



THE ROOST

BRUNCH

Brunch, done properly.

Classic brunch plates meet street-food attitude, served all day with open views and a relaxed, social energy. From eggs and sandwiches to sweet plates and hearty bites, this is brunch without rules — just good food, drinks, and views.



From drive to dine at the
Limassol Greens Clubhouse



Brunch Classics

CLASSIC EGGS BENEDICT ON SOURDOUGH

Two perfectly poached eggs on toasted sourdough, layered with prosciutto and finished with rich hollandaise sauce. *1,2,3

€

12

MEXICAN AVOCADO & EGGS ON MULTIGRAIN SOURDOUGH

Fresh guacamole topped with two poached eggs, pickled onions, coriander, and baby spinach. *1,2

10.5

FRIED EGGS WITH CYPRIOU POTATOES

Crispy village-style potatoes served with fried eggs, smoked Cypriot cured pork (hiromeri) and whipped dry anari cheese cream. *2,3

9.5

BACON & SCRAMBLED EGG TOAST

Soft scrambled eggs and crispy bacon with tomato and smoked paprika mayonnaise, served on toasted bread. *1,2,3

9.5

ATLANTIC EGGS SOURDOUGH MULTIGRAIN BREAD

Toasted sourdough filled with citrus-infused cream cheese, sautéed baby spinach, smoked salmon, poached egg, and hollandaise sauce. *1,2,3,6

15

THREE-EGG CHEESE ROLLED OMELETTE

Fluffy rolled omelette served on artisan bread, topped with Greek salad and olive powder. *1,2,3

9.5

Sandwiches

CROQUE MADAME SANDWICH

Toasted sandwich with Virginia ham, thyme-scented Emmental cheese, topped with a golden cheese crust and a fried egg. *1,2,3

14

STEAK SANDWICH

Rib-eye steak with caramelized onions, french mustard, tomato, arugula, and cheddar cheese, served on toasted bread. *1,2,6

19

MUSHROOM & SWISS MELT

Sautéed mushrooms, swiss cheese, caramelized onions, thyme, and Dijon glaze on toasted sourdough. *1,2,6

9.5

BEEF PATTIE ON PANINO BREAD

Juicy beef patty served in soft panino bread with fresh tomato, pickled cucumber, and house burger sauce. *1,2,3,6

16

Salads

QUINOA & AVOCADO SALAD

Tri-colour quinoa with mixed salad leaves, ripe avocado, cherry tomatoes, cucumber, and pickled red onion, finished with a fresh lemon dressing. *6

9.5

*Add marinated chicken €4.0

BABY SPINACH & GOAT CHEESE SALAD

Baby spinach leaves with goat cheese pearls, cherry tomatoes, fresh strawberries, and figs marinated in Commandaria wine, served with a honey-mustard dressing. *3,6

15

Pastries and Savoury Bakes

CHICKEN PIE FLUTE

Flaky pastry filled with chicken, sweet corn, served with spicy tomato jam. *1,3,7

€

10.5

CRISPY FILO MEAT PIE

Deep-fried filo pastry filled with seasoned minced meat and carrots, served with fresh salad on top. *1,7

13.5

BUTTER CROISSANT

Flaky, freshly baked butter croissant. *1,3

3.5

Choose your Toppings:

Praline + Bueno Cream /Pistachio Dubai + Praline/ Salted caramel + Lotus biscuit/ Pastry cream + berry sauce *3,5

+1.5

Sweet Bites

“BUENO” CHOCOLATE PANCAKES

Fluffy pancakes with chocolate cream, hazelnuts, and fresh strawberries. *1,2,3,5

9.5

SALTED CARAMEL LOTUS PANCAKES

Fluffy pancakes layered with salted caramel, Lotus biscuit crumble, banana and mango. *1,2,3,5

9.5

BACON & MAPLE SYRUP PANCAKES

Fluffy pancakes layered with crispy bacon and finished with warm maple syrup. *1,2,3

9.5

PASTRY CREAM & FOREST BERRIES PANCAKES

Fluffy pancakes layered with smooth pastry cream and finished with a rich forest berries sauce. *1,2,3

9.5

GREEK YOGURT HONEY BOWL

Strained Greek yogurt with seasonal fruits, roasted nuts, honey, and granola crumble. *1,2,5

8.5

All-Day Plates

LEMON PEPPER CHICKEN SKEWERS

Juicy chicken skewers marinated in lemon and cracked black pepper, served with a fresh side salad and golden fried potatoes. *6

15.5

CHICKEN SCHNITZEL (JAPANESE-STYLE KATSU)

Crispy breaded chicken schnitzel served with Japanese-style soy mayonnaise, fried potatoes, and a side salad. *1,4,6

16.5

BEEF SKEWERS WITH CHIMICHURRI

Beef skewers with bell peppers, served with chimichurri-style herb sauce, golden fried potatoes, and a side salad. *6

19.5

Please inform your server for any allergies or intolerances you may have.

Allergens: 1. Wheat 2. Egg 3. Lactose 4. Soya 5. Nuts 6. Mustard 7. Celery

Above prices are in Euro and include all applicable taxes.