

# **VINEYARD DELIGHTS**

"Drink wine to have life!" This Cypriot proverb, taken from the island's folklore, perfectly expresses the importance that Cypriots attach to the wine: is not just a drink, is like a bottled embodiment of life's very



essence. The history of winemaking on the island goes back to 5500 B.C and has been present in moments of joy, sorrow, religious celebrations, symbolizing life, and

shared experiences. The mortals believed that the wine could be nothing less than a divine gift: a godsent liquid capable of bringing joy and vanishing grief. So don't lose an opportunity and make wine your trusty travel companion, embracing your every mood. Explore wine delights within the city at Barrique Wine & Deli<sup>1</sup>, Vino<sup>2</sup> Cultura and Hugo.

Venture beyond Nicosia to Kalo Chorio Orinis village for the modern Aes Ambelis Winery with state-of-the-art facilities. Further into the Troodos

Cyprus staple. Crafted with Brandy, Sprite, mint, and lemon, it is not just a drink but a journey to mindfulness, cherished by locals and international travellers alike. You can find it at Haratsi<sup>3</sup>. And if you are interested in exploring more about alcoholic drink creation in Cyprus, don't miss the chance to visit Aristidis Distillery for a Cypriot distilled drink tasting tour.

Plus, if you are lucky, you might catch the buzz at the **Mediterranean Bar Show**, where mixology takes the spotlight in April, or the Cyprus Cocktail Festival, a celebration of cocktail artistry.

#### **CAFE CULTURE**

In every nook of the city, coffee shops are a cherished part of Cypriot life. It's a long-standing tradition for Nicosians to jumpstart their day with a humble request: "coffee, please." But coffee is not



iust a beverage: it is more like a hobby, or let's admit it, a necessity. People from all walks of life gather, java for hours on end. As for the ideal time to enjoy

coffee, well, there's no such thing as a bad time. How many hours can one chat and sip coffee? There is no set limit! For exceptional specialty

Mountain area, discover the Santa Irene Winery in Farmakas village and the **Anama Concept Winery** in Lythrodontas village, offering a complete sensory experience. Long after you leave, you might find yourself yearning for Cypriot wine, much like the Greek poet Hesiod.

#### DRINKERY DISCOVERIES

As the Mediterranean sun sets, life doesn't come to a continues from day to night, with each moment a testament to the enduring joy of life. Immerse yourself in the Nicosian way of

celebration, and as the hot sun fades, cool down with a refreshing cocktail at one of the many bars and lounges in the capital some of them globally recognised for its pioneering mixology, diverse design, and

welcoming atmosphere. The choices flow like a never-ending river: Lost + Found Drinkery, Patio4, Palia Pineza Bar<sup>5</sup>, Notes & Spirits<sup>6</sup>, Old Powerhouse<sup>7</sup>, Balza<sup>8</sup>, The Gym<sup>9</sup>, Balcony<sup>10</sup> and Seven Monkeys<sup>11</sup>.

Extra tip! A must try concoction is the Brandy Sour, a

coffee take a journey through the caffeinated universe at Swimming birds<sup>12</sup>, Bean Bar<sup>13</sup>, Kxoffee project<sup>14</sup> and Coffee Berry<sup>15, 16</sup>.

Extra tip! Don't forget to experience Cyprus's coffee radition. We use a copper pot, known as a "brike,", which is filled with water, the amount of which is measured using the coffee cup itself. A heaped teaspoon of finely ground coffee beans is added for each cup. Next, the level of sweetness is chosen: "glykis" for sweet, "metrios" for medium sweet, and "sketos" for unsweetened. The sugar is added while the water is still cold. The magic begins when the brike is placed on a "hovoli," a bed of hot sand. The coffee slowly heats up, creating a rich foam that rises and falls but never spills over. Once the foam's dance is complete, the coffee is poured into small cups and served with a glass of cold water. However, be cautious not to drink the thick layer at the bottom of the cup! To seal the deal on becoming an honorary Nicosian, raise your glass and cheer with a hearty "eis ygeian" which is the local way of saying "to a good health!'

3 Fanaria<sup>17</sup>, Kala Kathoumena<sup>18</sup>, Giagia Victoria<sup>19</sup> Pieto<sup>20</sup>, Erma Cafe<sup>21</sup> and Apomero<sup>22</sup>.

shawarma and exquisite

Restaurants9, and the

Eastern charm and

.sezziq

of flavours!

Syrian Club, with aromatic

hospitality at Sawa Syrian

Syrian: Experience Middle

pasta and mouthwatering

MULTI-CULTI

Stou Oresti and To Istorikon.

St. George Tavern<sup>se</sup>.

you can sayour derectable

Jamie's Italian and Guido and the Gooses, where

Nicosia, a multicultural city, offers a passport to a world

homemade recipes taste Mathaios Restaurantes and

Evroulla<sup>54</sup>. For traditional yiayia's (grandmas)

plates, check out Christakis Kebab house<sup>53</sup> and

Extra Tip! If you don't fancy a wide variety of meze

Zanettos<sup>s</sup>', Mezostrati<sup>s2</sup>, Odofragma, Palaia Elia,

they will likely succumb to the allure of Micosian

that will take you on a journey through time.

But beware, travellers: leave your diet plans behind, as

Italian: Enjoy a taste of Italy at II Fornos, Rokoko,



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their unique culture. their natural beauty and immersing yourself into by indulging in the rich flavours on offer, taking in visiting. Tap into the roots of the villages' heritage and welcoming atmosphere you encounter upon villages' locals which further enhances the warm There is a palpable sense of enthusiasm in the ents and vineyards that produce exceptional wine. natural landscapes, local delicacies, fresh ingrediMachairochoria are also defined by breathtaking

Taste

destinations.

opportunity to delve into the history of these churches from centuries past, visitors have the everything from cobblestone pathways to quaint details and historical monuments. With landscapes, while appreciating fine architectural Kampi is an opportunity to savour picturesque Lazanias, Gourri, Phicardou, Farmakas and A visit to the Machairochoria villages, such as

toreign travellers.

that speaks directly to the heart of locals and delightful blend of tradition and natural beauty coffee shops and vineyards, which retain a hidden gems, such as restaurants, traditional their own unique gastronomic experience, with bustling centre. The outskirts of the city offer Nicosia's culinary charm expands beyond its For all your weekend excursions and day trips,

> of Rural Nicosia Discover the Hidden Gems Ascends to the Mountains: The Culinary Journey

tavernas with a warm hospitality and traditional dishes history of Cypriot and Greek cuisine and discover creating memories. Immerse yourself in the flavourful about eating, it is about sharing, laughing, and asks if you want to try a meze, remember it is not just

cold dishes. If someone typical meze spread meaning taste or snack. A the Persian 'maza,' word 'meze' comes from

friends and family. The

gizues rugt are meant to be snared and enjoyed with the senses, combining a variety of small, flavourful

# **NOITIDART 40 STEAT**

break a plate and shout "Opa!" like the Greeks do in dishes so flavourul that you might be tempted to and Tsipouraki – Mezedakiso where you will savour Vintage<sup>47</sup>, Topika<sup>48</sup>, Aigaion<sup>49</sup>, Pantopolio Kali Orexi Indulge in the Mediterranean delights at Mpempa's46, swift culinary Journey with each bite. cultural traditions from diverse regions, delivering a

These restaurants expertly merge flavors and Cookshop<sup>43</sup>, Skinny Fox<sup>44</sup>, Tocayo<sup>45</sup>, and Kuzuba. a fusion of cultures at Pralina Experience<sup>42</sup>, Embark on a culinary journey that weaves together Pro toodie's tip:

unforgettable dishes, elevating your senses. resulting in a captivating fusion of tastes that crafts culinary maestros from diverse backgrounds, your taste buds. This cultural epicentre welcomes flavors. Delectable meats leave an impression on herbs and spices, creating a tapestry of rich Nicosia's cuisine boasts a treasure trove of Oriental



conquests from great the vine onto your plate. practically leaping from pring with freshness, fruits and vegetables is harvest of sun-kissed The city's abundant

eastern empires,

that can even tempt the most dedicated dieters. Nicosia offers an irresistible culinary experience Nestled in the far east of a Mediterranean island,

**REAT & SANOVAS** 

East Asian Restaurante<sup>1</sup>, BAO PAU<sup>e2</sup>, and Bamboo Asian: Journey through the flavours of the East at from delectable lahmajoon to aromatic dolma. Armenian Food and Dora's Armenian Kitchen, Armenian: Delve into rich flavours with Avo's60 pakjava trom Syria's cuisine.

a veggie extravaganza, and you are cordially

Japanese, and other Asian cuisines.

Chinese Restaurantes, exploring Chinese,



eigge√ s'sgnl dedicated spots like delights, we have comes to plant-based ingredients. And when it authenticity of our local pouont the purity and

invited to join the party!

Every dish is a masterpiece, carefully concocted to a passing trend; it is a scrumptious celebration! In this city, vegan and vegetarian cuisine is not just

### **NEGAN-VEGETERIAN**

end Artigiano Silver Pot<sup>35</sup>, Dot<sup>36</sup>, Nom<sup>37</sup>, Boys at Number 5<sup>38</sup>

brunch game has gotten an epic upgrade! halloumi was the breakfast star. But today, our Back in the day, a simple combo of bread and the Latin "bucca," which now equals to brunch. grandparents, and even their grandparents, fondly



and the Nutzz Shop. Athieniti34, Marathasa Valley delicacies at Karpos Stavraki world of nuts and Cypriot earthy spices and discover a Check also Bakali<sup>33</sup> for some Melissa Confectionery<sup>s2</sup> Hurricane Bakery31 and For a sweet local twist try every Saturday. outdoor OXI veggie market



pick up some freshly harvested fruits and vegetables cheeses and cold cuts from Kantina food and wine or of culinary delight. Treat yourself to mouthwatering fresh produce wafts towards you, a delicious promise wander inrough the streets of the city, the aroma of the unmistakable freshness that fills the air. As you chance to experience the true essence of our city just a tradition; they're a way of life. Don't miss the

products. Here, fresh and flavourful products are not gifting us with an abundance of fresh, delectable Nature has bestowed a blessing upon the Nicosians,

## LOCAL DELIGHTS

room for something sweet in this culinary journey. winding down or turning up the heat, there's always your taste buds dance the tango. So, whether you're original handcrafted ice cream flavors that will make Papafilipou<sup>29</sup> and Regis ice-cream<sup>30</sup> offer an array of with a tempting treat? **Heraclis ice-cream<sup>28</sup>,** even if it doesn't), why not indulge your sweet cravings

> Now, as the sun sets over Nicosia Confectioneries. Giagia Victoria, Paul's27, Pralina deal after a satisfying meal. the sweet touch that seals the

and the night starts to sizzle (or

translates to 'after lunch,' and it's lexicon, meaning 'dessert.' It has made its way into the Cypriot

"popaston". It's another charming Italian word that Lunchtime isn't complete without the grand finale:

SWEET TRADITION

Gardens. Fridays of each year at the Nicosia Municipal onr Fork Food Market events organized on some brew and chew, you might stumble upon one of And it you are feeling outdoorsy but still want to & Beer<sup>ze</sup>.

BrewFellas<sup>23</sup>, Babylon's<sup>24</sup>, Moondogs<sup>25</sup> and Beer time traveller across the ages. ponds and celebrations, making beer the ultimate ancient tradition that continues to shape our social this period. So, raise your glass of beer to an



communities during the social glue uniting seems to have been brewing beer. Beer crucial ingredient for production of malt, a

contraption was a drying kiln, a key player in the books of the Cypriot Bronze Age. This unique becaliar oven-like structure, rewriting the history way back in time. Archaeologists discovered a Micosians' relationship with brews and chews goes

BREWS & CHEWS





