

Courtesy of THE EDITOR, CYPRUS VILLAGE LINK, Thursday, June 16th, 2011

Sylikou Bounces Back!

Sylikou Taverna has been through several reincarnations over the last twenty five years, we knew it first as a very simple taverna with Costa and Despina producing simple local food and serving bathtub wine at a price which would see patrons staggering out with very full stomachs and the makings of a major hangover for 3 or 4 Cyprus pounds.

A large Keo would break the bank at 50 cents and coffee, fruit and probably a large brandy were on the house afterwards. In the winter an old stove was brought out set in the middle of the room and somehow connected to a chimney which carried most of the fumes (and a lot of the heat) outside, fuel came from Costa's seemingly endless supply of almond shells and the fire was started by a liberal cup of Zouvania.

With the rules and regulations of the forthcoming entry into of Cyprus into the EU the old taverna had a bit of a face-lift with a stainless steel kitchen and tiled floor but it lost some of its rustic charm along thankfully with the dense clouds of smoke from the customers chain-smoking.

Costa and Despina left and the taverna was closed for some time until the new tenant Bambos, renovated the building and reopened with a more sophisticated (and more expensive) menu and wine list. After a year or so Bambos brought in Stavros and Christiana and the menu was revamped and with good food and a convivial atmosphere the place was well used until Stavros and Christiana moved on to their own restaurant Aloni in Ayia Fylaxi.

Once again the taverna was closed until Evro took over and the menu became more local again once again the joint was jumping for a while with music and dancing and some major events until early 2011 when once again the Sylikou Taverna closed its doors.

Last week we heard it had reopened again under new management so we decided to give it a try. No major renovations but some tasteful decorative touches and tables laid with clean white tablecloths and runners and all set out looking ready for business.

The new proprietor Adonis greeted us warmly and gave us the new menus and wine list neither extensive but he assured us everything was fresh and home cooked. A pretty standard range of meat dishes and trout and stuffed kalamari for us non meat eaters. We were ready to try those but unfortunately no fresh kalamari. The meze offered looked extensive and varied with a good selection of non meat dishes and Adonis happily offered to put a special meze together for us without the meat dishes.

Warm fresh pitta, dips and green olives with a very nicely presented green salad, mange tout (snow peas), green beans in tomato, egg and courgette, koupias (breaded cous cous stuffed with mushroom filling), baby button mushrooms and some excellent chips slightly crispy and brown just the way we like them rather than the anaemic boiled in oil version we so often get, followed by a bowl of fresh fruit served with a plate drizzled with honey and cinnamon.

All in all an excellent meal in very pleasant surroundings with a friendly cheerful and efficient host. With a decent bottle of Vasiliades Shiraz and coffee around 25-35 € a head depending of your choices not as cheap as the old days maybe but much more stylish and some very nice touches and enhancing flavours to the dishes.

The Traditional Tavern Sylikou is in the village centre open for lunch and dinner but closed Sunday evening and all day Monday. Sylikou is 3km left off the Troodos road around 20km from Limassol. Adonis can be reached on 25 470056 or 99 794187 email adonis61@hotmail.co.uk