

## Cold Starters

### Prawn Cocktail

Shrimp with Cocktail Sauce

### Avocado Prawns

Avocado pear served with Shrimps and Cocktail Sauce

### Avocado Vinaigrette

Avocado pear served with Vinaigrette Sauce

### Smoked Salmon

Scottish Salmon served with onions and capers

### Troodos Trout

Served with creamy Horseradish Sauce

### Crab Sticks

Served with Cocktail Sauce

### Doria Hors D' Oeuvres

Variety of cold dips

### Feta Cheese

Fresh local goat cheese

### Tzatziki

Yoghurt, Cucumber, Garlic & Mint

### Taramosalata

Smoked Cod roe dip served with Pita Bread



## Hot Starters

### Garlic Bread

### Corn on the Cob

### Lountza & Halloumi

Smoked Pork Loin & Grilled Cyprus Cheese

### Baked Avocado

Avocado, Onions, Tomatoes, topped with creamy Cheese Sauce

### Garlic Mushrooms

Mushroom flambéed with Brandy & Garlic Sauce

### Stuffed Mushrooms

Mushroom stuffed with spicy feta cheese

### Garlic Mussels

Mussels in white wine, lemon and garlic sauce

### Garlic King Prawn

Prawns served In delicious garlic sauce

### Fried King Prawns

Deep fried King Prawns served with Tartar Sauce

### Fried Squid

### Plaka Seafood Special

Shrimps, Crab Sticks, Mussels, cooked in white wine and topped with creamy cheese sauce

### Prawns a la Maison

Shrimps, flambéed with Brandy and topped with creamy cheese sauce

## Soups

### Soup of the day

Ask your waiter

Main Courses served with Rice, Vegetables and Potatoes  
All Taxes and Service Charges included

## Fish Dishes

### Fish Meze

Minimum Order Two (2)

### Calamari

Deep fried Squid

### Cod

Deep fried Cod Fish Served with Tartar Sauce

### Fried King Prawns

Deep Fried Prawns served with Tartar Sauce

### King Prawn Provencal

Cooked in Tomato Sauce, Feta, Onions & Mushrooms

### Scampi

Breaded Prawns Deep fried served with Tartar Sauce

### Garlic Mussels

Mussels (10) cooked in a rich Garlic Sauce. Must try!

### Swordfish Grilled

Fillet of Swordfish Grilled

### Swordfish a la Chef

Fillet of Swordfish Grilled topped with Tomato-Garlic Sauce

### Octopus Grilled

Grilled Octopus with Olive Oil and Parsley

### Salmon Special

Cooked in a creamy Dill Sauce

### Fresh Sea Bass (When available)

Slowly cooked Olive Oil and Lemon Juice

### Fresh Sea Bream (When available)

Slowly cooked Olive Oil and Lemon Juice



## Salads

Greek Village Salad

Green Salad

Tomato & Onion Salad

Main Dish Village Salad

Tuna Salad

Mixed Seafood Salad

Chef Salad

Side Salad



Main Courses served with Rice, Vegetables and Potatoes  
All Taxes and Service Charges included

## Cyprus Specialties

### Meat Meze

Minimum Order 2 (Two)

### Kleftiko (When available)

Lamb cooked for over 5 hours in traditional oven with local herbs

### Moussaka

Layers of Potatoes, Aubergines, Courgettes, Minced Meat and topped with Béchamel

### Stifado (When available)

Beef stew in red wine and spices

### Keftedes

Traditional Meat balls



## Grills

### Fillet Steak

Fillet of Tender Loin grilled

### T-Bone Steak

### Beef Kebab

Tender Loin chunks on skewers with Onions, Peppers and Tomatoes

### Pork Kebab

### Chicken Kebab

### Mix Grill

Variety of Lamb Chop, Chicken, Kebab, Halloumi & Lountza

### Pork Chop

### Lamb Chops

### Grilled Chicken

### Shieftalia

Homemade Cyprus sausage

## Flambé

### Steak Diane

Mushrooms, Onions, Parsley & Cream

### Pepper Steak

Black & Green Peppercorn sauce

### Garlic Steak

Keeps Vampires away,...

### Doria Special

Chef's personal Sauce

## Order your Steak the way you want it.



**Blue rare (115F)**- seared on the outside, completely red throughout. Meat remains gel-like in texture and difficult to chew; juices are not yet flowing freely.



**Medium (134F)** - seared outside, 25% pink showing inside. Much drier and tougher than *The Perfect Steak*, but still palatable.



**Rare (120F)**- seared and still red 75% through the centre. Once the heat transfer is completed during the resting period, this steak will achieve *The Perfect Steak* - tender & juicy.



**Medium well (150F)** - done throughout with a slight hint of pink. Past the point of no return.



**Medium rare (126F)**- seared with 50% red centre. Just passed the point of *The Perfect Steak*.



**Well done (160F)** - 100% brown. Waste of a good quality steak.

## Chicken Dishes

### Chicken a la Kissos

Marinated in white wine, cooked with Garlic, Onions and Mushrooms

### Garlic Chicken

Marinated and cooked in a creamy Garlic Sauce

### Chicken Pepper

Marinated and cooked in a creamy Pepper Sauce



## Pasta & Pizza

Spaghetti Napoletana

Spaghetti Bolognese

Spaghetti & Cheese

Pizza Special

Pizza Vegetarian

## House Specials

### Pork Commandarie

Fillet of Pork cooked in Commandaria Sauce

### Pork Chop in Pepper

### Pork Chop a la Diane

### Beef Stroganoff

Tenderloin pieces cooked with Mushrooms, Onions, Paprika and fresh Cream

### Vegetarian Platter

Mushrooms, Fresh Vegetables, Beetroot, Tzatziki and Jacket Potato

## Children Menu

Chicken Nuggets

Chicken Kebab

Pork Kebab

Hamburger

Fish & Chips

Fish Fingers

Scampi

Portion of Chips



## Carafe Wines

Carafe White or Red (1Liter)  
Carafe White or Red (½ Liter)  
Wine by Glass



## Dry White Wines

Akmi  
Vasilikon  
Alina  
Persefoni

## Dry Red Wines

Kyklamino  
Ayios Fotios  
Ayios Onoufrios  
Plakota

## Medium Dry White Wines

Alina  
Persefoni  
Thisbe  
St Panteleimon (M. Sweet)

## Medium Dry Red Wine

Statos 99

## Champagne

Duc de Nicosie  
Ruttgers Club

## Rose Wines

Pampela  
Cornetto  
Coeur de Lion

**Aperitifs**

Ouzo Extra Fine  
Martini  
Campari

**Liqueurs**

Orange Liqueur  
Banana Liqueur  
Coffee Liqueur  
Commandaria  
Tia Maria  
Baileys  
Sambucca  
Southern Comfort

**Sprits**

Local (4cl)  
Gin, Rum, Vodka, Tequila

Imported (3cl)  
Gin, Baccardi, Vodka, Tequila

Pimm's (3cl)

**Cognac**

Metaxa (3cl)  
Remy Martin (3cl)  
Napoleon (3cl)

**Brandies**

Keo V.O.S.P. (4cl)  
Five Kings (3cl)  
31 (4cl)

**Beer**

Pint KEO Draft  
½ Pint KEO Draft  
Bottle KEO (645ml)  
Bottle Carlsberg (645ml)  
Bottle KEO (335ml)  
Bottle Carlsberg (335ml)

**Soft Drinks & Water**

Soft Drinks	(200ml)
Juices	(200ml)
Mineral Water	(700ml)
Sparkling Water	(300ml)

**Non Alcoholic**

Mickey Mouse  
Mixed Juices, Grenadine

Cinderella  
Lemon, Pineapple, Grenadine

Milkshakes  
Choice of Vanilla, Chocolate, Banana or Strawberry

**Whiskeys**

J&B  
Famous Grouse  
Johnnie Walker  
Jack Daniel's  
Jameson

**By Bottles**

Whiskies ½  
Whiskey ¼  
Ouzo ¼  
Zivania ¼  
Brandy ½



### Doria Special

### Brandy Sour

Brandy, Lemon Squash, Angostura Bitter Drops, Soda Water

### Gin Fizz

Gin, Lemon Juice, Soda Water

### Ouzo Special

Ouzo, Grenadine, Sprite

### Black Russian

Vodka, Coffee Liqueur, Coke

### Pina Colada

Rum, Coconut Liqueur, Fresh Cream, Pineapple Juice

### Tequila Sunrise

Tequila, Orange Juice, Grenadine

### Pay Master

Vodka, Lemon Squash, Sprite

### Paradise

Gin, Apricot Brandy, Orange Juice

### Bloody Mary

Vodka, Tomato Juice, Spices

### Margarita

Tequila, Triple Sec, Lime Juice

### Brandy Alexander

Brandy, Cream De Cacao, Fresh Cream

### Summer Lovers

Rum, Brandy, Lime, Orange Juice

### Whiskey Sour

Whiskey, Lemon Squash, Soda Water, Angostura Bitter Drops

### San Francisco

Vodka, Orange Juice, Banana Liqueur, Grenadine

### Sex on the Beach

Vodka, Orange Juice, Banana Liqueur, Blackcurrant Squash



Main Courses served with Rice, Vegetables and Potatoes  
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### **Flambé**

Crepe Suzette

Banana Flambé

### **Sweets**

Apple Cake

Cake (When available)

Cyprus Patiser

Panna Cotta

Yoghurt & Honey

Fresh Fruits

### **Ice-Creams**

Doria Special

Banana Split

Peach Melba

Mixed Ice-Cream

### **Coffees**

Nescafe

Decaf

Espresso

Cappuccino

Filter Coffee

Tea

Irish Coffee

Calypso Coffee

Brandy Coffee

Baileys Coffee

**Doria Restaurant is using  
only authentic Italian  
Lavazza Coffee.**

