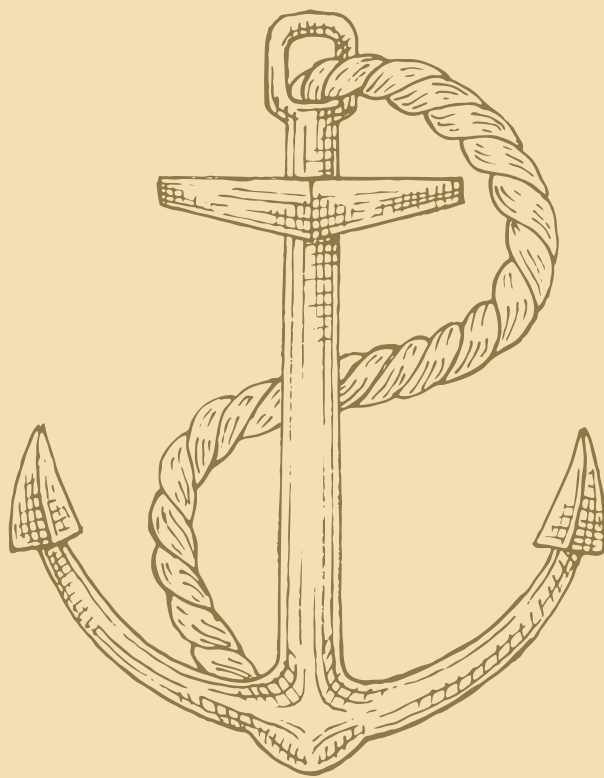


OLD CUSTOMS HOUSE

EST.

1933



BEACH BAR

Signatures €15

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

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

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

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

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

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

Homemade Sangria €10

Red, white or rose wine with seasonal fruits

Beers

DRAFT/BOTTLED BEERS & CIDERS

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

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

By the glass

"Age and glasses of wine should never be counted"



CHAMPAGNE & SPARKLING

White

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

France

€21

Prosecco Corte Giara Allegrini *Glera*

Italy

€10

Rose

Ruggeri Prosecco Argeo Treviso *Glera*

Italy

€10

WINES

White

Pinot Grigio Delle Venezie Zenato, *Pinot Grigio*

Italy

Montes *Sauvignon Blanc*

Chile

Vasilikon *Xynisteri*

Cyprus

Zambartas Semilion, *Sauvignon Blanc*

Cyprus

Rose

Tsangarides Shiraz, *Maratheftiko*

Cyprus

Montes Cherub *Syrah*

Chile

Red

Vlassides, *Shiraz*

Cyprus

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

Italy

10cl

15cl

€10

Spirits

APERITIF

Martini	5cl	€8
Campari		€10
Aperol		€10

VODKA

Smirnoff UK	5cl	€8
Stolichnaya Latvia		€8
Grey Goose France		€12

GIN

Bombay Sapphire England	5cl	€8
Tanqueray England		€8
Brockmans UK		€10
Hendrick's Scotland		€12

TEQUILA

Jose Cuervo Silver	5cl	€8
Jose Cuervo Gold		€8

RUM

Havana Club 3 Anos Cuba	5cl	€8
Plantation Dark Trinidad and Tobago		€8
Bacardi Carta Blanca		€8

WHISKEY

Bourbon & Tennessee	5cl	
Bulleit		€10
Jack Daniel's T.W.		€9
Blended Scotch		
Johnnie Walker Black Label		€9
Chivas 12 y.o.		€9

Spirit Mixers

Soft Drinks	€3
Fresh Juice	€4
Red Bull	€4

Cold & Refreshing €9

SMOOTHIES

Berry Cheesecake

Forest berries, yoghurt ice cream, cookies & milk

Cookie Dream

Chocolate cookies, vanilla ice cream and milk

Crazy Yellow

Fresh banana, yoghurt ice cream, mango, peach & banana puree

Red & Yellow Freeze

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

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

Schwepes Tonic Water €4

Schwepes Soda Water €4

Schwepes Pink Grapefruit Soda €4

Homemade Iced Tea €5

Lemon, peach and berry

Juice €4

Orange, cranberry, pineapple, mango, apple, peach

Fresh juice €6

Orange, grapefruit

Milkshakes 48cl €8

Vanilla, chocolate, banana, strawberry and yoghurt

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 €4.5

Double Espresso €5.5

Espresso Mochaccino €4.5

Cappuccino €6

Flat White €6

Americano €5.5

Latte Macchiato €6

Hot Chocolate €6

Dammann Teas & Infusions €6

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

Mineral Water

Minoa 75cl - Greece Still €3.5

Minoa 100cl - Greece Still €4.5

San Pellegrino 50cl - Italy Sparkling €4.5

Salads

PRAWN CAESAR €24

(1,2,4,13,8,6)

Iceberg lettuce, herb croutons, Parmigiano flakes, cherry tomatoes, smoked bacon and anchovy dressing

CHICKEN CAESAR €22

(1,2,4,13,8,6)

Iceberg lettuce, herb croutons, Parmigiano flakes, cherry tomatoes, smoked bacon and anchovy dressing

GREEK SALAD €14

(2,10,9)

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

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 BEEF BURGER €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 TO YOUR BURGER €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)

COLUMBIA CLUB SANDWICH €18

(2,4,8)

Triple-decker and toasted, filled with chicken, grilled back bacon, cheddar cheese, lettuce, tomato, fried egg

SMOKED SALMON WRAP €18

(2,13,9)

With avocado, baby rocket, capers, red onion, dill and creamy sauce

Burgers and sandwiches are 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

QUATTRO STAGIONI €18

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

Prosciutto cotto, olives, artichokes, tomatoes, mushrooms

Sushi

Available from 3pm-10pm

Salads

CRAB SALAD €36

(1,2,5,6)

Crab meat mixed with cucumber, carrots, avocado, mango and iceberg. Mixed leaves with spicy mayonnaise and citrus dressing

WAKAME SEAWEED SALAD €14^v

(5,9)

Marinated seaweed salad with yuzu dressing, sesame seeds and pickled radish

Sushi Rolls

VEGAN ROLL (8PCS) €16^v

(2,9,5,7,12)

With carrot, avocado, wakame, wrapped in cucumber and Teriyaki glaze

SALMON WAKAME (8PCS) €19

(2,9,13)

Salmon roll with avocado, wakame and teriyaki glaze

TUNA AVOCADO (8PCS) €19

(13,2,5)

Tuna with avocado, cream cheese, and sesame

CRAB CALIFORNIA (8PCS) €21

(2,9,5,8,12,14)

Crab meat, avocado, cucumber, and tobiko topped with crab meat mayonnaise

SPICY CRISPY SALMON (8PCS) €19

(2,9,5,8,12,14)

Salmon, spicy sauce, avocado, cucumber topped with panko and diced salmon

SPICY TUNA €19

(13,8,9,4,7,5)

Inside tuna with cucumber and outside marinated tuna with spicy mayonnaise

RAINBOW ROLL (8PCS) €23

(14,13,5,7,9)

Crab meat with Japanese mayonnaise and sweet potato, topped with fresh salmon, fresh tuna and avocado

Signature Rolls

FLAMING SALMON €26

(13,2,7,5,8)

Aburi fresh salmon, with cream cheese, cucumber, teriyaki sauce and black sesame seeds

CHEF ROLL €23

(13,5,7,2)

Shrimp, cream cheese, mango, cucumber, spicy sauce and teriyaki glaze

GUNKAN €24

(13,2,7,5,8)

Quarteto of tofu filled with rice and edamame-wakame, crab meat, cucumber, salmon avocado, tuna, pickled radish

INARI €16

(2,5,7,8)

Marinated tofu, cucumber, wakame, and teriyaki sauce

Sashimi

TUNA (6PCS) €22

(13,5,7)

Freshly slices of tuna, thinly sliced cucumbers, served with wakame seaweed salad

SALMON (6PCS) €20

(13,5,7)

Crab meat, avocado, cucumber, and tobiko topped with crab meat mayonnaise

SPICY CRISPY SALMON (8PCS) €19

(2,9,5,8,12,14)

Slices of fresh salmon, thinly sliced cucumber, served with wakame seaweed salad

SEABASS (6PCS) €20

(13,8,9,4,7,5)

Inside tuna with cucumber and outside marinated tuna with spicy mayonnaise

Nigiri

NIGIRI TUNA (6PCS) €22

(13,5,7)

Bite size of sushi rice topped with thin slice of fresh tuna

NIGIRI SALMON (6PCS) €20

(13,5,7)

Bite size of sushi rice topped with thin slice of fresh salmon

NIGIRI SEABASS (6PCS) €20

(13,5,7)

Bite size of sushi rice topped with thin slice of fresh seabass

NIGIRI PRAWN (6PCS) €22

(2,5,7,8)

Marinated tofu, cucumber, wakame, and teriyaki sauce

Desserts

SEASONAL FRUIT SELECTION €13

Sliced fresh seasonal 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)
Rum & Raisin (2,9,8)	

KINDLY NOTE:

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



 = Vegan

 =Vegetarian

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