

Side Dishes

Fresh Homemade Bread 3.50 V

Gluten Free Bread 3.50 GF

Mixed Seasonal Steamed Vegetables 5.50 GF

Rice 3.50 V GF

Chips 4.50 V

Chips with Feta & Mint 5.25 V

Cyprus Village Salad 6.50 V GF
*Salad Leaves, Onion, Feta, Mint, Olives dressed
with Olive Oil and Red Wine Vinegar*

Tomato & Onion Salad 5.5 V GF

Mozzarella & Tomato Salad 6.00 V GF



**FOR DIETARY REQUIREMENTS, FOOD ALLERGIES,
VEGETARIAN OPTIONS - PLEASE SPEAK TO A MEMBER OF STAFF**

V - VEGETARIAN GF - GLUTEN FREE



7 Hospital Street, Nantwich, Cheshire, CW5 5RH
Telephone: 01270 489605

O KYPREOS

Cypriot - Mediterranean Restaurant



Menu

In the heart of Nantwich, O Kypreos is a traditional, yet modern restaurant, where we bring the authentic flavours of Cyprus and the Mediterranean to your table. Our restaurant is a labour of love, inspired by generations of cherished recipes and a passion for sharing the rich culinary traditions of our homeland.

At O Kypreos, every dish is crafted with care, using fresh, locally sourced ingredients and time-honoured techniques. From our mouth-watering souvlaki to our homemade moussaka, each bite is a celebration of Cypriot and Mediterranean culture, warmth, and hospitality.

*Join us for a meal - where good food,
great company, and a welcoming
atmosphere are always on the menu*

Cold Starters - Meze

Served with Homemade Bread

Tamara 5.50 V
Cured Roe, Bread blended with Olive Oil and Lemon

Houmous 5.50 V GF
Chickpeas blended with Tahini, Lemon Juice & Garlic

Tzatziki 5.50 V GF
Yogurt, Cucumber, Garlic, Olive Oil and Mint

Melinzano 5.50 V GF
Aubergine, Garlic, Onions, Olive Oil, Parsley, Lemon Juice

Beetroot Feta 6.50 V GF
Beetroot and Feta, Herbs and Lemon Juice

Feta & Olives 6.50 V GF
Feta Cheese and marinated Olives

Saksuka 6.00 V GF
Diced Aubergines, Courgettes, Onions, Peppers oven baked in a rich Tomato Sauce with Chickpeas

Dolmades 6.00 V GF
Vine Leaves stuffed with Herbed Rice and Lemon Juice

Imam Bayidi 6.00 V GF
Oven Baked Aubergines with Tomatoes, Peppers, Onions & Herbs

Tabouleh 6.95 V
Chopped Parsley, Tomatoes, Onions, Bulgar Wheat and Lemon Juice

Hot Starters - Meze

Served with Homemade Bread

Grilled Halloumi 7.75 V GF
Cypriot Goats Cheese

Grilled Halloumi & Lounza 9.50 GF
Cypriot Goats Cheese with Smoked Pork Loin

Loukaniko Horiatiki 8.75
Cypriot Village Sausage marinated in Red Wine

Saganaki 8.95 V
Feta Cheese wrapped in Filo Pastry, baked and topped with Honey and Sesame Seeds

Borek 8.95 V
Filo Parcels with Feta Cheese, Parsley & Herbs

Gigantes 7.95 V GF
Jumbo Beans cooked with Garlic and Herbs in a Tomato Sauce

Melinzanes 7.95 V GF
Aubergines cooked with Garlic and Herbs in a Tomato Sauce

Mucver 8.95 V
Deep Fried Courgette & Feta Croquettes seasoned with fresh herbs

Falafel 8.85 V
Puréed Chickpeas, Onions, Parsley, Garlic Patties mixed with Spices, Deep Fried on a Bed of Houmous

Baby Kalamari 10.50
Tender Whole Baby Squid coated with seasoned flour and deep fried

Karides 10.50
Pan Fried King Prawns & Mushrooms in a delicate White Wine Cream Sauce

Garlic Mushrooms 7.50 V GF
Sautéed in a Rich Garlic Butter

Kanat 8.00 GF
Chargrilled Spicy Chicken Wings accompanied by a Hot Sauce

Kieftedes 9.95
Ground Pork Meat, Grated Potato, Parsley, Egg, Mint, Olive Oil, Seasoning & Lemon juice, shaped into balls and deep fried

From the Firepit

Served with Rice & Salad

Lamb Souvlaki 21.95 GF
Tender Chunks of Marinated Lamb

Chicken Souvlaki 19.95 GF
Marinated Chicken Breast Cubes

Combi Souvlaki 20.95 GF
Marinated Cubes of Chicken Breast and Lamb

Adana 19.95
Chargrilled Ground Lamb, Herbs, Onions & Spices

Lamb Chops 23.95 GF
Fresh Seasoned Lamb Chops

Sheftalia 19.95
Ground Pork, Parsley, Onions, blend of Spices wrapped in Caul Fat

Sultans Mixed Grill 24.95
Grilled selection of Lamb Souvlaki, Chicken Souvlaki, Chicken Wings, Lamb Chop, Adana

House Specials

Klefitiko 23.50
Slow Cooked Lamb Shank with Herbs, Celery, Carrots in the oven.
Served with Mash Potato

Lamb Moussaka 19.50
Layered Courgettes, Aubergines, Potatoes, seasoned Ground Lamb, topped with a Bechamel Sauce and a Tomato Sauce with Cheese.
Oven baked. Served with a Traditional Village Salad

Beef Stifado 20.95 GF
Beef Cubes slowly cooked with Shallots in Red Wine
Served with Rice & Salad

Kieftedes 19.50
Ground Pork Meat, Grated Potato, Parsley, Mint, Olive Oil, Seasoning & Lemon juice, shaped into balls and deep fried.
Served with Chips & Salad

Lamb or Chicken Guvec 20.95
Oven Baked Lamb or Chicken with Onion, Mixed Peppers, Mushrooms, Tomatoes & Garlic, Topped with Cheese.
Served with Rice & Salad

Chicken & Mushroom Penne 18.95
Cooked in a White Wine Seasoned Cream Sauce



From the Sea

Lavraki 22.50 GF
Grilled Seabass Fillets seasoned with Olive Oil & Lemon Juice.
Served with Rice & Salad

Chilli Seabass 22.50
Pan Fried Fillets in a Spicy Creamy Tomato Sauce.
Served with Mash and Seasonal Vegetables

Solomos 22.50 GF
Chargrilled seasoned Salmon Fillet.
Served with Creamy Mash and Seasonal Vegetables

Jumbo King Prawns 19.50
Cooked in a rich White Wine Sauce.
Served with Rice & Salad

Kalamari 19.95
Tender Whole Baby Squid deep fried.
Served with Chips & Salad

Marida 17.95
Deep Fried seasoned Whitebait.
Served with Chips and Salad and a Marie Rosé Sauce

Penne Salmon 18.95
Penne with Salmon cooked in a rich Tomato & Mascarpone Cheese Sauce

Seafood Guvec 19.00
Oven Baked Seafood cooked with Onions, Peppers, Mushrooms, Garlic topped with Cheese.
Served with Rice & Salad

Vegetarian Dishes

Vegetarian Moussaka 16.95
Layered Mediterranean Vegetables topped with Bechamel, Tomato Sauce & Cheese, Oven Baked.
Served with a Village Salad

Medi Skewer 16.95
Chargrilled Vegetables with Halloumi Cheese, topped with a butter and Tomato Sauce.
Served with a Creamy Mash Potato

Spicy Spinach Penne 16.50
Penne with Spinach and Olives in a Spicy Tomato sauce

Imam Bayidi 15.25 GF
Oven Baked Stuffed Aubergine with Tomatoes, Onions and Herbs.
Served with Rice & Salad

Falafel 16.50
Deep Fried Chickpea Fritters.
Served with Houmous Rice & Salad

Gul Penne 16.95
Penne cooked in a Tomato Sauce with Mascarpone Cheese and Mushrooms

Mucver 15.95
Deep Fried Courgette & Feta Croquettes
Served with Salad, Rice and Yogurt Dip

Vegetarian Platter (Main Course) 16.95
Selection of Hot & Cold Vegetarian Meze

Grilled Halloumi Salad 15.95 GF
Chargrilled Halloumi Cheese with our selection of the Markets Salad Leaves