



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

Opening Drive

TWISTED FALAFEL BITES

Homemade herb-infused chickpea and aubergine crispy bites, served with a silky yoghurt - tahini sauce and pickled turnip. *1,3,7

€

8.5

HERBED CHICKEN GOUJONS

Golden, tender strips of chicken breast, hand-breaded and fried to perfection. Served with our homemade BBQ hoisin sauce and sesame seeds. *1,2,3,4,7

9.5

Fairway Fresh

GOAT CHEESE SALAD

Juicy cherry tomatoes, marinated dry figs, crunchy candied walnuts, fresh strawberries, creamy goat cheese, and a sweet and tangy honey mustard dressing. *3,5

15.5

CLUBHOUSE CAESAR

Crispy little gem lettuce tossed with marinated chicken, cherry tomatoes, bacon and parmesan in our signature Caesar dressing. *1,2,3,6
*Add prawns €3

16

GREEK SALAD

Tomato, cucumber, green peppers, pickled red onions, black olives, feta cheese and fresh oregano. *3

14

The Caddie's Spreads

PINK HUMMUS

Chickpea puree with beetroot, lemon and extra virgin olive oil. *7

5.5

TAHINI YOGURT CREAM

Smooth and velvety yogurt blended with rich, nutty tahini, a hint of garlic, and a touch of fresh lemon. *3,7

5.5

GUACAMOLE

Chunky ripe avocado blended with a punch of fresh lime, fragrant coriander, and a kick of fiery jalapeños.

6.5

All dips are served with warm, golden corn nachos.

The 19th Hole Artisan Bites

PANCETTA PORK SLIDERS (3pcs)

Pork pancetta glazed with Japanese mayo sauce, layered with sautéed onions, tomato and crispy garlic in soft brioche buns. *1,2

14.5

CRISPY BIRDIE SLIDERS (3pcs)

Buttermilk-marinated chicken fillets, layered with tangy fermented cabbage, crisp pickled cucumber, with smoky chili mayo. *1,2,3

16

CLASSIC CHEESE ANGUS SLIDERS (3pcs)

Mini Angus beef patties crowned with melted cheddar, onions, tomato, pickled cucumber, and our signature clubhouse sauce. *1,2,3,8

17.5

Chef's Longest Drive

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MEDITERRANEAN MAC & CHEESE

Rich cheese pasta topped with golden breadcrumbs, crispy bacon, and a hint of Mediterranean herbs. *1,3

12

Street Style Tacos & Burritos

CHICKEN BURRITOS (4pcs)

Tender chicken cooked in tomato sauce with sautéed bell peppers and onions, mojito mayo, and a blend of fresh spices. *1,2,3

15.5

GOLDEN SHRIMP TACOS (4pcs)

Tempura fried shrimp, crunchy cabbage slaw, fresh chili, ginger flower, fresh mango and a drizzle of zesty lime crema. *1,2,9

17

TRUFFLE MUSHROOM TACOS (4pcs)

Sautéed wild mushrooms, drizzled with aromatic truffle vinaigrette with fried enoki mushrooms and Pico de Gallo. *1

14

ANGUS BEEF TACOS (4pcs)

Slow-cooked Angus pulled beef, chillies, Pico de Gallo and melted cheese. *1,3

18.5

Street style skewers

MEDITERRANEAN CHICKEN SKEWERS (3pcs)

Tender chicken in creamy yogurt with lemon pepper and herbs served with aromatic bread with za'atar oil. *3,8

13

BLACK ANGUS SKEWERS (3pcs)

Irish black angus sirloin, marinated and seared on the plancha for smoky flavours served with aromatic bread with za'atar oil. *1

19.5

Pair with...

CRISPY SWEET POTATO CUBES

Crispy sweet potatoes seasoned with herb spices mixture.

5.5

CYPRIOT FRESH GOLDEN POTATO

Crispy on the outside, fluffy inside. *3

5.5

Add feta and oregano €1.5

Sweet Spot

FAIRWAY CHEESE BROWNIE

Creamy cheese brownie with white chocolate mousse, salted caramel and toasted hazelnuts.
Allergens: * 1,2,3,4,5

9.5

FOREST BERRY PAVLOVA ROYALE

Crispy meringue with vanilla pastry cream, forest fruit coulis, and fresh strawberries. * 2,3

8.5

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

*Allergens: 1. Wheat 2. Egg 3. Lactose 4. Soya 5. Nuts 6. Fish 7. Sesame 8. Mustard 9. Shellfish

Above prices are in Euro and include all applicable taxes.