

M BOUTIQUE HOTEL · PAPHOS

# upon

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A MEDITERRANEAN JOURNEY

*Dinner by the youngest  
Greek chef ever to earn  
a Michelin star.*

TASTING MENU · BRUNCH · THE STAY

A CYPRUSEATS GUIDE

## UPON, PAPHOS

Upon is a Mediterranean restaurant inside the M Boutique Hotel in Paphos, open to hotel guests and walk-in diners alike. It runs all day — brunch in the morning, drinks and snacks by the pool, and a full dinner service that stretches past midnight.

The kitchen builds around Greek and Cypriot ingredients, treated with a lighter, more modern hand than you expect this far west on the island. It is the Cyprus sister of Upon in Athens, and the family resemblance shows on the plate.

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## THE CHEF

Upon is under the culinary direction of Grigoris Kikis. Born in 1996, he is the youngest Greek chef to hold both a Michelin star and a Toque d'Or, and co-owner of the Michelin-starred Hervé in Athens. He trained across Europe before returning to Greece to build his own style: modern technique, Greek flavour, seasonal produce.

In 2025 he was named on the Forbes 30 Under 30 Greek List.

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## THE STAY

M Boutique Hotel is the reason to make a night of it. Stay over, take the tasting menu at dinner, and wake up to the brunch downstairs — one of the finest in Paphos.

*“We came for dinner  
and stayed the night.”*

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## THE TASTING MENU

### BREAD & BUTTER

#### GREEN SALAD

Strawberries, goat cheese, hazelnuts

#### POTATO SALAD

Chives, eel, chorizo, hollandaise

#### CEVICHE

Sea bass, cucumber, coriander

#### CARPACCIO

Fish of the day, lemongrass, soy, mango

#### TATAKI

Tuna, grapes, ponzu

#### HALLOUMI

Tomato, pepper, bergamot

#### CALAMARI

Fregola, kale, lime

#### CODFISH

Celeriac, asparagus, fennel

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## DESSERTS

#### LEMON

Basil, vanilla, pistachio, ginger

#### BANOFFEE

Banana, caramel, biscuit

#### CHOCOLATE

Hazelnuts, caramel, brownie

## ORDER THESE FIRST

### POTATO SALAD

Eel, chorizo and hollandaise. The one nobody expects and the one everybody fights over. Do not skip it because of the name.

### TUNA TATAKI

Grapes and ponzu. Sharp, clean, and the most refreshing thing on the table.

### HALLOUMI

Tomato, pepper and bergamot. Familiar cheese, completely unfamiliar treatment. This is the dish that tells you where the kitchen is coming from.

### CODFISH

Celeriac, asparagus and fennel. The quiet highlight of the whole menu.

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## BRUNCH

Served daily from 10:00 to 14:00 and, in our opinion, one of the finest brunch tables in Paphos. If you are staying at M Boutique it is the easiest decision of the weekend. If you are not, it is still worth the drive.

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## PLANNING IT

### HOURS

Monday to Sunday · Brunch 10:00–14:00 · Dinner 18:00–00:30

### BOOKING

Reserve ahead for dinner, especially in season. Mention the tasting menu when you book so the kitchen can prepare.

### ALLERGENS

Full allergen coding is printed on the in-house menu. Flag anything when you reserve and the kitchen will work around it.

### ALSO HERE

Room service, poolside snacks and all-day drinks run from the same kitchen.

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## ADDRESS

Alkminis 3, Paphos 8041 [Open in Maps](#)

## CALL

+357 99 370 726 [Tap to call](#)

## WHATSAPP

Message the restaurant

## RESERVE

[uponcy.com/reserve](https://uponcy.com/reserve)

## MENUS

[uponcy.com/menus](https://uponcy.com/menus)

## EMAIL

[info@uponcy.com](mailto:info@uponcy.com)

## INSTAGRAM

[@upon.cy](#)

## THE CHEF

[@grigoriskikis](#)

## THE HOTEL

M Boutique Hotel, Paphos

## UPON ATHENS

[uponath.gr](https://uponath.gr)

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*Tell them CyprusEats  
sent you.*