



Hill View Restaurant MENU

***Dear Guests,
Welcome to the Hill View Restaurant.***

Welcome to Hill View Restaurant, Pissouri, where tradition and excellence have harmonized since 1991. As a cherished family business, we take pride in sourcing the finest ingredients from the vibrant Cypriot market to craft our culinary creations.

Our attentive staff is here to accommodate any dietary requests you may have, ensuring your dining experience is both satisfying and safe. Be sure to check the back page of our menu for allergy and intolerance information, prioritizing your well-being.

Indulge in a culinary journey infused with care and passion, as each dish is thoughtfully prepared to tantalize your taste buds and create lasting memories. We extend our warmest wishes for a truly unforgettable evening at Hill View Restaurant.

Yours Sincerely,

***George & all of the Team
Hill View Restaurant***



COLD STARTERS AND SALADS

Beef Carpaccio

€13.95

With Homemade Pesto, Pine Nuts, Artichokes, and Capers.

Thinly sliced beef carpaccio dressed with aromatic homemade pesto, toasted pine nuts, marinated artichokes, and plump capers for a burst of flavour in every bite.



Avocado and Bacon Salad

€9.50

Creamy avocado slices paired with crispy bacon, tossed with mixed greens, cherry tomatoes, and a sweet and tangy balsamic glaze dressing

Seafood Platter (for 2)

€27.90

with Prawns, Wakame, Tuna Sashimi, Salmon Gravlax, Sushi and Wasabi Mayo.

A decadent assortment of fresh seafood delights, including plump prawns, delicate wakame salad, velvety tuna sashimi, silky salmon gravlax, avocado and zesty wasabi mayo for dipping.



Burrata & Tomato Salad

€14.90

Creamy burrata cheese paired with vibrant colourful tomatoes, drizzled with basil-infused pesto and topped with golden, home-made croutons.

(Optional Prosciutto 3 slices €2.50)



Pissouri Salad in Bread Basket

€9.95

A refreshing mix of crunchy vegetables served in a freshly baked flatbread basket for a delightful experience, topped with aged Pissouri Halloumi.



HOT STARTERS

Sesame Halloumi and Feta Parcels with Red Onion Marmalade. €8.90

A delightful cherry wood smoked platter featuring sesame-crusted Pissouri halloumi cheese, feta parcels on a bed of onion marmalade and crunchy rocket leaves.



Courgette 'Keftedes' (Fritters) with Blended Fresh Mint Yogurt €10.95

Crispy courgette fritters infused with aromatic herbs, served with a refreshing mint yogurt, tomato sauce and garnished with fresh coriander and spicy red chillies for an extra kick.



Mushrooms & Feta with Garlic Focaccia. €8.95

Sauteed mushrooms and tangy feta cheese served with freshly baked garlic-infused focaccia bread, creating a harmonious blend of earthy flavors.



Duck Bonbons with Plum Sauce and Spring Onion Garnish €8.95

Tender duck meat coated in crispy breadcrumbs, served with a luscious plum sauce and garnished with fresh spring onions for a burst of flavor and texture.



Scallops €13.95 With Cauliflower mash, Beef Jus and Prosciutto Crisp

Pan-seared scallops served atop creamy cauliflower mash, drizzled with rich beef jus, adorned with a delicate prosciutto crisp, and finished with a sprinkle of vibrant microgreens.



Panko Prawns with Mango, Papaya & Chilli Chutney €9.95

Crispy panko-breaded prawns served with a fresh mango, papaya and chilli chutney, offering a tantalising combination of sweetness and heat.



Crispy Calamari with Sweet Chilli Sauce €12.50

Tender calamari coated in a golden batter, served with a side of homemade sweet chilli sauce.



Bone Marrow enhanced with the subtle flavours of garlic, lemon zest, and rosemary. €11.50

Served with crunchy focaccia bread creating a harmonious blend that tantalises the taste buds.



Soup (Ask the Waiter) €8.95

A comforting bowl of soup made with the freshest seasonal ingredients, crafted daily by our chef. Please inquire with your server for today's selection.

TRY SOMETHING NEW

Mediterranean Style Sea Bream

€22.95

Succulent sea bream marinated in tomato pesto, accompanied by a light tomato and sweet red pepper and coriander quinoa salad, dressed with parsley, tarragon, and anchovies dressing.



Slow Cooked Beef Cheeks

€26.95

Tender beef cheeks slow-cooked to perfection, served with a creamy mash infused with chives and cheddar cheese.



Himalayan Foothills Lentil Curry

€18.95

Immerse yourself in the flavors of the Himalayas with our aromatic lentil curry, lovingly crafted by our chef who draws inspiration from their home in the mountains of the Indian Chinese border. Served alongside as a perfect pairing with fragrant saffron rice.



Miso Black Cod

€27.50

Delicate black cod infused with miso, mirin and honey presented atop steamed pak choi and a velvety pumpkin and carrot puree.



Creamy Rigatoni Pasta

€18.50

Indulge in rigatoni pasta enveloped in a velvety, creamy tomato and burrata sauce, garnished with fresh basil for a burst of flavour.



Octopus Stifado

€24.95

Simmered to perfection in a rich medley of ripe tomatoes, caramelized onions, and fragrant peppercorns. Pumpkin and carrot mash, broccoli and Saffron rice.



Mongolian Pork Chop

€22.95

Succulent chop infused with aromatic garlic, chilli and a tantalizing touch of sweetness, served with grilled vegetables and chunky chips.



HILL VIEW CLASSICS

Chicken Fillet in Creamy Wholegrain Mustard and Honey Sauce

€18.95

Tender chicken fillet cooked to perfection and smothered in a luxurious creamy mustard and honey sauce, served with fondant potato and broccoli.



Crispy Duck Breast Confit

€20.50

Indulge in our succulent Crispy Duck breast confit, expertly slow-cooked to tender perfection, duck leg in a roll with hoi sin sauce, served with pumpkin and carrot mash, broccoli and fondant potato. A delectable fusion of rich flavours awaits.



Pork Belly Served with Scallops, Apple Sauce, and Commandaria Sauce

€19.95

Slow-roasted pork belly paired with seared scallops, accompanied by cauliflower mash, fondant potato, broccoli, a velvety apple sauce and a rich Commandaria sauce, delivering a symphony of tastes with every bite.



Lamb Shank Pie

€23.95

Slow baked lamb doused in a rich red wine sauce with shallots, carrots and spinach, served with a short crust pastry topping.



Mushroom Risotto with Truffle Oil and Parmesan Crisp

€18.95

Creamy Arborio rice simmered with earthy mushrooms, finished with a drizzle of decadent truffle oil, and topped with a crunchy Parmesan crisp for added texture and depth of flavor.



Cauliflower Steak

€17.90

Marinated in curry served with carrot and pumpkin puree, and steamed broccoli and crunchy courgette chips.



All taxes are included,
You are kindly requested to inform us of any allergies.

STEAK SELECTIONS

*All Steaks are served with:
Grilled vegetables & Chunky chips*

Tomahawk Steak on the bone for two €110.00

Fillet of USDA Beef €52.50

Fillet of Irish Beef €49.95

Ribeye Steak €45.00

Sirloin USDA Steak €39.50

Short Rib of Beef €40.00

Glazed in BBQ sauce

SAUCES

Peppercorn Sauce €3.50

Mushroom Sauce €3.50

Blue Cheese Sauce €3.50

Garlic Sauce €3.50

BBQ Sauce €3.50



SIDES

Chunky Chips €3.50

Mushrooms €4.50

Onion Rings €3.50

Courgette Chips €3.50

*Kindly find listed below the substances causing allergies or intolerances
Please let us know if you are allergic to any of the below.*



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You are kindly requested to inform of any allergies*