

Chapel of Prophet Elias



A few meters from the heart of Protaras, on a steep cliff is the stone-built, Byzantine-style chapel of Prophet Elias. You can admire it from everywhere around. Especially in the evenings when its presence is emphasized by the headlights. To visit it you have to climb the 153 steep stairs. From here the spectacle is spectacular.

At the foot of the rock, the colorful, cosmopolitan Protaras stretches around. To the east, the deep blue sea stretches as far as the eye can see. Where the view is breathtaking is to the north. You look with emotion at Famagusta, Pentadaktylos, Karpasia, the occupied Cypriot land.

Church of Agioi Saranda



The picturesque church of Agioi Saranda is located in the homonymous area of Agioi Saranda. You can get there by following the dirt road or one of the nature trails. The stone canopy on the wild rocks guides the pilgrims from afar to the chapel which is located in this secluded wild cave. It seems that a Christian noticed the forty stalactites on the roof of the cave, associated them with the Forty Witnesses and became the owner of this sacred shrine. Nature lovers, in addition to the pilgrimage, will also enjoy the wonderful landscape that surrounds it.

Ayia Napa Monastery



The charming Medieval Monastery of Ayia Napa stands in the middle of the village and was built in the form of a Medieval Castle around 1500 AD.

The monastery is partially built underground and cut into the rock, surrounded by a high wall. It is dedicated to 'Our Lady of the Forests', with the name coming from the Ancient Greek word for wooded valley ('Napa') as a result of the area's past topography.

Traditional House



THE BUILDING

The traditional house of the Municipality of Paralimni is located at Agias Marina Street, no. 5 in Paralimni. It is an old traditional house built in the early 19th century, facing the sun to the south. It consisted of a two-room, a smaller room with an arch, the solar room with two arches.

The traditional material is a donation of the citizens of the Municipality of Paralimni. The collection and classification are based on the creations of Cypriot folk art. Constructions and material related to the daily life and occupations of the inhabitants. The exhibits are of various ages. Most can be dated to the mid-19th century, early 20th century. Through the exhibits one can study the roots of life and tradition. In the report the objects are numbered and the details are in the catalog. For the visitor the exhibition is divided into several spaces.

Cave of the Cyclops



To get there you have to follow the road of Grecian Park to Protaras. The road is quite impassable and it would be good to go to the place by jeep. You can also walk from the beach of Konnos, following the nature trail. The entry point is easily accessible, you just have to go down about 30 meters from a path and then enter the sea. The area is rocky under the sea with plenty of vegetation and marine life. To the left of the entry point there are magnificent rocks that start through the sea and end several meters high outside it.

Makronissos Tombs



The Tombs of Makronissos are situated west of Agia Napa and consist of 19 rock-cut tombs, a small sanctuary and an ancient quarry.

The sanctuary is a simple rectangular enclosure, made of large irregular blocks. The tombs were used during the Hellenistic and Roman periods, and although they were subject to severe looting over the years (from 1872), archaeologists believe that the deceased were placed in clay sarcophagus that were originally covered with three flat tiles.

The tomb's rectangular entrance originally closed with one or two slabs, and Pyres were found on the surface, characteristic of Greek burial customs. Most of the chambers are almost identical with a rectangular trench in the middle and three benches at the side.

Sculpture Park



Located at the crossroads of Cape Gkreko and Kryou Nerou Avenue, the 20.000 square metres sculpture park and its adjoining cactus park offer a beautiful setting for a stroll with stunning, panoramic views, and benches along the way.

The sculpture park consists of a large collection of pieces by over 50 artists from around the world who have participated in the annual Sculpture Symposium held by Agia Napa Municipality. The expansion of the collection is an ongoing project that is continually being added to, and in 2015, artists from around the world created their sculptures on-site over a period of three weeks, turning the park into an open-air workshop.

Handicrafts

Lace: The famous 'Lefkaritika' embroidered linens are handmade lace pieces produced in the mountainous Larnaka (Larnaca) village of Lefkara since Venetian times. The linens are made in a very specific way in a process that is both intricate and time-consuming, making them highly prized. You can purchase the highly decorative tablecloths, curtains, placemats and dresser mats at local shops, or they can be made to order for something truly unique. Only lace made in the traditional way is considered to be authentic and is included on the UNESCO Intangible World Heritage List. Legend has it that the famous painter, Leonardo da Vinci himself visited the village in 1481 and bought a lace altar cloth, which he donated to Milan cathedral.



Pottery: Pottery is a very ancient craft on the island, with the red clay vessels constituting an integral part of daily life in olden times when they were used to store and transport liquids such as wine and water, as well as for the storage of agricultural products. The tradition of pottery making prevails in the villages of Kornos [Larnaka (Larnaca) region] and Foini [Lemesos (Limassol) region], or you can find authentic pieces at the Cyprus Handicraft Centre.

Copperware: Cyprus is traditionally the island of copper, and the base metal was an important export for the island during ancient times. Coppersmiths still make copper pots and kettles today, as well as long-handled pots 'mbriki' for 'cooking' Cypriot coffee which are available from workshops and souvenir shops. If you are taking back a packet of Cypriot coffee, it is advisable to take a mbriki back too!



Gastronomy

The island that has tasteful influences from Turkey, Egypt, Syria and of course, Greece has a very "strong paper" and this is called "Cypriot cuisine". After all, we could not expect anything less from the island that according to Mythology, gave birth to the goddess of pleasure, Aphrodite. But what are these flavors that make us return again and again to the martyr Megalonisos to taste authentic snacks and traditional rich delicacies?

Halloumi: The traditional Cypriot cheese, known to all, is loved by both the Cypriot community and the international gastronomy. It is widely used in salads but also plain, cooked or fried as a frying pan all over the world.

Seftalies: if one said that seftalies are like our burgers, one would not be wrong, as at first glance, they look like. Their differences, however, are many and very tasty. Traditionally, they are made from minced lamb and not from another (some people "distort" it with half the amount of ground beef), plenty of cinnamon, parsley and onion and are wrapped in lamb chops. That is why they are very tasty but also very heavy and fattening.

Flaunes: We would call them cheese pies but it would be unfair on our part. Their shape is square and their filling is made of halloumi, oil cheese and eggs. Typically, they prepare on Holy Saturday for the Resurrection and Easter day, but many are the ones who make the flaunes any other day of the year, on holidays and more.

Cypriot pie: And no, we do not mean spinach pie, cheese pie or other puff pastry. We are talking about the authentic giant Cypriot skewer with pie. There is the pie with souvlaki (that is, with a straw), the pie with seftalia and the pie mix (as it is typically called and includes souvlaki and seftalia together). Usually, the pie includes in addition to meat, plenty of fresh parsley, onion, tomato and very much lemon.

Koupepia: It is the same as the dolmadas with vine leaves. In the filling, however, the rice has tomato, cinnamon, mint and a lot of cumin, while the vine leaves are always fresh.

Mugs: One of the favorite appetizers of the Cypriots made of oatmeal stuffed with minced pork, parsley and plenty of onion. It is fried in plenty of oil and after it is cooked well and drained, it is eaten hot or cold with enough lemon.

Souvla: The supreme Cypriot dish that all the traditional houses of Megalonisos love to prepare is the Cypriot spit. It looks like our famous kontosouvli, only it is much thicker and is made exclusively from lamb or goat. It takes its name from the iron spit on which the pieces of meat pass and is then thrown on the coals to be cooked in rounds.

Ladies' fingers: The so-called "Ladies' Fingers" are representative local sweets and taste a bit like baklava. It is a syrupy dessert with a leaf and a filling of almonds, cinnamon and cloves in an elongated shape. They are poured with syrup but must be served crunchy to be considered successful. Many say that their name was left because they were served in the houses by ladies, while others claim that they are called so because in shape they look like fingers.

Sousoukos: It is not exactly considered sweet. Sousoukos is made from must and almonds or walnuts. In a thread you pass the nuts in a row and for 2-3 days you regularly dip them in must flour that you will have made at that time. After you do 4-5 repetitions and the susuko has reached the necessary thickness, let it dry and after about a week, it is ready to eat. Cut it into small pieces and accompany it with your zivania - Cypriot raki

Bibliography

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