

ΤΟΠΙΚΑ

ΜΕΖΕ ΒΑΡ

ΤΟΠΙΚΑ meze bar focuses on the flavours of the eastern Mediterranean and offers small dishes ideal for sharing. Our aim is to use, where possible, ingredients either grown or made ourselves, or from local producers.

✨ SMALL BITES ✨

- Warm Cypriot Pitta 🌱 | homemade dip | 3.5
Carrot & Halloumi Ball 🍌 | herbs, carrot & ginger jam (1 piece *) | 2
ΤΟΠΙΚΑ Dumpling (fried) 🌱 | seasonal greens, pine nuts, bulgur wheat, vegan 'tzatziki' (1 piece *) | 2.5
Cheese Loukoumas 🍌 | mosfilo jam with lavender, sun-dried tomato, chilli, poppy seeds (1 piece *) | 2
Open Meat Pie | minced beef & lamb, sweet potato puree, mature cheddar, yoghurt sauce | 9.5

✨ SALADS & VEGETABLES ✨

- Fried Potatoes 🍌 🌱 | truffle mayonnaise, smoked paprika | 5.5
Winter Salad 🌱 | carrot, beetroot, kohlrabi, cabbage, raisins, smoked almonds, sweet & sour dressing | 9.5
Green Salad 🍌 🌱 | poached apple, xinomizithra, pistachios, pomegranate dressing | 10.5
Baked Aubergine (chilled) 🍌 🌱 | gazpacho, barrel-aged feta, fresh basil, olive crumble | 9
Roast Cauliflower 🌱 | hazelnut & black garlic hummus, creamed cauliflower with vanilla | 9.5

✨ FISH ✨

- Prawn Burger | horseradish mayonnaise, beetroot ketchup, wasabi crisps | 10.5
Seabass Ceviche | coconut & lime sorbet, pickled cucumber, pomegranate, spicy leche, sweet potato crisps | 12
Prawn Skioufikta | coconut cream, cherry tomatoes, chilli, ouzo | 13
Milokopi (Mediterranean shi-drum) Fillet (~120 g) | kakkavia velouté, vegetable rice, ginger, capers | 13.5

✨ MEAT ✨

- Pulled Pork | homemade mini pitta, politiki salad, red pepper cream, crushed coriander seeds | 10
Chicken on the 'grill' | wild rice, fennel, tarragon, dementine, ouzo, mustard | 11.5
Beef Cheeks | Cypriot brandy, potato & celeriac puree with kumquat | 12.5
Rabbit Pastitsio | village macaroni, halitzia, sun-dried tomato, stifado sauce | 12.5
'Picanha' Lamb | herb crust, sauteed greens, flaked almonds, za'taar, egg lemon sauce | 13
Dry-aged Cypriot 'Bon filet' Beef (~150 g) | potato terrine, mushroom puree | 15.5

✨ DESSERTS ✨

- Chocolate Lava Cake | salted caramel ice-cream, ruby chocolate, fruits of the forest | 8
Armenovil | meringue, almonds, sour cherry, amaretti, blackcurrant sorbet, chocolate sauce | 7.5
'Kateifi' Cheesecake | walnut, pistachio, orange blossom water, honey, orange | 7.5
Ice-cream 🍌 and Sorbet 🌱 from *la glacerie* | selection of flavours | 3 per scoop



vegetarian

vegan



can be made vegetarian

can be made vegan

* minimum 2 pieces
per order

All prices are in euro (€) and include all applicable legal charges

Please let us know if you have any food allergies

ΤΟΠΙΚΑ ΜΕΖΕ ΒΑΡ – 2C Christodoulou Sozou, Nicosia 1096 – Tel. 94 041900