

ITALIAN CUISINE & STEAK HOUSE

COLOSSEUM RISTORANTE & WINE LOUNGE



☆ **OWNER:**
Nicos Charalambous

👨 **EXECUTIVE CHEF:**
Nicos Charalambous

👤 **DRESS CODE:**
Smart casual

101, Danae Street,
(Olympian Complex), Paphos.
Tue-Sat 17.00-24.00.
Tel.: 26962415. 📱

A unique and unforgettable dining experience!

If you're looking for the colossus of steak-houses, incomparable and authentic Italian cuisine and wine culture, you'll find it in the shape of the Colosseum Ristorante & Wine Lounge. Just a few steps away from the Paphos seafront, opposite the Avanti Hotel, it invites you to climb the stairs to its veranda, which is straight out of a romantic Tuscan landscape, decorated with flowers, statues and fountains. You will then be welcomed into the warm interior by the restaurant's multi-talented owner, chef and sommelier, Nicos Charalambous, who will take you through the authentic Italian options on the à la carte menu, all based on elite raw materials, lovingly designed and cooked by his experienced kitchen staff. You will also be told about the fabulous value-for-money proposition: a filling 3-course dinner (costing only €15) for which you and your dining companions can choose from a range of 15 starters, main courses and desserts, accompanied by a glass of wine on the

house. Whatever you decide, don't miss the chance to visit the walk-in wine cellar and see the 600 Cypriot and international labels there. You'll be impressed by the collection of rare Barolo and Barbaresco vintages from 1965 to the present day. The chilled Prosecco will be waiting on your table, to be enjoyed with the smoked salmon on a bed of greens, onion and crushed black pepper, or the twisted aubergine stuffed with grilled halloumi cheese, oven-baked with tomato sauce. The main course is equally exciting, with scallops and mussels in honey and garlic cream sauce, or with the panciotti with aubergines and scamorza cheese. Fish lovers will be thrilled by the sea bass and king prawns while fans of top quality steaks will be in heaven when they taste the fillet steak, the Barolo or the 1,500gr Porterhouse which is enough for three. You'll leave the veranda with the wonderful taste of the freshly-made panna cotta with fruit sauce or the superb crème brûlée lingering long into the night.

What you should try

The twisted aubergine stuffed with grilled halloumi cheese, oven baked with tomato sauce is a must. The champagne salmon in saffron chili sauce is a big favourite while the legendary 1,500gr Porterhouse steak, the Barolo and rib-eye steak with caramelised onions are not to be missed. The classic panna cotta and crème brûlée, both with a flavoursome twist, should definitely be tried.



3+1 reasons to go

- For its authentic Italian flavours, the al dente pasta dishes and the wide range of fillet, T-bone and rib-eye steaks, and especially the enormous Porterhouse steak.
- Naturally for the chance to enjoy the value-for-money and incredibly filling €15 3-course dinner, with a choice of 15 starters, main courses and desserts plus a free glass of wine. The musical evenings with well-known artists are another reason for trying this place.
- Because the Tuscan-style veranda and the warm interior will make you want to come back for a romantic dinner, a gathering of friends and family or even a wedding reception.
- Of course for the choice of 600 wines, the wine culture that sommelier and owner Nicos Charalambous has created and, in general, for the warmth and experience of the serving staff.

menu

Starters €5.90-€12

Main Course €12-€26.50

**3 course set menu +
1 glass of wine** €15

Dessert €4-€4.50

Wine (750 ml) €15-€2500

Wine by glass €4-€10

