



ALAKATI

Story of Alakati

Our beautiful old stoned well situated in the gardens of the Executive wing was our inspiration for the new Al fresco dining restaurant “Alakati”.

Local tradition states that young ladies would come to collect water from the village wells and that the young men would be able to show their interest in the one lady they wished to marry by meeting her secretly by the water well to steal a kiss before their wedding day. It was the place to meet your one true love.

For our guests to enjoy a traditional and authentic experience under the stars, we have created this restaurant around the stoned well, making it the heart of the restaurant.

With traditional recipes being used by our skilled Chefs, and the beautiful atmosphere of the open night sky, you will experience the true taste of Cyprus while dining at “Alakati”



Cyprus Meze

The traditional Cypriot Meze, which literally means “Small local Delicacies”, is often a meal in its own right. There are vegetarian, meat or fish mezes which consist of groups of dishes arriving at the table about three or four at a time.

A meze is meant to be lingered over, so take it slowly and savour the subtle flavours which make up each dish. As so much food is offered, it is not expected that every dish will be finished, but rather shared at will and served at ease.

Eating a Cypriot meze is definitely a social event.

Cold and Warm Appetizers – Κρύα και Ζεστά Ορεκτικά

Холодные и Горячие Закуски

Κουλούρι γεμιστό με τυρί, ταχίνι, τζατζίκι και ταραμά (1,4,7,11)

Cheese bagel with taramas – fish roe dip, tahini and tzantziki
Деревенский хлеб и Тарамосалата

Κυπριακή σαλάτα & γλυκοπατάτα με ταχίνι (1,11)

Cyprus salad, sweet potato with tahini
Κυπρский салат, Сладкий картофель с тахини

Λουκάνικο κρασάτο & ανθοί γεμιστοί με φέτα (1,3,7)

Cyprus sausages, zucchini flowers stuffed with feta cheese
Κυπρские сосиски, Дзадзики, Цветы цуккини, фаршированные сыром Фета

Χαλούμι βραστό με μέλι & καρύδια (7,8)

Boiled Cyprus halloumi cheese topped with honey and walnuts
Теплый сыр Халлуми с медом и грецкими орехами

Χωριάτικο μακαρόνι με ανάρι τρίμμα (1,3,7)

Village makaroni served with grated anari cheese

Main courses - Κυρίως Πιάτα - Основные Блюда

∞ **Αρνί στο φούρνο με πατάτες (κλέφτικο)**

Oven slow cooked lamb with potatoes
Ягненок, запеченный на медленном огне, с картофелем

∞ *Χοιρινό σουβλάκι, κοτόπουλο φιλέτο, πίτα και ταχίни*

Pork skewer, pork belly and chicken filet with onions, peppers, pita and tahini dressing (1,11,)

Свиной шашлык и Бараньи Ребрышки с традиционными специями

Or/η/или

∞ *Καλαμάρι τηγανιτό, τσιπούρα στο φούρνο, χταπόδι καθιστό και πλιγούρι (1,4,14)*

Fried Calamari, oven baked sea bream, octopus' casserole served with cracked wheat

Жареные кальмары, Морской лещ на гриле, осьминог, тушеный в вине, подается с рисовым пилавом

Desserts – Επδόρπα - Десерты

Μαχαλεπι με τριαντάφυλλο (1,3,7)

Cyprus sweet with water sugar and rose water
Крем из манной крупы в слоеном тесте, подается с ванильным мороженым

Γλυκό καρυδάκι και φρούτα εποχής (1,8)

Walnut in syrup and seasonal fruits
Грецкий орех в сиропе и сезонные фрукты

Part of the all-inclusive and half board terms of stay.
Bed and breakfast guests € 32.00 per person inclusive of all charges and taxes. Children under 12, on bed and breakfast terms, half price.

Относится к системам питания Все Включено и Полупансион.
Стоимость для гостей, проживающие на завтраках, составляет € 30.00 на человека, дети младше 12 лет – полцены. В стоимость включены все налоги.

ALLERGENS

(1)Cereals containing gluten (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products (3) Eggs and products based on eggs (4) Fish and

products based on fish (5) Peanuts (groundnuts) and products based on peanuts (6) Soybeans and products based on soy (7) Milk and products based on milk (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)(9) Celery and products based on celery (10) Mustard and products based on mustard (11) Sesame seeds and products based on sesame seeds, (12) Sulphur dioxide (SO₂) and sulphites (13) lupine and products based on lupine (14) Molluscs and products based on molluscs.

ΑΛΛΕΡΓΙΟΓΟΝΕΣ ΟΥΣΙΕΣ

(1) Δημητριακά που περιέχουν γλουτένη (2) Καρκινοειδή (θαλασσινά με κέλυφος, πχ. καβούρια, γαρίδες, αστακοί) και προϊόντα τους (3) Αυγά και προϊόντα με βάση τα αυγά, (4) Ψάρια και προϊόντα με βάση τα ψάρια (5) Αραχίδες (αράπκα φιστίκια) και προϊόντα με βάση τις αραχίδες (6) Σόγια και προϊόντα με βάση τη σόγια (7) Γάλα και προϊόντα με βάση το γάλα (8) Καρποί με κέλυφος (πχ. αμύγδαλα, φουντούκια, καρύδια, Κασίους κτλ.) (9) Σέλινο και προϊόντα με βάση το σέλινο (10) Σινάπ και προϊόντα με βάση το σινάπ (11) Σπόροι σουσαμιού και προϊόντα με βάση τους σπόρους σουσαμιού (12) Διοξείδιο του θείου (SO₂) και θειώδεις ενώσεις (13) Λούπνο και προϊόντα με βάση το λούπνο (14) Μαλάκια και προϊόντα με βάση τα μαλάκια.

АЛЛЕРГЕНЫ

(1) Зерновые, содержащие глютен, (2) Ракообразные (крабы, креветки, омары и т.д.) и продукты с их содержанием, (3) Яйца и продукты с их содержанием, (4) Рыба и продукты с ее содержанием, (5) Арахис и продукты с его содержанием, (6) Соя и продукты с ее содержанием, (7) Молоко и продукты с его содержанием, (8) Орехи (например, миндаль, фундук, грецкие орехи, кешью и т.д.), (9) Сельдерей и продукты с его содержанием, (10) Горчица и продукты с ее содержанием, (11) Семена кунжута и продукты с их содержанием, (12) Диоксид серы (SO₂) и сульфиты, (13) Люпин и продукты с его содержанием, (14) Моллюски и продукты с их содержанием.

Short History of Cyprus Wines

The history of winemaking on Cyprus can be traced back nearly 6,000 years. Indeed, in 2005 a team of archaeologists concluded that some Chalcolithic wine jars, which were discovered in Erimi in the 1930s, were the oldest of their kind in the world, dating back to 3,500 BC. This provided conclusive proof that the first wines in the Mediterranean region were produced in Cyprus.







Commandaria: The Wine of Kings and the King of Wines





Commandaria is a sweet, delicious dessert wine with a natural warm ruby colour. It is one of the best and most famous wines in Cyprus, and is the oldest wine in the world still in production. It is believed to have first been made by the ancient Greeks, 4,000 years ago, when it was a popular drink at festivals celebrating the goddess of Love and Beauty, Aphrodite. The name 'Commandaria' however dates back to the crusades in the 12th century. It was greatly enjoyed at the wedding of Richard the Lionheart in Cyprus and was thus pronounced as the Wine of Kings and the King of Wines. This unique wine is produced from mature, sun-dried grapes of the varieties 'Xinisteri' and 'Mavro'.

Wine List


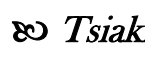


White Wines – Λευκά Κρασιά – Белые вина

 <i>Island White Wine</i>	€ 15.00
 <i>Vlassides Chardonnay {Vlassides winery}</i>	€ 18.00
 <i>Rigena Xynisteri {Tsalapatis winery}</i>	€ 20.00
 <i>Petritis Kyperounda {Kyperounda winery}</i>	€ 20.00

Red Wines – Κόκκινα Κρασιά – Красные вина

 <i>Island Red Wine</i>	€ 15.00
 <i>Ayios Onoufrios {Kathikas winery}</i>	€ 18.00
 <i>Rigas {Tsalapatis winery}</i>	€ 20.00
 <i>Vlassides Shiraz {Vlassides winery}</i>	€ 22.00

Rose Wines – Ροζέ κρασιά – Розовые вина




 <i>Island Rose Wine</i>	€ 15.00
 <i>Tsiakkas Rodinos {Tsiakkas winery}</i>	€ 18.00
 <i>Rigena Rose Dry {Tsalapatis winery}</i>	€ 20.00
 <i>Hadjiantonas Rose {Hadjiantonas winery}</i>	€ 26.00

Dessert Wines – Κρασιά για το επδόρπο – Десертные вина








 <i>Dessert wine</i>	8cl	5.00
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Prices include service charge and V.A.T./Οι τιμές περιλαμβάνουν την εξυπηρέτηση και τους φόρους / В стоимость включены все налоги

Beers

 Draught	25cl	4.00
 Draught	50cl	6.00
 KEO bottle	33cl	6.00

Refreshments and Minerals

 (ULTRA) Mineral Water, local 50cl	3.00
 (ULTRA) Mineral Water, local 1ltr	4.00
 (ULTRA) Soft Drinks 30cl	4.00
 (ULTRA) Fruit Juices 30cl	4.00
 (ULTRA) Sparkling Water 50cl	4.50
 Perrier, imported 33cl	5.00
 A.I Iced tea	4.00

Hot Beverages

 (ULTRA) Filter Coffee	5.00
 (ULTRA) Herbal Tea	5.00
 (ULTRA) Regular Tea	5.00

Espresso	4.00
Cyprus Coffee Double	4.50

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