

Sienna
RESTAURANT
PAPHOS



DESSERTS **ΕΠΙΔΟΡΠΙΟ**

HOMEMADE CREME CARAMEL €3.95

Σπιτίσια Κρέμα Καραμελέ

PANACOTTA €3.95

*Italian cheese mousse served with
Raspberry or chocolate sauce*

Πανακότα

CRÊPE SUZETTE €6.70

Κρέπες Σουζέτ

APPLE CRÊPE €6.70

*Flambé fresh apple with Brandy and
apple liqueur, spiced with a stick of cinnamon.*

Served on a crêpe with Vanilla Ice Cream.

κρέπα με Μήλα

CRÊPE WITH SEASONAL FRUIT €7.20

*Flambé fresh seasonal fruit with Brandy
and Orange liqueur.*

Served on a crêpe with Vanilla Ice Cream.

Κρέπα με Φρούτα

FLAMBÉ BANANA €7.20

Served with Vanilla Ice Cream.

Μπανάνες Φλαμπέ

**PROFITEROLES WITH FRESH CREAM
AND HOT CHOCOLATE SAUCE** €6.67

Προφιτερόλ με σοκολάτα

CHEF'S FAVOURITE DESSERTS

CRÈME BRULEE €6.67

The ultimate dessert indulgence.

Κρέμα μπρουλέ

CHOCOLATE STEAMED PUDDING €4.99

*Served with hot chocolate sauce
and vanilla ice cream*

Σοκολατίνα με σάλτσα σοκολάτας και παγωτό

BAILEYS €5.99

CHOCOLATE STEAMED PUDDING

*Served with hot chocolate sauce
and vanilla ice cream and baileys*

TRADITIONAL YOGHURT MOUSSE

Πουτίγκα με γιαούρτι

*This dessert is originated from the villages
of the Akamas peninsular*

Georgia a very dear friend and a colleague of Peter

Brought this dessert to his attention

Her grandmother who was living in Drousia village

Was making it and was serving it with honey.

Peter decided once again to become more

Adventurous with it..... enjoy it!!!!

FRESH RASPBERRY SAUCE €3.95

Σάλτσα από φρέσκα σμέουρα

HONEY €3.95

Μέλι

CHOCOLATE SAUCE €3.95

Σάλτσα από σοκολάτα

*It is a very light dessert and
The yoghurt flavour is very subtle*

CHEF'S FAVOURITE DESSERTS

STRAWBERRIES €5.60
WITH FRESH CREAM
Φράουλες με φρέσκα κρέμα


STRAWBERRIES €6.90
WITH FRESH CREAM AND RUM
Φράουλες με φρέσκα κρέμα και ρούμι

CRUMBLES

BLACKBERRY AND APPLE CRUMBLE
Κράμπολ με βατόμουρο και μήλο €6.90

APPLE CRUMBLE €6.90
Κράμπολ με μήλο

APRICOT CRUMBLE €6.90
Κράμπολ με χρυσόμηλο



*All crumbles are served
with hot custard*

THE CHEF'S TARTS!!

*They are mouth watering!
They are waiting for you!*

APPLE TART €6.90

Τάρτα με Μήλα

APRICOT TART €6.90

Τάρτα με Χρυσόμηλα

STRAWBERRY TART €6.90

(When available)

Τάρτα με Φράουλες

SEASONAL FRUIT TART €7.50

(Clinton's favoured tart!)

The chef guarantees it won't be your downfall!

Τάρτα με Φρούτα Εποχής

*We serve them with fresh cream or Vanilla
Ice Cream. Presented on a bed of Raspberry or Apricot
Sauce and Fresh Mint.*

Note from the Chef

*To guarantee the freshness of my Tarts!
I bake limited portions Daily.*

Tart it and enjoy it!

Peter

TULIPS

What is a Tulip?

The mixture consists of honey, butter, caster sugar, egg white, flour and lots of Peter's love.

Spread thinly on greaseproof paper, baked and delicately moulded by Peter's own fair hands into a Tulip. Filled with the finest Cypriot ice cream and topped with our homemade Raspberry, Apricot or Chocolate sauce.

RASPBERRY TULIP

€6.75

Filled with Vanilla Ice Cream, topped with homemade Raspberry Sauce.

Τούλιπ με Παγωτό και Βατόμουρα.

APRICOT TULIP

€6.75

Filled with Vanilla Ice Cream, topped with homemade Apricot Sauce.

Τούλιπ με Παγωτό και Χρυσόμηλο.

CHOCOLATE TULIP

€6.75

Filled with Vanilla Ice Cream, topped with homemade Chocolate Sauce.

Τούλιπ με Παγωτό και Σιρόπι Σοκολάτας.



ICE CREAMS **ΠΑΓΩΤΟ**

RASPBERRY SAUCE €4.99

with vanilla ice cream

Σάλτσα Βατόμουρου με Παγωτό Βανίλια

APRICOT SAUCE €4.99

with vanilla ice cream

Σάλτσα Χρυσόμηλου με Παγωτό Βανίλια

CHOCOLATE SAUCE €4.99

with vanilla or chocolate ice cream

Σάλτσα Σοκολάτας με Παγωτό Βανίλια ή Σοκολάτα

*The Sauces are proudly prepared by the Chef.
He welcomes any Comments
Don't Worry!! He is not Temperamental!*

SORBET €4.50

Lemon and Strawberry.

Some contain 5% milk.

Σορμπέ

PLAIN ICE CREAM €4.50

Vanilla, chocolate, lemon, strawberry

Απλό Παγωτό



TRADITIONAL CYPRIOT DESSERT

TRADITIONAL YOGHURT MOUSSE

*Yoghurt mousse served with
fresh strawberry or chocolate sauce
or honey*

€3.95

Σπιτίσιο γλυκό γιαούρτι

BAKLAVA

*Fillo Pastry filled with roasted almonds,
cinnamon and sugar*

€5.95

(Served hot)

Μπακλαβάς

GLYKO

(Cyprus Fruit preserve)

€4.45

Γλυκό

YOGHURT WITH HONEY

Γιαούρτι με Μέλι

€4.95

YOGUHRT WITH FRESH FRUIT

Γιαούρτι με Φρέσκα Φρούτα

€4.95

SEASONAL FRESH FRUIT

Εποχιακά Φρέσκα Φρούτα

€4.95

BEVERAGES ΡΟΦΗΜΑΤΑ

CAPPUCCINO €3.25
Καπουτσίνο

ESPRESSO €2.90
Εσπρέσο

FILTERED COFFEE €2.90
Καφές Φίλτρον

NESCAFE €2.56
Νέσκαφε

TEA €2.56
Τσάι

MINT TEA €2.90
Τσάι

**DECAFFEINATED
COFFEE** €2.90
Καφές Ντεκαφεϊνέ

CYPRUS COFFEE €1.71
Κυπριακός Καφές

HOT CHOCOLATE €3.25
(All milk)
Ζεστή Σοκολάτα

FRAPPE COFFEE €2.90
Φραπέ

CALYPSO COFFEE €4.95
With Coffee Liqueur
Tia Maria (imp.) €5.95
Καφές Καλυψώ

IRISH COFFEE €4.95
With regular whiskey
Jameson's whiskey €5.95
Ιρλανδέζικος Καφές

BAILEYS COFFEE €5.95
Καφές Μπέιλις

AFTER DINNER

LOCAL LIQUEURS €2.90
3cl

Ντόπια Λικέρς
Coffee
Orange
Banana
Strawberry
Coconut
Amareto
Creme de Menthe

FILFAR (local) €3.95
3cl

NAMA (local) €3.95
3cl

TIA MARIA €4.95
(imp.) 3cl

BAILEYS €4.95
(imp.) 3cl

COINTREAU €4.95
3cl

DRAMBUIE €4.95
(imp.) 3cl

GRAND MARNIER €4.95
(Imp.) 3cl

KAHLUA €4.95
(Imp.) 3cl

A large selection of liqueurs
available ask for them by
name

All our creamy coffees are
made with fresh cream!

AFTER DINNER

Dessert Wine

Κρασί για επιδόρπιο

***Coumandaria - St. John** €4.15
(KEO) (by glass 50ml)
Indigenous dessert wine with unique aromas*

***Muscat de Beaumes de Venise** €34.00
(RHONE) J. Vidal-Fleury.
Aromatic sweet white wine. 375ml*

***Muscat de Beaumes de Venise** €8.37
(by glass 50ml)*

A large selection of fine

- Cognacs***
- Armagnacs***
- Brandies***
- Ports***
- Grappa***
- Whiskies***

***Ask for the menu or feel free to view our
cognac display***

