

# Signatures

## The Good Jack

*Sweet Sours*

A creation for those who favour Jack Daniels. A sweet and sour cocktail with citrus aromas that rekindles memories of a refreshing homemade lemonade. Jack Daniels T.W., brown sugar, fresh lime juice, orange juice, agave puree

## Boys' Club

*Sours*

Do not be thrown by the name, Boys' Club is a cocktail for everyone and every occasion. Smirnoff vodka, fresh lime juice, Cointreau, blackberry puree, fresh pink grapefruit juice, simple syrup

## Aperol Twist

*Spritz*

If you like a refreshing Spritz, then try our unique Aperol Twist. Classy and refreshing, this low in alcohol cocktail incorporates the pioneering Greek premium vermouth and a bestselling pink grapefruit soda. Aperol, Ottos Greek Vermouth, prosecco, pink grapefruit soda

## The Pink Sailor

*Spicy Sweet-Sours*

A spicy, uplifting rum cocktail for you to enjoy through the long summer days. Fresh fruits and spices are combined with Plantation rum. Plantation dark rum, Cointreau, simple syrup flavoured with cinnamon and vanilla, fresh lime juice, pineapple juice, mango puree, pink pepper

## Lady Killer

*Sweet*

Flavoursome and full bodied, this tropical cocktail is equal parts fresh, tangy and sweet. Tanqueray gin, Apricot brandy, Cointreau, passion fruit puree and pineapple juice

## Columbia Breeze

*Sweet*

A sublime combination of rum and fruity flavours- a sweet treat for the grown-ups! Captain Morgan spiced, Cointreau, Apricot brandy, Passoa, passion fruit puree, fresh lime juice

## Strawberrylicious

*Sweet Sours*

The perfect drink for those who love fruity cocktails; this vodka-based cocktail is flavoured with fresh strawberries and basil leaves. Stolichnaya vodka, Licor 43, strawberry puree, cranberry juice, fresh basil and fresh lime juice

€15

# G&Ts €17

## King Fisher

The first gin ever made in Cyprus. Full of the aroma of juniper berry herbs, paired with the Fever Tree tonic.

The perfect drink to welcome you to Aphrodite's birthplace!

Paired with Mediterranean tonic and lime wedges

## Hendricks

The international best seller from Scotland comes with a bouquet of aromas, including cucumber and rose petals, and is paired with a premium tonic.

Paired with Fever Tree Indian tonic, cucumber, lime wedges and juniper berries

## Tanqueray 10

Tanqueray is "The Gin" of gin lovers.

One of the strongest and driest gins with a botanical palate, it pairs beautifully with fresh kiwi and bitters.

Paired with Fever Tree Indian tonic, lime and kiwi slices.

## Brockmans

Fruity, with a lighter juniper flavour, this gin can be a real treat during the hot summer days.

Paired with pink grapefruit soda, berries and a grapefruit slice.

# Retro -Vintage €13

*Cocktails! Because no great story ever started with a salad.*

## Margarita

Jose Cuervo silver, Cointreau, fresh lime juice

## Daiquiri

Havana Club 3 Anos rum, fresh lime juice, simple syrup

## Negroni

Tanqueray gin, Campari, sweet vermouth

## Pina Colada

Havana Club 3 Anos rum, coconut liqueur, fresh pineapple, coconut cream, pineapple juice

## Paloma

Jose Cuervo gold, fresh grapefruit juice, agave puree, pink grapefruit soda

## Long Island Iced Tea

White rum, tequila, Cointreau, gin, vodka, fresh lemon juice, coke

## Mojito

Bacardi Carta Blanca, lime wedges, mint leaves, simple syrup, soda water

## Cosmopolitan

Stolichnaya vodka, Cointreau, fresh lime juice, cranberry juice

## Capirinha

Pitu Cachaca, lime wedges, brown sugar

## Bloody Mary

Smirnoff vodka, tomato juice, tabasco, Worcestershire sauce, salt, pepper, fresh lemon juice

## Whiskey Sour

Jim Beam bourbon, Foamee® drops, fresh lemon juice, simple syrup

## P★ Star Martini

Smirnoff vodka, Passoa liqueur, fresh lime juice, vanilla syrup, passion fruit puree

## Bubbly €13

### Hugo

Prosecco, elderflower syrup, mint leaves

### French 75

Bombay gin, fresh lime juice, simple syrup, prosecco

### Aperol Spritz

Aperol, prosecco, soda water

### Greek Spritz

Aperol, Mastiha, pink grapefruit soda

## Homemade Sangria €10

Red, white or rose wine with seasonal fruits

## Virgins €7

### Mighty Lemonade

Homemade lemonade with ginger syrup, fresh mint leaves and soda water

### Paloma Fizz

Fresh grapefruit juice, rosemary syrup, pink grapefruit soda

### Berry Smash

Blackcurrant puree, passion fruit puree, black tea, cranberry juice and fresh lemon juice

### Fruity Explosion

Guava juice, grapefruit juice, strawberry puree, fresh lime juice, pink pepper

# BY THE GLASS

*"Age and glasses of wine should never be counted"*



## CHAMPAGNE & SPARKLING

### White

Drappier Carte D'Or Pinot Noir, *Chardonnay, Pinot Meunier*

Prosecco Corte Giara Allegrini *Glera*

France

10cl

€21

Italy

€10

### Rose

Ruggeri Prosecco Argeo Treviso *Glera*

Italy

€10

## WINES

### White

En La Parra Blanco, Bodega Nodus *Chardonnay, Moscatel*

Pinot Grigio Delle Venezie Zenato, *Pinot Grigio*

Montes *Sauvignon Blanc*

Vasilikon *Xynisteri*

Zambartas Semilion, *Sauvignon Blanc*

Ardeche Louis Latour *Chardonnay*

Spain

Italy

Chile

Cyprus

Cyprus

France

15cl

€10

### Rose

El Chaval Rosado, Bodega Nodus *Bobal*

Akti, Kyperounda *Lefkada, Mavro*

Tsangarides Shiraz, *Maratheftiko*

Les Merles Rose D'Anjou Cabernet Franc, Gamay, *Grillo*

Montes Cherub *Syrah*

Spain

Cyprus

Cyprus

France

Chile

### Red

En La Parra Tinto, Bodega Nodus *Bobal*

Vlassides, *Shiraz*

Tsiakkas, *Merlot*

Castello Banfi, Chianti D.O.C.G. *Sangiovese*

Chateau Pegau Cotes Du Rhone Cuvee Maclura Grenache,

*Shyrah, Mourvedre*

Spain

Cyprus

Cyprus

Italy

France

# BEERS

DRAFT/BOTTLED BEERS & CIDERS

*“ No matter the question..... beer is always the answer”*

	50cl	25cl
Keo or Carlsberg draft	€6	€4.50
Keo or Carlsberg	€6	
Carlsberg non-alcoholic	€6	
Stella Artois	€6	
Corona	€6	
Erdinger Weissbier	€8	
Rekorderlig Cider	€6	
<i>(lime and strawberry, wild berries or pear)</i>		
Guinness	€10	
Alos	€9	

# SPIRITS

## APERITIF 5cl

Martini Bianco €8

Campari €10

Aperol €10

## VODKA 5cl

Smirnoff €8

Stolichnaya €8

Grey Goose €12

Belvedere €13

## GIN 5cl

Tanqueray €8

Bombay €8

Brockmans €10

Hendricks €12

Monkey 47 €17

## RUM & CACHAÇA 5cl

Bacardi Carta Blanca €8

Plantation Dark €8

Havana Club 3 Anos €8

## TEQUILA & MEZCAL 5cl

Jose Cuervo Silver €8

Jose Cuervo Gold €8

Don Julio Reposado €13

## WHISKEY 5cl

Blended scotch

Johnnie Walker Black Label €9

Chivas 12 Y.O. €9

## BOURBON & TENNESSEE 5cl

Jack Daniel's T.W. €10

Bulleit €9

## EAU DE VIE, ANISE, LIQUEUR 5cl

Zivania Thoukis €8

Ouzo Plomari €7

Amaretto Disaronno €8

Bailey's €8

## SPIRIT MIXERS 25cl

Soft Drink €3

Fresh Juice €4

Red Bull €4

# COLD & REFRESHING €9

## SMOOTHIES

Berry Cheesecake

*Forest berries, yoghurt ice cream, cookies and milk*

Cookie Dream

*Chocolate cookies, vanilla ice cream and milk*

Crazy Yellow

*Fresh banana, yoghurt ice cream, mango, peach and banana puree*

Red & Yellow Freeze

*Fresh banana and strawberry, vanilla ice cream, strawberry and banana puree*

Pissouri Boost

*Carrot, beetroot, green apple, ginger syrup and fresh orange juice*

## SOFT DRINKS & JUICES

Soft Drinks €5

Fever Tree Mediterranean Tonic €5

Fever Tree Indian Tonic €5

Fever Tree Indian Tonic Refreshingly Light €5

Britvic Ginger Beer €5

Schweppes Tonic Water €4

Schweppes Soda Water €4

Schweppes Pink Grapefruit Soda €4

Homemade Iced Tea €5

Lemon, peach and berry

Juice

Orange, cranberry, pineapple, mango, apple, peach €5

Fresh juice

Orange, grapefruit, apple and carrot €6

Milkshakes 48cl

Vanilla, chocolate, banana, strawberry and yoghurt €8



## MINERAL WATER

Minoa 75cl - Greece still	€3.50
Minoa 100cl - Greece stil	€4.50
San Pellegrino 50cl- Italy sparkling	€4.50
San Pellegrino 75cl- Italy sparkling	€6

## ICED COFFEES

*"Coffee, the most important meal of the day"*

Iced Coffee Frappe	€6
Espresso Freddo	€6
Cappuccino Freddo	€6
Iced Latte	€6
Iced Mochaccino	€6
Cold Chocolate	€6
Frappe with Ice Cream	€7

## HOT BEVERAGES

Cyprus Coffee	€4
Double Cyprus Coffee	€5
Espresso	€4.50
Double Espresso	€5.50
Espresso Macchiato	€4.50
Cappuccino	€6
Flat white	€6
Americano	€5.50
Latter Macchiato	€6
Hot Chocolate	€6
Dammann Teas & Infusions	€6

*Breakfast, Darjeeling, Earl Grey, Yunnan Green, Mint, Chamomile, 4 Fruits Rouges*

# Salads

## Caesar

(2,4,13,8,6)

Iceberg lettuce, herb croutons, Parmigiano flakes, cherry tomatoes, smoked bacon and anchovy dressing with your choice of either:

grilled chicken €22      grilled shrimp €24  
(1)

## Greek €14

(2,10,9)

The classic salad with wholegrain rusks, radish, caper leaves topped with feta cheese

*Vegan option available*

## Summer Tomato €18

(2,4)

A variety of rainbow tomatoes with ricotta, red onion, radish, cucumber and avocado.

Topped with pistachio, basil, olives powder, rosemary-charcoal bread sticks and sweet lemon dressing

*Vegan option available*

## Mineral-Boost €13

(5,7)

Baby spinach, wakame, avocado, shredded carrot, cucumber, pomegranate, red cabbage, strawberries and ginger sesame soy dressing

# More To Nibble...

## Columbia Antipasti Platter €28

(2,5,6,8,9,12,5)

Special selection of cold cuts and fine cheeses served with delicious stuffed olives, gherkins, strawberries, homemade jam & grissini

## Nachos €14

(12,5,2)

Delicious crispy nachos served with cheddar cheese sauce, guacamole dip, sour cream, and Mexican tomato salsa

# Sandwiches & Wraps

## Columbia Club Sandwich €18

(2,4,8)

Triple-decker and toasted, filled with chicken, grilled back bacon, cheddar cheese, lettuce, tomato, fried egg.  
Served with red cabbage slaw & hand-cut chips

## Smoked Salmon Wrap €18

(2,13,9)

With avocado, baby rocket, capers, red onion, dill and creamy sauce.  
Served with red cabbage slaw & hand-cut chips

## Spicy Chicken Fillet Fajitas €19

(2,4,5,9)

Served with guacamole, sour cream, Mexican salsa, cheddar sauce

## Falafel Wrap €17

(5)

Fried falafel, marinated red peppers and aubergines, shredded iceberg lettuce, tahini and harissa sauce

### Allergens

1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs  
9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 14. Shellfish 15. Gluten 16. Flour 17. Honey

**Prices include service charge and all applicable taxes**

# Burgers

*Served with red cabbage slaw & hand-cut chips*

## Columbia Beefburger €19

(2,4,8,9,5)

100% beef USDA grilled medium-well and served in our homemade brioche bun, garnished with tomato, lettuce, crispy fried spiced onions, and spicy BBQ sauce

## Prawn Cajun Burger €19

(1,2,5,4,8)

Spiced prawn patty served in black charcoal bun, garnished with avocado, iceberg, tomato, Chinese coleslaw and sweet lemon mayonnaise

## Vegan Burger €17

(5,4)

Homemade vegan patty from beetroot, quinoa and mushroom on vegan sesame bun topped with iceberg, tomato, pickle gherkins, red onion and vegan mayonnaise

## Extra toppings €2 each

Fried egg

(8)

Crispy bacon

Avocado

Aged cheddar

(2)

## Extra sauces €1 each

Truffle mayonnaise

(2,8,4)

Sweet chili mayonnaise

(2,4,8,5)

BBQ sauce

(12)

# Pizza

Available between 12pm-6pm

## MARINARA €12

(10,12)

Tomato sauce, oregano, garlic, extra virgin olive oil

## MARGHERITA €13

(10,12,9,2)

Mozzarella di bufala, pomodoro San Marzano D.O.P. e basilico

## DIAVOLA €16

(10,12,2,9,7,6)

'Nduja calabrese spicy spreadable sausage, caramelized onions, mozzarella, garlic, sun dried cherry tomatoes

## SPIANATA €16

(10,12,2,9,7,6)

Spianata piccante, mozzarella, peppers, gorgonzola dolce

## PROSCIUTTO E TARTUFFO €21

(10,12,2,9,7,6)

Prosciutto di Parma, Parmigiano Reggiano D.O.P 24 months, sun dried cherry tomatoes, black truffle oil

## QUATTRO STAGIONI €18

(10,12,2,9,7,6)

Prosciutto cotto, olives, artichokes, tomatoes, mushrooms

# Al Forno

## LASAGNE €18

(10,12,2,8,6,9)

Lasagne with beef ragu, Parmigiano Reggiano D.O.P 24 months, San Marzano D.O.P pomodoro e basilico & besciamella

## TORTELLINI DI PORCINI €17

(10,12,2,8,6,9)

Tortellini filled with porcini mushrooms, pomodoro San Marzano D.O.P e basilico & besciamella al tartufo

## CANELLONI SPINACI E RICOTTA €16

(10,12,2,8,6,9)

Spinach, ricotta, Parmigiano Reggiano D.O.P 24 months, pomodoro San Marzano D.O.P e basilico, & besciamella

## Desserts

Blond Muscovado Cream €13

(15,2,8,7,6)

Set on to a hazelnut biscuit, praline crunch and blond chocolate mousse  
served with raspberry sorbet

Apple Crumble €13

(6,2,16,8,15)

Apple crumble pie served with vanilla ice cream

Strawberry Tart €13

(7,15)

Served with raspberry sorbet

Seasonal Fruit Selection €13

Fresh seasonal sliced fruit platter

## Ice Cream Scoops

€3.50 per scoop

Vanilla (2,15)	Pistachio (2,6,15)
Chocolate (2,7,15)	Cremino (2,15,7,6)
Strawberry (15)	Ferrero (3,7,2,6)
Yoghurt (2,15)	✓ Lemon Sorbet (15)
Salty Caramel (2,15)	✓ Raspberry Sorbet (15)
Blackcurrant Cheesecake (2,15,8)	✓ Mango Sorbet (15)

### KINDLY NOTE:

*All ice creams are produced in our confectionery that uses sesame, eggs, flour, peanuts, sulphur, milk and guar gum*

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