

CYPRIANA

OF ROLAND PARK

Authentic Mediterranean Cuisine By Chef Maria

☞ DINNER MENU ☞

SALATES DAILY SELECTION OF SALADS

Salad Sampler with Pita

Our chef prepares a selection of seasonal chopped salads served with fresh pita. The perfect way to start your meal. 17/28

Baltimore Greek Salad

Fresh romaine lettuce, cucumbers, tomatoes, red onions and parsley is the base of the salad, which is then topped with pepperoncini, kalamata olives and feta cheese, and served with our famous creamy tarragon dressing on the side. 14/18

VEGETARIAN MEZZEDE SMALL PLATES

Sesame-Roasted Feta

We start with imported Greek sheep's milk FETA, sliced thick and roasted in our wood burning oven. Topped with delicious wildflower honey and toasted sesame seeds, and served with a fluffy hot pita right out of our oven. 17

Crispy Cheese Puffs

Ricotta and feta bites. 16

Grilled Halloumi Cheese

This is the national cheese of Cyprus, made with sheep's and goat's milk. It is unique in that it does not melt when it is grilled. Grilled to a crisp on the outside and soft on the inside. 16

Vegetarian Moussaka

Layers of grated Halloumi cheese, eggplants, zucchini, potatoes and lentil ragu topped with the Chefs Vegetarian Bechemel sauce. 16

Spinach Ouzo Dip

Warm and creamy. A blend of fresh spinach, sautéed with fresh cream and herbs, anointed with Ouzo from Chíos topped with a blend of cheese served with handcrafted pita 16

Traditional Country Spinach Pie 14

Cyprus Fries 8

VEGAN MEZZEDE SMALL PLATES

Falafels ~ Voted Baltimore's Best over a half dozen times!

A blend of chick peas, veggies and herbs, fried crispy and served with house-made tahini dressing. 15

Grilled Eggplant

Ripe eggplants, marinated with sea salt and olive oil and slowly grilled until tender. Garnished with our balsamic fig reduction. 15

Mougendra

This is our grandmother's recipe of Lentil and rice pilaf. A delicious vegan delight, served with warm pita. 14

Grilled Portabella Mushrooms ~ a Cypriot delicacy

The king of mushrooms, marinated & grilled over the coals. 14

Wood Roasted Olives Using Cyprus, Greek, and Italian olives, we roast them with fresh-squeezed lemon juice and Greek extra virgin olive oil until they are toasty on the top. Served with our wood-fired pita, this will take you straight back to the islands! 15

Wild Mushroom Stuffed Grape Leaves

Tender grape leaves, hand-rolled and stuffed with a blend of wild mushrooms, herbs, and jasmine rice. Served with our tahini dressing on the side. It's a vegan's dream! 16

Vegan Moussaka of Cyprus

Chef Maria version of Traditional Moussaka made with a lentil tomato ragu, layered with potatoes, grilled eggplants, zucchini, topped with almond bechemel sauce. 16

Crispy Spicy Chickpeas

Chickpeas coated with a blend of herbs & spices with a hint of Greek honey. 12

HUMMUS WITH PITA

vegan WITH HANDMADE PITA BAKED IN OUR WOOD-BURNING OVEN

Classic Hummus & Wood-Baked Pita Bread

We begin with chickpeas, soaked until plump, then we simmer them until very tender, add roasted garlic, fresh squeezed lemon juice, imported tahina (toasted sesame paste) and spices, then we blend it until smooth and light. Topped with smoked paprika, Greek olive oil, fresh parsley and black nigella seeds. 10/16

Hummus of Constantinople

Our luscious creamy hummus baked in a cast iron crock until golden brown topped with butter and fresh parsley, served with our hand crafted pita and a lemon wedge. 17

Chef's Hummus

Creamy handcrafted hummus topped with the Chef's daily choices of toppings, with pita of course...ask your server for details. 17

Chef Suggested Wine Pairing: Kir Yiannakies Akakies

SOUPA FRESH AND HOMEMADE

Wild Mushroom with Sherry

Roasted Chicken

Creamy Tomato Bisque

CUP 8 | BOWL 10

MEZZEDE SMALL PLATES

Shettalies

A Cyprus specialty... traditional hand-rolled pork crepinette made with Yiayia Androulla's family recipe! Served in our handmade pita with tomato cucumber relish, yogurt dill sauce, and tahini. 18

Chef Suggested Pairing: Aris Beer, Greece

Fire Roasted Stuffed New Zealand Mussels

Topped with colossal crab lumps, spinach, and creamy Ouzo sauce. Served with our delicious handmade pita. 20

Grilled Jumbo Shrimp Mezze Ask your server about today's offerings

Stuffed Grape Leaves

Hand-rolled, tender grape leaves, stuffed with a blend of lamb, beef, jasmine rice and pomodoro tomatoes. Served with our refreshing handmade mint and yogurt sauce. 18

Keoftedes

A blend of ground beef chuck and beef tenderloin, imported and home-grown Cyprus mint. Using our traditional family recipe, these are the most authentic Cyprus meatballs this side of the Mediterranean. 16

Moussaka of Cyprus

Layers of grilled eggplants, zucchini, grilled potatoes, ground beef and lamb, topped with our chef's creamy bechemel sauce. 16

Macaronia Tou Fournou

The perfect portion of oven-baked imported Greek pasta with beef, lamb, halloumi cheese, topped with cream sauce. 16

Spicy Lamb & Beef Dip

Delicious blend ground lamb and beef, tomatoes herbs and spices...served with handcrafted pita. 16

Grilled Octopus Martini

with a tomato cucumber onion relish served with handmade pita. 22

Follow Us on Facebook



Follow Us On Instagram



CYPRIANA

OF ROLAND PARK

Authentic Mediterranean Cuisine By Chef Maria

◡ DINNER MENU CONTINUED ◡

WOOD-FIRED FLATBREAD

FROM OUR WOOD-FIRED OVEN

Tomato and Feta

A fresh pita drizzled with olive oil and topped with feta cheese, fresh tomatoes, oregano and mozzarella, baked golden brown. **14**

Spinach and Feta

A blend of spinach, onions, herbs, feta, provolone and mozzarella cheeses, baked hot and crispy. **14**

Grilled Garden Veggie and Cheese

Fresh pita brushed with extra virgin olive oil and topped with grilled eggplant, zucchini, roasted red peppers, mozzarella and provolone cheese. **12**

Grilled Portabella Mushroom Melt

Portabella mushrooms, caramelized onions, roasted red peppers, mozzarella, and provolone cheese, baked and melted. **14**

Jumbo Lump Crab

Crab meat baked in our wood-burning oven on flatbread and covered with spinach pesto, provolone, mozzarella and feta. **Market Price**

MEDIUM PLATES

Chicken Tenderloin

We start with the best part of the chicken, marinated in our blend of tarragon herbs, then grilled over an open flame. Garnished with Cyprus fries and tabouli, as well as the chef's famous creamy tarragon dressing. **19**

Chef Suggested Wine Pairing: Telios Chardonnay

Pork Belly and Butt

The most popular cut of pork in Cyprus, slow roasted until tender, then grilled over our open flame until crisp. Served with our refreshing yogurt dill sauce, and garnished with Cyprus fries and tabouli. **22**

Chef Suggested Wine Pairing: Kanenas Mavroudi/syrah

Beef Tenderloin Kebab

We use only free range Angus beef, no hormones. Tender and tasty, grilled to your liking and garnished with Cyprus fries, as well as the chef's gluten-free tabouli, made with our own home-grown herbs. **25**

Chef Suggested Wine Pairing: Worthy Sophia's Cuvee Cabernet Sauvignon

Grilled Jumbo Shrimp

Marinated in the chef's special blend, we throw those babies on the "barbie" and grill them perfectly. **28**

Chef Suggested Wine Pairing: Hatzyiannis Assrytiko, Santorini Greece

Grilled Octopus

After brining our imported octopus, we grill it over an open flame in the traditional way it is done in Cyprus and Chios ... charred to perfection and garnished with tabouli and red quinoa. **28**

Chef Suggested Wine Pairing: Papaioannou Pinot Noir / Hatzyiannis Assrytiko, Santorini, Greece

Grilled Salmon

Our salmon has been called "the best," "the juiciest," "the most amazing"... **\$25**

Chef Suggested Wine Pairing: Kourtaki Kouros

LARGE PLATES

Grilled Portobella Mushroom

Marinated Portobello mushrooms grilled over the coals. Garnished with roasted red pepper, grilled onions, Cyprus fries, and tabouli. **\$24**

Chef Suggested Wine Pairing: Underwood Pinot Noir

Slow Roasted Elysian Fields Farm Lamb Shank

Locally-sourced, organic lamb. So tender. Cooked in red wine and herbs in our wood burning oven for 12 hours until it's falling off the bone. Served with potato wedges and tabouli. We include a knife just for fun! **Market Price**

Chef Suggested Wine Pairing: Avation Cabernet Sauvignon/agiorgitiko/limino

Lamb Rib Chops

Three tender lamb chops, rubbed with the chef's blend of herbs, grilled over the coals and cooked and served tender and juicy... the traditional Cypriot way.

Market Price

Chef Suggested Wine Pairing: Tsantali Reserve Agiorgitiko

Grilled Whole Branzini (Imported from Greece)

This special Greek Sea Bass is grilled to perfection, seasoned with fresh herbs, and makes for a healthy and incredibly satisfying meal. Served with Tabouli and Cyprus Fries or Yiayia Angie's Greek lemon potatoes. **Market Price**

Chef Suggested Wine Pairing: Tsiakkas, Xynisteri

Ask server for seasonal catch

Scan For Dinner Menu



Follow Us on Facebook



Follow Us On Instagram

