



Rous is a modern Cypriot restaurant designed around connection. We serve soulful, seasonal dishes meant to be shared with others. Elegant enough to impress, relaxed enough to enjoy.



Salads & Spreads

Homemade Sourdough Bread |
Served with our homemade
butter

White Taramas | Salmon roe |
Pea powder

Baba Ghanoush | Pomegranate
molasses | Walnuts

Anari and Basil Salad | White
balsamic | Purple basil | Mixed
leaf | Hazelnut crumble

Tomato Salad | Purslane | Black
tea jello | Strawberries

Raw

White Tuna Crudo | Almond
sauce | Fig leaves oil

Lionfish Ceviche | Pickled
watermelon | Coriander sorbet

Beef Tartar | Dijon mustard ice
cream | kohlrabi

Starters

Popcorn Cauliflower | Black
garlic tahini | Cajun spices

Grilled Mushrooms on
Homemade Flatbread |
Tirokafteri | Fermented chilly|
Parsley salad

Salt-Baked Beetroots | Sweet
potato | Macadamia nut milk |
Epsima dressing

Zucchini Bhaji | Halitzi
mouse

Poached Haloumi | Beetroot
tartare | Smoked almonds |
Black olive crumble | Burnt
honey dressing

Seafood Dolma | White
shrimps | Octopus | Mussels|
Fish Avgolemono

Zucchini with eggs | Anari
cheese | Potatoes | Poached
eggs | Arkatena | Posirti

Taco Shieftalia | Pork and Lamb
| Talatouri | Crispy shallot |
Smoked pepper sauce

In the Middle

Anari Ravioli | Dry and fresh
anari | Sundried tomato puree
| Pinenuts

Saffron Risotto | White
shrimps | Fennel purée | Basil |
Pickled palcapa

Butterfly seabass | Pan del
Mar Sauce | Fricassee

Chicken cuts | Thight | Breast
| Mushrooms | New potatoes |
Chicken and thyme tuile

Pork Afelia terrine |
Pourgouroto | Haloumi foam |
Coriander seeds

Pork Chop (600g) | Mushroom
and peppercorn sauce
(1 side dish of your choice)

Beef Cheeks stifado | Kolokasi
foam | Roasted kolokasi |
Shallot crumble

Ribeye (500g) mushroom and
peppercorn sauce
(1 side dish of your choice)

Side dishes

Coffee roasted
carrots | Sourdough
crumble

Giant Beans | Leeks |
Spicy Sausage

Aubergine Steak |
Cashenut hummus

Potato au gratin |
Young Comté