

CYPRIANA

OF ROLAND PARK

SALATES DAILY SELECTION OF SALADS

 **SALAD & DIP SAMPLER WITH HAND-CRAFTED WOOD-BAKED PITA**
Selection of seasonal dips and chopped salads served with warm hand-crafted pita. 18

BALTIMORE GREEK SALAD
Fresh romaine lettuce, cucumbers, tomatoes, red onions and parsley is the base of the salad, topped with pepperoncini, Kalamata olives, feta cheese, with creamy tarragon dressing on the side. 14

CAESAR SALAD
Fresh romaine lettuce, fresh house-made dressing, Parmesan and Romano cheese, pita croutons. 14

BEETS & ARUGULA SALAD
Fresh arugula, beets, goat cheese, sweet-n-spicy pecans with a house-made sour cherry vinaigrette. 16

HUMMUS WITH PITA WITH HOUSE-MADE PITA BAKED IN OUR WOOD-BURNING OVEN

CLASSIC HUMMUS & HAND-CRAFTED WOOD-BAKED PITA
Smoked paprika, Greek olive oil, fresh parsley, Nigella seeds, with warm hand-crafted pita. 14
Chef Suggested Wine Pairing: Kır-Yianni Sparkling Rose, Amyndeon, Greece

 **CHEF’S HUMMUS & HAND-CRAFTED WOOD-BAKED PITA** 17

SOUPA FRESH & HOMEMADE

WILD MUSHROOM SOUP
Served with Sherry. 10

CREAMY TOMATO BISQUE
Served with grilled halloumi cheese. 10

MEZZEDES

STUFFED GRAPE LEAVES
Hand-rolled, grape leaves stuffed with a blend of lamb, beef, jasmine rice, pomodoro tomatoes, house-made yogurt dill sauce. 18

 **CYPRUS MEATBALLS *KEOFTEDES***
Blend of ground beef chuck and beef tenderloin, Cyprus mint. 16

SPICY LAMB & BEEF DIP
Blend ground lamb and beef, tomatoes, herbs, spices, with warm hand-crafted pita. 16

 **SESAME-ROASTED FETA**
Greek sheep’s milk FETA, sliced thick, roasted in our wood burning oven, topped with honey and toasted sesame seeds. 17

MOUGENDRA
Lentil, rice pilaf, grilled onions, served with warm pita. 14

 **CRISPY CHEESE PUFFS**
Fried ricotta and feta blend, Nigella seeds and Visino syrup. 16

VEGETARIAN MOUSSAKA
Layers of grated halloumi cheese, eggplant, zucchini, potatoes, lentil ragu, vegetarian bechemel sauce. 16

SPINACH OUZO DIP
Sautéed spinach, herbs, Ouzo, blend of cheese, with warm hand-crafted pita. 16

GRILLED HALLOUMI CHEESE
Balsamic fig reduction, roasted grapes, fresh mint. 16

 **TRADITIONAL COUNTRY SPINACH PIE**
Spinach, feta cheese, fresh herbs baked in phyllo pastry. 16

 **MOUSSAKA OF CYPRUS**
Layers of grilled eggplants, zucchini, grilled potatoes, ground beef, bechemel sauce. 16

FRIES & FETA
Handmade crispy fries, Feta cheese, Greek oregano, Chef’s Tomato ragu for dipping. 14

 **FALAFELS**
Blend of chick peas, veggies, herbs, fried, with tahini dressing. 15

GRILLED EGGPLANT
Marinated with sea salt and olive oil, garnished with balsamic fig reduction. 15

 **TRADITIONAL CYPRUS BAKED ZITI**
Pasta with Bechemel sauce, beef, lamb, halloumi cheese. 16

GRILLED PORTOBELLO MUSHROOMS
Marinated, garnished with balsamic reduction. 16

WOOD ROASTED OLIVES
Fresh-squeezed lemon juice, Greek extra virgin olive oil, served with warm hand-crafted pita. 15

WILD MUSHROOM STUFFED GRAPE LEAVES
Grape leaves, hand-rolled, stuffed with a blend of wild mushrooms, herbs, jasmine rice. 16

 **MARIA’S CRAB DIP**
Chef’s version of Crab Florentina with warm pita. 21

GRILLED SHRIMP
Fresh cilantro tahini, pita wedges. 21

MUSSELS ROCKEFELLER
Topped with blue crab, creamy ouzo sauce, spinach, served with hand-crafted pita. 21

MEDIUM PLATES

 **SHEFTALIES**
A Cyprus specialty. Hand-rolled pork crepinette, yogurt dill sauce, tomato-cucumber relish, pita, creamy house-made tahini dressing. 24
Sommelier-Selected Pairing: Kır Yianni Sparkling Xinomavro Rosé Naoussa, Macedonia

CHICKEN TENDERLOIN
Marinated, grilled over an open flame,. Cyprus fries, tabouli, house-made tarragon dressing. 19
Sommelier-Selected Pairing: Pandora Roditis White Blend Patras, Peloponnese

 **CRISPY PORK BELLY AND BUTT**
Tender and crisp with yogurt dill sauce, Cyprus fries, house-made tabouli. 22
Sommelier-Selected Pairing: Zoe Agiorgitiko Red Nemea, Peloponnese

ATHENIAN SHRIMP
White wine tomato ragu, feta, rice pilaf. 28
Sommelier-Selected Pairing: Kitma Voyatzi “Lefkotsikias” Assyrtiko Velvento, Macedonia

 **GRILLED OCTOPUS**
Imported Spanish octopus, grilled over an open flame, tabouli, red quinoa. 28
Sommelier-Selected Pairing: Kretikos Vidiano Crete

GRILLED SALMON
Served with red quinoa pilaf, tabouli, tarragon aioli. 25
Sommelier-Selected Pairing: Alpha Estate “Turtles” Malagousia Amyndeon, Macedonia

LARGE PLATES

GRILLED PORTOBELLO MUSHROOM
Marinated, grilled, roasted red pepper, grilled onions, Cyprus fries, tabouli. 24
Sommelier-Selected Pairing: Kitma Voyatzi “Tsapournakos” Velvento, Macedonia

 **GRILLED WHOLE BRANZINO**
Imported sea Bass from Greece, grilled, seasoned with fresh herbs, tabouli. Cyprus Fries or Greek lemon potatoes. 48
Sommelier-Selected Pairing: Kitma Voyatzi “Lefkotsikias” Assyrtiko Velvento, Macedonia

AUSTRALIAN GRILLED LAMB CHOPS (4)
Plump and juicy chops. 69
Sommelier-Selected Pairing: Tsiakkas Vamvakada Pelendri, Cyprus

GRILLED WHOLE PETITE TENDERLOIN
Angus beef, Cyprus fries, tabouli. 38
Sommelier-Selected Pairing: Philotimo Napa Valley & Nemea

 **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! 49
Sommelier-Selected Pairing: Alpha Estate “Axia” Syrah/Xinomavro

SIDES

CYPRUS FRIES 8	HAND-CRAFTED PITA 5
LEMON POTATOES 8	HAND-CRAFTED GLUTEN FREE PITA 8
RICE PILAF 8	GRILLED AUSTRALIAN LAMB CHOP 17
EGGPLANT IMAM 8	

 **CHEF’S FAVORITES**
@CYPRIANA_RESTAURANT
WWW.CYPRIANA.COM

Please Note: A 3% credit card processing fee will be added when paying with credit card.

INTERNATIONAL WINES

WHITES

LAGO 7 | 34
Vinho Verde • Portugal

BODEGAS CARE 7 | 28
“Sobre Lias” • Spain

BARTENURA 12 | 48
Moscato • Italy

TERREGAIE “CLARIS” 9 | 36
Pinot Grigio • Italy

BOORDY VINEYARDS 10 | 39
Riesling • Hydes, Maryland

ARONA 10 | 38
Sauvignon Blanc • Marlborough, New Zealand

SOPHIA’S WORTHY 17 | 70
Sauvingnon Blanc • Dry Creek Valley

KENWOOD 7 | 28
Chardonnay • California

TOAD HOLLOW UNOAKED 14 | 42
Chardonnay • Mendocino County

TRUTH 14 | 42
Chardonnay • Annapolis, Maryland

BRANCOTT 9 | 36
Sauvignon Blanc • Marlborough, New Zealand

REDS

STRAIGHT SHOOTER 14 | 52
Pinot Noir • Willamette Valley, Oregon

POGGIO ANIMA 11 | 40
Nero d’Avola • Sicily, Italy

BODEGAS CARE 7 | 28
“Sobre Lias” Garnacha & Syrah • Spain

VINALBA 10 | 39
Malbec • Valle de Uco Mendoza, Argentina

BROADSIDE MARGARITA VINEYARDS 10 | 38
Merlot • Paso Robles, California

AVIARY 13 | 48
Cabernet Sauvignon • California

WORTHY “SOPHIA’S CUVÉE” 25 | 98
Cabernet Sauvignon • Napa Valley, California

AXIOS 95 | 275
Cabernet Sauvignon • Napa Valley, California

ALEXANA MOSAIC 35 | 130
Pinot Noir • Dundee Hills, Oregon

KALARIS 40 | 160
Merlot • Napa Valley, California

SPARKLING

CIELO 11 | 40
Prosecco • Italy

LAMARCA 16 | 60
Prosecco • Italy

RAMON CANAL 13 | 48
Brut Reserva • Italy

KIRYIANNI 15 | 60
Sparkling Rose Xinomavro
Amyndeon, Greece

G.H. MUMM GRAND CORDON 110
Brut • Champagne, France

PERRIER-JOUET BELLE EPOQUE 2007 110
Fleur de Champagne Millesime Brut
Champagne, France

CYPRUS WINES

GREEK WINES

WHITES

TSIAKKAS 24 | 95
Promara • Cyprus

TSIAKKAS 14 | 56
Xynisteri • Cyprus

REDS

TSIAKKAS 24 | 95
Yiannoudi • Cyprus

TSIAKKAS 22 | 85
Vamvakada • Cyprus

WHITES

ALPHA ESTATE 16 | 60
Malagouzia • Florina, Greece

KTIMA VOYATZI 17 | 65
Lefkotsinasi Assyrtiko • Greece

ZOE 12 | 39
Roditis/Moschofilero
Peloponnese, Greece

RHODITIS 12 | 40
Kouros • Patras, Greece

RETSINA 12 | 39
Thessaloniki, Greece

PANDORA 9 | 36
Rhoditis Sauvignon Blanc
Peloponnese, Greece

KRETIKOS 12 | 49
Boutari • Vilana Crete

IONOS 9 | 36
Roditis-Moschato
Peloponnese, Greece

REDS

ZOE 12 | 39
Agiorgitiko • Peloponnese, Greece

KTIMA 26 | 98
Voyatzi “ Tsapournakos”
Velvento, Macedonia

ALPHA ESTATE “AXIA” 16 | 58
Syrah/Xinomavro • Florina, Greece

PHILOTIMO 33 | 112
Cabernet/Xinomavro Blend
Napa Valley, California /
Amyndeon, Greece

IONOS 9 | 36
Cabernet Sauvignon – Merlot
Peloponnese, Greece

ROSÉ

DESSERT WINES

KIR-YIANNI 15 | 60
Sparkling Rose Xinomavro
Amyndeon, Greece

ZOE 12 | 39
Agiorgitiko/Moschofilero
Peloponnese, Greece

LAGO VINHO 7 | 34
Verde Rose • Portugal

SELINA 7 | 33
Mavrodaphne • Red, Greece

COMMANDARIA 15 | 52
Red, Cyprus

BARTENURA 12 | 48
Moscato • Castel Boglione, Italy

TSIAKKAS 22
Commandaria • Italy

SIGNATURE COCKTAILS

TEARS OF CHIOS
Mastiha liqueur, muddled mint & grapes,
vodka, lime 15

VENUS “75”
Zivania, butterfly blossom gin, lime,
citrus syrup, Prosecco 15

GINS & ROSES
Stray Dog gin, rose petal jelly, citrus, egg
white 15

BACON OLD FASHIONED
Bacon-infused Bulleit bourbon, maple
syrup, walnut bitters 15

CYPRIANA MARTINI
Empress 1908 gin, dry vermouth,
lavender bitters 15

BASIL LEMON SMASH MARTINI
Vodka, citrus syrup, lemon, basil 15

AH LOULUDI “LA POIRE”
Grey Goose, St Germain, grapefruit,
lemon, egg white 15

BARREL-AGED MANHATTAN
Maple rye whiskey, sweet vermouth,
Angostura, barrel aged for two weeks 15

THE MATI *ESPRESSO MARTINI*
Cyprus coffee, a splash of ouzo, cream 15

DRAFT BEERS

BOTTLES & CANS

BELL’S TWO HEARTED ALE
IPA • Comstock, Michigan 7

BLUE MOON
Witbier • Golden, Colorado 7

BOULEVARD TANK 7
American Saison Ale • Kansas City, MO 8

BREWERS ART
RESURRECTION ALE
Abby Dubbel • Mt. Vernon, Maryland 8

KEY BREWING
“DUNDALK CALLING”
Double IPA • Dundalk, Maryland 7

KEY BREWING “POSITIVE
MENTAL ATTITUDE”
Pilsner • Dundalk, Maryland 7

FLYING DOG
“NÚMERO UNO”
Mexican Lager • Frederick, Maryland 7

MONUMENT
Brown Ale • Grand Rapids, Michigan 7

MONUMENT CITY “51 RYE”
IPA • Baltimore, Maryland 7

PERONI INTERNATIONAL
Lager • Rome, Italy 7

PILSNER URQUELL
Pilsner • Czech Republic 7

KRONENBOURG 1664
Blanc • France 8

HEINEKEN “0.0”
Non Alcoholic
Zoeterwoude, Netherlands 7

COORS LITE
Lager • Golden, Colorado 5

MILLER LITE
Lager • Milwaukee, Wisconsin 5

ANGRY ORCHARD
Cider • Walden, New York 7

KEY BREWING
“ALL DAYS OFF”
Mexican Lager • Dundalk, Maryland 7

KEY BREWING
“SPEED WOBBLES”
IPA • Dundalk, Maryland 7

UNION CRAFT “WORTHY”
Dark Lager • Baltimore, Maryland 7