

# Reviews of Restaurants in the Larnaca Area

## Larnaca

### American Steak Bar



Corner of Viktoros Ougko and Lordou Vyrona St, Tel: 24659665

American cuisine

By Elsa Merserlian

No frills, no fuss just first class steaks and burgers

Back in 2002, within a year of moving to Cyprus from Canada, Eli Jazzer opened up his restaurant on the corner opposite Accapella in downtown Larnaca. Eight years on, and mostly through word-of-mouth, it has become one of the most popular eateries on the Island, attracting tourists who've read about it on blogs and locals recommending it. On first showing even Eli would have to admit it is not the most attractive of places to approach. You walk into the shabby diner-like building which is devoid of booths, shiny plastic cushions or a smiley faced waiter wearing matching white apron and hat to welcome you in. Oh no, at American Steak Bar all you get is Eli's face poking out from behind his the flap doors leading to the kitchen, quickly asking you what you're having before he returns to being busy. How does he even know you're there? A little birdy tells him. No honestly, there's a bird shaped motion sensor near the counter that makes noise when someone passes by.

It wasn't always that Eli flew solo in the kitchen; back in the early days he had the hands of his lovely wife Maria, who he called "the backbone of the business" to help out with the more diverse menu. Vegetarians beware. Today this place only accommodates beef lovers. No other meats have been served out of Eli's kitchen since he slashed them off the menu because of the ridiculously high demand for his infamous beef burgers and steak sandwiches. So your choice is simple, do you want the burger or the steak? Whichever you decide, I recommend you not to try and meddle with the ingredients. Don't ask for "less sauce" or "no onions", or any of this "cut out the mushroom" diversity; Eli creates mouthfuls of perfection and doesn't take lightly to alterations to it. If you do dare to customise your meal, expect an argument, but bear in mind this is part of the dining

experience.

The point is, you don't go to a steak bar and worry about keeping the fat off your hips or for the "spectacular" view of the busy street outside. Your mission is one, and one only: to eat the steak sandwich fresh out of the oven. Speaking of things fresh, have you met the ingredients? Eli's philosophy for cooking goes along the lines of: the least fat possible on the meat, buy it and keep it fresh, and nothing processed enters the kitchen. Want proof? Eli does not even own a freezer, and he spends his mornings mincing rump steak brought in on the day to make his burger patties. This is why when you bite into the baguette filled with little bits of sirloin beef covered with Eli's special sauce and melted Danish steak cheese, you feel the soft goodness all around. Each bite of the burger melts in your mouth, as the succulent juices of the beef merge with those of the bacon on top, then to be balanced off by his special sauce with a crunchy lettuce finish. The food speaks for itself, and this journalist gives it a full 5 cows rating.

Why should I go?

Because you'd be one of the few who hasn't tasted this slice of heaven if you didn't.

Who will I meet?

Everyone from the average Joe, to the complex Betty. It's a very humbling place.

What should I wear?

Anything. Well, something would be nice.

How much will I pay?

€4.35 for the burger, add 60 cents for the cheese, around €7 for the steak, and €1.90 for a portion of fries enough for the whole family. A little extra for the drink.

Extra tip:

There's a fridge in the right hand corner to get your ketchup, mayo and drink from. Mix them with the hot sauce you can find on the counter by the toothpicks, and you're good to go.

## A33 Grill & Meze



33, Aigyptou Street, Larnaca, Tel: 7000 6933.

By Nina Theocharidou

We decided to try A33 Grill & Meze because some friends had recommended it. So we made our way to the Phaneromeni area of Larnaca, just before the church on Aigyptou St. It takes its name from the first letter of the street (A) and the street number (33). With plenty of space outside, parking is easy, so all you have to do is enter the magical garden - part of the small orchard that existed there which is now part of the new building. The garden is beautifully lit up at night, paved with slates which compliment the modern, tasteful and comfortable seating. The main building is decorated with leather, wood, and stone making it a very elegant restaurant or some may even call it an 'updated' taverna. However you wish to call it, as the name implies, it serves both meze and grilled items as well as a range of a la carte appetisers, salads, meals and pasta dishes.

We were greeted with a warm welcome and shown to our table. Glancing over the menu the salmon rolls with sweet courgettes and cheese, grilled vegetables with goat's cheese, glazed prawns, and grilled mussels seemed delicious as appetisers. Further down the list we came across shrimp salad, pear salad, Caesar salad, penne pomodoro and spaghetti carbonara and meat lovers won't be disappointed with their selection of steaks, chicken and seafood dishes. With so much to choose from, we could have been there all night, however, we had our hearts set on the meze. What followed was a Greek/Cypriot taste tour with tyrokafteri and other delicious dips and salads to start and so many grilled dishes that I forget exactly what was brought out (except the wonderful pastourma). As for the price it was very reasonable, which was surprising as the service was impeccable, all under the watchful eye of the young owner Giorgos Loizou.

Why should I go?

For the beautiful garden and because it has an excellent menu and makes a change to all the run-of-the-mill tavernas.

Who will I meet?

Cypriots and foreigners of all ages (foreigners seem to sniff out all the good places first), young groups and couples.

What should I wear? Something simple but elegant.

How much will I pay? A good meal is about €25-30.

Extra tip Try the Lebanese mahalepi with rose water and pistachios. Simply delicious!

## Café Viale: Passing the test with flying colours



**56 Grigoriou Afxendiou street, 22664888**

Since we have been writing restaurant reviews for years now, we have ended up – as my colleague Lena Tsoukala and I have concluded – entering each restaurant as a critic. So while the dining experience is a relaxing outing for most, we sit down, take out our writing pads and start taking notes. We try all the dishes that land on our table (ours and those belonging to others) to get the most well-rounded view of what’s on offer and we write down our impressions of the entire visit: Whether the environment is friendly and the service is up to par, what the décor is like, whether the chairs are comfortable or if there is an extensive wine list, what kind of crowd it attracts and whether they seem happy. And of course we check the prices. And that’s precisely what happened when I went to Larnaca recently on business with a colleague and decided to grab a bite before heading back to the office. We decided to go to Viale which turned out to be an excellent choice. Within minutes of sitting down, the waitress arrived to ask if we were there for a meal and upon hearing our reply she promptly brought us the menu. I took out my writing pad and began taking notes. My colleague laughed: “I thought we came to have a quick bite to eat, not work!” Yet, even when it comes to a quick meal there are certain factors you need to take into account. We nibbled on some small fresh, warm rolls (served immediately) which we dipped into olive puree and oil, while we waited for our food – the salads we had ordered (I had of course checked the full wine list and menu first). The Tandoori chicken salad and Caesar salad – with chicken, cheese etc. – soon arrived. The salads were large, fulfilling, delicious and very well presented (it goes without saying that I tried both of them). There was a mix of people sitting at the tables around us; some young, some tourists, others businessmen and also families and all seemed relaxed and appeared to be enjoying their lunch. Everything went perfectly. For a quick meal, Viale definitely passed our test with flying colours: We finished our meal in less than an hour and it was good, quality food, we were served with professionalism, we paid a reasonable price and we were quickly on our way (plus I got my notes as well!).

### **Why go?**

If you find yourself in Larnaca for whatever reason it’s a great choice for a quick yet delicious meal.

For the locals – and non-locals too – it is a great choice for a relaxing evening outing as well.

**What kind of crowd does it attract?**

It depends on the time of day but you will find people of every age.

**What should I wear?**

The majority of people are dressed casually.

**Extra tip**

Their salads are truly amazing

**How much will it cost?**

The menu features a large range of dishes and for a good meal with a soft drink it will cost you around 15 euro.

## Galu Seaside



34, Mesopotamias St, Oroklini, Larnaca, Tel: 24 824100.

It's one of Larnaca's most attractive seaside hotspots and Galu is back again for another summer of fun. Recently updated (it's now run by the well known PHC Franchised Restaurants Public Ltd), it promises some truly unique and fun evenings by the sea. If you're looking for somewhere to relax listening to the sea, then Galu seaside is the perfect place from morning to night.

We headed there one morning last week along with my photographer and found it on the Larnaca-Oroklini road and were surprised to find it had changed quite a bit. Elegantly decorated, it's surrounded by greenery and just a stone's throw away from the sea.

We were greeted by Kyriakos Kyriakou, PHC's Group Executive Chef, who was kind enough to let us sample some of the delicious treats he makes. Even though it was quite early in the morning it didn't stop us trying the bar's trendy Mastic Blue cocktail which got us in the mood. If it's too early for alcohol for you then start your day on the golden beach with one of the many coffees or fresh juices on offer. And if the thought of getting up off your sun bed is just too much to bear, don't worry as Galu staff is on hand with fresh fruit platters. The DJ starts off the day with relaxing music and then ups the tempo as the day goes on. If you get peckish around lunchtime, then head up to the lounge bar and enjoy a delicious meal so that you're energised for more sunbathing and swimming. And once the sun begins to set and you think the day can't get any more relaxing, order yourself a cocktail and watch the sun go down. The clever lighting combined with the sea's tones give the evening a very special feel.

Those who want to dine under the stars listening to ambient lounge music need look no further. The restaurant serves dishes with hints of the Mediterranean. Begin with a beetroot and feta salad with mustard dressing and if you're a fan of seafood try the tuna carpaccio with capers. The piece de resistance is the pasta with clams and garlic served in a copper pan. If you want something friendlier on the waistline then the sea bass with saffron sauce is perfect. Just make sure you leave room for dessert as they are all home made. Try the warm pear pie with ice cream for a truly heavenly experience.

Why should I go? It's the perfect destination to enjoy an unforgettable summer evening.

What should I try? The spare ribs and Black Angus rib eye steak.

Extra tip: Galu Seaside organises weekly events so keep a look out for information.

## Opos Palia



1, Kritis and Ellispontou, Larnaca, Tel: 24 655211.

In Cyprus, a warm welcome and good food go hand in hand. This is especially true in Larnaca, where good food is its forte and where an authentic meze tavern has recently opened. Opos Palia (which means just like old times) is an old house at the start of 1, Kritis St and Ellispontou St, which has been transformed into a very attractive dining area. The rooms have been tastefully decorated (which you can book also for private parties). As for the garden? Absolutely beautiful. Choose a table on the balcony and enjoy your delicious meze. The owner will welcome you with the warmest of smiles and will take time to explain that his restaurant serves only wholesome, Cypriot cuisine all well prepared for those with a large and healthy appetite and who don't want to break the bank. Dishes range from small snails to tender kebab and aromatic sheftalies as well as clay baked roasts and paskies with lamb (a savoury pastry). And what would the restaurant's specialty be? The lemon rabbit and stuffed quails, all based on the owner's grandmother's recipes. Smells, tastes and colours awaken memories...and choosing a wine shouldn't be difficult as the wine list includes only local selections, highlighting the new face of Cypriot wineries. After all, traditional, home cooked food should be accompanied by local wine. To finish off try the delectable bourekia made with anari which are baked not fried, keeping your diet intact.

## Marzano



Makarios Avenue and Kalograion 4, Larnaca, 24 657000.

This restaurant strikes a winning combination of good food and great entertainment for children. Lunchtime on Sunday's are designated for children with a clown, entertainers, face painting and games on offer. The children's menu is in the shape of a pizza which the kids can stick sticker toppings on while waiting for the food to arrive. High chairs are available on request and the restaurant also has changing facilities.

**Would mum approve?** Freshly cooked Italian pizzas and pastas are on offer as are a choice of fresh salads.

**Tip:** One for the adults! Make sure you try Italy's most popular beer, Peroni!

**Price:** A meal for a family of four will cost around €45.

## Finikoudes

### Hobos



Finikoudes Promenade, 700 00 888

This Larnaca landmark offers great steak meals to families in off the beach. There's a separate kids' menu, a play area in the back with garden toys, high chairs on request and a spacious changing room.

**Would mum approve:** The steaks are all freshly grilled and come in 130g child portions.

**Price:** A meal for a family of four will cost around: €70.

**Tip:** Hobos is located on the Finikoudes seafront promenade so there's plenty of entertainment for the kids after the meal.

## Teresefanou

### Dreamland



24 425 318

Dreamland Play and Leisure Centre in Tersefanou is set on a sprawling 10,000 square metre plot and ticks all the boxes when it comes to kids' activities and facilities. Packed with activities, the fabulous playground provides lots of fun for all ages.

Bouncy castles, video games, swimming pool, climbing wall, slides and toys are just a few of the things on offer.

**Would mum approve?** The restaurant serves sandwiches, souvlaki and burger style foods – sure to be popular with the kids and no harm as an occasional treat.

**Price:** Entrance to Dremland is completely free but a meal at the restaurant will cost around €35 for a family of four.

**Tip:** The huge outdoor function area with seating for 500 is a perfect venue for kids' birthday parties or christenings.

**Where:** Follow the signs for Mazotos and Tersefanou, then take the Tersefanou turn-off on your right after about 1km

## Mckenzie

### Art Lounge Restaurant



Pilagiale Avenue, Larnaca, Mckenzie are, 24 622880.

Keep the kids happy and the parents will have a great time; that's the thinking behind the Art Lounge Restaurant. This child friendly eatery boasts a great play area for the kids, with cushions, toys and puzzles and provides also provides young visitors with pads and pencils for drawing.

**Would mum approve?** The Art Lounge prides itself on its home made food which is prepared on the premises. The kid's menu features freshly made mini-burgers, chicken fingers and kebabs.

**Tip:** Children's art competitions are hosted regularly! Just ask the friendly staff for more info!

**Price:** A family of four can eat here for around €40.

## Zephyros: Fish Tavern

This tavern is on Mackenzie Beach on the edge of Larnaca to the south. Service is good. If you have a Fish Meze, I believe the fish dishes come in order of size: shrimps; pieces of fried fish; calamari; octopus; squid cooked in its ink; red mullet; a slightly larger grey fish; then a white fleshed fish cut open. Salad is served with the Meze. Dessert may be water melon, gala melon and cherries, depending on the time of year. Of course a Meze is optional; you can have just ordinary meals. Speaking for myself, I have had Sea Bass there and it was wonderful.

## Militzis Tavern



Another favorite Restaurant is the Militzis Restaurant. Situated Mackenzie Beach side of the Fort, in Larnaca. It is one of the most popular places in the area, both for Cypriots and for tourists as well. Excellent Service! Cypriots usually dine after 9pm, but especially on Sundays the place is full to bursting. Its lovely terrace viewing the sea and the scent coming from the flowers in the garden makes the spot very romantic. Here, I usually have "Tavas" and I recommend it to you. It is a mixture of beef and lamb cooked very slowly in traditional ovens, which can be seen at the side of the Restaurant. Here however don't expect to ask for a carafe. They have only bottled wine. The Restaurant is open for lunch as well.

## Dhekelia Road

### Lysia Tavern: The Cypriot Traditional Cuisine

Situated along the Dhekelia Road, this Traditional Cypriot Restaurant was recommended by friends. From information passed on to me, two brothers (refugees since 1974) from the village of Lysi run the business. They both speak English well and are ready to recommend the best for you. Try their "ofto kleftiko". Another alternative is to ask for Meze or Pikilia as it is called in Cyprus. Cypriot specialities like koupepia or dolmadakia, keftedes (meatballs) halumi -the Cypriot cheese, snails, salad, kleftiko, afelia, mushrooms, and souvla (meat on the spit) plus many more dishes are included. A carafe of Cypriot wine here costs 8.5 euros,(May 2010 prices!) and you will surely be served a home-made dessert free of charge before leaving. If by any chance they forget to serve the dessert, ask for it! If you even tell them that you have read about it in a restaurant tip they will be even happier. Ask for - karidaki, or water-melon or kitromilo dessert! Also it is a restaurant for "Souvla Lovers"!! - Meat on the spit. Speciality: Lyssiotiki souvla (lamb, chicken, pork, pork in wine) and Kleftiko, served with oven potatoes.

### GI's

Telephone number 24644483 / 97750400.

Is a Café –Snack Bar – Restaurant – Sports Bar, located on the Dhekelia Road. It has traditional English & Cypriot dishes. It does an all day breakfast for €5.95, Jacket Potatoes with butter @ €2.95 with a filling such as Baked Beans costing an extra €1.00. Good value.

#### Lambros Fish and Kebab Restaurant Cessac Beach, Dhekelia

<b>Cuisine:</b>	Fish and Chips
<b>Price:</b>	
<b>Location:</b>	Larnaca
<b>Postcode:</b>	Cyprus

#### Description:

Lambros fish and kebab house restaurant is located on Cessac beach in Dhekelia and is renowned for serving great fish and chips with a beautiful sea view.

We have an extensive menu including:

- **Fish and Chips**
- **Meat from the Grill**
- **Salads**
- **Pukka Pies**

We also provide a take away service.

Open Monday - Saturday

Telephone: (+357) 24 723 206 to reserve a table or for more information.



## Bars and Restaurants in Pyla

### The Princess of Wales Pub



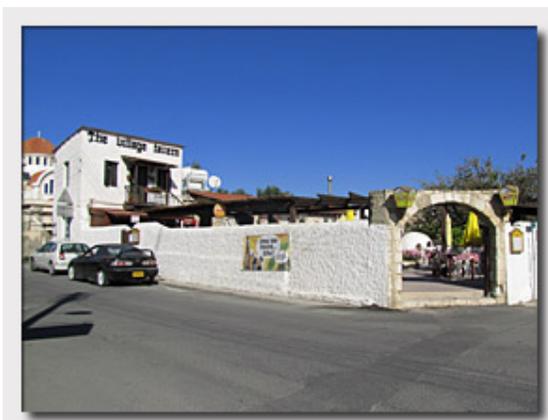
**Having only been open since 2009, the Princess of Wales is a newcomer among Pyla's bars and restaurants.**

Nevertheless, this pub, with its locally famous chef and its primarily British atmosphere, has attracted a huge following of local residents in a comparatively short time. Renowned for its sensibly priced beer, a warm, welcoming atmosphere and the best Sunday roasts around, the Princess is well worth a visit if you find yourself in the Pyla area.

### The Village Tavern

Built from stone and boasting a huge walled courtyard, the Pyla Village Tavern is a picture-perfect traditional Cypriot country taverna, set just a few yards from the the community's main square.

With its Cypriot menu, regular entertainments including quizzes, live music, karaoke and traditional Greek nights, the Village Tavern has established itself as one of the most popular places with the many holidaymakers visiting the locality each year.



## The Happy Nest Pub



**It's really hard to get a decent photo of the Happy Nest Pub, because of its location next to the United Nations outpost in Pyla's main square.**

Since photography is technically forbidden on the Green Line, anyone spotted brandishing a camera in front of the UN building runs the risk of being questioned by Belgians with serious expressions and very silly accents.

Be that as it may though, the Happy Nest is a tiny Cypriot village bar with bags of character. The service is exceedingly friendly, and the prices are more than reasonable.

## The Amnesia Restaurant (formerly Maxims)



This has been a favourite line with the local population for some time now. Formerly known as Maxims, its owners, for reasons best known to themselves, decided to rename the restaurant Amnesia at the beginning of 2010.

Whatever the reasoning behind the name change, the Amnesia boasts a solid reputation as a quality restaurant with a varied menu, and has enjoyed great popularity with the local population for many years.