

PREMIUM IN-FLIGHT CATERING

In-flight Catering For Private
And Business aviation



RESTAURANT

Where a Steak Becomes a Work of Art



RESTAURANT

Where a Steak Becomes a Work of Hrt



PREMIUM IN-FLIGHT CATERING



CATERING TO YOUR NEEDS BY





PLACE YOUR ORDER

OPEN 24 HOURS 7 DAYS A WEEK

PREMIUM IN-FLIGHT CATERING

BY PHONE

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BY EMAIL

inflightcatering@panossteakhouse.com

Our Premium In-Flight Catering Team is glad to

welcome you at

Larnaca - Paphos
Cyprus





THE ART OF CREATION

XPERIENCE PREMIUM CATERING SERVICES AND ENJOY TASTEFUL FLAVORS.

Our aim is to make your flight an unforgettable experience by providing exquisitely crafted food through the skills of the chefs of our restaurant.

Delicate, bold, mouth-watering flavors... all prepared and served by our team of people, who are dedicated in cater for you using first quality products and maintaining high standards.













EXPERIENCE AND PROFESSIONALISM

Panos Steak House has been a landmark in downtown Larnaca since 1975. It is one of the oldest steakhouses in its original location, and has earned a national and international reputation for its excellent food, warm and professional service, friendly atmosphere, outstanding refined menu and gourmet quality cuisine. We assure you of an excellent meal from our delicious local specialties, excellent fresh meat, steaks and fish.

Panos Steak House runs its professional course since 2012 by specializing in in-flight catering services throughout the private & business aviation industry as well. Our goal is to offer VIP catering quality service. All our meals are

made from the freshest ingredients and just before delivery to the aircraft so as to ensure that fine quality food will be served.

Our products consistently inspire confidence in terms of taste, quality and presentation. All food is being prepared by professional chefs, who are working under the rules of the international HACCP hygiene standards.

We are looking forward to provide you an excellent service!



Delivery From our kitchen to your aircraft...

Panos Steak House is located in Larnaca, just 10 minutes from Glafkos Kliridis International Airport and one and a half hour from Paphos International Airport.

Our proximity to the airport allows us to respond to your requests even when they are due for delivery a few hours before your flight.

Working under the international hygiene standards and complying with the airport security checks, our staff is most glad to cater your meal

according to your requirements and preferences.

Being available 24*7 please feel free to contact us for any information or assistance you may require.

Our staff will be delighted to assist you and answer any enquiries.





Premium In-Flight Catering

In-flight Catering For Private
And Business aviation

Our chefs have designed tasteful dishes and are presenting a new collection of flavours to further intensify the quality of food and service provided.

You will find here the refined dishes suggested by our team. We hope that they will respond to your requests and enhance your flying experience.

Summary



Breakfast & Bakery

(Bread, Pastries, Condiments, Foie Gras, Yoghurts, Cereals, Muesli & Fruits, Blinis & Pancakes, Cold Cuts, Hot Breakfast, Hot Breakfast Sets, Cold Breakfast Sets).

11 - 18

Cold Meals

(Snacks, Crudities, Canapés, Crew Meals, Finger Foods, Sandwiches, Wraps, Antipasti, Starters, Sushi, Salads, Platters, Caviar, Extra Garnishes & Sauces, Cold Meal Sets).

19 - 40

Hot Meals

(Snacks & Starters, Finger Food, Soups, Main Dishes: Meat, Steaks, Flambé Steaks, Black Angus Steaks, Poultry, Traditional Food, Fish & Seafood, Vegetarian, Side Dishes, Pasta & Risotto, Children's Meals, Sauces & More, Crew Meals).

41 - 60

Desserts

(Desserts, Fruits, Cakes & Tarts, Berries, Chocolates & Sweets, Lebanese Sweets, Pancakes, Ice Cream, Cookies, Petit Fours, Sweet Pastry, Dessert Sauces & Garnishes, Cheese, Children's Desserts).

61 - 68

Beverages

(Mineral Water, Hot Beverages, Milk & Cream, Smoothies, Juices, Soft Drinks, Beer, Champagne, White Wine, Rosé Wine, Red Wine, Dessert Wine, Spirits).

69 - 82

Non - Foods

(Newspapers & Magazines, Cigars, Printed Menu, Ice, Disposables, Kitchen Equipment, Flowers, Toiletries, Shopping Service).

83 - 88



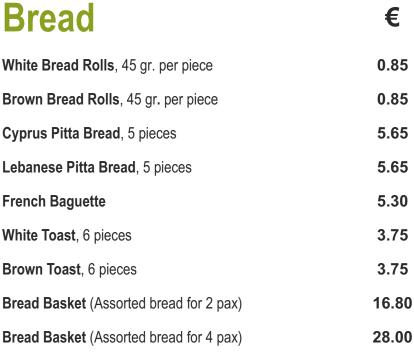
Breakfast & Bakery

- Bread
- Pastries
- Condiments
 - Foie Gras
 - Yoghurts
 - Cereals
- Muesli and Fruits
- Blinis and Pancakes
 - Cold Cuts
 - Hot Breakfast
 - Hot Breakfast Sets
- Cold Breakfast Sets



12

Breakfast & Bakery





Pastries

Éclair, per piece

Mini Croissant, per piece

Muffin, per piece 4.65
Croissant, per piece 3.50
Chocolate Croissant, per piece 4.00
Cheese & Ham Croissant, per piece 4.00
Sausage Roll, per piece 2.95
Danish Pastry, per piece 3.70

€

5.80

2.20

18.00



Mini Sausage Roll, per piece 2.20

Mini Chocolate Croissant, per piece 2.20
Mini Danish Pastries, per piece 2.20

Mini Éclair, per piece 2.20

Mini Pain Au Chocolat, per piece 2.20

Mini Pastry Selection, 9 pieces

3 mini croissants, 3 mini pain au chocolat, 3 small apple-pies





Condiments

	€
Individual Honey, 25 gr.	1.25
Individual Marmalade, 20 gr.	0.80
Individual Nutella, 15 gr.	1.00
Individual Butter, 10 gr.	0.65
Butter Rose, per piece	1.75
Butter, 200 gr.	5.95
Strawberry Jam, 300 gr.	5.50
Raspberry Jam, 300 gr.	5.50
Apricot Jam, 300 gr.	5.50
Maple Syrup Bottle, 454 gr.	6.95

Foie Gras

	€
Duck Liver Pate, 50 gr.	7.50
Duck Liver Puree, 50 gr.	7.50
Duck Liver Parfait, 140 gr.	30.00
Duck Liver Parfait with Truffle, 140 gr.	35.00
Duck Foie Gras Entier, 180 gr.	40.00
Duck Liver Terrine - Tokay Wine (50%), 220 gr.	Panos steakhouse

Foie Gras

	€
Goose Liver Pate, 30 gr.	6.50
Goose Liver Pate, 50 gr.	8.00
Goose Liver Puree, 30 gr.	6.50
Goose Liver Puree, 50 gr.	8.00
Goose Liver Puree, 65 gr.	11.00
Goose Liver Block with Truffle, 75 gr.	30.00
Goose Liver Natural, 100 gr.	27.00
Goose Liver with Tokaji Aszu, 100 gr.	30.00
Goose Liver Natural, 140 gr.	35.00
Goose Liver Parfait, 145 gr.	30.00
Goose Liver Block with Truffle, 150 gr.	40.00
Goose Liver Block with Dry Apricot, 150 gr.	32.00
Goose Foie Gras Entier, 180 gr.	40.00





Foie Gras

	€
Goose Liver Block, 200 gr.	40.00
Goose Liver Terrine Classic (20%), 220 gr.	25.00
Goose Liver Terrine - Tokay Wine (20%), 220 gr.	25.00
Goose Liver Terrine - Tokay Wine (50%), 220 gr.	29.00
Goose Liver Terrine Classic (50%), 220 gr.	29.00
Goose Liver Terrine & Dried Apricot (50%), 220 gr.	32.00
Goose Liver Pate with Parched Fruits, 240 gr.	27.00
Goose Selection, 270 gr.	40.00
Goose Liver Natural, 400 gr.	70.00



Yoghurts	€
Natural Yoghurt, 200 gr.	3.70
Yoghurt 200 gr. with Honey 50 gr.	5.50
Fruit Yoghurt, 200 gr.	4.50

Fruit Yoghurt, 200 gr.	
Cereals	€
Porridge, 500 gr.	12.50
Porridge with Fresh Berries and Chocolate Chips - individual portion	15.00
Assorted Crunchy Nuts, 300 gr.	6.95
Kellogg's Cornflakes - individual portion	4.50
Kellogg's Coco Pops - individual portion	4.50
Kellogg's Frosties - individual portion	4.50
Muesli & Fruits	€
Alpen Muesli with Raisin and Nuts, 375 gr.	10.50
Alpen Muesli with Raisin and Nuts, 625 gr.	13.50
Blinis & Pancakes	€
Blinis, 3 pieces	6.25



Cold Cuts	€
Smoked Ham, 200 gr.	8.00
Smoked Sausages, Lountza (Smoked Pork), Bacon, 200 gr.	8.00
Cold Meats Selection (For 2 pax) Beef carpaccio, salami, prosciutto, lountza, bacon, turkey, olives, pic cucumbers, crackers (garnished with iceberg lettuce and cherry tom	33.00



Hot Breakfast



	€
Cheese Omelet, 3 eggs	10.95
Ham Omelet, 3 eggs	10.95
Mushroom Omelet, 3 eggs	10.95
American Omelet, 3 eggs Omelet with diced ham, green peppers & onions.	10.95
Bonne Femme Omelet, 3 eggs Omelet with smoked tenderloin of pork, cheese, mushrooms & onions.	11.95
Omelet with Salmon, Avocado and Cream Cheese, 3 eggs	12.00
Boiled or Fried eggs with Sausages, Bacon and Baked Beans, 3 eggs Pease specify	9.25
Scrambled Eggs with Tuna Bread Rolls, 3 eggs	9.25
Scrambled Eggs with Smoked Salmon Bread Rolls, 3 eggs	11.00
Baked Beans, 415 gr.	7.50
Grilled Mushrooms-individual portion	4.50
Grilled Tomatoes-individual portion	4.50
Hot Crew Breakfast Omelet or scrambled eggs (with onions, cheese, mushrooms and ham), two bread rolls, butter, jam, yoghurt and fruit salad. Please Specify.	28.75

Hot Breakfast Sets



Full English Breakfast

Two fried eggs, sausages, grilled tomato, mushrooms, baked beans, bacon, toasts with butter & jam, coffee or tea.

29.90

Please Specify.

American Breakfast

Selection of breads rolls and Danish pastry, butter, jam, honey, yoghurt, nutella, smoked salmon, cheese, bacon, scrambled eggs, sausages, fresh fruit salad, pancake with maple syrup and brownie.

35.00





Cold Breakfast Sets

	€
Crew Breakfast Package 1 Yoghurt, bowl of fresh fruits, ham & cheese sandwich - served on half atlas tray	18.00
Crew Breakfast Package 2 Muesli, milk, fresh seasonal fruits, toast, butter, honey, cheese, salami, ham & vegetables	28.75
Cold Crew Breakfast Cold platter with cold cuts (bacon, ham, lountza (smoked pork), smoked turkey, smoked sausages and mortadella), cheese, vegetables, two bread rolls, butter, jam, yoghurt & fruit salad.	29.90
Full Continental Breakfast Ham, cheese, boiled eggs, bread, jam, butter, croissant, fruit, yoghurt, fruit juice & coffee or tea. Please Specify.	29.90
Classic Breakfast Mini Croissant, mini muffin & pancake with maple syrup, cold meat & cheese platter, sliced fruits, butter & jam, fresh orange juice (bottle 25cl) & bread roll	29.90
Standard Breakfast A Croissant and pastry (or 2 of each if mini size), butter and preserve, seasonal sliced fruit & berries - served on a half atlas tray	19.90
Standard Breakfast B Seasonal sliced fruit and berries, cream cheese bagel with smoked salmon - served on a half atlas tray	19.90
Standard Breakfast C Seasonal sliced fruit and berries, cold sliced meat & continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray	31.25
Standard Breakfast D Seasonal sliced fruit and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray	18.75



Cold Meals

- Snacks
- Crudities
- Canapés
- Crew Meals
- Finger Foods
- - Wraps
 - Antipasti

- Starters
- Sushi
- Salads
- Platters
- Caviar
- Sandwiches
 Extra Garnishes & Sauces
 - Cold Meal Sets



Snacks

	€
Mixed Dried Fruits, 100 gr.	7.50
Mixed Dried Fruits, 500 gr.	15.00
Assorted Crunchy Nuts, 300 gr.	6.95
Peanuts, 500 gr.	13.95
Salty Crackers, per piece	0.80

Crudities

€

Crudities with Hummus (For 2 pax)
Carrots, cucumber, red bell pepper, yellow bell pepper, cherry tomatoes, radish, cauliflower and kohlrabi.

Hummus sauce served separately.

17.50



Canapés

	€
Canapé with Salmon Tartare Smoked salmon with zucchini, avocado, cucumber, onions and lemon juice	4.50
Canapé with Feta Mousse White feta cheese, dried tomatoes, black olives, parsley and garlic	3.95
Canapé with Salmon and Caviar Cream Cheese with herbs, smoked salmon, caviar, egg and mayonnaise Minimum Quantity 5 pieces	5.95
Canapé with Tuna and Caviar Pumpernickel bread, tuna, egg, black or red caviar, dill and mayonnaise Minimum Quantity 5 pieces	5.95
Cocktail Canapé Egg pasta, pickled cucumber, dill and smoked salmon	4.50
Canapé with Prosciutto Prosciutto, cream cheese, capers and cherry tomato	5.50
Canapé with Pate Chicken pate, mayonnaise and chives	5.50
Canapé with Pate and pickles Chicken pate, pickled cucumber, tomato and chives	5.50
Canapé Traditional Ham, cheese, lettuce, tomato, cucumber and olives	3.95
Canapé with Salad and feta cheese Arugula, dried tomatoes and white feta cheese	3.95
Canapé with Salad Tomato, cucumber, onions, dill and mayonnaise	3.95







Canapés

•	€
Canapé with Prawn Prawn, avocado and cream cheese	5.95
Canapé with Foie Gras Foie gras, cranberry sauce, cherry tomato and parsley Minimum Quantity 5 pieces	5.95
Canapé with Shrimps Cocktail shrimps, green salad and cocktail sauce	5.95
Canapé with Mussels Mussels, avocado and tzatziki	5.50
Canapé with Smoked Mackerel Smoked mackerel, cream cheese, mustard, red onions, parsley and lemon juice	5.50
Canapé with Cheese Cheddar cheese with pickled cucumber, olives and parsley	4.50
Canapé with Salami Italian salami, tomato, mayonnaise and parsley	4.50
Canapé with Ham Ham, mozzarella cheese and rocket	4.50
Canapé with Mozzarella Mozzarella, tomato and basil	4.50
Canapé with Smoked Turkey Smoked turkey breast, tomatoes, cucumbers and mayonnaise	4.50



Crew Meals

€

Crew Sandwich Box

Triangle sandwiches with smoked salmon, avocado, cream cheese. Green salad & carrot cake or seasonal sliced fruit platter *Please Specify.*

25.00



	€
Cherry Tomatoes & Mozzarella Cheese Balls on Mini Skewer	4.25
Assorted Raw Vegetables on Mini Skewer with Hummus Dip	4.25
Cheese Selection on Mini Skewer	4.25
Halloumi Skewer Grilled Cyprus cheese with sesame seeds coated with natural carob syrup and cherry tomatoes on mini skewer	4.25
Salmon & Avocado Skewer Smoked salmon on mini skewer with avocado and grapefruit or melon Please Specify.	4.25
Salmon Skewer Smoked salmon on mini skewer with cucumber, black olive and lemon	4.25



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Sandwiches		€
Baguette or Ciabatta Steak Sandwich, 25 cm Sandwich with Grilled Beef Steak, Lettuce, Rocket, Fre Mustard Please Specify.	resh Bell Pepper, Tomatoes &	16.50
Baguette or Ciabatta Sandwich with Ham, Cheese, L Please Specify.	Lettuce & Tomato , 25 cm	14.50
Baguette or Ciabatta Sandwich with Grilled Lou Tomato & Lettuce, 25 cm Please Specify.	intza (smoked tenderloin of pork),	14.50
Baguette or Ciabatta Sandwich with Bacon, Lettuce Please Specify.	& Tomato, 25 cm	14.50
Baguette or Ciabatta Sandwich with Beef, barbeque <i>Please Specify.</i>	sauce & mustard, 25 cm	14.50
Baguetta or Ciabatta Sandwich with Grilled Halloum Please Specify.	ni Cheese, Lettuce & Tomato, 25 cm	14.50
Baguette or Ciabatta Sandwich with Prawn Mayonna Please Specify.	aise & Rocket, 25 cm	14.50
Baguette or Ciabatta Chicken Caesar Sandwich , 25 of Please Specify.	cm	14.50
Baguette or Ciabatta Sandwich with Smoked Salmo Please Specify.	on, Avocado & Cream Cheese, 25cm	14.50
Baguette or Ciabatta Sandwich with Avocado & Pray Please Specify	wn , 25 cm	14.50
Baguette or Ciabatta Chicken Mayonnaise Sandwic Please Specify.	h , 25 cm	14.50
Baguette or Ciabatta Sandwich with Prosciutto, Han Please Specify.	m, Lettuce & Tomato, 25 cm	14.50
Club Sandwich Bacon, chicken, lettuce, tomatoes, eggs		17.50





Finger Foods



	€
Fruit Skewer Kiwi, pineapple, banana, orange and grapes on mini skewer	4.25
Exotic Fruit Skewer Mango, physalis and pineapple on mini skewer Minimum Quantity 3 pieces	4.95
Meat Skewer Lountza (smoked pork) on mini skewer with cheese and cherry tomato	4.25
Caprese Skewer Mini mozzarella cheese balls skewered with tender basil leaves and cherry tomatoes, drizzled with tangy-sweet balsamic reduction on mini skewer	4.25
Prosciutto Melon Skewer Melon wrapped with prosciutto and mint on mini skewer	4.25





Sandwiches

	Triangle Sandwiches with Ham, Cheese, Lettuce and Tomato, 2 pieces	7.30
	Triangle Sandwiches with Grilled Lountza (smoked tenderloin of pork), Tomato and Lettuce, 2 pieces	7.30
The same of	Triangle Sandwiches with Bacon, Lettuce and Tomato, 2 pieces	7.30
	Triangle Sandwiches with beef, barbeque sauce and mustard, 2 pieces	7.30
	Triangle Sandwiches with Grilled Halloumi Cheese, Lettuce and Tomato, 2 pieces	7.30
	Triangle Sandwiches with Prawn Mayonnaise and Rocket, 2 pieces	7.30
	Triangle Sandwiches with Chicken and Caesar Sauce, 2 pieces	7.30
	Triangle Sandwiches with Smoked Salmon Avocado and Cream Cheese, 2 pieces	7.30
	Triangle Sandwiches with Avocado and Prawn, 2 pieces	7.30
	Triangle Sandwiches with Chicken and Mayonnaise, 2 pieces	7.30

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Sandwiches

	€
Open Face Sandwich with Smoked Salmon, Cream Cheese and Cucumber, 10 cm - 12 cm	7.50
Open Face Sandwich with Tuna Salad, 10 cm - 12 cm	7.50
Open Face Sandwich with Crab Salad, 10 cm - 12 cm	7.50
Open Face Sandwich with Smoked Trout, Cream Cheese, Tomato and Lettuce, 10 cm - 12 cm	7.50
Open Face Sandwich with Shrimps, Mayonnaise and Lettuce, 10 cm - 12 cm	7.50
Open Face Sandwich with Cream Cheese and Cucumber, 10 cm - 12 cm	7.50
Open Face Sandwich with Grilled Vegetables , 10 cm - 12 cm	7.50
Open Face Sandwich with Egg Salad, 10 cm - 12 cm	7.50
Open Face Sandwich with Chicken Pate and Fresh Peppers, 10 cm - 12 cm	7.50
Open Face Sandwich with Ham, Egg and Marmalade, 10 cm - 12 cm	7.50
Open Face Sandwich with Salami, Avocado and Tomato, 10 cm - 12 cm	7.50
Assorted Filled Mini Multigrain Brown Bread	7.50
Open Face Sandwich Platter, 10 pieces	45.00
Open Face Sandwich Platter, 25 pieces	95.00







Sandwiches

	€
Assorted Sandwiches Platter , 15 pieces Assortment of delicious finger sandwiches with chicken, ham, prawn, salami, salmon, cheese, lettuce and tomato	40.00
Finger Sandwiches Cheese, ham, mayonnaise & mustard	3.95
Finger Sandwiches Cheese, bacon, mayonnaise & mustard	3.95
Finger Sandwiches Smoked salmon, avocado & cream cheese	3.95
Finger Sandwiches Tuna salad	3.95



Wraps

	€
Turkey Wraps , 5 pieces Mini wraps with turkey, tomatoes, cucumbers, romaine lettuce and curry-mayonnaise sauce	21.50
Prawn Wraps, 5 pieces Mini wraps with prawn mayonnaise, avocado and rocket	21.50
Smoked Chicken Wraps, 5 pieces Mini wraps with smoked chicken, mango and iceberg	21.50
Chicken Caesar Wraps, 5 pieces Mini wraps with grilled chicken fillet, lettuce, cherry tomatoes, caesar sauce and parmesan flakes	21.50
Beef Wraps, 5 pieces Mini wrap with beef and spicy sauce - Mild	21.50
Chicken Wraps, 5 pieces Mini wraps with grilled chicken, lettuce, pepper, tomato, cheese, mayonnaise and yoghurt rolled in a tortilla and cut in pieces	21.50



Antipasti

	€
Antipasti Platter (For 2 pax) Beef carpaccio, salami, prosciutto, lountza, turkey, bacon, olives, parmesan, mozzarella, cream cheese, cheddar, halloumi, crackers, grapes & raisins garnished with iceberg lettuce, cocktail cucumber, cherry tomatoes and parsley	35.00
Vegetable Antipasti (For 2 pax) Grilled aubergine, courgette and fresh peppers, garlic mushrooms, mozzarella garlic breads with tomatoes, olive oil, salt, ground pepper & oregano	27.00



Starters

	€
Avocado Vinaigrette	7.75
Avocado Cocktail	11.75
Lountza Two slices of grilled smoked tenderloin of pork	7.00
Halloumi Two slices of grilled Cyprus cheese	8.65
Halloumi in Carob Syrup Two slices of grilled Cyprus cheese coated with natural carob syrup and topped with sesame seeds served in pita bread	8.65
Mushrooms Delicious fresh garlic mushrooms	10.25
Spring Rolls with Sweet and Sour Sauce	7.75
Dolmades Delicate parcels made from vine leaves stuffed with rice, herbs and minced meat	10.85
Prosciutto Rolls Prosciutto rolls filled with cream cheese, served with rocket leaves, parmesan flakes and balsamic dressing Panos **ESTAURANT**	13.50

Starters

	€
Prawns Cocktail	10.85
Mussels Nicoise Mussels with garlic butter or tomato sauce, served with lemon slices and capers Please Specify.	11.75
Smoked Salmon Smoked salmon filled with cream cheese, topped with capers and dill	13.30
Shell Fish Fantastic Mussels, prawns, crabs, prawn purse, scallop and octopus carpaccio, served with our special homemade sauce (Mascarpone or garlic butter or tomato sauce - Please select)	21.90
Oysters, 6 pieces	33.00
Oysters, 12 pieces	66.00
Fried Calamari Rings	11.75
Fried Zucchini Sliced zucchini coated with batter and deep fried, served with Parmesan cheese	7.75
Octopus Carpaccio Thinly sliced octopus with herbs and spices	13.30
Beef Carpaccio Thinly sliced raw beef with herbs and spices, topped with lemon, rocket leaves and parmesan cheese	16.95







Sushi	€
California Rolls A rice roll filled with seaweed, avocado and fresh fish, sliced to bite size, 8 pieces Salmon or tuna or prawn Please Specify.	24.95
Maki A seaweed roll filled with rice and fresh fish, sliced to bite size, 6 pieces Salmon or tuna or prawn Please Specify.	19.95
Nigiri Fingers of Japanese sushi rice topped with fresh fish, 3 pieces Salmon or tuna or prawn Please Specify.	24.95
Sashimi Sliced fresh raw fish, 3 pieces Salmon or tuna Please Specify.	21.00
Rainbow Rolls Salmon, tuna, avocado and rice, 8 pieces	24.95
Salmon Platter 6 sushi, 6 sashimi, 4 California rolls, 6 maki	79.50
Salmon & Tuna Platter 3 salmon & 3 tuna sashimi, 2 salmon & 2 tuna nigiri & 3 salmon maki	60.00



Salads

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	€
Rocket Salad Fresh rocket leaves, croutons, sundried tomatoes and fresh mozzarella topped with balsamic dressing - crispy tortilla served separately	14.00
Traditional Village Salad Freshly mixed salad of lettuce, tomato, rocket, coriander, cucumber, onions and white feta cheese served with French dressing - crispy tortilla served separately	14.00
Halloumi Cheese Salad Freshly village salad with two slices of grilled halloumi cheese and white feta cheese - crispy tortilla served separately	14.00
Panos Garden Salad A large fluffy potato with avocado and salad - crispy tortilla served separately	14.00
Deluxe Tuna Fish Salad Tuna fish on a bed of lettuce, tomato, fresh onion rings olives and cucumber, served with thousand island dressing - crispy tortilla served separately	14.00
Salt Lake Salad Freshly mixed salad of lettuce, cucumber, tomato topped with shrimps and thousand island dressing - crispy tortilla served separately	16.95
Alaska Salad Freshly mixed salad of lettuce, cucumber, tomato topped with mussels, shrimps, octopus and thousand island dressing - crispy tortilla served separately	22.00
Panos Pomegranate Salad Freshly mixed green salad, croutons, avocado, topped with pomegranate seeds, parmesan flakes and our delicious homemade dressing - crispy tortilla served separately	17.00
Mango Salad Freshly mixed green salad, croutons, avocado, topped with mango, parmesan flakes and our special homemade dressing - crispy tortilla served separately	18.50
Farmer's Salad Crispy lettuce, rocket, croutons, cherry tomatoes, avocado and mozzarella cheese topped with shredded beef fillets and our delicious homemade dressing - crispy tortilla served separately	19.90



Salads

18.50

	€
Chicken Caesar Salad Crispy lettuce, cherry tomatoes, garlic croutons, tossed with our caesar dressing and topped with shredded grilled chicken fillet and parmesan flakes	18.50
Prawns Caesar Salad Crispy lettuce, cherry tomatoes, garlic croutons, tossed with our caesar dressing and topped with prawns and parmesan flakes	19.50
Caesar Salad Crispy lettuce, cherry tomatoes, garlic croutons, tossed with our caesar dressing and topped with parmesan flakes	14.95
Smoked Salmon Caesar Salad Crispy lettuce, cherry tomatoes, garlic croutons, tossed with our caesar dressing and topped with smoked salmon and parmesan flakes	19.50
Greek Salad	

Tomatoes, sliced cucumbers, onion, feta cheese, and olives - crispy tortilla served separately





Salads

	€
Oriental Salad Lollo rosso, iceberg, carrots, avocado, bean sprout, cabbage and sesame seeds together, with a dressing of our delicious oriental homemade sauce - crispy tortilla served separately	18.50
Caprese Salad Buffalo mozzarella, tomato and basil drizzled with balsamic dressing - crispy tortilla served separately	18.50
Quinoa Salad Quinoa, red bell pepper, carrot, cucumber, scallions, cilantro and basil and lemon olive oil dressing - crispy tortilla served separately	18.50
Green Salad Lettuce, cherry tomatoes, lollo rosso, iceberg lettuce, cucumber, onions, fresh peppers and thousand island dressing - crispy tortilla served separately	18.50
Arugula Avocado Salad Arugula leaves, avocado, tomatoes, hearts of palm, pine nuts, parmesan cheese and lemon olive oil dressing - crispy tortilla served separately	18.50
Nicoise Salad Tomatoes, cucumbers, onions, green peppers, artichokes, eggs, black olives and anchovies - crispy tortilla served separately	18.50





Platters

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Meat Platter (For 2 pax)

Selection of the finest meats! Elegant platter which includes beef carpaccio, smoked sausages, salami, prosciutto, turkey, lountza, bacon, ham & olives, garnished with herbs and vegetables

35.00

Smoked Fish Platter (For 2 pax)

Selection of the finest quality smoked fish! Elegant platter which includes smoked trout, smoked mackerel and smoked salmon, garnished with lemons and herbs. Served with Philadelphia cream cheese and cocktail sauce

35.00

Seafood Deluxe Platter (Full Atlas tray for 2 pax)

Atlas tray with a seafood selection which includes oysters, shrimp cocktail, scallops, langoustines, green shell mussels, Scottish smoked salmon, smoked trout, smoked mackerel and poached prawns, served with cocktail and thousand island dressing garnished with iceberg lettuce, limes, cherry tomato and dill (may vary according to market availability)

65.00







Caviar	€
FESTAB Caviar Black, 100 gr.	25.00
FESTAB Caviar Red, 100 gr.	25.00
FRIEDRICHS Trout Caviar, 100 gr.	44.00
FRIEDRICHS Kodiak Wild Salmon Caviar, 100 gr.	50.00
Caviar Garnishment Full accompaniments, blinis, chopped egg white, egg yolk, parsley, chopped chives, capers, onions, lemon wedges and sour cream	30.00



Extra Garnishes & Sauces

	€
Grated Parmesan, 200 gr.	5.50
Dill Bunch	3.50
Rosemary Bunch	3.50
Basil Bunch	3.50
Parsley Bunch	3.50
Mint Bunch	3.50
Bay Leaves	3.50
Coriander Bunch	3.50
Chives Bunch	3.50
Oregano Bunch	3.50
Thyme Bunch	3.50
Mixed Garnish Tray with Fresh Herbs Rosemary, basil leaves, mint leaves	20.00
French Salad Dressing, 10 cl	2.50
Vinaigrette Dressing, 10 cl	2.50
Thousand Island Salad Dressing, 10 cl	2.50
Mustard Salad Dressing, 10 cl	2.50
Balsamic Vinegar & Olive Oil Salad Dressing,10 cl	2.50
Olive Oil & Lemon Juice Salad Dressing, 10 cl	2.50
Ketchup - individual portion, 10 cl	2.50
Mustard - individual portion, 10 cl	2.50
Mayonnaise - individual portion, 10 cl	2.50
Tartar Sauce, 10 cl	2.50





Extra Garnishes & Sauces

€

2.50

2.50

2.50

2.90

2.90

4.95

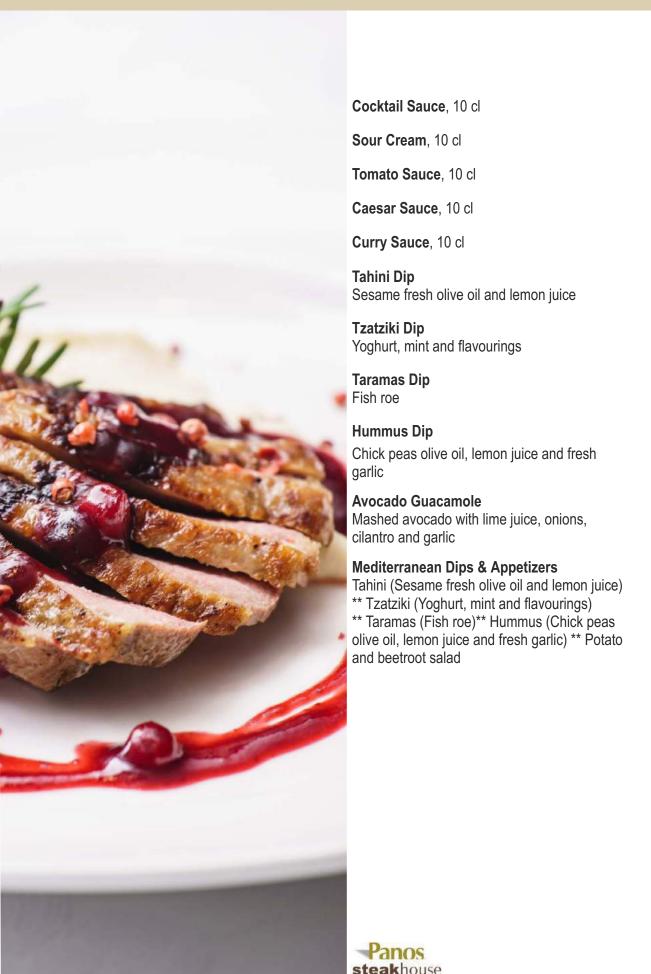
4.95

4.95

4.95

6.50

9.50











Cold Meal Sets

	€
Standard Lunch/ Dinner A Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray	25.00
Standard Lunch/ Dinner B Seasonal sliced fruit and berries, chicken caesar salad, chef's choice of dessert, bread roll & butter - served on a half atlas tray	31.00
Standard Lunch/ Dinner C Seasonal sliced fruit and berries, seafood salad, green salad, chef's choice of dessert, bread roll & butter - served on a half atlas tray	42.00
Standard Afternoon Tea Assorted finger sandwiches, assorted mini pastries - served on a half atlas tray	19.00



Hot Meals

- Snacks & Starters
 - Finger foods
 - Soups
- Main dishes Meat
- · Main dishes Steaks
- · Main dishes Flambé Steaks
- Main dishes Black Angus Steaks
 - · Main dishes Poultry
 - Main dishes Traditional Food
 - · Main dishes Fish & Seafood
 - Main dishes Vegetarian
 - Side dishes
 - · Pasta & Risotto
 - · Children's Meals
 - Sauces & More
 - Crew Meals





Snacks & Starters

	€
Batter Fried Prawns, per piece	2.50
Fried Spring Rolls with Sweet & Sour Sauce, 2 pieces	7.75
Prosciutto Wrapped Prawn, 3 pieces Prawns wrapped in prosciutto with cocktail sauce, lettuce and avocado	19.95
Homemade Garlic Bread Four half bread rolls with garlic butter	5.50
Mozzarella Cheese Garlic Bread Four half homemade garlic bread rolls, with melted Buffalo mozzarella cheese	8.65
10 Koupes, 500 gr. Round crispy balls made from crushed wheat stuffed with minced meat	13.95
Honey Garlic Wings	16.25

Finger Foods

		€
Chicken Nuggets on Two Skewers with Sweet or <i>Please Specify.</i>	Spicy Dip	9.95
Three Crispy Prawns on Skewer with Sweet Dip		7.50
Assorted Grilled Vegetables on Two Skewers		6.00
Pork Meat Balls on Skewer		6.00
Shrimps on Skewer with Sweet Dip	Panos steakhouse	7.50

Soups



	€
Tomato Soup, 300 ml	9.50
Mushroom Soup, 300 ml	9.50
Minestrone Soup, 300 ml	9.50
Lentil Soup, 300 ml	9.50
Chef's Special Soup, 300 ml Chicken or beef or seafood soup Please Specify.	9.50



Main dishes - Meat





Pork chop cooked in the oven with wine and spices Oriental Pork Chop Pork chop cooked in the oven with oriental sauce served on a bed of rice 19.50 Lamb Chops Five tasty grilled cutlets of lamb Curry Beef and Rice Mild or medium or hot or extra hot - Please specify Escalope Cordon Bleu Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried Pork Fillet Diane 24.95 Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify 31.00		
Pork chop cooked in the oven with oriental sauce served on a bed of rice Lamb Chops Five tasty grilled cutlets of lamb Curry Beef and Rice Mild or medium or hot or extra hot - Please specify Escalope Cordon Bleu Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried Pork Fillet Diane 24.95 Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify 31.00	Pork Chop Pork chop cooked in the oven with wine and spices	18.75
Curry Beef and Rice Mild or medium or hot or extra hot - Please specify Escalope Cordon Bleu Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried Pork Fillet Diane Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify 23.50 23.50 23.50 24.95 25.50 26.50 26.50	Oriental Pork Chop Pork chop cooked in the oven with oriental sauce served on a bed of rice	19.50
Escalope Cordon Bleu Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried Pork Fillet Diane Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify	Lamb Chops Five tasty grilled cutlets of lamb	23.50
Pork Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried 24.95 Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify	Curry Beef and Rice Mild or medium or hot or extra hot - Please specify	23.50
Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify 24.95 31.00	Escalope Cordon Bleu Fillet of pork stuffed with ham and cheese coated in breadcrumbs and deep fried	19.95
Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify	Pork Fillet Diane	24.95
Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify	Beef Stroganoff Pieces of beef sautéed with onions, mushrooms, fresh tomato and fresh cream	26.50
Pork Mascarpone	Spicy Beef Shredded beef fillets in a homemade chili sauce Mild or medium or hot or extra hot - Please specify	31.00
' 24 05	Pork Mascarpone Pork fillet topped with our homemade delicious mascarpone sauce	24.95





	E
Steak and Golden Shrimps Beef steak medallions and breaded shrimps Please specify how you would like your steak cooked	31.00
Panos Steak Sticks and Prawns Two skewers of charbroiled beef and batter fried prawns	31.00
T-Bone Steak , 600 gr. Please specify how you would like your steak cooked	39.90
Prime Fillet, 280 gr. The supreme and most tender cut of the beef Please specify how you would like your steak cooked	36.90
Fillet Béarnaise, 280 gr. Prime fillet topped with béarnaise sauce Please specify how you would like your steak cooked	38.00
Fillet à Cheval, 280 gr. Fillet topped with fried egg Please specify how you would like your steak cooked	37.50
Black and White Fillet, 280 gr. Two half steak fillets with two special homemade sauces Please specify how you would like your steak cooked	38.00
Spicy Fillet, 280 gr. Fillet steak in a homemade chili sauce Mild or medium or hot or extra hot Please specify how you would like your steak cooked	38.00



Main dishes - Flambé Steaks

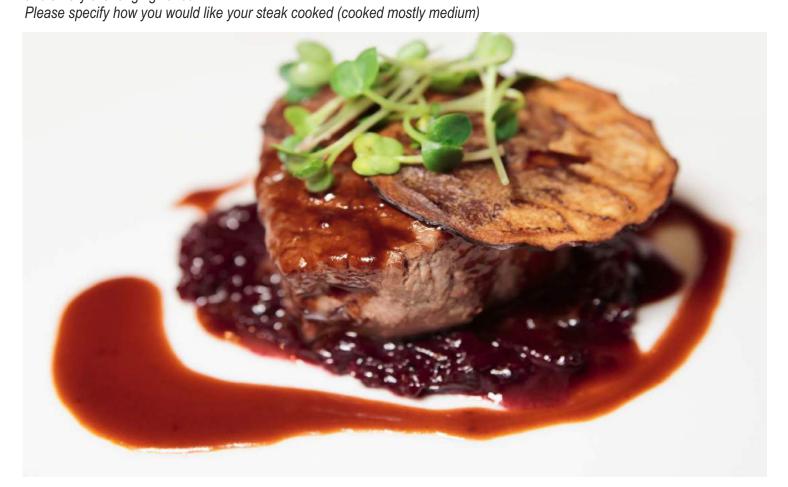


	€
Fillet Mascarpone, 280 gr Prime fillet topped with our homemade delicious mascarpone sauce Please specify how you would like your steak cooked	38.00
Chateaubriand, 280 gr The best cut of fillet grilled to perfection. Served with mushrooms, grilled tomatoes and sauce "du Chef" Please specify how you would like your steak cooked	39.90
Panos Steak Diane, 280 gr. Please specify how you would like your steak cooked	39.90
Panos Filet au Poivre, 280 gr. Fillet cooked in wine and flamed with brandy, flavoured with freshly ground peppers Please specify how you would like your steak cooked	38.00
Creamy Pepper Fillet, 280 gr. Fillet cooked in wine and flamed with brandy, flavoured with freshly ground peppers and fresh cream	38.00
Garlic Fillet, 280 gr. Fillet cooked in wine and flamed with brandy & garlic sauce Please specify how you would like your steak cooked	38.00
Tournedo du Chef , 280 gr. Please specify how you would like your steak cooked	38.00
Tournedo Lyonnaise , 280 gr. Fillet cooked in wine and flamed with brandy. Topped with fried onions Please specify how you would like your steak cooked	38.00

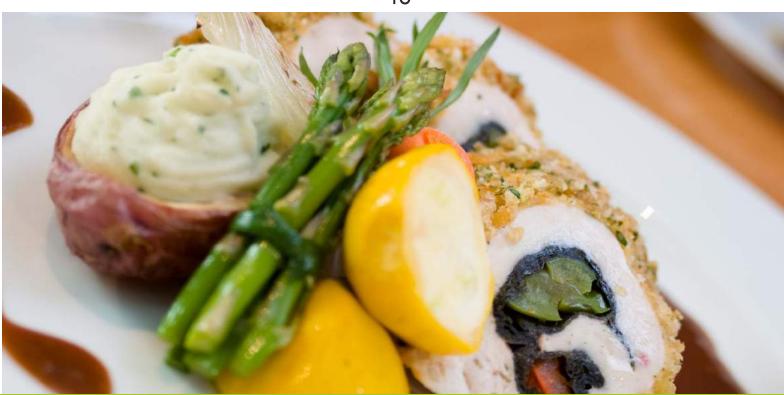


Main dishes - Black Angus Steaks

Abordoon Black Angus Fillet Stock 290 ar	€
Aberdeen Black Angus Fillet Steak, 280 gr. High quality beef, renowned for flavour, tenderness and succulence Please specify how you would like your steak cooked	43.00
Aberdeen Black Angus Chateaubriand, 280 gr. Please specify how you would like your steak cooked	44.00
Aberdeen Black Angus T-Bone, 600 gr. A full-flavoured classic cut, tender and juicy Please specify how you would like your steak cooked	45.00
Aberdeen Black Angus Rib Eye, 300 gr. Tender cut of beef juicy and full flavoured Please specify how you would like your steak cooked	38.00
Tomahawk , 900 gr. (For 2 pax) Similar in appearance to a Tomahawk axe. A visually stunning steak of huge proportions, abundant in marbling and rich in flavor sure to please even the most discriminating steak connoisseurs. Please specify how you would like your steak cooked (cooked mostly medium)	69.00
Cowboy , 900 gr. (For 2 pax) Premium golden Aberdeen Black Angus bone-in rib eye steak for two Juicy, rich and a very challenging flavour!	69.00







Main dishes Poultry

	€
Fried Chicken Fillet	15.50
Grilled Chicken Fillet	15.50
Chicken Curry and Rice Mild or medium or hot or extra hot - Please specify	21.90
Garlic Chicken Marsala Chicken flamed with brandy in a delicious garlic wine sauce	23.50
Chicken Mascarpone Tender chicken fillet topped with our homemade delicious mascarpone sauce	24.50
Chicken Diane	24.95
Spicy Chicken Shredded chicken fillet in a special homemade chili sauce with onions and fresh peppers Mild or medium or hot or extra hot - Please specify.	24.95
Chicken Cordon Bleu Chicken fillet stuffed with ham and cheese coated in breadcrumbs and deep fried	20.50
Bow and Arrow Chicken Two skewers of grilled chicken, fresh peppers and tomatoes	18.50



Main Dishes Traditional Food



	•
Stifado Cubes of beef cooked in red wine with onions, herbs and spices	18.50
Afelia Cubes of pork fillet cooked in red wine with crushed coriander seeds	17.00
Moussaka Spiced minced meat, alternately layered with aubergines, marrow, potatoes and topped value milk cheese sauce bechamel	15.65 with
Dolmades Vine leaves, stuffed with spiced minced meat, herbs and rice	17.00
Kleftiko Extremely tender chunks of lamb baked in the oven served with roast potatoes	19.90
Grilled Sheftalia Minced meat with herbs, spices and parsley rolled in caul fat in a Cypriot style	14.00
Skewer Kebab Two skewers of grilled pork	14.00
Kebab and Sheftalies, Mixed Skewer of pork, grilled on charcoal served with sheftalies	14.00
Fillet Kebab Two skewers of grilled pork fillet	15.50



Main dishes - Fish & Seafood

	€
Fish and Chips	15.50
Cod or Plaice Fillet	15.50
Fresh Sea Bream (Dorado), 500 gr. Please specify if you would like it whole or fillet.	25.00
Fresh Sea Bass, 500 gr. Please specify if you would like it whole or fillet.	25.00
Mixed Fish Platter A selection of shellfish, seafood and fish	38.00
Sword Fish	23.00
Sword Fish Kebab Two skewers of fresh sword fish and grilled tomato	23.00
Salmon fillet Salmon fillet cooked in the oven in a sauce of your choice Mascarpone sauce or sauce with maple syrup - Please specify	25.00
Fresh Grilled Calamari	25.00
Fresh Fried Calamari	25.00
Whole Calamari Whole calamari deep fried, tossed in flour	21.00
Fried Calamari Rings	18.70







Main Dishes - Fish & Seafood

4		
•	E	

36.00

Ink Fish or Octopus in Wine Sauce Please specify	20.50
Fresh Trout, 300 gr.	22.90
Boiled Prawns, 400 gr.	29.50
Grilled Prawns , 400 gr.	29.50
Creamy Garlic Prawns, 400 gr. Peeled prawns cooked in a special homemade creamy garlic sauce	25.50
Cold Water Lobster, 500 gr.	69.00
Cold Water Lobster Tail, 300 gr.	55.00
Mascarpone Snapper fillet A tender snapper fillet topped with our homemade delicious mascarpone sauce	22.95
 Fish and Seafood Kebabs 2 mini skewers of grilled prawns, 2 mini skewers of scallops, 2 mini skewers of baked salmon and 2 mini skewers of grilled vegetables	58.00



Fresh Red Mullet, 300 gr.





Main dishes Vegetarian

€

Vegetarian Platter
Village salad, spring rolls,
halloumi cheese, fried onions,
selection of grilled
vegetables, rice, jacket
potato, moussaka and
dolmades

23.50







Side dishes

All the below are individual portions	€
Garden Potato Baked potato with sour cream, fresh vegetables and garlic mushrooms	14.95
Garlic Bread	5.50
Plain White Rice	5.50
Wild Rice	7.50
Basmati Rice	6.50
Brown Rice	6.50
Jasmine Rice	6.50
Rice Pilaf	8.50
Couscous with Vegetables	9.50
Buckwheat	9.50
Quinoa	9.50
Fried Zucchini	7.75
French Fries	5.50
Boiled Potatoes	6.50
Jacket Potatoes	6.50
Rosemary Baby Baked Potatoes Panos steakhouse	6.50





Side dishes

	₹
Mashed Potato	6.50
Roasted Potatoes	7.50
Assorted Grilled Vegetables	7.95
Assorted Sautéed Vegetables	7.95
Fresh Carrots Steamed	6.95
Fresh Broccoli Steamed	6.95
Fresh Green Beans Steamed	6.95
Fresh Cauliflower Steamed	6.95
Fresh Spinach Steamed	6.95
Grilled Eggplant	6.95
Plain Pasta Please select: Penne, Tagliatelle or Spaghetti	7.00





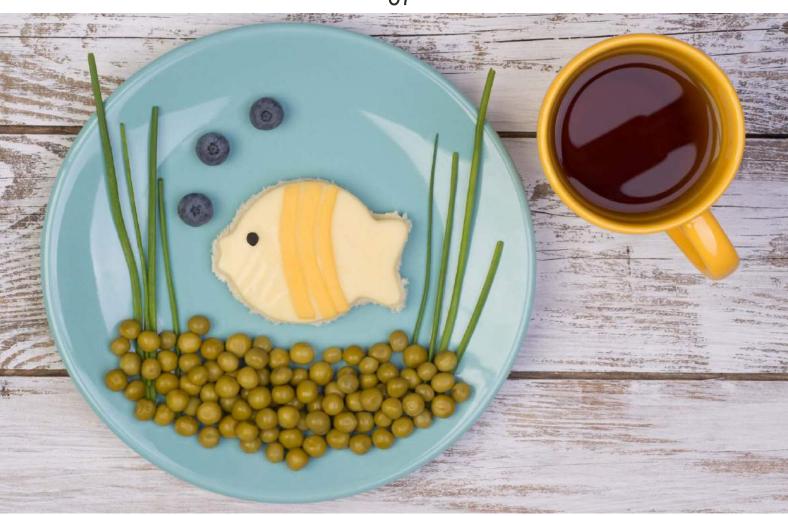
Pasta & Risotto



Pasta & Risotto

	€
Pasta Bolognaise Please select: Penne, Tagliatelle or Spaghetti	14.95
Fisherman's Pasta Pasta topped with mussels, octopus, calamari, prawns and tomato sauce Please select: Penne, Tagliatelle or Spaghetti	23.50
Pasta Carbonara Please select: Penne, Tagliatelle or Spaghetti	18.00
Pasta Napolitana Please select: Penne, Tagliatelle or Spaghetti	18.00
Pasta Combo Pasta with fresh tomato sauce, served with a fried or grilled fish fillet. Please Specify. Please select: Penne, Tagliatelle or Spaghetti	19.90
Pasta with Beef Pasta with shredded beef fillets topped with creamy peppered sauce Please select: Penne, Tagliatelle or Spaghetti	24.95
Pasta Nicoise Pasta sautéed in garlic and olive oil sauce Please select: Penne, Tagliatelle or Spaghetti	15.50
Pasta al Pesto Pasta with sauce from basil, pine nuts and garlic Please select: Penne, Tagliatelle or Spaghetti	18.50
Pasta with Meatballs & Tomato Sauce Please select: Penne, Tagliatelle or Spaghetti	20.50
Ravioli Stuffed with Halloumi Cyprus Cheese & Mint	20.50
Risotto with Mushrooms	20.50
Risotto with Vegetables	20.50
Risotto with Chicken	20.50
Risotto with Seafood	22.00
Lasagna or Cannelloni Bolognaise	20.50





Children's Meals	€
Junior's Salad	5.95
Fish Fingers	7.95
Chicken Nuggets	7.95
Pizza Please specify ingredients.	9.95
Aberdeen Black Angus Burger, 285 gr. With lettuce & tomato	11.90
Aberdeen Black Angus Cheeseburger, 285 gr. With lettuce & tomato	12.45
Aberdeen Black Angus Cheesy Bacon Burger, 285 gr. With lettuce & tomato	13.00
Aberdeen Black Angus Feta Cheese Burger, 285 gr. White feta cheese, rocket leaves, tomato, oregano. Tzatziki sauce served separately	14.95





Sauces & More

	€
Sauces to choose for steaks or chicken or pork fillet	
Diane Sauce	4.00
Black Pepper Sauce	4.00
Creamy Pepper Sauce	4.00
Béarnaise Sauce	4.00
Garlic Sauce	4.00
Mascarpone Sauce	4.00
Black & White Sauces	4.00
Chausser Sauce	4.00



Crew Meals

	€
Crew Package 1 Chef 's special soup, chicken diane with rice, vegetables & seasonal fruit platter	28.00
Crew Package 2 Couscous with vegetables, lamb (kleftiko) with jacket potato & seasonal fruit platter	28.00
Crew Package 3 Mango salad, penne bolognaise & cheesecake or seasonal fruit platter Please specify your dessert	28.00
Crew Package 4 Avocado prawn cocktail, spicy chicken with rice & carrot cake or seasonal fruit platter Please specify your dessert	28.00
Crew Package 5 Halloumi, salmon cooked in the oven, with rice, vegetables & snickers cake or seasonal fruit platter Please specify your dessert	28.00
Crew Package 6 Seafood soup, fresh calamari with rice, vegetables & oreo cake or seasonal fruit platter Please specify your dessert	28.00
Crew Salad Box Mushrooms, chicken caesar salad & lava cake or seasonal fruit platter Please specify your dessert	28.00





Crew Meals

Please Specify



28.00 **Hot Crew Meal Tray - Fish:** Grilled sea bream or grilled sea bass or baked salmon with mascarpone or maple syrup sauce, side salad, two bread rolls with butter and oreo cake or seasonal fruit salad Please Specify **Hot Crew Meal Tray - Meat:** Beef stroganoff or kleftiko (lamb cooked in oven) or spicy beef or creamy pepper shredded fillet, 28.00 side salad, two bread rolls with butter and tiramisu cake or seasonal fruit salad Please Specify **Hot Crew Meal Tray - Chicken:** Chicken Diane or spicy chicken or chicken tortilla, side salad, two bread rolls with butter and 28.00 lava cake or seasonal fruit salad Please Specify **Hot Crew Meal Tray - Vegetarian:** Vegetarian platter: Spring rolls, halloumi, fried onion rings, selection of grilled vegetables, dolmades, moussaka, rice and jacket potato OR Garden potato: Baked potato with sour cream, avocado vinaigrette, fresh steamed vegetables, 28.00 fried zucchini, garlic mushrooms and hummus dip AND side salad, two bread rolls with butter and apple pie or cherry pie or seasonal fruit salad

Desserts

- Desserts
 - Fruits
- Cakes & Tarts
 - Berries
- · Chocolates & Sweets
 - Lebanese Sweets
 - Pancakes
 - Ice Creams
 - Cookies

- Petit Fours
- Sweet Pastries
- Dessert Sauces & Garnishes
 - Cheese
- Children's Desserts



Desserts

	€
Chocoholics Extreme Waffle Served with two different melted chocolates & whipped cream - separately	7.95
Butterscotch Caramel Waffle Served with caramel sauce, sliced banana & whipped cream - separately	7.95
Strawberry Pleasure Waffle Served with strawberry sauce, fresh strawberries & whipped cream - separately	7.95









Cakes & Tarts

		€
Small Fruit Tart		6.50
Chocolate Truffle		5.95
Chocolate Cork		5.95
Lava Cake Served with molten chocolate - separately		9.90
Oreo Cookie Cake Served with molten chocolate - separately		9.90
Snickers Caramel Cake Served with molten chocolate - separately		9.90
Chocolate Lovin Cake Served with molten chocolate - separately		9.90
Luxury Strawberry Cheesecake Served with strawberry sauce - separately		9.90
Tiramisu Served with molten chocolate - separately		9.90
Carrot Cake Served vanilla syrup - separately		9.90
Homemade Apple Pie Served with fresh cream - separately		9.90
Homemade Cherry Pie Served with fresh cream - separately		9.90
Baklava with Syrup	Panas	9.90





Berries

	€
Strawberries , 500 gr. When in Season (February to July)	12.50
Blackberries,125 gr.	12.50
Blueberries,125 gr.	12.50
Raspberries,125 gr.	12.50
Cranberries, 340 gr.	12.50
Red Currant,125 gr.	Panos 12.50
	steakhouse RESTAURANT



	€
Selection of Small Chocolates (20 pieces), 215 gr.	18.50
Assorted Chocolate pralines, 200 gr.	13.50
Hazelnut Chocolate pralines, 400 gr.	11.50
Brownie, per piece Served with molten chocolate!	7.50
Chocolate Truffle	5.95
Mini Chocolate Truffle	3.50
Chocolate Bar Kit-kat, Mars, Bounty, Twix Please Specify	4.00
Cup Cake	5.95

Lebanese Sweets

€

Lebanese Sweets, 500 gr. 21.00





Pancakes

	€
Homemade Pancakes with Maple Syrup and Banana, 3 pieces	15.00
Homemade Pancakes with Chocolate Sauce and Fresh Strawberries, 3 pieces	15.00
Homemade Pancakes with Honev and Cinnamon, 3 pieces	15.00









Ice Cream

	€
Six Individual Mars Ice Cream	17.50
Six Individual Bounty Ice Cream	17.50
Six Individual Snickers Ice Cream	17.50
Six Individual Twix Ice Cream	17.50
Vanilla Ice Cream, 500 ml	15.00
Chocolate Ice Cream, 500 ml	15.00
Strawberry Ice Cream, 500 ml	15.00





	Cookies	€
ı	Chocolate Chip Cookie,100 gr.	3.50
	Petit Fours	€
	Assorted Petit Fours, per piece	4.50
	Sweet Pastries	€
	Chocolate Muffin	4.65
	Chocolate Truffle	5.95

Dessert Sauces & Garnishes	€
Chocolate Dip Sauce	1.50
Caramel Dip Sauce	1.50
Strawberry Topping	1.50
Cheese	€
Cheese Platter (For 2 Pax) Parmesan, mozzarella, feta, brie, blue cheese, cheddar, halloumi, cream cheese, crackers, dried fruits, grapes, raisins and garnished with iceberg lettuce and walnuts	35.00
Mozzarella Cheese, 200 gr.	9.75
Parmesan Cheese, 200 gr.	9.75
Halloumi Cyprus Cheese, 200 gr.	9.75
Children's Desserts	€



Homemade Pancakes with Chocolate Sauce, Walnuts and Banana, 3 pieces





Beverages

- Mineral Water
- Hot Beverages
- · Milk & Cream
 - Smoothies
 - Juices
 - Soft Drinks
 - Beer
- Champagne
 - Lemon
- White Wine
- Rosé Wine
- Red Wine
- Dessert Wine
 - Spirits







Mineral Water

	€
Perrier Sparkling Water, 33 cl	4.30
Pellegrino Sparkling Water, 75 cl	5.65
Mineral Water, 1 lt	4.30
Evian Water, plastic bottle 50 cl	3.45



Hot Beverages

	€
Hot French Filter Coffee, 1 lt	15.00
Decaffeinated Coffee, 1 It	10.00
Tea English tea, lemon, jasmine etc, per item. Please specify.	3.40
Hot Water, 1 lt	offer for free
Hot Milk, 1 lt	6.50
Espresso, 1 lt	60.00
Hot Chocolate, 100 ml	4.00
Thermos Flask, 1 lt	27.00
Sugar Sticks with our logo, individual portion	0.30





Milk & Cream

	€
Milk, 1 It	5.50
Semi Skimmed Milk, 1 lt	5.50
Skimmed Milk, 1 lt	5.50
Fresh Cream, 1 lt	5.50

Smoothies

	€
Berry Banana Orange juice, strawberries, fresh banana and vanilla powder	5.65
Apple Amaretto Cinnamon Apple juice with vanilla powder and cinnamon syrup	5.65
Yogo Berry Smoothie Apple juice, fresh apple, strawberry and yoghurt	5.65





Juices

	€
Fresh Squeezed Orange Juice, 1 It	22.00
Fresh Squeezed Red Grapefruit Juice, 1 It When in Season (November to September)	22.00
Fresh Squeezed Tomato Juice, 1lt	22.00
Fresh Squeezed Mango Juice, 1 lt	25.00
Fresh Squeezed Pineapple Juice, 1 It	25.00
Fresh Squeezed Apple Juice, 1 It	22.00
Fresh Squeezed Carrot Juice, 1 lt	22.00
Fresh Squeezed Pomegranate Juice, 1 lt When in Season (September to January)	25.00

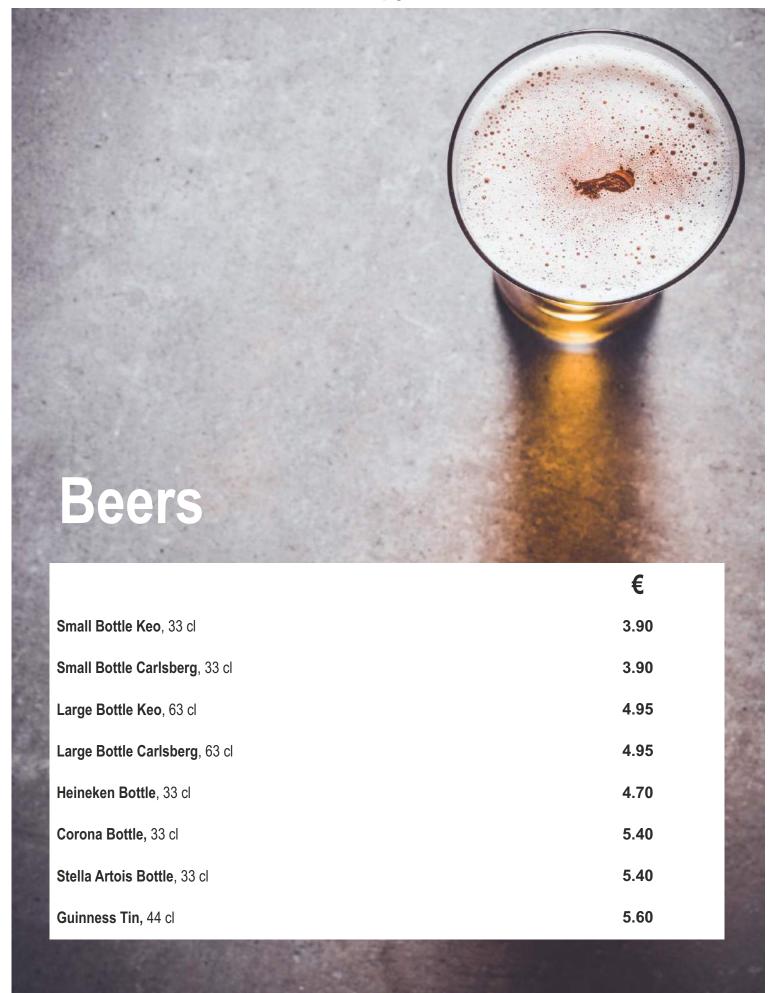




Juices

	€
Fresh Squeezed Strawberry Juice, 1 It When in Season (March to June)	25.00
Fresh Squeezed Grape Juice, 1 It When in Season (July to April)	22.00
Fresh Squeezed Melon Juice, 1 It When in Season (April to October)	22.00
Fresh Squeezed Watermelon Juice, 1 It When in Season (May to September)	22.00
Fresh Squeezed Mix Fruit Juice, 1 It	22.00
Pineapple Juice, 25 cl	3.70
Grapefruit Juice, 25 cl	3.70
Apple Juice, 25 cl	3.70
Orange Juice, 25 cl	3.70
Cranberry Juice, 25 cl	3.70
Tomato Juice, 25 cl	3.70









Soft Drinks

	€
Coca Cola, glass bottle 25 cl	3.70
Diet Coke, glass bottle 25 cl	3.70
Coke Zero, glass bottle 25 cl	3.70
Sprite, 25 cl	3.70
Diet Sprite, 25 cl	3.70
Fanta, glass bottle 25 cl	3.70
Tonic Water, glass bottle 25 cl	3.70
Ginger Ale, tin 20cl	3.70
Soda Water, glass bottle 25 cl	3.70
Ice Tea Peach, tin 33 cl	3.70
Ice Tea Lemon, tin 33 cl	3.70
Shark Energy Drink, tin 25 cl	4.40







Champagne

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G.H Mumm (Brut) France

Moet & Chandon (Brut Imperial) France

120.00

120.00

Lemon

Lemon

Whole or sliced or wedged. Please Specify.

Lime

Whole or sliced or wedged. Please Specify.

Orange

Whole or sliced or wedged. Please Specify.

Bar garnishes

Sliced orange & lemon & lime



1.75

1.75

1.75

5.95





White Wine

	€
Ambelida - Dry - (Gaia Winery) Cyprus	19.95
Chardonnay - Dry - (Casa Lapostolle) Chile	45.00
Chablis - Dry - (Barton & Guestier) France	45.00
Ayioklima - Medium Dry - (Constantinou Winery) Cyprus	19.95
Lambrusco - Sparkling Wine - (D'angelo) Italy	19.90
Château - Dry - (Nico Lazaridi) Greece	35.00
Petritis - Dry - (Kyperounda Winery) Cyprus	28.00
Magic Mountain - Dry - (Nico Lazaridi) Greece	45.00
The Black Sheep - Dry - (Nico Lazaridi) Greece	35.00





Rosé Wine

	€
Tsiakkas - Dry - (Tsiakkas Winery) Cyprus	25.00
Ktima Keo - Dry - (Keo) Cyprus	24.95
Mateus - Sparkling Wine - (Vinho De Mesa) Portugal	25.00
Rosé (Medium-dry) (Nico Lazaridi) Greece	28.95
Lambrusco - Sparkling Wine - (D'angelo) Italy	19.90





Red Wine

	€
Agiorgitiko Cabernet - Dry - (Papagiannakos Winery) Greece 18.7 cl	6.85
Ktima - Dry - (Keo) Cyprus	26.00
Ayios Onoufrios - Dry- (KSK Vasilikon Winery) Cyprus	19.95
Tsiakkas - Dry - (Tsiakkas Winery) Cyprus	25.00
Cabernet Sauvignon - Dry - (Vlassides Winery) Cyprus	35.00
Cabernet Sauvignon - Dry- (Wolf Blass) Australia	40.00
Shiraz - Dry - (Wolf Blass) Australia	40.00
Shiraz - Dry- (Vlassides Winery) Cyprus	35.00
Merlot - Dry- (Casa Lapostolle) Chile	40.00
Château - Dry - (Nico Lazaridi) Greece	40.00
Merlot - Dry - (Nico Lazaridi) Greece	40.00
Agiorgitiko Cabernet - Dry - (Papagiannakos Winery) Greece	26.75
Andessittis - Dry - (Kyperounda Winery) Cyprus	24.50





Dessert Wine

€

St. John Commandaria - (Keo) Cyprus 75cl

25.00



Spirits



	€
Johnnie Walker Red, 70 cl bottle	30.00
J&B, 70 cl bottle	30.00
Famous Grouse, 70 cl bottle	30.00
Johnnie Walker Black, 70 cl bottle	55.00
Jack Daniel's, 70 cl bottle	45.00
Chivas, 70 cl bottle	45.00
Gordon Gin, 70 cl bottle	30.00
Vodka Smirnoff, 70 cl bottle	30.00
Vodka Absolut, 70 cl bottle	30.00
Macallan Single Malt, 70 cl bottle	95.00
Clenfiddich, 70 cl bottle	55.00
Courvoisier VSOP, 70 cl bottle	45.00
Napoleon, 70 cl bottle	30.00



0 0 Martell VS, 70 cl bottle 55.00 Martell VSOP, 70 cl bottle 60.00 Remy Martin VSOP, , 70 cl bottle 60.00 Five Kings, 70 cl bottle 30.00 **Metaxa** ***** , 70 cl bottle 30.00 Baileys, 70 cl bottle 35.00 30.00 Bacardi White, 70 cl bottle Zivania (Loel), 70 cl bottle 30.00



Non-Foods

- Newspapers & Magazines
 - Cigars
- Printed Menu
 - Ice
- Disposables
- Kitchen Equipment
 - Flowers
 - Toiletries
- Shopping Service



Newspapers & Magazines

	€
British Newspapers : The Mirror, The Sun, Daily Mail	7.50
Russian & Deutsch Newspapers	7.50
Local Newspapers (in English) : Cyprus Mail, The Cyprus Weekly, The Financial Mirror	7.50
All Local Newspapers (in Greek) Please specify which newspaper you would like to have	7.50

Cigars

	E
Montecristo Edmundo 13.5 cm	30.00
Cohiba Siglo VI 15 cm	50.00



£



Printed Menu	€
Menu printing service to present to passengers. Please state your requirements (price per menu)	4.95
Ice	€
Ice Cubes, per 1 Kg	5.90
Crushed Ice, per 1 kg	6.50



Disposables

	€
Kitchen Roll	3.50
Aluminum Foil	7.00
Kleenex Tissues	5.95
Paper Napkins, 50 pieces (with our Logo)	5.50
Microfiber Cloth	4.00
Plastic Gloves, 10 pairs	5.00
Straws, 25 pieces	4.00
Toothpicks Box	4.50
Paper Cups, for hot beverages, 20 pieces	7.50
Plastic Glasses, 20 pieces	7.50
Plastic Plates, 10 pairs	7.50
Plastic Cutlery Set. 10 pairs	7.50





Kitchen Equipment

€

Atlas Tray with Lid - 38cm x 27.4cm x 2cm, per piece 6.25

Half Atlas Tray with Lid - 27.4cm x 19.2cm x 1cm, per piece 4.50

Basket for Fruits or Bread upon request





Flowers	€
Small Flower Arrangement for Table	90.00
Large Flower Arrangement for Table	140.00
Small Flower Bouquet	60.00
Large Flower Bouquet	120.00
Rose Bouquet with Greenery, 6 roses	45.00
Rose Bouquet with Greenery, 12 roses	90.00
Flower Basket	150.00
Single Rose	9.00
Orchid Plant, 2 stems	90.00

Assorted Toiletries
Please indicate your needs.
Price to be arranged

upon request

Shopping Service

€

Please state your requirement

upon request



Terms and Conditions

1. Order types and deliveries

Business hours:

Catering orders can be placed 24/7 and will be confirmed by Panos Steakhouse, from now on "the caterer". The order confirmation must follow within 2 hours after the receipt of the order and between the business hours 9:00 to 00:00.

Delivery hours:

Deliveries are provided daily 24 hours

Regular delivery:

The delivery can be guaranteed by the caterer only if the order is placed at least 6 hours before delivery and during business hours.

New orders, changes or amendments:

New orders, changes or amendments can be submitted to the caterer via email or telephone. For new orders, amendments or changes submitted less than 4 hours before the delivery time, the availability of the requested items cannot be guaranteed.

2. Fees and charges

Delivery fee:

35.00 EUR to Larnaca International Airport (LCA) 160.00 EUR to Pafos International Airport (PFO)

Airport fee:

None.

Express surcharge (for short notification orders or deliveries outside regular delivery hours): None.

3. Cancellation Policy

Catering orders can be cancelled up to 6 hours before the requested delivery time free of charge.

For cancellations between 6 and 2 hours before the requested delivery time there will be a charge for all items prepared, bought or not returnable to stock.

Orders cancelled in less than 2 hours before the requested delivery time, will be charged with 100% of the total amount of the order.

4. Guidelines & Standards

All catering items are prepared, cooled and delivered according to HACCP standards.

5. Prices

All prices published on our menu are in Euro and exclude VAT.

6. Accepted methods of payment

- a) Payment can be provided by Credit Card or Cash at the handover of the catering and the amount due is charged in Euro.
- b) Online payment by online invoicing.

7. Tax free payments

Tax free payments can be valid if an AOC (Aircraft Operator Certificate) is provided by the aircraft operator or its representative. In any other case, the local taxation - value added tax (VAT 5% & 19%) will be charged.



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RESTAURANT

Where a Steak Becomes a Work of Hrt