



# 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.

[WWW.TOCHNITAVERN.COM](http://WWW.TOCHNITAVERN.COM)

[WWW.CYPRUSVILLAGES.COM.CY](http://WWW.CYPRUSVILLAGES.COM.CY)

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## SALADS

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**TOCHNI SALAD** - Halloumi, rocket, greens, tomatoes, figs, herbs, tahini dressing 14

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**CYPRUS SALAD** - Tomatoes, cucumber, lettuce, feta, olives, vinegraitte 9

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**TOMATO & ONION SALAD** - Tomatoes, onions, oregano, olive oil 9

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**GREEK SALAD** - Tomatoes, cucumbers, green peppers, red onion, capers, feta, oregano 10

## DIPS WITH PITTA

**TAHINI** - Blended sesame seeds with local olive oil, lemon juice, and garlic. 4

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**FAVA** - Yellow lentils, with carrot, onion, olive oil, and lemon juice 5

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**TZATZIKI** - Local yogurt mixed with grated cucumber, mint, olive oil and garlic 4

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**HUMMUS** - Chickpeas blended with lemon and tahini, drizzled with our local olive oil 4

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**TARAMAS** - A seafood dip made of fish roe, olive oil, and bread 6

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**EGGPLANT SALAD** - Roasted eggplant/Peppers 5

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**DIPS TRIO** - Select any 3 of the above dips 10

## VEGETARIAN

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**HALLOUMI** - Local grilled halloumi, served with rocket and cherry tomatoes 8

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**KOLOKITHOKEFTEDES [4PCS]** - Zucchini fritters served with a slice of lemon 8

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**CHEESE ROLLS [4PCS]** - Crispy filo pastry cheese rolls, drizzled with honey 8

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**GIGANTES BEANS** - Giant butter beans stewed in tomato sauce & herbs 13

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**VEGETARIAN MOUSSAKA** - Baked layered zucchini, aubergine, potato, mushrooms and béchamel 14

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**EGGPLANT TOCHNI STYLE** - Crispy aubergine, vegetables and sauce, served with rice 14

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**FALAFEL IN PITTA BREAD** - With tomato, corriander, onion and tahini dressing 12

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**STARTER COMBO**  
**Combination of 2 pieces of:** 14  
Halloumi, kolokithokeftedes and cheese rolls

# FRESH PASTA

**PAPPARDELLE/SPAGHETTI** - OUR IN HOUSE MADE PASTA  
SERVED AS:

- Neapolitan 12
- Bolognese [Pork & Beef] 14
- Arrabbiata [Spicy] 12
- Prawn 18
- Mixed seafood 20
- Calamari 18

**Choose from tomato or cream sauce**

**RAVIOLI** - Our in house made ravioli with **Cream or tomato sauce**

- Spinach & Cheese [8 PCS] 14
- Cheese [8 PCS] 14
- Truffle [6 PCS] 19
- Crab and Prawn [9 PCS] 22

# SOUVLAKI

[Served with daily side dishes]

**PORK SOUVLAKI** - Skewered pork with peppers and onions, grilled on charcoal 15

**CHICKEN THIGH SOUVLAKI** - Chicken with peppers and onions, grilled on charcoal 15

**YOGHURT MARINATED CHICKEN FILLET SOUVLAKI** - Chicken with peppers and onions, grilled on charcoal 16

**MIXED SOUVLAKI** - Combination of chicken thigh souvlaki and pork souvalki 16

# SEAFOOD

**SEABASS/SEABREAM** - Local fish served as fillets with daily side dishes. 19

**CALAMARI** - Crispy Fried calamari served with lemon juice with daily side dishes. 18

**GRILLED PRAWNS [6PCS]** - Charcoal grilled prawns, served with olive oil with daily side dishes. 22

**OCTOPUS [2 legs]** - Octopus legs grilled on charcoal and served with fava puree with daily side dishes. 22

**CRISPY PRAWNS [4PCS]** - King prawns in a crispy batter served with a garlic chilli mayo as a starter 12

**PRAWN SAGANAKI** - Pan fried with fresh tomato, feta, and ouzo served as a starter 15

# MEAT

**PORK KOTSI** - Slow roasted shank with sauce served with with daily side dishes. 16

**LAMB KOTSI [FOR 2]** - Slow roasted shank with sauce served with daily side dishes. 29

**STIFADO** - Slow cooked traditional sirloin beef and onion stew with daily side dishes. 19

**KLEFTIKO** - Slow roasted lamb served with daily side dishes 19

**MOUSSAKKA** - Baked, layered minced pork, zucchini, aubergine, potato and béchamel 15

**PORK FILLET** - Pork fillet medallions with a caper cream sauce with daily side dishes. 17

**MIXED GRILL** - Chicken and pork souvlaki, pork fillet sheftalia, halloumi, tzatziki, vegetables & fries 32

## MEZE

€24 per person [Min 2 orders]

Cyprus Salad  
Dips  
Zucchini Fritters  
Pastry Cheese Rolls  
Grilled Halloumi  
Pork Meatballs

Pasta of the day  
Pork knuckle [Kotsi]  
Chicken Kontosouvli  
Pork Kontosouvli  
Beef Stifado

Daily side dishes

## MIXED MEZE

€28 per person [Min 2 orders]

Cyprus Salad  
Dips  
Zucchini fritters  
Pastry cheese rolls  
Grilled Halloumi  
Pork Meatballs

Pasta of the day  
Chicken Kontosouvli  
Pork Kontosouvli

Local Seabream  
Grilled king prawns  
Fried calamari

Daily side dishes

## SEAFOOD MEZE

€30 per person [Min 2 orders]

Cyprus Salad  
Dips  
Zucchini Fritters  
Pastry Cheese Rolls  
Grilled Halloumi  
Crispy prawns

Local Seabass  
Prawn and mussel saganaki  
Fried calamari  
Grilled king prawns

Daily side dishes included

### ENRICH YOUR MEZE WITH EXTRA FULL PORTIONS OF:

€13 Giant stewed butter beans  
€16 Yogurt marinated chicken souvlaki  
€19 Lamb Kleftiko  
€29 Lamb knuckle  
€22 Grilled king prawns  
€15 Prawn saganaki [Tomato, feta, ouzo]  
€18 Fried Calamari  
€22 Grilled Octopus [2 legs] Served with fava  
€12 Crispy Tempura Prawns [4pcs]

### OUR DESSERTS:

€5 Cheesecake  
€6 Tiramisu with an espresso shot  
€6 Baked chocolate filled cookie with ice-cream  
€5 Rolled baklava (add scoop of ice-cream €1)  
€2 Ice-cream Scoop  
€5 Crème Brûlée