’ CYPRUS THE INDIGENOUS GRAPE MARATHEFTIKO WITH A SILKY CHARACTER WITH AROMAS OF FIGS & WALNUTS. MARATHEFTIKO 100%	34	28
BOURGOGNE ‘CHÂTEAU DE DRACY ALBERT BICHOT’ FRANCE A MEDIUM-BODIED WINE WITH PLUMP FRUITINESS & SILKY TEXTURE. PINOT NOIR 100%	55	46
VALPOLICELLA DOC SUPERIORE ‘ZENATO’ ITALY ON THE NOSE, IT DELIVERS DELICATE HINTS OF ALMOND & VIOLET. CORVINA VERONESE 85% RONDINELLA 10% CORVINONE 5%	38	32
PINOT NOIR ‘MARLBOROUGH MATUA VALLEY’ NEW ZEALAND BRIGHT AND ENERGETIC TO TASTE WITH AROMAS OF SWEET CHERRIES & STRAWBERRIES. PINOT NOIR 100%	41	33

BEVERAGE LIST



BEERS DRAUGHT | BOTTLED | CIDERS

contains: 1

KEO LOCAL 25cl	4.5	A/I
CARLSBERG LOCAL 25cl	4.5	A/I
CARLSBERG 33CL ALCOHOL FREE (0.0)	5.5	A/I
CORONA 35cl	6.5	

LIQUEURS 5CL

FILFAR ORANGE LIQUEUR	9	
LIMONCELLO	7	A/I

EAUX DE VIE 5CL

ZIVANIA LOCAL	7	A/I
GRAPPA	9	

DIGESTIVES 5CL

JÄGERMEISTER	9	
FERNET BRANCA	9	

REFRESHMENTS 25CL



SOFT DRINKS PEPSI PEPSI MAX 7UP 7UP ZERO SUGAR IVI ORANGE SODA WATER TONIC WATER	3.5	A/I
FRUIT JUICES ORANGE APPLE PINEAPPLE CRANBERRY PEACH TOMATO	3.5	A/I
ICE TEA LEMON OR PEACH	3.5	A/I

WATER

	€	
ACQUA PANNA IMPORTED STILL WATER 50CL	4	
ACQUA PANNA IMPORTED STILL WATER 100CL	6	
SOUROTI IMPORTED SPARKLING WATER 25CL	3	A/I
PERRIER IMPORTED SPARKLING WATER 33CL	4	
PERRIER IMPORTED SPARKLING WATER 75CL	6	

HOT BEVERAGES

INSTANT COFFEE DECAF OR CAFFEINATED	4	A/I
FILTER COFFEE	5	A/I
ESPRESSO	3.5	A/I
DOPPIO DOUBLE ESPRESSO	4.5	A/I
AMERICANO	4.5	A/I
CAPPUCCINO	5	A/I
TEA SELECTION ENGLISH BREAKFAST EARL GREY JASMINE GREEN MINT PEPPERMINT CHAMOMILE	4	A/I

All prices are inclusive of Service Charges & VAT. Items marked with  are part of the All-Inclusive Package.
Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Προϊόντα με την ένδειξη  συμπεριλαμβάνονται στο All-Inclusive πακέτο.





