



CYPRIANA

OF ROLAND PARK



DINNER MENU

SALATES DAILY SELECTION OF SALADS

Salad & Dip Sampler with Wood-Baked Pita Selection of seasonal dips and chopped salads served with warm hand-crafted pita. 17/28

Baltimore Greek Salad Fresh romaine lettuce, cucumbers, tomatoes, red onions and parsley is the base of the salad, topped with pepperoncini, Kalamata olives, feta cheese, with creamy tarragon dressing on the side. 14

SOUPA FRESH AND HOMEMADE

Wild Mushroom Soup with Sherry or Creamy Tomato Bisque 10

HUMMUS WITH PITA

Vegan WITH HANDMADE PITA BAKED IN OUR WOOD-BURNING OVEN

Classic Hummus & Wood-Baked Pita Smoked paprika, Greek olive oil, fresh parsley, Nigella seeds, with warm hand-crafted pita. 14
Chef Suggested Wine Pairing: Kir-Yianni Sparkling Rose, Amyndeon, Greece

Chef's Hummus & Wood-Baked Pita 17

Chef Suggested Wine Pairing: Papaouannou Pinot Noir Greece

Butter Baked Hummus of Constantinople & Wood-Baked Pita 17

Chef Suggested Wine Pairing: Zoe Roditis/Moschofilero (House), Peloponnese, Greece

MEZZEDES

Stuffed Grape Leaves Hand-rolled, grape leaves stuffed with a blend of lamb, beef, jasmine rice, pomodoro tomatoes, house-made yogurt dill sauce. 18

Keoftedes Blend of ground beef chuck and beef tenderloin, Cyprus mint. 16

Moussaka of Cyprus Layers of grilled eggplants, zucchini, grilled potatoes, ground beef, lamb, bechemel sauce. 16

Macaronia Tou Fournou Pasta with beef, lamb, halloumi cheese. 16

Sesame-Roasted Feta Greek sheep's milk FETA, sliced thick, roasted in our wood burning oven, topped with honey and toasted sesame seeds. 17

Crispy Cheese Puffs Fried ricotta and feta blend, Nigella seeds and Visino syrup. 16

Vegetarian Moussaka Layers of grated halloumi cheese, eggplant, zucchini, potatoes, lentil ragu, vegetarian bechemel sauce. 16

Spinach Ouzo Dip Sautéed spinach, herbs, Ouzo, blend of cheese, with warm hand-crafted pita. 16

Grilled Halloumi Cheese Balsamic fig reduction, roasted grapes, fresh mint. 16

Traditional Country Spinach Pie Spinach, feta cheese, fresh herbs baked in phyllo pastry. 16

Crispy Spicy Chickpeas Deep fried. 12

Falafels Blend of chick peas, veggies, herbs, fried, with tahini dressing. 15

Grilled Eggplant Marinated with sea salt and olive oil, garnished with balsamic fig reduction. 15

Mougendra Lentil, rice pilaf, grilled onions, served with warm pita. 14

Grilled Portobello Mushrooms Marinated, garnished with balsamic reduction. 14

Wood Roasted Olives Fresh-squeezed lemon juice, Greek extra virgin olive oil, served with warm hand-crafted pita. 15

Wild Mushroom Stuffed Grape Leaves Grape leaves, hand-rolled, stuffed with a blend of wild mushrooms, herbs, jasmine rice. 16

Vegan Moussaka of Cyprus Lentil tomato ragu, layered with potatoes, grilled eggplants, zucchini, almond bechemel sauce. 16

Spicy Lamb & Beef Dip Blend ground lamb and beef, tomatoes, herbs, spices, with warm hand-crafted pita. 16

Maria's Crab Dip Chef's version of Crab Florentina with warm pita. 21

Grilled Shrimp Fresh cilantro tahini, pita wedges. 21

New Zealand Green Lip Mussels Topped with blue crab, creamy ouzo sauce, spinach, served with hand-crafted pita. 21

MEDIUM PLATES

Sheftalies A Cyprus specialty. Hand-rolled pork crepinette, yogurt dill sauce, tomato-cucumber relish, pita, creamy house-made tahini dressing. 24

Chef Suggested Pairing: Aris Beer, Greece

Chicken Tenderloin Marinated, grilled over an open flame, Cyprus fries, tabouli, house-made tarragon dressing. 19

Chef Suggested Wine Pairing: Kenwood Chardonnay, California

Crispy Pork Belly and Butt Tender and crisp with yogurt dill sauce, Cyprus fries, house-made tabouli. 22

Chef Suggested Wine Pairing: Kanenas Mavroudi/Syrah

Athenian Shrimp White wine tomato ragu, feta, rice pilaf. 28

Chef Suggested Wine Pairing: Kitma Yoyatzi, Assrytiko, Santorini Greece

Grilled Octopus Imported Spanish octopus, grilled over an open flame, tabouli, red quinoa. 28

Chef Suggested Wine Pairing: Alpha Estates, Malagouzia, Florina, Greece

Grilled Salmon Served with red quinoa pilaf, tabouli, tarragon aioli. 25

Chef Suggested Wine Pairing: Rhoditis Kouros

LARGE PLATES

Grilled Portobello Mushroom Marinated, grilled, roasted red pepper, grilled onions, Cyprus fries, tabouli. 24

Chef Suggested Wine Pairing: Papaouannou Pinot Noir

Slow Roasted Elysian Fields Farm Lamb Shank Locally-sourced, organic lamb. Cooked in red wine and herbs in our wood burning oven for 12 hours, potato wedges, tabouli. 49

Chef Suggested Wine Pairing: Avaton Gold / Limnio Mount Athas, Greece

Grilled Prime Veal Tomahawk Chop Whole rib chop, Cyprus fries, tabouli. 49

Chef Suggested Wine Pairing: Philotimo Cabernet Sauvignon/xinomarvo

Grilled Whole Petite Tenderloin Angus beef, Cyprus fries, tabouli. 38

Chef Suggested Wine Pairing: Tsiakkas, Vanvakada, Cyprus

Grilled Whole Branzino Imported sea Bass from Greece, grilled, seasoned with fresh herbs, tabouli. Cyprus Fries or Greek lemon potatoes. 48

Chef Suggested Wine Pairing: Tsiakkas, Xynisteri

SIDES

Cyprus Fries • Lemon Potatoes • Rice Pilaf • Eggplant Imam 8

Hand-crafted Pita or Hand-crafted Gluten Free Pita 5

Grilled Australian Lamb Chop 15