

## Welcome to Priamos Restaurant

The following menu, prepared by Perner Chef, Demetres Genadiou allows you to sample some of the finest dishes of international worldwide fusion cuisine.

Enjoy your dinner in a delightful atmosphere or pass your time with a bite from our snacks section, inviting music and superb libations from the bar.

Wishing you a most enjoyable evening.

The management and staff.



All taxes & services  
included

## Soups | Σουπες

### SOUP OF THE DAY

€6.50

Please ask for today's choice

Served piping hot with bread and butter |



## Appetizers | Ορεχτικά

### STUFFED CRUST WITH HALOUMI

€7.50

Indulge in the luxurious combination of crispy, flaky pastry encasing the creamy and salty flavors of haloumi cheese. Each bite is infused with the freshness of mint and a drizzle of sweet, golden honey, creating a symphony of textures and flavors that will tantalize your taste buds. Served on a bed of rose chutney. Γεμιστή κρούστα με χαλούμι, μέλι και δυόσμο



### GARLIC MUSHROOMS CIABATA

€7.50

Our Garlic Grilled Mushrooms Ciabatta is a delicious and hearty dish made with freshly baked ciabatta bread, grilled to perfection. The star of the dish is the succulent mushrooms that are sautéed in garlic butter with onions, white wine & fresh cream, giving them a rich and flavourful taste. The mushrooms are then layered onto the toasted ciabatta bread, which is the sauce added on top and finished with a sprinkle of chopped parsley for color and freshness.

Μανιταράκια σωταρισμένα σε βούτυρο, σκόρδο, κρεμμυδάκι, μαιτανό, άσπρο κρασί και φρέσκα κρέμα. Σερβίρονται πάνω σε ζεστό τραγανιστό ψωμί τσαπάτα.



### BEETROOT CURED SALMON

€8.50

Succulent slices of salmon gently flavoured with spices and a little vodka, served with horseradish & cucumber ribbons on dark rye bread. A show-stopping sophisticated modern classic.

Σολομός με παντζάρι, χρένο και ψωμί σίκαλης



### TUNA CARPACCIO

€ 8.50

Our Tuna Carpaccio is a beautifully presented dish, perfect for those looking for a light and refreshing start of a meal. Thin slices of the freshest tuna are layered over a bed of crisp arugula, topped with juicy avocado slices, crunchy shallots and sprinkled with fresh coriander. The dish is finished with a drizzle of our signature citronelle dressing, made with a blend of lemon and ginger, and garnished with fragrant chives.

Καρπάτσιο τόνου με φρέσκα ρόκα και αβοκάτο



### FLAMED GRILLED ASPARAGUS

€8.50

Flamed grilled asparagus on a bed of king oyster mushrooms ragu, served with Romesco sauce, crispy fennel and coconut flakes.

Ψητά σπαράγγια στη σχάρα σε ένα κρεβάτι με μανιτάρια στρειδιού ραγκού, σερβιρισμένα με σάλτσα Romesco, τραγανό μάραθο και νιφάδες καρύδας.



## Pasta | Ζυμαρικά

### SPAGHETTI CARBONARA / Σπαγγέτι Καρπονάρα

€16.50

A classic Italian dish made with spaghetti pasta, eggs, pancetta, and Pecorino Romano cheese. This dish is a symphony of flavors, with the salty and savory pancetta complemented by the rich and creamy egg and cheese mixture, all tossed together with perfectly cooked al dente spaghetti. Each bite is a luxurious indulgence, making it a must-try for anyone who loves authentic Italian cuisine  
Σπαγγέτι με πλούσια σάλτσα από ελαιόλαδο, μπέικον, αυγά, σκόρδο, φρέσκα κρέμα, αλάτι και φρεσκοτριμμένο πιπέρι.



### KING PRAWNS TALIATELLE IN A HERBED CREAMY SAUCE

€18.50

King Prawns, expertly sautéed with fresh tomatoes, wine, vinegar, garlic, tarragon, thyme, and parsley. The delicious blend of herbs and spices creates a tantalizing aroma that will heighten your senses, while the addition of fresh cream elevates the dish to a whole new level of decadence. Served on a bed of perfectly cooked al dente tagliatelle pasta.

Γαριδομακαρονάδα με σάλτσα από φρέσκα κρέμα και βότανα



### CHICKEN PAPARDELLE PASTA WITH PESTO & SPINACH

€17.50

Creamy Chicken and Pesto Pappardelle: Tender chicken and al dente pappardelle pasta enveloped in a luscious creamy pesto sauce, finished with Parmigiano Reggiano and fresh spinach

Τρυφερό κοτόπουλο και ζυμαρικά al dente pappardelle τυλιγμένα σε μια λαχταριστή κρεμώδη σάλτσα πέστο, φινίρισμα με Parmigiano Reggiano και φρέσκο σπανάκι.



All taxes & services included

# Meat | Κρεατικά

## CHOICES | ΕΠΙΛΟΓΕΣ

Williams Potatoes (mashed potato in pear form, breaded and deep fried)  
Country potatoes / Rice

### PAN SEARED DUCK BREAST WITH MAPLE HONEY SAUCE

€20.50

Succulent duck breast is seared to a golden crisp, lending a juicy and tender texture to the dish. The duck is then topped with a velvety and sweet Maple Honey Sauce, that perfectly complements the savoury taste of the duck. Served with a side of seasonal vegetables, this dish is a celebration of the finest in gourmet cuisine.

Στήθος πάπιας στο τηγάνι με σάλτσα σφένδεμου



### LAMB FILLET WITH BALSAMIC GLAZE

€27.50

Premium-quality lamb fillet is seared to perfection, resulting in a crisp exterior that gives way to a juicy and succulent interior. The dish is then elevated to new heights with a rich and complex glaze made with a blend of garlic, balsamic vinegar, red wine, brown sugar, rosemary, and freshly ground peppercorns. The glaze is drizzled over the lamb, infusing it with bold and intense flavors that will tantalize your taste buds.

Served with fresh seasonal vegetables and choice of potato.

Αρνί φιλέτο με βαλσάμικο γλάσο.



### CHEF'S FILET STEAK

€28.95

A tender and juicy cut of beef marinated to perfection in a rich blend of tangy tamarind sauce, cider vinegar and garlic. This exquisite steak is then seared to your liking, expertly paired with a zesty pesto. The steak is presented on a bed of tender julienne cut chard, delicate courgette, and sweet beetroot vegetables, creating a colourful and nutritious contrast to the richness of the steak. Served with fresh seasonal vegetables and choice of potato. Βοδινό φιλέτο του Σεφ μαριναρισμένο με σαλτσα ταμαρινδου και σκόρδο.



### FILLET STEAK

€28.95

A succulent and flavourful cut of beef, expertly cooked to your desired doneness. The fillet is carefully trimmed to ensure a tender and juicy steak that melts in your mouth with every bite. It is seasoned with a blend of herbs and spices and seared to perfection on a hot grill to achieve a crispy crust and a juicy interior.

This dish can be accompanied by a choice of sauces to enhance the flavours of the steak, offering a new and exciting experience with every bite.

For those who prefer a classic taste, the Pepper sauce is a rich and robust sauce made with freshly cracked black pepper, butter, and red wine.

The Diane sauce is a classic French sauce that features a blend of brandy, mustard, and herbs.

Finally, the Garlic sauce is a creamy and flavourful sauce that combines garlic, lemon, and white wine to create a delicious and aromatic sauce that perfectly complements the steak.



# Meat | Κρεατικά

## CHOICES | ΕΠΙΛΟΓΕΣ

Williams Potatoes (mashed potato in pear form, breaded and deep fried)  
Sautéed potatoes / Rice

### PERNERA HOMEMADE BURGER

€16.95

Our homemade beef burger, topped with melted cheddar cheese, lettuce, tomato, red onion & drizzled with our signature house sauce. Served on a toasted bun with country fries and salad.

Σπιτικό μπέρκερ Περνερα



### HAWAIIAN PINEAPPLE SOY MARINATED RIB EYE

€28.50

Indulge in a tropical twist on a classic steak with our Hawaiian Pineapple Soy Marinated Rib Eye. Marinated in a blend of sweet and savoury ingredients, including juicy pineapple, tangy soy sauce, a touch of sugar, a splash of apple cider vinegar, a drizzle of sesame oil, and a hint of earthy ginger. The steak is then cooked to perfection and topped with a sprinkle of crispy chipped onions for added texture and flavour.

Φιλέτο Ριπαι μαριναρισμένο με ανανά και σόγια



### CHICKEN FANTASY /ΚΟΤΟΠΟΥΛΟ ΜΕ ΡΟΔΙ

€17.50

Tender and juicy chicken breast with a rich and decadent bacon, hard cheese, and mushroom sauce. The sauce is a harmonious blend of savory and smoky flavors, crafted to perfectly complement the succulent chicken. Each bite is a symphony of textures, with the crispiness of bacon and the creaminess of cheese perfectly balancing each other. Garnished with the sweetness of pomegranate, adding a touch of freshness and a burst of juiciness to each bite.

Κοτόπουλο στήθος, σερβιρισμένο πάνω σε πατάτες σωτέ, φρέσκα χόρτα εποχής και μία πλούσια σάλτσα από μπέικον, σκληρό τυρί και μανιταράκια, Γαρνιρισμένο με ρόδι.



### IBERICO BARBECUED RIBS OF PORK

€19.50

The ribs are marinated in a mouth-watering blend of honey, garlic, and apple sauces, infusing them with a rich and savoury flavour. Each rack of ribs is slow cooked to perfection to ensure a tender and juicy texture that will simply melt in your mouth. Served alongside a generous portion of country potatoes and a variety of grilled vegetables, this dish is the perfect combination of sweet, savoury, and smoky flavours.

Τα παιδάκια μαρινάρονται σε ένα λαχταριστό μείγμα από μέλι, σκόρδο και σάλτσες μήλου, δίνοντάς τους μια πλούσια και αλμυρή γεύση. Κάθε παιδάκι ψήνεται αργά στην τελειότητα. Σερβίρεται μαζί με χωριάτικες πατάτες και μια ποικιλία από ψητά λαχανικά.



All taxes & services included

## Fish & Seafood | Ψαρικά και οστρακοειδή

### GIANT CHAMPAGNE & LEMON PRAWNS VOL AU VENT

€20.50

Plump prawns delicately infused with champagne and zesty lemon, nestled in flaky vol au vents for a luxurious experience. This dish is served alongside a generous portion of country potatoes, cooked to a crispy and tender finish, and a medley of grilled vegetables, providing a wholesome and delicious meal.

Γαρίδες Σαμπάνιας & Λεμονιού σε Φύλλο Βουλοβάντ. Το πιάτο συνοδεύεται από μια γενναιόδωρη μερίδα χωριάτικων πατατών,, και ένα μείγμα ψημένων λαχανικών



### BOURBON GLAZED SALMON FILLET

€21.50

A honey bourbon marinade is made from a blend of brown sugar, soy sauce, ginger, lime juice, garlic, and parsley, creating a harmonious balance of sweet and savoury notes. The salmon is then seasoned with just the right amount of salt and pepper before being baked to perfection. The result is a beautifully caramelized fillet that is bursting with flavour. Served with a side of your choice of potatoes and fresh

vegetables, creating a well-rounded meal that is both nutritious and satisfying.

Φιλέτο σολωμού με γλασέ από Bourbon



### MARINATED TUNA IN ORANGE & MUSTARD SAUCE

€20.50

Marinated Tuna in Orange & Mustard Sauce: Fresh tuna marinated in a vibrant blend of zesty orange and tangy mustard, creating a harmonious balance of flavours. A sophisticated dish that elevates the natural richness of the tuna with a citrusy twist. The tender fish rests on a bed of grilled vegetables, expertly seasoned and grilled to bring out their natural sweetness, adding a delicious contrast to the savoury glaze and quinoa on the side.

Μαριναρισμένος τόνος με σάλτσα πορτοκαλιού και μουστάρδα.



### SWEET & SPICY CALAMARI

€19.50

Tender calamari coated in a tantalizing blend of sweet and spicy flavours, complemented by a vibrant mango and chili lime sauce, finished with a sprinkle of black sesame for a delightful crunch. A fusion of exotic tastes that will tantalize your taste buds with every bite. Served with Jasmine rice & roasted vegetables.

Γλυκό και πικάντικο καλαμάρι



All taxes & services included



## Desserts | ΕΠΙΔΟΡΤΙΑ

### BAKLAVA WITH PISTACHIOS

€8.50

layered with honey and encased in delicate pastry. Accompanied by a Vanilla ice cream for a harmonious blend of flavours.

Μπακλαβάς με παγωτό βανίλλα



### CHOCOLATE PIE WITH VANILLA ICE CREAM

€8.50

Treat yourself in our decadent Chocolate Pie with a dollop of velvety Vanilla Ice Cream, the perfect pairing of rich and creamy flavours.

Τούρτα σοκολάτας με παγωτό βανίλια.



### STRAWBERRY PAVLOVA

€8.50

Our delectable Strawberry Pavlova is a dessert that is as stunning as it is delicious.

This classic Australian dessert features a delicate meringue base that is light and airy on the inside, and crisp on the outside, topped with a luscious layer of whipped cream, and finished with a generous helping of fresh, juicy strawberries.

Παυλόβα με φράουλες.



### BANOFFEE

€8.50

This indulgent treat is a perfect blend of creamy caramel, fresh bananas, and a buttery biscuit base. Our banoffee dessert is the perfect way to cap off a delicious meal.

Μπανόφι - κρεμώδη καραμέλα, φρέσκες μπανάνες και βουτηγμένο μπισκότο.



These products are prepared in a kitchen that also manages  
Gluten, Eggs, Fish, Nuts, Peanuts, Milk, Celery, Sulfites and soybeans.

All taxes & services  
included



Gluten Wheat



Peanuts



Soya



Molluscs



Nuts



Sesame



Crustaceans



Celery



Lupin



Eggs



Lactose



Sulphur dioxide



Fish



Mustard



