

KAPPA

LES AMIS Restaurant
CASA B
6 Wilson, Kato Frigates
Tel. 26 954 991

*The Management
and Staff
Welcome you to the*



LES AMIS RESTAURANT



*We aim to make your visit
to our Restaurant
as memorable as possible*

LIQUERS

	€
Imported Liqueur 3cl – Imported	3.75
Local Liqueur 3cl – Imported	2.75
Fillet 3cl – Local	3.75
Comandaria 8cl John 8cl – Local	3.85
Port wine 8cl – Imported	3.85

BEERS

Key Large Bottle 64.5c – Local	3.25
Key Small Bottle 33cl – Local	2.30
Carlsberg Large Bottle 64.5cl – Local	3.25
Carlsberg Small Bottle 33cl – Local	2.30
Imported Beers Bottle 33cl – Imported	3.25
Boddingtons 44cl – Imported	3.95
Gallopers 44cl – Imported	3.95
John Smith 44cl – Imported	3.95
Guinness 44cl – Imported	3.95

LONG DRINKS

Brandy Sour (Brandy, Angostura, Lemon Squash, Soda)	3.85
Ouzo Special (Ouzo, Orange Liqueur, Grenadine, Soda)	3.85
Tequila Sunrise (Tequila, Orange Juice, Grenadine)	3.85
Pinner's No. 1 (Pinner's, T.J.P., Cucumber)	3.85

CIDERS (Imported)

Strongbow Bottle 27.5 cl	3.25
Woodpecker Bottle 27.5 cl	3.25
Magners Bottle 55.5 cl	5.55

R.T.D. (Imported)

Strawoll Ice 27.5 cl	3.85
WHD Blue 27.5 cl	3.85

WINES FROM CYPRUS

	€	
Per Glass - Local	1.25	
White wines	68.75 cl	$\frac{1}{2}$ Bot 37.5cl
Assos - Dry	14.25	7.55
Vassitso - Dry	14.25	
Agiosolmos - Dry or Medium Dry	14.25	
Island Wines - Dry	14.25	
House Wine - Dry or Medium Dry	14.25	
Pentafori - Dry or Medium Dry	14.25	
Assos 62 - Dry	14.25	
Aptroditi - Dry	12.25	
Chandonvay - Dry	18.80	
Thiabe - Medium Dry	14.25	7.55
Santa Marina - Medium Sweet	12.25	7.55
Saint Panteleimon - Medium Sweet	12.25	7.55

Rose Wines

House Wine - Dry	14.25	7.55
Santa Marina - Medium Sweet	12.25	7.55
Corallo - Dry or Medium Dry	14.25	

Red Wines

Agia Mouri - Dry	14.25	7.55
Agios Oroufios - Dry	14.95	
Island Wines - Dry	14.25	
Agios Petros - Dry	14.95	
House Wine - Dry or Medium Dry	14.25	7.55
Othello - Dry	12.25	
Othello Vintage - Dry	18.80	
Cabernet Sauvignon - Dry	18.80	
Stalos - Medium Dry	14.95	
Santa Marina - Medium Sweet	12.25	7.55

IMPORTED WINES

	€
White Wines	09.75 cl
Pinot Grigio (Italy) Dry	21.95
Frascati (Italy) Dry	19.95
Alsace Villages A.O.C. (France) Dry	21.95
Chenin Blanc (Australian) Dry	21.95
Rose Wines	
Matus (Portugal) - Medium Dry	19.95
Red Wines	
Cabernet Sauvignon (France) Dry	22.95
Chianti Classico (Italy) Dry	22.95
Merlot (Chile) Dry	22.95
Shiraz (Australian) Dry	22.95
Valpolicella (Italy) Dry	22.95



Champagne and Sparkling Wine

French Champagne	64.95
Sparkling Wine - Imported	21.95
Anti Spumante (Italy)	29.95

HOME MADE DESSERTS

	€
Blackcurrent Cheese Cake	3.95
Tiramisu	3.95
Apple Pie and Vanilla Ice Cream	3.95
Cypriot Sweets	3.95
Creme Caramel	3.95
Sherry Trifle	3.95
Los Amis Banana Split	4.95
Creme Suzette for two	7.25
Variety of Ice Cream	3.95
Mousse	3.95
Fresh Fruit Salad	3.95
Cheese Board	6.75
Peach Melba	4.15

SPECIAL COFFEE

Irish Coffee – Whisky Imported	3.95
Galapao Coffee – Tea Maria Imported	3.95
Royal Coffee – Brandy Local	3.95
Amarretto Coffee – Liqueur Imported	3.95
Balleys Coffee – Liqueur Imported	3.95

HOT BEVERAGES

Filter	2.15
Cappuccino	2.65
Espresso	2.65
Tea	2.15
Nescafe	2.15
Cypriot Coffee	2.15
Hot Chocolate	2.95

CHILDREN'S MENU

PIZZA MARGARITA

FISH FINGERS

CHICKEN NUGGETS

SAUSAGE, EGG & BEANS

CHOICE OF SPAGHETTI

JUNIOR LASAGNE

HAMBURGER

CHEESEBURGER

FISH AND CHIPS

GRILLED GAMMON STEAK

SPARE RIBS

Price € 5.95



SET MENU

SOUP OF THE DAY
CYPRUS HERB D'OUVERES
PRAWN COCKTAIL
AVOCADO VINAIGRETTE
MUSSELS - ATLANTIC -
STUFFED MUSHROOMS
GRILLED HALLOUMI CHEESE
HOME MADE PATE



DEEP FRIED FILLET OF FISH
GRILLED SWORD FISH
GRILLED CHICKEN "FINE HERBS"
CHICKEN "DANE"
CHICKEN CURRY
GRILLED GAMBON STEAK
SPARE RIBS
LAMB KLEFTIKO
BEEF STIFADO
BEEF STROGANOFF
CHOICE OF SPAGHETTI
CARBONARA OR BOLOGNAISE
MOUSAKA
LASAGNE A FORNO



HOME MADE MOUSSE
SHERRY TRIFLE
TIRAMISU
CHEESE CAKE
CREAM CARAMEL
FRESH FRUIT SALAD
VARIETY OF ICE CREAM

Price € 14.95

APPETIZERS

	\$
Smoked Salmon	7.75
Served with its classical garnish and brown bread	
Smoked Fillet of Trout	7.75
Served with Horseradish sauce	
Avocado & Shrimps "Roses"	6.75
Served with a light "Mata Rosa" sauce	
Shrimp Salad "Florida"	6.75
Shrimps with thousand island dressing on a crisp lettuce and orange segments	
Avocado Pear "Pamplemousse"	5.55
Served with vinaigrette sauce and grapefruit segments	
King Prawns "Butterfly"	7.95
Breaded and deep fried, served with Remaise sauce	
Parmaham "Rainbow"	6.75
A delicate smoked ham with fruit or relise in season	
Home Made Pate	5.55
Chicken and duck liver pate, Served with "Kimberland" sauce and toast	
Prawn A L'Al	7.95
Paw fried in garlic butter, parsley and cream	
Cypria Hors D' Oeuvres	4.40
Cypria dips, tzatzikis, tchikiri, tzatziki with pita bread	
Mussels "Les Amis"	5.90
Mussels cooked in herb sauce garlic and tomato	
Garlic Mushrooms	5.10
Served on toast	
Koupepia	5.40
Stuffed vine leaves with rice and mince meat served with tomato sauce	
Deep Fried Pata "Dry"	5.10
Breaded and served on sliced tomato and "Tzatzikis" sauce	
Grilled Halloumi and Lountza	5.10
Grilled local cheese and smoked ham, served with pita bread	
Garlic Bread	2.95
With ricotta/cream cheese	

CHEF'S HOME MADE SOUPS

	€
Soup of the Day	1.95
Tomato Soup	1.95
French Onion Soup	1.95

FRESHLY MADE SALADS

"As a first course or side salad"

Four Seasons Salad	5.55
Mixed salad with cubes of feta cheese, capers, onions and black olives	
Tomatoes and Onion rings salad	5.55
Mozzarella and Tomato Salad	7.00
Sliced mozzarella cheese with tomatoes and basil	

SIDE DISHES

Onion Rings	1.95
Garlic Bread	2.95

CHILDREN'S MENU

"Mickey Mouse" hamburger	5.95
Served with chips and salad	
"Mermaid" fish fingers	5.95
Served with chips	
Junior Spaghetti	5.95
With "Solognasso" sauce or sauce with cheese	
"Chicken Nuggets"	5.95
Served with chips	
"Margarita Pizza"	5.95
With tomato and cheese	
"Junior Lasagne"	5.95

FISH AND SEAFOOD

	€
Grilled King Prawns <i>With garlic sauce on the side</i>	16.95
King Prawns Provencal <i>Tomato, onions, mushrooms, garlic, white wine and fresh cream sauce</i>	17.25
King Prawns "Au Citron" <i>Saute with onions, garlic, lemon, flamed with ouzo and fresh cream</i>	17.25
Fillet of Salmon "En Papillote" <i>Poached fillet of salmon with julienne of vegetables and Hollandaise sauce</i>	15.80
Butterfly King Prawns <i>Breaded, deep-fried with tartar sauce</i>	16.95
Fresh Fish <i>Seafood of the day - grilled and served with olive oil and lemon sauce</i>	16.95
Lobster Thermidor <i>Please order in advance</i>	44.55
Grilled Salmon "Bonne - Femme" <i>Served on a bed of mushrooms and Gremolata sauce</i>	15.80
Grilled Swordfish <i>With olive oil and lemon sauce</i>	12.95

All above dishes are served with vegetables and rice or potatoes

VEGETARIAN DISHES

Vegetarian Dolmades <i>Rice, fresh vegetables and herbs, vinegared sauce</i>	10.95
Vegetarian Fettuccini <i>Julienne of fresh vegetables, mushrooms, sweet peppers, sliced tomato</i>	10.95
Vegetarian Cannelloni <i>Served with side salad</i>	10.95
Stuffed Jacket Potato Gratine <i>with Potatouille of vegetables and cheese</i>	10.95

VEAL

	€
'Veal "Tsingano"	15.80
Pan fried fillet of veal onions, garlic, red and green pimientos, tomato sauce, finished with fresh cream	
Medallion of Veal "Williamsine"	15.80
'Veal medallions saute in creamy sauce with mushrooms, parsley and pear liqueur	
'Veal Medallion "Rafaelito"	15.80
'Veal fillet with garlic, mushrooms, smoked bacon, pomeodoro sauce, oregano and fresh cream	
'Veal Medallion "Prosciutto"	16.20
'Veal fillet saute with capers, parsley, prosciutto, onion, garlic, oregano, sherry and cream	

All above dishes are served with vegetables and potatoes



POULTRY

Grilled Breast of Chicken	11.95
B.B.Q. sauce on the side	
Chicken Breast "Bolognese"	12.85
Prosciutto and mozzarella cheese	
Chicken "Don Pepe"	12.85
Chicken strips saute with wine, green and red pimientos, garlic, tomato, onions, tarragon, thyme and served on a bed of rice	
Chicken A La Romana	12.85
Onions, garlic, mushrooms pomeodoro sauce and oregano	
Chicken A La King	12.85
Mushrooms, red and green peppers, onions, white wine, finished with fresh cream, served on bed of rice	
Chicken "Lefkothea"	12.85
Mushrooms, onions, olives, thyme, mustard seeds and fresh cream	

CHARCOAL DISH

	€
Grilled Fillet Steak <i>Garnished with mushrooms and grilled tomato</i>	18.25
Grilled Sirloin Steak <i>Garnished with mushrooms and grilled tomato</i>	15.25
Grilled T - Bone Steak <i>Charcoal grill</i>	17.00
Baby Lamb Chops <i>Served with mint sauce</i>	14.25
Chateaubrian for Two <i>Assortment of vegetables and Bernaise sauce</i>	37.25
Grilled Pork Chop <i>Charcoal grill</i>	11.75
Gammon Steak <i>Served with orange sauce and pineapple rings</i>	11.75
Les Amis Mixed Grill <i>Four different meats: chicken, shaffala, lamb chop, pork fillet and balsamic cheese</i>	15.95

All above dishes are served with vegetables and potatoes

PASTA

Lasagne Al Forno <i>Baked layers of pasta, minced meat, tomato sauce and mozzarella cheese</i>	10.85
Cannelloni "Toscana" <i>Baked pasta rolls with mince meat, spinach, mushrooms and mozzarella cheese</i>	10.85
Spaghetti Bolognese <i>Spaghetti with bolognese sauce</i>	10.85
Spaghetti Al Pomodoro <i>Spaghetti with fresh tomato sauce</i>	10.85
Tortellini Carbonara <i>Bacon, onions, garlic, egg, fresh cream, mushrooms and parmesan cheese</i>	10.85
Fettuccini Alfredo <i>Pasta noodles with herbs, onions, mushrooms and cream</i>	10.85

HOUSE SPECIALITIES

	€
Les Amis Special Steak Filet of beef with onions, mushrooms, cherry herbs and creamy tomato sauce	19.95
Le Filet de Boeuf au Poivre Filet of beef sprinkled with green and black pepper corns and flamed with brandy and finished with cream	18.95
Le Filet de Boeuf "Diana" Filet of beef saute in butter with onions, mushrooms, flamed with brandy and red wine, finished with cream	18.95
Le Filet de Boeuf "Stroganoff" Steaks of filet with onions, mushrooms, wine, herbs, fresh cream, served on a bed of rice	16.95
Beef Sirloin Steak Topped with one of your own favorite sauces: "Diana", "Pepper", "Garlic"	15.80
Medallion de Porc au Calvados Filet of pork saute with apples, shallots, flamed with Calvados and finished with cream	13.95

ROAST DINNER

Roast Beef Served with roast potatoes, vegetables and Yorkshire pudding	18.95
Roast Lamb Served with roast potatoes, vegetables and Yorkshire pudding	18.95

LOCAL DISHES

Moussaka and Salad Layers of vegetables, minced meat, cheese sauce	11.85
Lamb Kleftiko Lamb shank cooked in a clay oven	12.95
Beef Stifado Cubes of beef cooked in casserole with onions and red wine, served on a bed of rice	12.45

MINERALS AND SOFT DRINKS

	€
Soft drinks 30cl – Local	1.95
Large soft drinks 50 cl – Local	3.85
Fruit juice 20cl – Local	1.95
Freshly squeezed orange juice 20cl – Local	2.35
Still mineral water 75cl – Local	1.95
Sparkling water 33cl – Imported	2.95
Ice Tea (lemon, peach) 33cl – Local	2.95

NON ALCOHOLICS

Milky Mouse (Mixed Juices, Lime, Grenadine, Soda)	3.00
Lion King (Mixed Juices, Blackcurrant, TUp)	3.00
Cinderella (Pineapple Juice, Blue Curacao Syrup, Soda)	3.00
Milshakes (Strawberry, Banana, Chocolate, Vanilla)	3.60

APERITIFS

Sherry 3cl – Local	2.95
Custo 4cl – Local	2.95
Pericol 3cl – Imported	2.95
Campari 3cl – Imported	2.95
Martini 4cl – Imported	2.75
Cinzano 4cl – Imported	2.75
Mixer 25cl – Local	1.90

WHISKY AND SPIRITS

Ordinary whisky 30cl – Imported	2.95
Premium whisky 3cl – Imported	4.95
Bourbon whisky 3cl – Imported	3.45
Southern comfort 3cl – Imported	3.45
Spirits (Rum, Tequila, Gin) 3cl – Imported	2.95

COGNACS AND BRANDIES

Rare Martin 3cl – Imported	4.95
Courvoisier 3cl – Imported	4.95
Metaxa 3cl – Imported	3.95
Rao Five Kings 3cl – Local	3.95
Brandies 3cl – Local	2.95