



TWO STORIES ONE TABLE

GREECE AND CYPRUS.
TWO STORIES, BORN ON DIFFERENT SHORES,
MEET AT ONE TABLE.

The story

PRELUDE

Our first introduction to the two cuisines, the beginning to our story.

HARVEST

What brings us closer to the land, bread and olive oil, the pure elements of our table.

ROOTS

The heart of Cypriot tradition. 'Kolokoti', a dish deeply connected to the land, family and home cooking.

TIDE

From the land, we move to the sea and the waters that surround and connect our two countries.

HERITAGE

What we have received from the generations before us and what we choose to carry forward to the next.

BLOOM

Where our journey begins to turn sweet with familiar Mediterranean flavours.

NECTAR

The aromas and flavours of the Greek land, gently leading us towards the end of our story.

EPILOGUE

Our final small tastes arriving with coffee, a gesture of hospitality, leaving us with the memory of the journey.

The menu

PRELUDE

Crispy tart · Chaliki Tyllirias · Fig · Potato millefeuille · White tarama · Smoked eel · Mutton croquette · Paphos cheese

HARVEST

Cypriot sourdough · Stifado milk bread

Greek & Cypriot extra virgin olive oils · Smoked aubergine butter · Black olive · Black garlic · Petimezi

ROOTS

Kolokoti, through the Chef's eyes

Traditional Cypriot pie, reimagined

TIDE

Sea bass sheftalia

Rock samphire · Tomato coulis

HERITAGE

Beef

Briam with summer vegetables

BLOOM

Yogurt panna cotta

Cucumber · Mint

NECTAR

Lemon cream

Meringue · Seasonal fruit · Caramelised Aegina pistachio · Chamomile · Honey ice cream

EPILOGUE

Coffee crème

Melo-Macaron

Sweet pie

Rose geranium · Almond

Guests with dietary restrictions, allergies or intolerances are kindly requested to contact the staff in advance.

MARE

resorts



*In support of One Dream
One Wish Association.