

FÆCTORY

KITCHEN & BAR

WINES

RED

	150ml	250ml	750ml
MALBEC CATENA AGRELO	10.90	13.90	32.90
Variety: Malbec			
Region: Mendoza, Argentina			
ELENA WALCH MERLOT	8.90	11.90	30.90
Variety: Merlot			
Region: Alto Adige, Italy			
B&G ST. EMILION	8.90	11.90	30.90
Variety: Merlot, Cab/Franc			
Region: France			
MARQUES DE CACERES- RIOJA, CRIANZA	8.70	11.70	29.90
Variety: Tempranillo			
Region: Spain			
FORTANT TERROIR ALTITUDE	7.90	10.90	27.90
Variety: Pinot Noir			
Region: France			
KYPEROUNDA SKOPOS	7.90	10.90	27.90
Variety: Shiraz			
Region: Cyprus			
19 CRIMES CABERNET SAUVIGNON	7.50	10.50	25.90
Variety: Cabernet Sauvignon			
Region: Australia			
KYPEROUNDA ANDESITIS	7.50	10.50	25.90
Variety: Shiraz, Cabernet Sauvignon, Grenache, Lefkada			
Region: Cyprus			

ROSÉ

SPARKLING WINES

WHITE

CHAMPAGNES

SPIRITS

GIN

COGNAC-BRANDY

LIQUERS

BEERS

BOTTLE

TONIC & SODA

COLD BEVERAGES



SMOOTHIES

VEGAN

FÆCTORY

KITCHEN & BAR

BREAKFAST

ADD CHIPS
+ 2.50

Served until 11.00 am

FACTORY CYPRUS BREAKFAST 13.90
Slices of grilled halloumi & Cyprus pork sausage, smoked pork loin slices, two fried eggs, hash brown, fresh tomato and cucumber.

ULTIMATE ENGLISH BREAKFAST 13.90
Two freshly fried eggs, two rashers of bacon, chipolata sausages, grilled flat mushrooms & tomatoes, baked beans and hash brown.
Add on extra fried egg +1.00

OMELETTE 8.90
Served with fresh side salad.
**Add on: Bacon +1.90
Cheese, Ham, Mushrooms, Tomato, Onions +1.00 each**

APPETIZERS

ADD CHIPS
+ 2.50

HALLOUMI BITES 9.90
Hand cut & fried halloumi cheese slices topped with pomegranate seeds & fresh mint. Served on pitta bread with fresh salad, homemade coriander yogurt sauce & delicious quince jam.

AVOCADO & HUMMUS TOAST **VEGAN** 8.90
Smashed avocado on brown toast with beetroot hummus, pomengranate, pumpkin nuts and chia seeds.
Add on grilled halloumi cheese +2.50

CHICKEN SOUP 7.90
Flavorful chicken creamy soup with croutons.

PUMPKIN SOUP 7.90
Homemade pumpkin soup served with Greek yoghurt and croutons.



Prices are in Euro and include VAT. All photos are indicative

FRESH SALADS

SEAFOOD SALAD 18.50
The bottom of the sea on your plate! Mixed lettuce leaves, marinated octopus, mussels, prawns, marinated quail eggs, cherry tomatoes, fennel leaves & capers. Served with homemade honey - mustard dressing.

QUINOA SUPERFOOD SALAD 15.50
Fresh green salad with quinoa, baby rocket, pomegranate, chick peas, sweet corn & cherry tomatoes dressed with pomegranate dressing. Served on the top with a crispy rye cracker, homemade smashed avocado cream, pumpkin nuts & chia seeds.
Add on grilled halloumi cheese +2.50

CLASSIC CAESAR SALAD 14.50
Tortilla basket filled with lettuce, cherry tomatoes, cucumbers, crispy bacon, grilled chicken fillets & parmesan flakes.

GREEK SALAD 12.90
Tomatoes, cucumbers, green peppers, fresh red onion rings, Greek feta cheese, black olives, caper berries & oreganon flakes. Served with pitta bread.

UPGRADE YOUR SALADS

**Add smoked salmon +3.50
or grilled chicken +2.90
or smashed avocado +1.50**

V These dishes are suitable for vegetarians.



SANDWICHES & PITTAS

FACTORY CLUB SANDWICH 15.90
Toasted ciabatta bread smeared with mayonnaise & smashed avocado and filled with chicken fillets, smoked turkey, cheddar cheese, fried egg, iceberg & tomato. Served with potato fries and homemade coleslaw salad.

FALAFEL IN ARABIC PITTA **VEGAN** 13.90
Fried Lebanese chickpea patties, wrapped in Arabic pita with lettuce, tomato, gherkins, pepperoncini peppers and hummus. Served with fresh salad, beetroot hummus dip & potato fries.

BUFFALO CHICKEN WRAP 13.90
Breaded chicken fillets busted in juicy buffalo sauce with shredded cheddar cheese. Wrapped in tortilla & cuts of iceberg & tomatoes. Served with coleslaw dip, grilled corn on the cob & nachos.

**Swap your Nachos to Potato Fries +1.50
Add on smashed avocado +1.50**

HAM & CHEESE LOAF BREAD TOAST 10.90
Baked triple deck ham & cheese toast covered with creamy bechamel sauce & extra cheese. Served with freshly made salad.
Add on chips +2.50



BURGERS & MORE

PREMIUM BEEF WAGYU BURGER WITH FOIE GRAS 31.90
The richness of Japanese Wagyu beef means a little goes a long way. Homemade Japanese Wagyu beef burger (200 gr) served on brioche bun with truffle mayo, baby rocket, tomato confit & caramelized onions. Topped with melty sharp cheddar cheese and seared foie gras. Served with potato fries, coleslaw, onion rings and truffle mayo.

ULTIMATE DOUBLE BURGER 22.50
Two juicy homemade beef patties (2X160gr) with our burger sauce glaze, lettuce, tomato & onions. Topped with cheese, bacon slices & bbq sauce. Served with potato fries, onion rings, homemade coleslaw & bbq sauce.

AMERICAN BURGER 18.90
Homemade beef burger (200gr) served on brioche bun with iceberg, tomato & caramelized onions. Topped with pulled pork & melty sharp cheddar cheese. Served with potato fries, onion rings, and our homemade coleslaw & whisky bbq sauce.

HALLOUMI BURGER 18.90
House beef burger (200gr) served in brioche bun glazed with coriander yogurt sauce and filled with fresh rocket, tomato, grilled halloumi cheese and oven tomatoes. Served with potato fries, onion rings, homemade coleslaw & BBQ sauce.

ALL DAY BREAKFAST 18.90
Homemade beef burger (200gr), served in brioche bun filled with fresh lettuce and tomato, topped with melted cheddar cheese, fried egg, bacon, mayonnaise and ketchup. Served with potato fries, coleslaw salad dip & extra ketchup sauce.



CLASSIC CHEESE BURGER 17.50
Homemade beef burger (200gr) topped with melted cheese & bbq sauce. Served with potato fries, onion rings & our homemade coleslaw & bbq sauces.
Add 2 Rashers of Bacon +1.90

CHICKEN FILLET BURGER 16.90
Juicy grilled chicken fillet (160gr) in brioche bun filled with lettuce, tomato. Melted mozzarella cheese, smashed avocado & mayonnaise. Served with potatoes fries, coleslaw & BBQ sauce.
Double up mozzarella cheese +1.90

PLANT-BASED VEGAN BURGER **VEGAN** 14.90
Plant-based Vegan Burger (120 gr) rich in soya protein and source of fibre, served in vegan bun with hummus, tomato, lettuce and Avocado, accompanied with potato fries, onion rings, fresh salad and beetroot hummus dip.

GRILLED SALMON 22.90
Juicy grilled salmon fillet (220gr) served with fresh salad, potato fries, béarnaise sauce & lemon.

CHICKEN SOUVLAKI 17.90
Marinated Chicken cubes (240 gr) grilled on skewer and served with pita bread, potato fries, fresh salad, tzatziki sauce & Lemon.

SPAGHETTI BOLOGNESE 12.90
The well known classic sauce made of beef mince meat and fresh tomatoes.

SPAGHETTI NAPOLITANA 11.90
Classic & favourite! Spaghetti with our homemade tomato sauce.

① If you have a food allergy, intolerance or sensitivity, please let us know in order to be able to suggest the best dishes for you. As we use shared equipment on a busy environment, some products may not be suitable for those with severe allergies.



DESSERTS

BELGIAN WAFFLE 8.50
Topped with caramel sauce, whipped cream, fresh strawberries & ice sugar. Served with chocolate ice cream.

NUTELLA & BANANA PANCAKES 8.50
Garnished with chocolate sauce & roasted hazelnuts. Served with vanilla ice cream.

APPLE PIE 7.90
Warm apple pie, served with vanilla ice cream and whipped cream.

NEW YORK CHEESECAKE 7.50
Topped with delicious cherry pie filling.

CARROT CAKE 7.50
Classic and delicious carrot cake served with whipped cream, walnuts and caramel sauce.

ICE CREAM PER SCOOP 1.95
Vanilla/Chocolate/Strawberry/Mastic

DRAUGHT BEERS

	500ML	700ML
GUINNESS (Dark Irish dry stout beer)	8.50	9.90
STELLA ARTOIS (Belgian lager beer)	7.90	9.20
STRONGBOW (British Dry Cider)	7.50	8.90
ESTRELLA DAMM (Spanish lager beer)	7.20	8.50
HEINEKEN (Netherlands lager beer)	7.20	8.50
CARLSBERG (Danish pilnser, Cyprus)	5.90	7.20
KEO (Local lager beer)	5.90	7.20
LEON (Local lager beer)	5.90	7.20

ACQUA PANNA
THE FINE DINING WATERS
S. PELLEGRINO

