



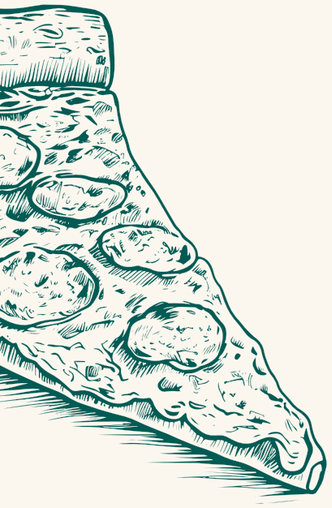


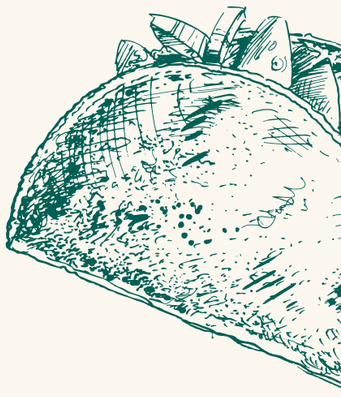


THE ROOST

MENU

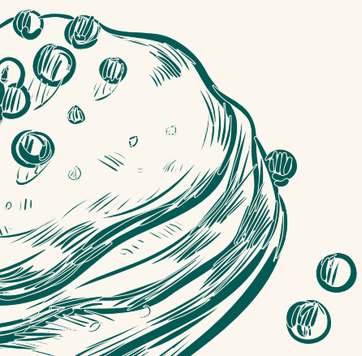
Every flock needs a roost. Ours just happens to come with good food, cold drinks, and the kind of company that makes a round feel even better. Welcome to The Roost, share a laugh or a dish, toast a win (or a near-miss), and enjoy the easy side of the clubhouse life.





From drive to dine at the Limassol Greens Clubhouse







All prices are in Euro and include all applicable taxes.

Breakfast

SERVED 08:30–11:00

EGG SPECIALITIES

SMASHED AVOCADO & EGG 9.5
Smashed avocado guacamole, pickled red onions, two poached eggs and baby spinach on a toasted multiseed sourdough. *1, 2

BACON & SOFT SCRAMBLED EGGS 9.5
Toasted multiseed sourdough with mayonnaise, fresh tomato, bacon and soft butter-scrambled eggs, finished with a touch of paprika. *1, 2, 3

GREEK CHEESE OMELETTE ROULADE 10.5
Three-egg cheese omelette roulade on toasted multiseed sourdough, topped with finely diced Greek salad, feta, Kalamata olives and oregano. *1, 2, 3

EGGS BENEDICT 10.5
Toasted multiseed sourdough topped with prosciutto, two poached eggs and classic Hollandaise sauce. *1, 2, 3

ATLANTIC POACHED EGGS 14.5
Smoked salmon, cream cheese, baby spinach, two poached eggs and Hollandaise sauce. on toasted multiseed sourdough. *1, 2, 3, 6

CROQUE MADAME 12.5
Toasted brioche loaf with Virginia ham, emmental cheese and thyme, topped with a golden four-cheese crust and a sunny-side-up egg. *1, 2, 3

Served with a fresh house side salad.

PANCAKES

BUENO CHOCOLATE 9.5
Fluffy homemade pancakes topped with Bueno, chocolate praline, fresh strawberries and roasted hazelnuts. *1, 2, 3, 5

SALTED CARAMEL LOTUS 9.5
Fluffy pancakes with salted caramel, Lotus biscuit crumble, fresh banana and mango. *1, 2, 3, 4

Please inform your server of any food allergies or intolerances before ordering.

***Allergens:**
1. Gluten | 2. Egg | 3. Dairy
4. Soya | 5. Nuts | 6. Fish | 7. Sesame
8. Mustard | 9. Crustaceans | 10. Celery

Street Food

SERVED 11:00–17:00

SALADS

CLUBHOUSE CAESAR SALAD 12
Crisp iceberg lettuce, crispy bacon, cherry tomatoes and parmesan cheese, tossed in The Roost Caesar dressing.
*2, 3, 6

Add Grilled Chicken Fillet 120 g +€3.00
Add Crispy Prawns +€3.50

BABY SPINACH & GOAT CHEESE SALAD 17
Baby spinach, cherry tomatoes, commandaria-marinated figs, strawberries, candied walnuts and goat's cheese pearls, with a honey-mustard dressing. *3, 5, 8

QUINOA & AVOCADO 17
Organic tricolour quinoa, avocado, roasted courgette, bell peppers, sautéed mushrooms, fresh basil and roasted cashews, tossed with olive oil and lemon with a tahini-garlic dressing and toasted sesame seeds.
*5, 7, 8

SANDWICHES & ROLLS

MEDITERRANEAN TUNA CLUB 12
Tuna salad with mayonnaise and sweetcorn, crisp cucumber and lettuce in a toasted Italian herb focaccia.
*1, 2, 6

Add crispy bacon +€1.00
Add cheddar +€1.00

SLOW-COOKED PULLED PORK 14.5
Slow-cooked pulled pork, Japanese mayonnaise, crispy onions, pickled red onions and fresh tomato in toasted Viennois bread. *1, 2, 3, 4

CRISPY CHICKEN 14.5
Golden chicken goujons, creamy coleslaw, house pickles, cheddar and BBQ hoisin sauce in toasted Viennois bread. *1, 2, 3, 4

CLUBHOUSE CHICKEN CLUB 16.5
Grilled chicken breast, crispy bacon, fried egg, cheddar, tomato and crisp lettuce in a toasted Italian herb focaccia. *1, 2, 3

CRISPY SHRIMP BRIOCHE 17.5
Crispy shrimp, kimchi slaw, mayonnaise, fresh mango and pickled ginger in a toasted mini brioche loaf. * 1, 2, 3, 9

IRISH RIB-EYE STEAK SANDWICH 22
Irish rib-eye steak, French mustard sauce, caramelised onions, mature cheddar, rocket and tomato in toasted Viennois bread. *1, 3, 8

THE ROOST LOBSTER ROLL 32
Lobster with tarragon mayonnaise and celery in a butter-toasted brioche roll, topped with tobiko caviar and fresh lemon. *1, 2, 3, 6, 9, 10

Served with a choice of fresh side salad or Classic Cyprus fries.

ON THE GRILL

MEDITERRANEAN YOGHURT CHICKEN SKEWERS 15.5
Lemon-pepper yoghurt-marinated chicken skewers, topped with finely diced Greek salad, served with aromatic flatbread finished with za'atar oil. *1, 3, 7, 8

BLACK ANGUS SIRLOIN SKEWERS 18
Sous-vide Irish Black Angus sirloin skewers, served with aromatic flatbread finished with za'atar oil. *1, 7, 8

Served with a choice of fresh side salad or classic Cyprus fries.

BURGERS

THE ROOST SMASH 18.5
Two 100g Black Angus smashed patties with cheddar, house pickles and The Roost house sauce in a butter-toasted brioche bun. *1, 2, 3, 8

BLACK TRUFFLE SMASH 22
Two 100g Black Angus smashed patties with mushrooms, crispy onions, mature cheddar, rocket and truffle mayonnaise in a butter-toasted brioche bun. *1, 2, 3

THE HUNGRY GOLFER 25
Three 100g Black Angus smashed patties stacked with crispy bacon, cheddar, fried egg, house pickles and The Roost house sauce in a butter-toasted brioche bun. *1, 2, 3, 8

Served with a choice of fresh side salad or Classic Cyprus fries.

ARTISAN PINSAS

CLASSIC MARGHERITA 12
Tomato sauce, mozzarella, parmesan cheese and cherry tomatoes on a crispy sourdough pinsa base.
Allergens: 1, 3

CHORIZO & HOT HONEY 15.5
Tomato sauce, mozzarella, chorizo and hot honey on a crispy sourdough pinsa base. *1, 3

TRUFFLE PROSCIUTTO & MUSHROOM 18.5
Tomato sauce, mozzarella, mushrooms, prosciutto, rocket and truffle oil on a crispy sourdough pinsa base. *1, 3

MORTADELLA, BURRATA & PISTACHIO 23.5
Italian mortadella, fresh burrata, pistachios, rocket and balsamic glaze on a crispy sourdough pinsa base.
Allergens: 1, 3, 5

FRIES

CLASSIC CYPRUS FRIES 5
Crispy Cyprus-style fries.

ROASTED SWEET POTATO WEDGES 5.5
Oven-roasted sweet potato wedges with The Roost seasoning. *8

LOADED CAESAR FRIES 6.5
Crispy Cyprus-style fries topped with parmesan, crispy bacon and The Roost Caesar dressing. *2, 3, 6

Add Grilled Chicken +€3.00
Add Crispy Prawns +€3.50

LOADED PULLED PORK FRIES 7.5
Crispy Cyprus fries loaded with slow-cooked pulled pork, cheddar sauce, pickled red onions and crispy onions. *3, 4

TRUFFLE PARMESAN FRIES 9
Crispy Cyprus-style fries topped with mushrooms, parmesan, caramelised onions and truffle mayonnaise.
*2, 3

Upgrade to Sweet Potato Wedges +€0.50