



Tochni Tavern

For over 20 years, Tochni Tavern has been proudly serving traditional Cypriot cuisine, with an unwavering commitment to quality. As a family-run taverna, we invite you to join and try authentic flavours of Cyprus. Located in the heart of the picturesque village of Tochni, our taverna offers a charming garden terrace, providing the perfect setting to savour your meal while taking in the mesmerizing views.

Our dishes are prepared with the freshest local and seasonal ingredients, each skilfully crafted to celebrate the rich heritage and diverse influences of Cypriot gastronomy.

For a truly local experience, combine your visit to Tochni Tavern with a stay at the **Cyprus Villages** agrotourism hotel.

It offers a unique opportunity to explore the tranquil beauty of rural Cyprus, all while enjoying the warmth of traditional Cypriot hospitality. Together, Tochni Tavern and Cyprus Villages create the perfect escape, blending exquisite cuisine with the charm of authentic village life.

DIPS

TAHINI

Blended sesame seeds with local olive oil, lemon juice, and garlic [8]
€4

FAVA

Yellow lentils, with carrot, onion, olive oil, and lemon juice
€5

TZATZIKI

Local yogurt mixed with grated cucumber, mint, olive oil and garlic [2]
€4

HUMMUS

A creamy dip made of chickpeas blended with lemon and tahini, drizzled with our local olive oil
€4

TARAMAS

A seafood dip made of fish roe, olive oil, and bread [4,5,7]
€6

EGGPLANT DIP

Roasted eggplant/Peppers with minced onions, and fresh herbs with garlic
€5

WHOLE BLACK/GREEN OLIVES

Local olives served whole
€4

SALADS

TOCHNI SALAD

Rocket, fried halloumi, mixed greens, tomatoes, dry figs, fresh herbs, tahini dressing, and balsamic vinegar glaze [2,8]
€14

CYPRUS SALAD

Tomatoes, cucumbers, lettuce, feta cheese, olives and an olive oil and vinegar dressing [2]
€8

TOMATO & ONION SALAD

Tomatoes, onions, extra virgin olive oil, oregano
€9

SEAFOOD SALAD

Mixed greens, tomatoes, cucumbers, prawns, calamari, mussels, and a mustard dressing [4,5]
€19

APPETIZERS

LOCAL GRILLED HALLOUMI

Locally made halloumi on the grill,
served with rocket and cherry
tomatoes [2]
€8

KOLOKITHOKEFTEDES (ZUCCHINI FRITTERS)

Fritters made out of zucchini,
carrots, feta, and fresh herbs
[2,3,7] [4pcs]
€8

FIVE CHEESE PASTRY ROLLS

Crispy filo pastry wrapped around our own
blend of 5 cheeses drizzled with honey
[2,3,7] [4pcs]
€8

PRAWN SAGANAKI

Local small prawns with ouzo in a fresh
tomato, feta, and herb sauce [2,5]
[8pcs]
€14

CRISPY PRAWNS

Local king prawns in a crispy batter served
with a garlic chilli mayo [3,5,7]
[4pcs]
€10

TRADITIONAL DISHES

LAMB KLEFTIKO STYLE

Slow cooked lamb with Cypriot spices, served with the side dish of the day
[450g]
€19

BEEF STIFADO

Slow cooked traditional sirloin beef and onion stew [300g] served with side dish of the day [7]
€19

MOUSSAKA

Layered minced pork meat, zucchini, aubergine, potato and béchamel, baked in the oven [2,3,7]
€15

KOTSI - PORK KNUCKLE

Slow roasted pork shank with a sweet and tangy sauce [7]
€16

KOTSI - LAMB KNUCKLE

Slow roasted whole lamb shank with a sweet and tangy sauce [800g] - Ideal for 2 people [7]
€26

MAIN MEAT DISHES

SOUVLAKI - CHICKEN/PORK

Skewered pork or chicken with peppers and onions, grilled on charcoal, served with side dish of the day [7]

€15

PORK FILLET [250G]

Pork fillet medallions with a caper cream sauce, served with side dish of the day [2]

€17

MIXED GRILL PLATTER [IDEAL FOR 2]

A selection of chicken and pork souvlaki, pork fillet sheftalia, vegetables & fries [7]

€28

YOGURT MARINATED CHICKEN FILLET KEBAB

Grilled yogurt and spices marinated Chicken fillet pieces, skewered with peppers and onions with side dish of the day [2,7]

€16

MEZE

OUR CLASSIC MEZE

Cyprus salad, pitta bread, dips

Filo pastry cheese rolls, zucchini fritters, grilled halloumi, pork meatballs, traditional ravioli

Chicken kontosouvli, pork kontosouvli, beef stifado
Lamb kleftiko **OR** pork kotsi [knuckle]

Side of potatoes and vegetarian plates

Coffee & something sweet

Minimum 2 orders | €24 Per person

MEAT & SEAFOOD MIXED MEZE

Cyprus salad, pitta bread, dips

Filo pastry cheese rolls, zucchini fritters, grilled halloumi, pork meatballs, traditional ravioli

Chicken kontosouvli, pork kontosouvli

Local fresh fish fillet, king prawns, crispy fried calamari

Side of potatoes and vegetarian plates

Coffee & something sweet

Minimum 2 orders | €28 Per person

VEGETARIAN DISHES

GRILLED VEGETABLE AND HALLOUMI PLATE

Local halloumi, zucchini, mushrooms and peppers grilled on charcoal, served with side dish of the day [2]
€16

EGGPLANT TOCHNI STYLE

Aubergine, peppers, and onions with a sweet and tangy sauce, served with rice [7]
€14

VEGETARIAN MOUSSAKA

Layered zucchini, aubergine, potato and our homemade béchamel, baked in the oven [2,3,7]
€14

GIGANTES BEANS (GIANT BUTTER BEANS)

Giant butter beans stewed in homemade tomato sauce served with fresh herbs and pitta bread [7]
€13

SEAFOOD

SEA BASS FILLET [200G]

Pan seared fillet of sea bass with garlic olive oil [6]
€19

GRILLED KING PRAWNS

Charcoal grilled king prawns, served with olive oil and
lemon juice [5]
[6pcs]
€22

GRILLED OCTOPUS [230G]

Served with fava purée
€22

CRISPY FRIED CALAMARI

Fried calamari served with lemon juice [5,7]
[350g]
€16

SEAFOOD MEZE

Salad, taramas, tahini, tzatziki, zucchini fritters, filo
cheese rolls, prawn saganaki, fresh fish, grilled king
prawns, crispy calamari, mussels, potatoes & vegetables.

Minimum 2 orders | €30 Per person

FRESH PASTA

HOMEMADE RAVIOLI

Our in house made ravioli with various fillings [8]

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Cheese [2,7]	€14
Spinach & cheese [2,7]	€14
Truffle & cheese [2,7]	€19
Crab & prawn [2,5,7]	€22

Served with either cream sauce[2] or tomato sauce

SPAGHETTI

Napolitana [7]	€12
Bolognese [Pork] [7]	€14
Arrabiata [Spicy] [7]	€12

SEAFOOD PAPPARDELLE

Homemade Pappardelle with either a cream sauce [2] or a tomato sauce

Prawn [5,7]	€18
Mixed seafood [5,7]	€20
Calamari [5,7]	€18

DESSERTS

CHEESECAKE

Homemade creamy cheesecake with a blueberry flavour, on a sweet biscuit base [2,7]
€5

TIRAMISU

Delicious and homemade cream folded with sweet mascarpone cream. Layered with lady fingers soaked in espresso and creme de cacao liquor [2,7]
€5

BAKED COCOLATE FILLED COOKIE

Freshly made cookie dough baked to perfection, for a warm, decadent treat with a delightful crackly crust and a rich, chewy interior. Paired perfectly with a scoop of refreshing vanilla ice cream [2,7]
€6.5

ROLLED BAKLAVA

Traditional, homemade and delicious flaky dessert made with thin sheets of dough soaked in honey and layered with nuts [3,7]
€5 | Ice-Cream +€1

ICE CREAM

*For flavours, please ask your waiter [2]
€2 Per scoop

DRINKS

LOCAL CYPRIOT HEALTHY ICE TEA

Organically grown on a local Cypriot farm. No sugars & 100% organic [275ml]

*Boost - Mountain Tea and Lemon

*Detox - Lavender and Sage

*Relax - Peppermint and Turmeric

€3.50

SOFT DRINKS

€3 Water 1L

€4 Sparkling Water 750L

€2 Cola or Pepsi (Classic / Zero) 330ml

€2 Sprite or 7up (Classic / Zero) 330ml

€2 Fanta 330ml

€2 Lipton Ice Tea (Lemon/Peach/Green Tea) 330ml

€3 Schweppes (Pink grapefruit/Tonic/Soda) 330ml

COFFEE

€2 Espresso

€3 Cappuccino

€3 Frappe

€2 Cyprus Coffee

JUICES

€4 Fresh orange juice

€3 Lemon squash

€3 Apple Spritzer

€2 Fruit juice

(Apple, Orange, mixed, Peach)

DRINKS

BEERS

- €4 Keo 630ml
- €4 Carlsberg 630ml
- €3 Heineken 330ml
- €3 Heineken 0% 330ml

SPIRITS

- €10 Ouzo 200ml
- €10 Zivania 200ml
- €20 Chivas Whiskey 200ml
- €13 Famous Grouse 200ml
- €6 Commandaria Port 180ml

COCKTAILS

- €6 Gin & Tonic 300ml
- €7 Pink gin & Tonic 300ml
- €7 Brandy Sour 300ml
- €6 Aperol Spritz 300ml
- €7 Tequila Sunrise (Fresh orange juice)

HOUSE WINE

RED / WHITE

- €4 Glass 200ml
- €8 Half liter 500ml
- €15 One liter 1000ml