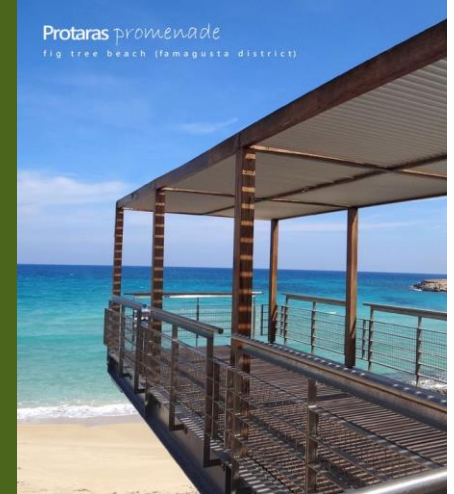




# WELCOME TO CYPRUS

## Protaras

With bags of child-friendly activities in the area, gorgeous sweeps of beach and a general air of easygoing holiday fun, the resort town of Protaras is a favourite holiday spot for families. Totally geared towards tourism its modernised beachfront comes complete with walking path and bike track while the main avenue has a concentration of shops, restaurants and bars.



**Protaras** is the seaside and tourist area of **Paralimni** (nearby town) in the region of **Famagusta!**

Other towns in the area are **Dherinia**, **Sotira** and ofcourse **Ayia Napa**.



We hope you **enjoy** your stay in **Cyprus** and enjoy your stay in our Apt.

**Feel free to use everything in the Apt. It's for you!**

There is **Satellite Tv** and a **media player** for if you want to stay in for a night!

We kindly request that the **Balcony tent** is closed during the *night* because the **wind** can sometimes be strong enough to **break** it!

We are concerned for the **environment** so if not **REALLY** needed, please use the **FANS** instead of the **aircondition**.

There is always **HOT WATER** from the Solar Panels. If During the Winter water has to be heated, there is a **Heater Switch!** Please **Turn Off after half hour!**

## Communication

### **Making phone calls in Cyprus**

Calls within Cyprus cost the same whether they be long or short distance. Regional prefixes start with a '2'. The prefixes are different for each region (e.g. dial 25 for Limassol).

Regional dialling codes include

- Nicosia 22
- Famagusta 23
- Larnaca 24
- Limassol 25
- Paphos 26

When calling a fixed-line number in Cyprus from abroad you must dial +357 + regional extension + local number (e.g. +357 23 + local number for Famagusta). Most mobile phone numbers begin with 99 or 96

**Alexis Demetriou** (+357) 99646334

[Edika72@gmail.com](mailto:Edika72@gmail.com)

# Apt-Wifi

COSMOS WIRELESS

Password : ace22427956





## **RECOMMENDATIONS FOR ENJOYING CYPRUS**

We recommend these places because this is where we eat, drink and have fun! I have tried to put directions but everything is on [Google Maps](#)

just search their names!

And its ok to say *Alexis & Eleni* sent you!

If you don't find us there already!

# Sirena Bay

## Beach Bar & Restaurant

It's a family thing in the week but it tends to get a bit crazy down here at weekends as the rich and famous come down to indulge in a little bit of paradise and recharge their system ... It is pure chill out here . Naturally they welcome private parties, small weddings and corporate events ...

**Gorgeous Mixologists, Mike and Dimitri will blend you your fav cocktail, maybe a tantalizing Mojito and they really are delicious, my fav has to be the Blueberry Mojito, served in a cool jug . Naturally you'll find your fav tippie from an extensive range of branded spirits, wines and beers of which they serve 7 on draught including Estrella Barcelona and Hoegaarden from Belgium . you must check out their new beach bar .**



### On the Menu

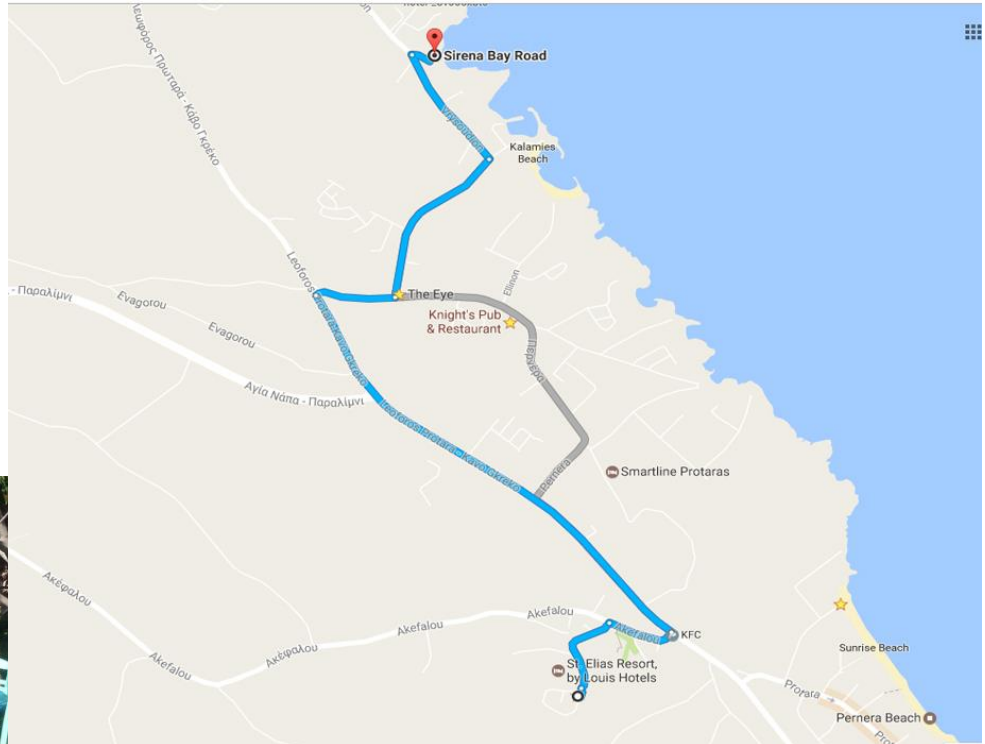
They've stepped it up in the kitchen and head chef has become very creative with a sort of Bohemian Traditional Fusion . You'll find culinary delights like . Classic Cypriot Food . Bigger Steak Burgers . I love the Platters, Mix Anti Pasto . Mixed Meats and Salami, Chutneys and Rocket . You'll even be able to order specialities in advance ... but my favourite have to be the Octopus which is just to die for !



### Events & Entertainment

On the calendar will include regular events . Naughty Rembetika Nights . Top DJ's from around the world . Live Greek Jazz . Bands . some with a cultural twist .... tbh these days, expect the unexpected !





### *“Lovely local beach ”*

Stunning beach with clear water and soft sand. It is mostly unknown to main stream tourists. A great way to spend the afternoon!

### *“A Local Gem\_”*

Reviewed June 8, 2016 via [mobile](#)

Came across this amazingly unique beach bar whilst walking along coastal path towards our hotel Atlantica Seabreeze. Loved the beach front setting and bohemian atmosphere. Staff friendly, drink range extensive and excellent quality. At night solar lights lite up trees and give another joyous perspective. Dont avoid this place when visiting Penera.

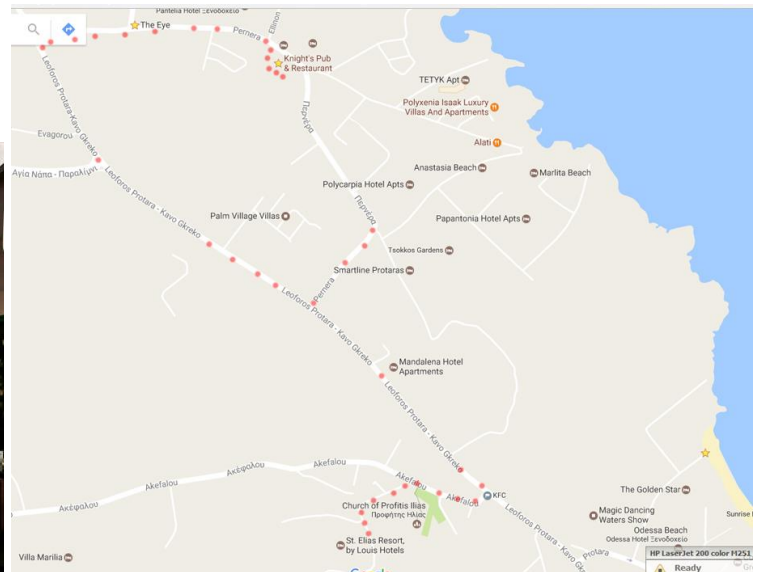


# KNIGHT'S PUB

**WE STRONGLY RECOMMEND ALL FOOD!**

Everything cooked fresh and handpicked same morning!

**Try the Burgers, Tuna, Seafood platter  
all while listening to 70s Rock Videos!**

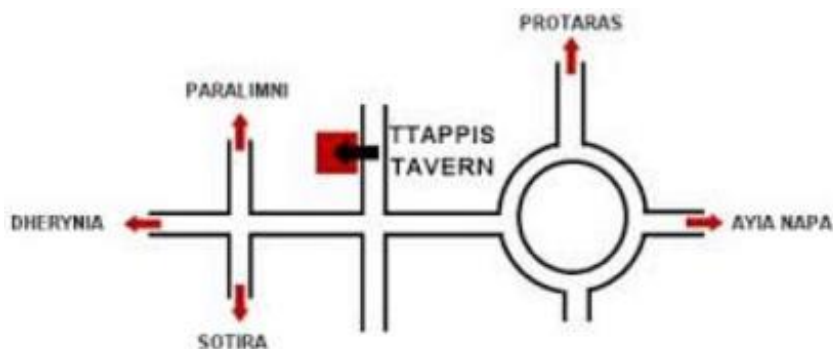


**Knight's Pub & Restaurant, Phone  
23 831497**

# TTAPPIS TAVERN • PARALIMNI

For Traditional Cyprus food try ordering the “MEZE” which is small plates of everything.

This way you can try all Cyprus food!



**Ttappis Tavern, Phone**  
**23 821959**



# MOYSIKOS TAVERN - SOTIRA

Well worth the 10 minute drive to Sotira!

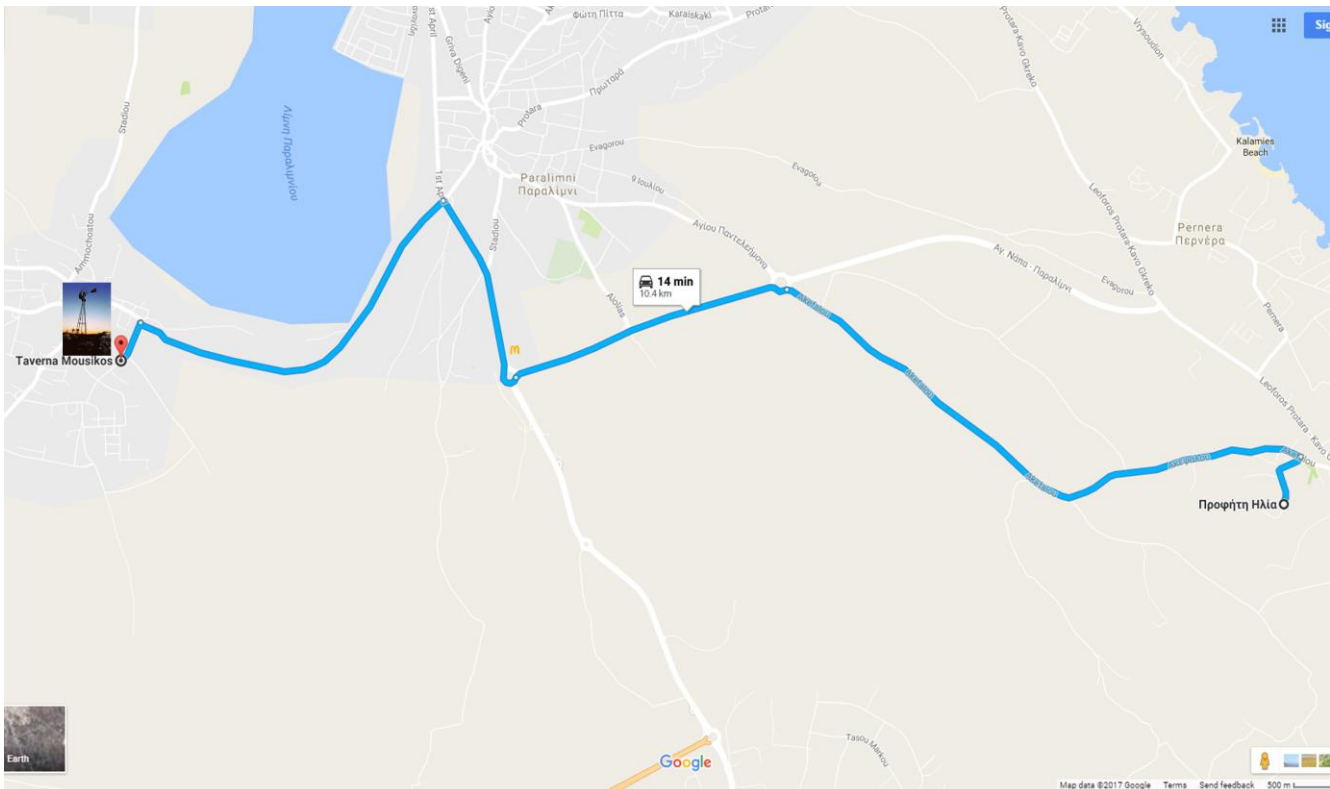
Greek Meze and food at its finest!



Must try the freshly made HALLOUMI (Cyprus cheese)



Taverna Mousikos, Phone **23 828833**



## **THINGS TO TRY IN CYPRUS**



### ***Pitta Mixed Grill (Souvlaki – Sheftalia - Salad)***

When you go to order a **kebab** or “souvlaki” in Cyprus, chances are you will be asked, “Mix? (The “ed” gets dropped off in translation).

You are being asked if you would like your kebab to be a mix of pork and “seftalia”. It will sound like “sheftalia”.

“Seftalia” (Seftalies in the plural) is a delicious Cyprus speciality resembling a meat ball. It consists of minced meat, usually pork and beef (but lamb can be found too) packed with herbs including parsley and very finely chopped onion and wrapped in caul fat. Seftalies are like sausages that have no skins but are held together with the caul.

If you are having a barbecue in Cyprus, Seftalies are a “**Must-include-on-the-Menu**”. You can have them in pitta bread with salad (**particularly good when mixed with souvlaki**) or on their own or with a “Tzatziki” dip.

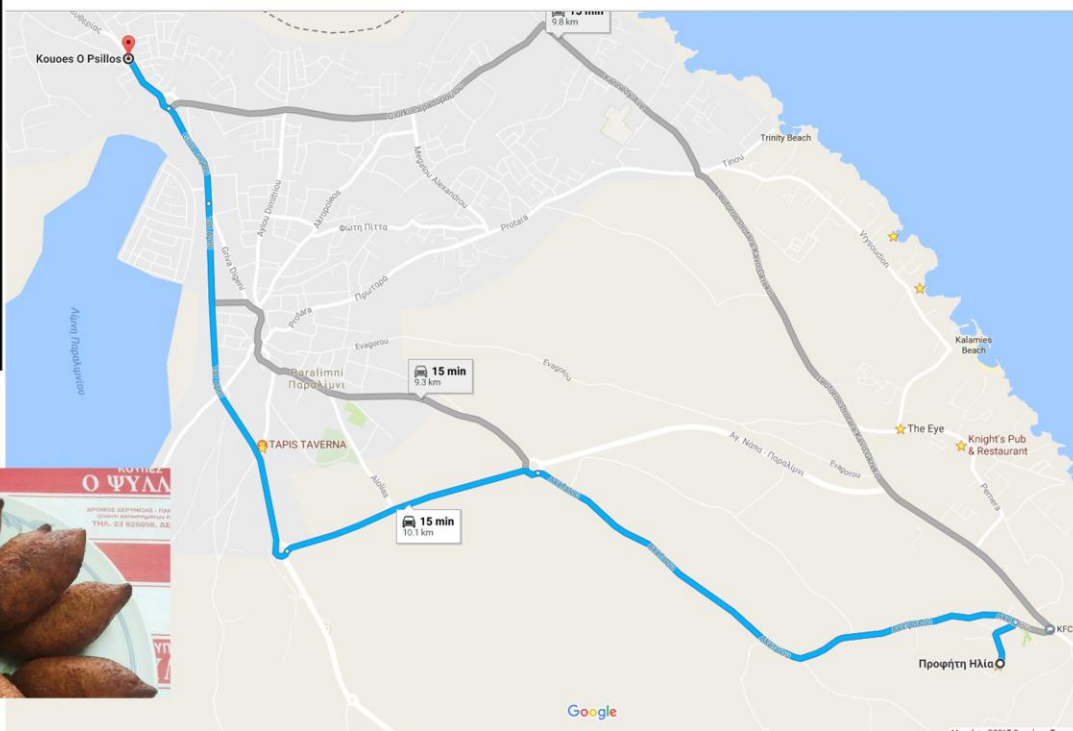
# Koupes (A very local and Middle eastern food).

**Koupes** is a **street food** we find in **Cyprus** and are served as a snack, **finger** party food or as part of a **mezes** dish. Its crust is made of **bulgur wheat**, flour, oil, salt and egg (optional) and **stuffed** with ground **meat**, lots of onions, parsley and spices.

On the road towards nearby **Dherinia** there is a very Good “Koupes” place called **PSILLOS** (*meaning FLEA*) A little gem of Cyprus original snacks!



## On The main road from Paralimni to Dherinia!





## **Zivania** (can you handle it?)

Zivania is a traditional **alcoholic beverage**, which has been produced for centuries in Cyprus by distillation, and has played an important role in the everyday life of Cypriots. Zivania is a **strong drink**, high in alcoholic content which according to tradition it is a distillate produced only from **grapes**. Zivania is a product unique to Cyprus.



Zivania is characterized by its typical taste and aroma. It is **colorless** and it has a pleasant alcoholic content with **light aroma of raisins**. The typical alcohol content is **45%** by volume. It is a pure drink that contains no sugars and has no acidity.

## Halloumi (Cheese)



Halloumi is a Cypriot firm, brined, slightly springy **white cheese**, traditionally made from a mixture of goat and sheep milk, although these days cow's milk is also used. Its texture is **similar** to that of mozzarella or thick feta, except that it has a **strong, salty flavour** imbibed from the brine preserve. Cooking the Halloumi removes all its saltiness and empowers it with a creamy texture.

Since the cheese has a high melting point, it can be easily fried or grilled. Its unusualness lies in the preparation of the cheese where no acid or acid-producing bacterium is required.

Halloumi is generally served during the **warmer** months with **watermelon**, due to its refreshing qualities. It is an essential part of a Cyprus Meze and many a times it is offered as an accompaniment with **cold beer**. The cheese also tastes lovely when **grilled**, *pan-fried* or thinly sliced on a **salad**.

# KEO (Beer)

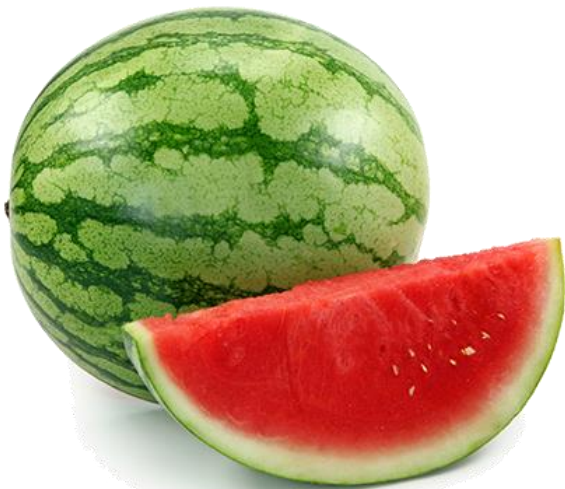
*We are very proud of our Beer.*



A Cypriot *beer*. It is a *light straw-colored lager* with a thick head, and is sometimes compared to a pilsner in taste. The beer is brewed in Limassol, in Cyprus. The beer *WON* the 1987 brewing industry world bottled lager competition

*Gold Medal.*

# **WATERMELON** (Karpouzi in Greek)



*Have a slice with some **Halloumi cheese!** I say no more!!!*



# Chiromeri



## CYPRUS SMOKED HAM

Chiromeri is one of the best Cyprus “**mezedes**” and very popular among Cypriots because of its excellent taste. The preparation requires about sixty days and it is usually done during the winter. The secret for preserving “**chiromeri**” is salt and you must pierce the meat with a long spit to allow wine and salt to be absorbed in the meat. It is served cold, cut in oblong pieces and in restaurants and bars it is served as an appetizer. It can also be served hot, cut in small pieces and fried with eggs.

Take the skin and the excess fat from the back leg of the pork. Sprinkle with dry red wine and add a thick layer of salt. Put it in a big pan and cover with red dry wine. Press the leg with something heavy so that it is always in the wine. Every four days turn it onto the other side and shake the wine at the same time. It must remain in the wine for 30 days. After the 30 days take it out of the wine and hung it over the fire place or in a warm area for 2 to 4 days until it becomes smoked. Then remove it and place it under a heavy pan for two days in order to take its thin shape and reject its water. Then hung it over the fireplace again for 15 more days. It can be preserved and consumed for a year or more afterwards while kept in a cool place.

## LOUKANIKA” CYPRUS SMOKE SAUSAGES



One more delicious “meze”. Its preparation is almost the same as that of “chiromeri”. The fat and the meat of the pork are used. Chop the meat into small square pieces and put into red dry wine for about 10 days.

When the 10 days are over, take the meat out of the wine and sprinkle with salt, black pepper and crushed coriander. The intestines are filled with this meat and they are hung over the fireplace or a warm area to be smoked and drained. They must either be kept hanging in a cool place or slightly fried and then put in clay jars covered with melted pork fat. They are always served hot, cooked on charcoals or fried with eggs.

## “ELIES TSAKKISTES” CRUSHED GREEN OLIVES



*Eat with sausages and Zivania. Perfect!*

# LOUKOUMADES



Lokma in Greece and Cyprus, called loukoumades, are commonly spiced with cinnamon in a honey syrup and can be sprinkled lightly with powdered sugar.

Lokma in the form of a dessert is made with flour, sugar, yeast and salt, fried in oil and later bathed in syrup or honey.

You can find Panikos Loukoumades at

Leoforos Protara - Kavos Gkreko 298, Protaras 5296, Cyprus

**+357 99 684815**



## POUREKKIA

If you eat at a local Taverna (TTAPPIS, MOUSIKOS) leave some room for the end. A Traditional sweet , Small pastries stuffed with halloumi or anari cheese and glazed in honey will be just what you need!



**GLYKO KARYDAKI** – Fresh Walnuts Preserved in Syrup Karydaki, which means small (or young) walnut, is one of the best Greek traditional spoon sweets. The spoon sweet is made with baby green walnuts in Spring, when the outer shell has not become hard.

