

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

Pirates used rum to make it through difficult long trips. With this in mind, we created 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

Bubbly Margarita

Spritz

Jose Cuervo Gold, Cointreau, lime juice, orange juice, rose sparkling wine, soda water and Champagne syrup

Smokey Sanchez

Smoked Sweet -Sours

Mezcal La Herencia de Sanchez, Aperol, fresh lemon juice, agave syrup, served in a "smoked" old fashioned glass



€15

EROS
bar

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	<i>Pinot Noir, Chardonnay, Pinot Meunier</i>	France	€21
Prosecco Corte Giara Allegrini	<i>Glera</i>	Italy	€10

Rose

Ruggeri Prosecco Argeo Treviso	<i>Glera</i>	Italy	€10
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WINES

White

En La Parra Blanco, Bodega Nodus	<i>Chardonnay, Moscatel</i>	Spain	15cl
Pinot Grigio Delle Venezie Zenato, Montes	<i>Pinot Grigio</i>	Italy	€10
Vasilikon	<i>Sauvignon Blanc</i>	Chile	
Zambartas Semilion,	<i>Xynisteri</i>	Cyprus	
Ardeche Louis Latour	<i>Sauvignon Blanc</i>	Cyprus	
	<i>Chardonnay</i>	France	

Rose

El Chaval Rosado, Bodega Nodus	<i>Bobal</i>	Spain
Akti, Kyperounda	<i>Lefkada, Mavro</i>	Cyprus
Tsangarides	<i>Shiraz, Maratheftiko</i>	Cyprus
Les Merles Rose D'Anjou Cabernet Franc,	<i>Gamay, Grillo</i>	France
Montes Cherub	<i>Syrah</i>	Chile

Red

En La Parra Tinto, Bodega Nodus	<i>Bobal</i>	Spain
Vlassides,	<i>Shiraz</i>	Cyprus
Tsiakkas,	<i>Merlot</i>	Cyprus
Castello Banfi, Chianti D.O.C.G.	<i>Sangiovese</i>	Italy
Chateau Pegau Cotes Du Rhone Cuvee,	<i>Shyrah, Mourvedre</i>	France
Maclura Grenache		

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	
Asahi 33cl	€7	
Sapporo 33cl	€7	

SPIRITS

Aperitif		5cl
Martini Bianco		€8
Campari		€10
Aperol		€10
Vodka		5cl
Smirnoff	UK	€8
Stolichnaya	Latvia	€8
Grey Goose	France	€12
Ciroc	France	€11
Belvedere	Poland	€13
Beluga	Russia	€14

GIN		5cl
Tanqueray	<i>England</i>	€8
Bombay	<i>England</i>	€8
Brockmans	<i>England</i>	€10
Kingfisher	<i>Cyprus</i>	€12
Hendricks	<i>Scotland</i>	€12
Upperhand	<i>Ireland</i>	€13
Tanqueray 10	<i>England</i>	€13
Gin Mare	<i>Spain</i>	€13
Etsu	<i>Japan</i>	€14
Monkey 47	<i>Germany</i>	€17
Citadelle	<i>France</i>	€12

RUM & CACHAÇA		5cl
Bacardi Carta Blanca	<i>Puerto Rico</i>	€8
Captain Morgan Spiced	<i>Jamaica</i>	€8
Plantation Dark	<i>Trinidad & Tobago</i>	€8
Pitu Cachaca	<i>Brazil</i>	€8
Havana Club 3 Anos	<i>Cuba</i>	€8
Havana Club 7 Anos	<i>Cuba</i>	€10
Diplomatico Reserva Exclusiva	<i>Venezuela</i>	€14
Ron Zacapa 23	<i>Guatemala</i>	€16
Plantation XO	<i>Trinidad & Tobago</i>	€23

TEQUILA AND MEZCAL		5cl
Jose Cuervo Silver		€8
Jose Cuervo Gold		€8
Cenote Blanco		€13
Patron Blanco		€12
Don Julio Reposado		€13
Patron Anejo		€13
La Herencia de Sanchez Mezcal		€12

WHISKEY		5cl
Blended scotch		
Famous Grouse		€8
Johnnie Walker Black Label		€9
Chivas 12 Y.O.		€9
Johnnie Walker Double Black		€10
Johnnie Walker Gold Label		€12
Chivas 18 Y.O		€15

IRISH

Jameson	€8
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SINGLE MALT

Cardhu 12 Y.O.	<i>Speyside</i>	€12
Glenmorangie 10 Y.O.	<i>Highlands</i>	€13
Glenkinchie 12 Y.O.	<i>Lowlands</i>	€15
Macallan 12 Y.O.	<i>Highlands</i>	€21
Macallan 15 Y.O.	<i>Highlands</i>	€29
Dalmore 15 Y.O.	<i>Highlands</i>	€34
Monkey Shoulder	<i>Islay</i>	€12
Smoked Head	<i>Islay</i>	€13

BOURBON & TENNESSEE

Jim Beam	€8
Jack Daniel's T.W.	€9
Bulleit	€10
Woodford Reserve	€10

CANADIAN

Canadian Club	€8
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JAPANESE

Nikka Miyagikyo Single Malt	€18
Nikka From the Barrel	€19
Hibiki	€29

COGNAC

Maxime Trijol V.S.	5cl	€8
Courvoisier V.S.	€9	
Courvoisier V.S.O.P.	€12	
Remy Martin V.S.O.P.	€11	
Remy Martin X.O.	€29	
Hennessy X.O.	€33	
Delamain Reserve de la Famille	€63	

BRANDY	5cl
Five Kings	€9
Metaxa 5* Greek Amber	€8
Metaxa 7* Greek Amber	€9
Metaxa 12* Greek Amber	€10

CALVADOS & ARMAGNAC	5cl
Pere Magloire Calvados	€8
Coquerel Vieux Calvados	€8
Chateau du Tariquet X.O.	€13

COMMANDARIA, PORT & SHERRY	10cl
Cockburn's Ruby	€10
Tio Pepe Fino	€8
Ramos Pinto LBV	€16
Aes Ambelis Commandaria	€15

EAU DE VIE	5cl
Zivania Thoukis	€8
Kirsch Joseph Cattin	€9
Grappa Mazzetti Moscato	€9
Grappa Alexander	€8
Grappa di Barolo Aged Angelo Gaja	€13
Zivania Tsiakkas Aged	€13
Zivania Loel 20cl	€25

ANISE	5cl
Ricard	€8
Ouzo Plomari	€7
Sambuca Molinari Extra	€8
Ouzo Plomari 20 cl	€22
Ouzo Barbayianni Green 20cl	€22
Ouzo Barbayianni Blue 20cl	€22
Ouzo Mini 20 cl	€22

LIQUEURS	5cl
Filfar Orange	€7
Skinnos Mastiha	€7
Psychis Mastiha	€9
Southern Comfort	€7
Amaretto Disaronno	€8
Bailey's	€8
Kahlua	€8
Tia Maria	€8
Drambuie	€8
Cointreau	€8
Grand Marnier	€8
Fernet Branca	€8
Jagermeister	€8
Malibu	€8
Archer's Peach Schnapps	€8
Limoncello	€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

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
Perrier 33cl - France sparkling	€4
Souroti 75cl- Greece sparkling	€5

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

ICED COFFEES

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
Latte Macchiato	€6
Hot Chocolate	€6
Loose Tea	€6

Lemon Verbena, Columbia Gardens, Geranium, Chamomile, Lemon Pie, Fresh Mint, English Breakfast, Earl Grey

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

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

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^V €14

(12,5,2)

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

Burgers

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^V €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)

Served with red cabbage slaw & hand-cut chips

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 (6,2,15)
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

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

✓ = Vegan
✓ = Vegetarian