



ΜΕΖΕ

traditional taverna

OPEN MONDAY - SATURDAY
KITCHEN HOURS

First order in the kitchen 12:30 pm

Last order in the kitchen 21:45 pm

209 ST.ANDREWS STR. 3036 LIMASSOL

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www.mezetaverna.com



A WARM WELCOME NOTE

**from Meze, our Cypriot taverna nestled
in the Old Town of Limassol.**

What comes to mind when you hear 'taverna'? A warm cozy atmosphere? Satisfying meals? Quality time with your friends and family? We believe this too. That's why Meze remains a place to unwind and share time with those you care for most. This is not just a place for food, but for friendship.

Our dishes are based on timeless recipes, and infused with passion for the joy they bring to our guests.

Meze was built around togetherness, an ethos we took on with the tavern. We see it as an extension of our home, and any guests as an extension of our family. With this in mind, the food we share is simple, traditional and comforting.

If you have any questions about any dietary needs, please do reach out.

Yours,
Pambinos and Family



ALLERGENS



1. GLUTEN



2. PEANUTS



3. NUTS



4. CELERY



5. MUSTARD



6. EGG



7. MILK



8. SESAME



9. FISH



10. CRUSTACEANS



11. MOLLUSCS



12. SOYA



13. SULPHITES



14. LUPIN

Despite our efforts to avoid cross - contamination, our dishes may contain allergens.
Please inform our staff if you have any allergies.



MEZE

MEAT MEZE €25.00 per person (minimum order 2 meze)

STARTERS: 1,5,6,7,8,9,14

Village salad, Pitta bread, Houmous (Dip made with chickpeas), Tzatziki (Yogurt & cucumber dip), Taramas (Cod Roe Dip), Tahini (Dip made from sesame seeds), Aubergine Dip, Beetroot, Pickled Peppers and Green Cypriot Olives

MAIN COURSE (meat dishes): 1,13

Pork Kebab (Pieces of pork meat on skewers), Chicken Kebab (Tender pieces of chicken breast marinated & grilled on skewers with onions and peppers), Sheftalia (Homemade pork sausage made with minced pork, chopped onions, parsley & herbs), Pastourma (Hot garlic beef sausage), Loukaniko (Grilled pork sausages), Krasato (Pork marinated with Red Wine), Lamb Kebab (Tender pieces of lamb on a skewer), Fresh Local Fried Potatoes

LAST COURSE: 1,6,7

Fried Courgettes with Eggs, Fried Breaded Halloumi cheese, Garlic Mushrooms

MEAT MEZE NO PORK €25.00 per person (minimum order 2 meze)

STARTERS: 1,5,6,7,8,9,14

Village salad, Pitta bread, Houmous (Dip made with chickpeas), Tzatziki (Yogurt & cucumber dip), Taramas (Cod Roe Dip), Tahini (Dip made from sesame seeds), Aubergine Dip, Beetroot, Pickled Peppers and Green Cypriot Olives

INTERMEDIATE COURSE: 1,6,7

Fried Courgettes with egg, Fried Breaded Halloumi Cheese, Garlic Mushrooms

MAIN COURSE (Meat dishes without Pork) 1

Lamb Kebab (Tender Pieces of lamb on a skewer), Pastourmas Hot Garlic beef sausage, Chicken Kebab (Tender pieces of chicken breast marinated & grilled on a skewer with onions and red peppers), Stifado (Beef Cubes Cooked with onions and herbs in red wine), Soutzoukakia (Beef meatballs cooked with green peppers and tomato Sauce, Rice and local fried potatoes.



MEZE

FISH MEZE € 27.00 per person (minimum order 2 meze)

STARTERS: 1,5,6,7,8,9,14

Village salad, Pitta bread, Houmous (Dip made with chickpeas), Tzatziki (Yogurt & cucumber dip), Taramas (Cod Roe Dip), Tahini (Dip made from sesame seeds), Aubergine Dip, Beetroot, Pickled Peppers and Green Cypriot Olives

MAIN COURSE (fish dishes): 1,5,7,9,10,11,13

Deep Fried Baby Kalamari, Deep Fried Kalamari Rings, Deep Fried Fish (3 different kinds), Mussels Saganaki, Octopus, King Prawns, (with garlic butter on the side), Sea Bream, Fresh Local Fried Potatoes

VEGETARIAN MEZE € 23.00 per person (minimum order 2 meze)

STARTERS: 1,5,6,7,8, 9,14

Village salad, Pitta bread, Houmous (Dip made with chickpeas), Tzatziki (Yogurt & cucumber dip), Tahini (Dip made from sesame seeds), Aubergine Dip, Beetroot, Pickled Peppers and Green Cypriot Olives

MAIN COURSE: 1,6,7

Vegetarian Keftedes, Spinach Pie, Imam Bayldi, Papoutsakia ,Fresh Local Fried Potatoes

LAST COURSE: 1,6,7

Fried Courgettes with Eggs, Fried Breaded Halloumi Cheese, Garlic Mushrooms



STARTERS

HOT

- 7.00 **Tomato Soup** - Prepared with local fresh tomatoes
- 7.00 **Mushroom Soup** Prepared with local fresh mushrooms
- 3.50 **Garlic Bread** 1,7
- 8.00 **Garlic Mushrooms** 7
- 7.00 **Loukanika**- Grilled pork sausages 13
- 8.00 **Pastourmas**- Hot garlic beef sausage
- 8.50 **Spetsofai**- Hot garlic sausage in tomato & pepper sauce 13
- 8.50 **Fetta Saganaki**- Deep fried breaded fetta cheese with honey & sesame seeds 1,6,7,8
- 7.00 **Halloumi** - Goats milk cheese fried breaded or grilled 1, 7
- 8.50 **Spinach Pie**- Deep fried filo pastry stuffed with fetta cheese & spinach 1,6,7
- 8.50 **Prawns Saganaki** Prawns in tomato sauce with fetta cheese, white wine & ouzo 7,10,13
- 6.50 **Kalamari Rings**- Deep fried 1,11
- 8.00 **Baby Kalamari**- Deep fried 1,11
- 5.00 **Chips Per Portion**- Fresh local deep fried potatoes
- 8.50 **Mini Tahini Pies** - Deep fried 1,8

COLD

MIXED STARTERS:

- for 2p 16.00 Village Salad, Pitta Bread, Houmous (dip made with chickpeas), Tzatziki (yogurt & cucumber dip), Taramas (cod roe dip), Tahini (dip made from sesame seeds),
for 3p 22.00 Aubergine Dip, Beetroot, Pickled Peppers, Green Cypriot Olives 1,5,6,7,8, 9,14
for 4p 28.00
- 4.00/1p **Village Salad** Lettuce, rocket leaves, green pepper, cucumber, tomatoes
7.00/2p onions, fetta cheese, capers & black olives 5,7
10.00/3p
12.00/4p
- 7.00 **Tomato & Onion Salad**- Fetta cheese, capers, black olives, dry mint 5,7
- 4.50 **Taramosalata**- Cod roe dip 1, 6, 9
- 4.50 **Tzatziki** - Yogurt & cucumber dip 7
- 4.50 **Houmous**- Dip made with chickpeas 8,14
- 4.50 **Tahini** - Dip made from sesame seeds 8
- 4.50 **Aubergine Dip** 8

* All our products are fresh and bought from local producers

All taxes included / Service not included



TRADITIONAL DISHES

- 16.00 **Mousakka** 1,6,7,13
Layers of potatoes, aubergines and a pork minced meat filling topped with béchamel sauce & cheddar cheese
- 16.00 **Papoutsakia** 1,6,7,13,15
Aubergines stuffed with pork minced meat filling topped with béchamel sauce & cheese
- 18.00 **Kleftiko** 5
Tender piece of lamb on the bone cooked slowly in the oven with herbs
- 16.00 **Stifado** 5,13
Beef cubes cooked with onions and herbs in red wine
- 16.00 **Souzoukakia Smirneika** 1,5
Beef meatballs cooked with green peppers and tomato sauce



MAINS

MEATS ON THE GRILL

- 15.00 **Chicken Souvlaki** 5
Tender pieces of chicken breast marinated & grilled on skewers with onions and peppers
- 15.00 **Chicken Fillet** 5
- 15.00 **Pork Souvlaki** 5
Pieces of pork meat on skewers
- 15.00 **Sheftalia** 1,5
Homemade pork sausage made with minced pork, chopped onions, parsley & herbs
- 18.00 **Lamb Souvlaki** (Tender pieces of lamb on a skewer)
- 17.00 **Mixed Grill** 5,7,13
Pork souvlaki, pork sausage, pork marinated with red wine, lamb souvlaki, grilled halloumi and pastourma

FISH

- 20.00 **Sea Bream in the Oven** 5,9
Served with dressing, parsley and diced onions
- 21.00 **Seabass in the Oven** 5,9
Served with dressing and parsley
- 26.00 **Octopus Slow Cooked** 5,11
Served with dressing, parsley and diced onions
- 18.00 **King Prawns (5 pcs.)** 7,10
With garlic butter on the side
- 19.00 **King Prawns Saganaki (5 pcs.)** 5,7,10,13
Cooked with feta cheese, tomato, ouzo and white wine
- 14.00 **Kalamari Rings** (Deep fried) 1,5,11
- 16.00 **Baby Kalamari** (Deep fried) 1,5,11
- 14.00 **Mussels Saganaki** 5,7,11,13

* All dishes except Mousakka are served with a choice of rice or chips.

All taxes included / Service not included



VEGETARIAN

- 16.00 **Vegetarian Mousakka** 1,6,7
Layers of potatoes, aubergines and minced mushroom filling topped with béchamel sauce & cheddar cheese
- 15.00 **Imam Bayldi** 5
Aubergines cooked with tomato and garlic in the oven
- 15.00 **Spinach filo Pie** 1,5,6,7
Deep fried filled pastry stuffed with fetta cheese and spinach
- 15.00 **Halloumi** 1,5,7
Goats milk cheese fried breaded or grilled
- 15.00 **Vegetarian Keftedes** 1,5,6,7
Deep fried vegetable balls made with courgettes and cheddar cheese

* All dishes except Mousakka are served with a choice of rice or chips.



DESSERTS

HOMEMADE

- 7.00 **Orange Pie** 1,6,7
A lovely refreshing pie specially made with oranges and served with vanilla ice cream
- 7.00 **Chocolate Souffle** 1,6,7
Served hot with vanilla ice cream
- 7.00 **Banoffee Pie with Vanilla Ice Cream** 1,6,7
Digestive Bisquit, toffee, banana
- 7.00 **Ice Cream** 7
Vanilla or chocolate (4 scoops)
- 7.00 **Fried Ice Cream** 1,6,7
Must try! Recommended! Vanilla flavour



CHAMPAGNE & SPARKLING

Canella, Prosecco, ITALY, 20cl.....	7.00
Bosco del Merlo, Prosecco, Vintage, (Glera), ITALY.....	39.00
Bosco del Merlo, Prosecco, Vinathe Rosé, (Glera), ITALY..	39.00
Bollinger Champagne, Special Cuvée, FRANCE.....	110.00



HOUSE WINE CYPRUS

(1L)

CARAFE

White.....	17.00
Red.....	17.00
Rosé.....	17.00
By Glass (150ml).....	4.50
Commandaria (100ml).....	6.00



WHITE 750ml

Pandora, Cavino (Roditis, Sauvignon Blanc) GREECE.....	21.00
Fikardos Katerina, (Xynisteri, Semillon- Medium Sweet), CYPRUS.....	22.00
Vasilikon Xynisteri, CYPRUS.....	22.00
Kyperounta Winery, Petritis, (Xynisteri), CYPRUS.....	23.00
Tsiakkas Xynisteri, CYPRUS.....	25.00
Vlassides Grifos 2, (Xynisteri, Sauvignon Blanc), CYPRUS.....	25.00
Kyperounta Winery, Alimos (Chardonnay), CYPRUS.....	30.00
Porto Carras Assyrtiko, GREECE.....	30.00
Tsiakkas Sauvignon Blanc, CYPRUS.....	30.00
Gerolemo, (Morokanela) CYPRUS.....	32.00
Mega Spileo III, (Malagouzia, Assyrtiko, Chardonnay), GREECE.....	32.00
Argyrides Chardonnay, CYPRUS.....	34.00
Thema Pavlides Winery (Sauvignon Blanc, Assyrtiko) GREECE	36.00
Mega Spileo Malagouzia, GREECE.....	39.00



ROSÉ 750ml

Pandora, Cavino (Agiorgitiko) GREECE.....	21.00
Vasilikon Einalia, (Syrah, Maratheftiko), CYPRUS.....	23.00
Akti, Kyperounta Winery (Lefkada, Mavro) CYPRUS.....	32.00
Mega Spileo Rose (Malagouzia, Cabernet Franc) GREECE.....	38.00



RED 750ml

Pandora, Cavino (Agiorgitiko, Syrah) GREECE.....	20.00
Fikardos Iasonas, (Cabernet Sauvignon, Mataro, (Medium Sweet), CYPRUS.....	22.00
Vasilikon Agios Onoufrios, (Syrah, Cab. Sauvignon, Lefkada) CYPRUS...	23.00
Tsiakkas Porfyros, Red Blend, CYPRUS.....	26.00
Vlassides Grifos 1, Mataro, Agiorgitiko, CYPRUS.....	26.00
Andesitis, Kyperounta Winery, (Shiraz, Cabernet Sauvignon, Grenache, Lefkada) CYPRUS.....	27.00
Mega Spileo III Cuvée (Mavrodafne, Agiorgitiko, Cabernet Sauvignon), GREECE.....	32.00
Tsiakkas Merlot, CYPRUS	34.00
Vasilikon Lefkada, CYPRUS	34.00
Vlassides Shiraz, CYPRUS.....	36.00
Vasilikon Methi Cabernet Sauvignon, CYPRUS.....	38.00
Vasilikon Aeon, (Maratheftiko) CYPRUS.....	38.00
Nemea Grand Reserve, (Agiorgitiko), GREECE	44.00
Mega Spileo, Grand Cave, (Mavro Kalavritino, Mavrodaphne), GREECE.....	63.00



BEVERAGES

BEERS

- 3.20 Keo or Leon or Carlsberg (33cl)
- 4.30 Keo or Leon or Carlsberg (63cl)
- 3.70 Stella Artois (33cl)
- 3.50 Carlsberg Non-Alcoholic (33cl)
- 4.00 Sommersby Apple Cider (33cl)
- 4.00 Milita Apple Cider (33cl), Cyprus

NON-ALCOHOLIC DRINKS

- 1.90 Small Bottle Water (0.5ltr)
- 2.90 Large Bottle Water (1ltr)
- 2.80 Sparkling Water (0.25ltr)
- 4.20 Sparkling Water (0.75ltr)
- 2.90 Soft Drinks (33cl)
- 3.00 Iced Tea - Lemon or Peach (33cl)
- 2.80 Juices - Peach & Apple (25cl)
- 3.50 Fresh Homemade Lemonade
- 3.50 Fresh Orange Juice

COCKTAILS

- 7.00 Brandy Sour - Brandy, Lemon squash, Angostura and Soda
- 5.50 Spritzer - White Wine & Soda
- 7.00 Aperol Spritz - Aperol, Prosecco, Soda
- 7.00 Zivania Sunrise - Zivania, Fresh Lemonade, Sprite

LOCAL SPIRITS

by the bottle

- 13.00 ¼ Bottle Village Zivania (Syrkana) (20 cl)
- 13.00 ¼ Bottle Zivania Loel,Keo (20cl)
- 13.00 ¼ Bottle Ouzo (Plomari, Barbayianni) (20 cl)
- 13.00 ¼ Bottle Tsipouro (Apostolaki, Tsilili, Dekaraki) (20 cl)



BEVERAGES

APERITIFS & SPIRITS

- 7.00 Campari (5cl)
- 7.00 Martini Dry, Rosso or Bianco (5cl)
- 7.00 Baileys (5cl)
- 7.00 White Rum (Bacardi - 5cl)
- 7.00 Dark Rum (Captain Morgan - 5cl)
- 7.00 Stolli /Absolut - (5cl)
- 7.00 Gin (Gordon's - 5cl)
- 6.00 Filfar Orange Liqueur (5cl)
- 6.00 Kahlua Coffee Liqueur (5cl)
- 7.00 Disaronno Liqueur (5cl)
- 5.00 Ouzo (5cl)
- 5.00 V.S.O.P. Brandy (5cl)
- 7.00 Five Kings Brandy (5cl)
- 7.00 Metaxa Brandy(5cl)

WHISKEY by glass

- 7.00 Jack Daniels (5cl)
- 7.00 Jameson Irish Whiskey (5cl)
- 7.00 Chivas Regal h(5cl)
- 7.00 Famous Grouse (5cl)
- 7.00 Johnnie Walker Black Label (5cl)
- 14.00 The Macallan 12y (5cl)
- 14.00 Chivas Regal 18y (5cl)

SPIRITS by the bottle

20cl	35cl	70cl	
13.00	24.00	45.00	Absolut
13.00	24.00	45.00	Stolichnaya
15.00	26.00	48.00	Famous Grouse
20.00	32.00	55.00	Jack Daniels
22.00	40.00	60.00	Johnnie Walker Black label
22.00	40.00	60.00	Chivas Regal

All taxes included / Service not included



BEVERAGES

LOCAL SHOTS

- 4.00 Ouzo
- 4.00 Zivania
- 4.00 Tsipouro
- 4.00 Mastic Greek Liqueur

TEAS & COFFEES

- 2.20 Tea
- 1.50 Cypriot Coffee
- 3.50 Frappe Iced Coffee

ΜΕΖΕ

the traditional kitchen

THANK YOU

