



## OUR STORY



In the heart of Larnaca, just across from the Archaeological Museum, The Muzeum is a bar-restaurant inspired by the flavours of Cyprus and Greece.

Here, food and culture go hand in hand. Tradition meets creativity, and every dish is made from scratch using authentic and seasonal ingredients. We work closely with local producers and wineries to emphasize the island's finest gastronomic experiences.

The menu is led by Executive Chef Alexandros Tzimos, with over 25 years of experience in Greece and the UK.



## SALADS

Muzeum Salad **VE** 12.00

Mesclun, green apple, beetroot, goat cheese, pomegranate, grape molasses dressing and caramelized walnuts.

(7,10,14)

Garden Lettuce Salad **VE** 12.50

Baby lettuce, candied walnuts, fresh spring onion, feta dressing and sumac.

(7,10,14)

Cypriot "Burrata" Salad **VE** 13.50

Cherry tomatoes, anari cheese, basil dressing, balsamic cream, roasted peach, and caramelized pistachios.

(7,9,10,14)

Add chicken + 3.00  
Add prawns + 6.00

## BURGERS

Truffle Forest Burger 16.50

200g smashed Black Angus beef burger with creamy goat cheese, glazed sautéed mushrooms with teriyaki sauce, caramelized onions, and white truffle mayonnaise, served in a soft brioche bun.

(2,4,7,9,13,14)

Beef Burger 16.50

200g smashed Black Angus beef burger with tomato jam, cheddar cheese and remoulade sauce, served in a soft brioche bun.

(2,4,5,7,9,13,14)

## SMALL PLATES

Smoked White Tarama 7.00

Tarama spread with bottarga and toasted bread.  
(5)

Feta Nest With Honey 8.50

Feta nest, honey, sesame seeds, chilli and coriander.

(2,7,12)

Grilled Halloumi 8.50

Grilled Halloumi with tomato jam, pickled onion & fresh basil.

(7,14)

Arancini Trahana 9.50

Trahana croquettes with smoked cheese, pastourma, basil mayonnaise and tomato jam.  
(1,2,4,7,9,14)

Chicken Tacos 11.00

Crispy chicken, guacamole, sriracha mayonnaise, mango salsa and sweet potato crisps.

(2,4,7,9,12,13,14)

Lamb Chops 16.50

Grilled lamb chops, silky roasted celeriac purée, raisin & caper dressing.

(1,14)

Basil Pesto Calamari 13.00

Sautéed calamari cut into spaghetti shapes with basil pesto and sun-dried tomato.

(7,8,14)

Tiger Prawns with Asparagus 16.00

Sautéed shrimp with cider vinegar, garlic, parsley, smoked paprika & grilled asparagus.

(1,3,5,7,14)

Octopus with Fava 12.00

Caramelized octopus with lemony Fava Santorinis.  
(8,9,14)

Allergens: Celery (1), Gluten (2), Crustacean (3), Egg (4), Fish (5), Lupin (6), Dairy (7), Mollusc (8), Mustard (9), Nuts (10), Peanuts (11), Sesame (12), Soy (13), Sulphur (14)

For allergies, please refer to allergens. For any severe allergies, please inform our staff.

Prices are in euros and include all taxes.

## BIG PLATES

Braised Chickpeas & Eggplants **V** 12.00

Braised chickpeas and eggplants in roasted tomato sauce, fresh oregano, vegan aioli & crispy chickpeas. (1,9,13,14)

Risotto ala Gemista **VE** 15.00

Creamy risotto inspired by traditional Greek gemista, with tomato & pepper cream, fresh herbs, and olive oil. (7,14)

Creamy Chicken & Mushroom Penne 14.50

Penne with mushrooms, chicken and a light creamy sauce. (2,4,7,9,13,14)

Shrimp Linguine 19.00

Linguine pasta with shrimps cooked in lemon-basil bisque, ouzo and chilli. (1,2,3,4,5,7,14)

Chicken Souvlaki 16.00

Brined and marinated chicken with coriander, cumin and paprika, served with tabbouleh and patatas bravas. (2,9,13,14)

Pancettaki 16.50

Sliced Pork Belly marinated in oximeli with aubergine crème, crushed potatoes and feta mousse. (7,9,14)

Ox Cheeks 26.00

Slow-cooked ox cheeks with roasted lemon thyme potato purée, pickled onions and mavrodafni jus. (1,7,14)

Crispy Kataifi Salmon 21.00

Roasted salmon in kataifi crust with steamed greens, pickled zucchini and citrus hollandaise. (2,4,5,7,12,13,14)

## DESSERTS

Sokolatopita 8.50

Chocolate pie with chocolate glaze and vanilla ice cream. (2,4,7,13,14)

Loukoumades profiterole **V** 8.00

Loukoumades filled with vegan crème pâtissière, vegan chocolate sauce, praline cremeux and roasted almond flakes. (2,10)

Strawberry Yoghurt Mousse 8.00

Yoghurt mousse, strawberry juice, marinated strawberries & diamant biscuits. (2,7,12)

Ice cream 2.00

1 scoop

## KIDS

Makaronia Smilas **VE** 7.00

Cypriot traditional pasta with roasted cherry tomato sauce. (2,7,9,13,14)

Crispy Calamari Squid 7.50

Crispy calamari squid, with fresh fried potatoes. (2,3,5,13)

Beef burger 7.50

Beef burger with ketchup, cheddar cheese and mayonnaise sauce, served in a brioche bun and fresh fried potatoes. (1,2,5,7,9,12,13,14)

Chicken nuggets 7.50

Crispy chicken nuggets coated with cornflakes, served with fresh Cypriot fries. (2,4,7,10,11,13)

### Sides

Fresh Cypriot fries	4.00
Crusty baby potatoes	4.00
Seasonal vegetables	4.00
Tabbouleh	4.00
Roasted potatoes purée	4.00
Side salad	4.00

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## WINES

### WHITE

Dafermou Paparouna	-Btl 18.75cl-	7.00
Xynisteri and Assyrtiko Lefkara, Larnaca - Cyprus		
Tselepos Mantinia	-Glass 15cl- -Bottle-	7.50 26.00
Xynisteri and Assyrtiko Lefkara, Larnaca - Cyprus		
Tsiakkas Xynisteri		26.00
Xynisteri Pelendri, Lemesos - Cyprus		
Zambartas Promara		28.00
Promara PGI Paphos - Cyprus		
Dafermou Morokanella		29.00
Morokanella Lefkara, Larnaca - Cyprus		
Nico Lazaridi CHATEAU		32.00
Sauvignon Blanc - Assyrtiko - Malagouzia Drama - Greece		
Konstantara Malagouzia		33.00
Malagouzia - Bio ( Organic ) Portaria, Chalkidiki - Greece		
Domes ATYPON 2		34.00
Xynisteri and Assyrtiko Larnaka - Cyprus		
Tselepos Melissopetra		34.00
Xynisteri and Assyrtiko Larnaka - Cyprus		
Kim Crawford Sauvignon Blanc		41.00
Sauvignon Blanc Marlborough - New Zealand		
Raoul Gatherin Chablis		51.00
Chardonnay Chablis, Bourgogne - France		

### RED

Dafermou Paparouna	-Btl 18.75cl-	7.00
Maratheftiko and Syrah Lefkara, Larnaca - Cyprus		
Apagorevmenos Karpos	-Glass 15cl- -Bottle-	7.50 27.00
Alexandride Cabernet Sauvignon - Merlot Pella, Macedonia - Greece		
Domes ATYPON 1		39.00
Shiraz and Agiorgitiko Larnaka, Cyprus		
Papaioannou Merlot		28.00
Merlot Vasa Koilaniou, Lemesos - Cyprus		
Zambartas Mataro - Yiannoudi		29.00
Mataro - Yiannoudi Agios Amvrosios, Lemesos - Cyprus		
Vlassides Oroman		36.00
Yiannoudi Koilani, Lemesos - Cyprus		
Tselepos Avlotopi		48.00
Cabernet Sauvignon Arcadia, Peloponnese - Greece		
Kyperounta Epos		54.00
Syrah - Cabernet Sauvignon Kyperounta, Pitsilia - Cyprus		
La Tour Melas Cyprus One		59.00
Cabernet Franc - Merlot - Agiorgitiko Achinos, Fthiotis - Greece		
Altos Las Hormigas Malbec Reserva		69.00
Malbec Mendoza - Argentina		
Tommasi Amarone Valpolicella		89.00
Corvina - Corvinone - Rondinella Veneto - Italy		



## WINES



### ROSE

Dafermou Paparouna -Btl 18.75cl-	7.00
Maratheftiko and Syrah Lefkara, Larnaca - Cyprus	
Constantinou Levanda -Glass 15cl-	7.50
Shiraz - Grenache -Bottle-	27.00
Pera Pedi, Lemesos - Cyprus	
Zambartas Rosé	29.00
Cabernet Franc Agios Ambrosios, Lemesos – Cyprus	
Tselepos Gris de Nuit	31.00
Moschofilero Mantinia, Arcadia - Greece	
La Tour Melas Idylle D’Achinos	39.00
Syrah - Grenache - Agiorgitiko Achinos, Fthiotis - Greece	

### DESSERT WINES

Papaioannou Muscat -Glass 7cl-	6.00
Muscat Vasa Koilaniou, Lemesos – Cyprus	
AES Ambelis Commandaria -Glass 7cl-	7.00
Xynisteri – Mavro Ntopio Commandaria PDO Pera Chorio, Lefkosia – Cyprus	

### SPARKLING

Teresa Rizzi Prosecco D.O.C -Btl 20cl-	7.00
Glera Veneto, Italy	
Teresa Rizzi Rosé Spumante -Btl 20cl-	7.00
Pinot Noir, Pinot Blanc Veneto, Italy	
Treis Magisses	27.00
Medium-sweet rose Agiorgitiko, Syrah, Moschofilero Greece, Peloponnese	
Balbi Soprani Moscato d’Asti	29.00
Moscato Italy, Piemonte	
Ktima Tselepos Amalia Brut	38.00
Moschofilero Mantinia, Arcadia – Greece	
Montelvini Prosecco White	26.00
Veneto, Italy	
Montelvini Prosecco Rose	26.00
Veneto, Italy	

Prices are in euros and include all taxes.



## SIGNATURE COCKTAILS

### Golden Age 11.00

Coconut liqueur, triple sec, pineapple juice, lemon juice, vanilla.

Sweet: Low • Medium • **High**      Sour: **Low** • Medium • High

### Cyprus Negroni 11.50

Commandaria, yuzu curaçao, Gin Limone

Boozy: Low • Medium • **High**      Sweet: **Low** • Medium • High

### Ocean Spirit 11.00

Tanqueray Rangpur, blue curaçao, elderflower syrup, lemon juice, soda.

Bitter: **Low** • Medium • High      Sour: Low • Medium • **High**

### Easy Going 10.50

Midori, elderflower syrup, elderflower tonic

Sweet: Low • **Medium** • High      Sour: **Low** • Medium • High

### Strawberry Inferno 11.50

Tequila Blanco, strawberry chilli cordial, triple sec, lime juice

Sour: Low • **Medium** • High      Spicy: Low • **Medium** • High

### Slim & Light 10.50

Citadelle Gin, 0% Tonic

Sweet: **Low** • Medium • High      Bitter: **Low** • Medium • High

### Citrus Noire 11.50

Vodka, grapefruit juice, falernum syrup, dry curaçao

Smokey: **Low** • Medium • High      Sour: Low • **Medium** • High

### Gin - Ovation 10.50

Malfy Gin Rosa, Aegean tonic, burnt pink grapefruit

Sweet: **Low** • Medium • High      Bitter: Low • **Medium** • High

### Cinnamon Sour 11.50

Bourbon whiskey, agave-infused cinnamon syrup, fresh lime

Sweet: Low • **Medium** • High      Sour: Low • **Medium** • High

### Virgin & Tonic 9.00

Tanqueray 0.0, Indian Tonic

Sweet: **Low** • Medium • High      Bitter: **Low** • Medium • High

## CLASSIC COCKTAILS

<b>Margarita</b> Lime   Strawberry   Mango   Passion Fruit Tequila Blanco, lime juice, triple sec	9.50	<b>Campari Spritz</b> Campari, splash of soda, top up with prosecco	9.50
<b>Daiquiri</b> Lime   Strawberry   Mango   Passion Fruit Light rum, lime juice, sugar syrup	9.50	<b>Limoncello Spritz</b> Limoncello, splash of soda, top up with prosecco	9.50
<b>Dry Martini</b> Gin or vodka, dry vermouth	9.50	<b>Moscow Mule</b> Vodka, lime, top up with ginger beer	9.50
<b>Caipirinha</b> Cachaça, sugar, lime	9.50	<b>Paloma</b> Tequila Blanco, lime juice, top up with pink grapefruit soda	9.50
<b>Aperol Spritz</b> Aperol, splash of soda, top up with prosecco	9.50	<b>Americano</b> Campari, sweet vermouth, top up with soda	9.50
<b>Boulevardier</b> Bourbon whiskey, sweet vermouth, Campari	9.50	<b>Manhattan</b> Bourbon whiskey, sweet vermouth, house bitters	9.50
<b>Negroni</b> Campari, gin, sweet vermouth	9.50	<b>Gin Basil</b> Gin, lime juice, homemade basil syrup	9.50
<b>Mojito</b> Light rum, mint cordial, lime juice, top up with soda	9.50	<b>Pornstar Martini</b> Vodka, passion fruit, lime juice, vanilla	9.50
<b>Long Island</b> Light rum, vodka, gin, tequila Blanco, lime juice, top up with cola	9.50	<b>Cuba Libre</b> Rum, lime juice, topped up with Coca-Cola	9.50
<b>Old Fashioned</b> Bourbon whiskey, sugar, house bitters	9.50	<b>Cosmopolitan</b> Vodka, cranberry juice, lime juice, triple sec	9.50
<b>Rum Old Fashioned</b> Dark rum, sugar, house bitters	9.50	<b>Bloody Mary</b> Vodka, tomato juice, lemon juice, Worcestershire sauce	9.50
<b>Espresso Martini</b> Vodka, espresso shot, sugar, coffee liqueur	9.50		

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## SPIRITS

### WHISKEY

#### American whiskey

Four Roses	7.50
Jack Daniels	7.50
Jack Daniels Honey	7.50

#### Scotch whiskey

Chivas Regal 18yo	12.00
Chivas Regal 12yo	7.50
Johnnie Walker Black Label	8.50

#### Single malt

Macallan 12yo Sherry Oak	15.00
The Glenlivet Founders Reserve	7.50
Aberlour 12yo Double Cask	12.00
Dalmore 15yo	20.00

### GIN

Beefeater London Dry	7.50
Malfy Original Gin	7.50
Malfy Con Limone	8.50
Malfy Gin Rosa	8.50
Malfy Con Arancia	8.50
Citadelle Gin	7.50
Monkey 47	12.00
Tanqueray London Dry	7.50
Tanqueray London Dry 0% alcohol	7.50
Tanqueray Rangpur	7.50
Tanqueray 10	12.00
Hendricks	8.50
Gin Mare	8.50

### VODKA

Absolut	7.50
Stoli	7.50
Grey Goose	8.50

### RUM

Plantation 3 Stars White	7.50
Plantation Original Dark	7.50
Kraken Spiced	8.50

### TEQUILA

Olmecca Silver	7.50
Olmecca Gold	7.50
Fortaleza Blanco	8.50
Fortaleza Reposado	8.50



## BEERS

### BOTTLES

Carlsberg 330ml	4.00
Keo 330ml	4.00
Pivo Blondie 440ml	6.50
Pivo Sitarenia 440ml	6.50
Pivo Noir 440ml	6.50
Heineken 330ml	4.00
Heineken 0% alcohol	4.00
Mamos 500ml	5.00
Corona 330ml	4.50

### DRAFT

Pivo Sitarenia 400ml 6.00

### CIDERS

Milokleftis 4.00

## HOT COFFEES

Single espresso	2.50
Double espresso	3.00
Espresso macchiato	2.50
Double espresso macchiato	3.00
Flat white	4.30
Latte	4.50
Cappuccino	4.50
Americano	4.00
Mocha	5.00
White Mocha	5.00
Sugar free mocha	5.00
Filter coffee V-60	4.00
Instant coffee	3.50
Cyprus coffee	2.50
Double Cyprus coffee	3.50

## CHOCOLATES

(All chocolates can be hot, cold & crushed iced.)

Chocolate	4.50
Sugar free chocolate	4.50
Mastic and carob chocolate	4.50
Museum chocolate	5.50
Cherry syrup, whipped cream & marshmallow	

### \*Milk alternatives

Coconut	+ 0.50
Oat	+ 0.50
Soya	+ 0.50
Almond	+ 0.50

## ICED COFFEES

Freddo espresso	4.00
Freddo cappuccino	4.30
Latte freddo	4.30
Iced latte	4.50
Iced americano	4.00
Iced mocha	5.00
Iced white mocha	5.00
Iced sugar free mocha	5.00
Frappe	3.50
Iced filter coffee V-60	4.00
Cold brew	5.00

## SMOOTHIES

(All smoothies are made with frozen fruits.)

<b>Super Protein</b>	6.50
Blueberry, strawberry, honey-vanilla, hemp seeds, vegetable protein pellets.	
<b>Acai Jungle</b>	6.00
Acai pellet, banana, mango, blueberry.	

## THE CHINO BAR

Mochaccino	5.50
Frapuccino	5.50
<b>Milkshake (made with ice cream)</b>	5.50
Chocolate, vanilla, strawberry	

## TEAS

Blueberry blues	4.00
Herbal tea	
Moroccan mint	4.00
Natural flavoured black tea	
Lemon & ginger	4.00
Natural flavoured green tea	
Earl grey	4.00
Natural flavoured black tea	
English breakfast	4.00
Black tea	
Chamomile	4.00
Herbal tea	
Rooibos	4.00
Herbal tea	
Green tea	4.00
Hot Matcha latte	5.00
Hot Ube Matcha Latte	5.50

## ICED TEAS

Iced tea lemon	4.00
Iced tea peach	4.00
Iced matcha latte	5.00
Iced ube matcha latte	5.50

## FRESH JUICES

Orange juice	4.50
Mixed juice	5.00

## SOFT DRINKS

Mitsikelli still water 500ml	1.00
Mitsikelli still water 700ml	3.50
Mitsikelli sparkling water 250ml	3.00
Mitsikelli sparkling water 700ml	5.00
St. Pellegrino	3.00
Coca Cola	3.00
Coca Cola Zero	3.00
Sprite	3.00
Sprite Zero	3.00
Fanta	3.00
Red Bull	3.00
Soda	3.00
Indian Tonic	3.00
Tonic 0%	3.00
Aegean tonic	3.00
Pink grapefruit soda	3.00
Ginger beer	3.00

## REFRESHMENTS

Homemade lemonade infused mint	4.50
Strawberry lemonade	5.00