

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, Maclura Grenache	<i>Shyrah, Mourvedre</i>	France	

BEERS

DRAFT / BOTTLED BEERS & CIDERS

"No matter the question..... beer is always the answer"

	50cl	25cl
Keo or Carlsberg draft	€6	€4.50
Erdinger Weissbier	€8	
Rekorderlig Cider	€6	
<i>(lime and strawberry, wild berries or pear)</i>		
	33cl	
Keo or Carlsberg	€6	
Carlsberg non-alcoholic	€6	
San Miguel <i>Gluten free</i>	€6	
Stella Artois	€6	
Corona	€6	
Guinness	€10	
Alos	€9	

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	England	€8
Bombay	England	€8
Brockmans	England	€10
Kingfisher	Cyprus	€12
Hendricks	Scotland	€12
Upperhand	Ireland	€13
Tanqueray 10	England	€13
Gin Mare	Spain	€13
Etsu	Japan	€14
Monkey 47	Germany	€17
Citadelle	France	€12

RUM & CACHAÇA		5cl
Bacardi Carta Blanca	Puerto Rico	€8
Captain Morgan Spiced	Jamaica	€8
Plantation Dark	Trinidad & Tobago	€8
Pitu Cachaca	Brazil	€8
Havana Club 3 Anos	Cuba	€8
Havana Club 7 Anos	Cuba	€10
Diplomatico Reserva Exclusiva	Venezuela	€14
Ron Zacapa 23	Guatemala	€16
Plantation XO	Trinidad & Tobago	€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		€8
Famous Grouse		€9
Johnnie Walker Black Label		€9
Chivas 12 Y.O.		€10
Johnnie Walker Double Black		€12
Johnnie Walker Gold Label		€15
Chivas 18 Y.O		€15

IRISH

Jameson €8

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

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	<i>5cl</i>
Five Kings	€9
Metaxa 5* Greek Amber	€8
Metaxa 7* Greek Amber	€9
Metaxa 12* Greek Amber	€10

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

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

EAU DE VIE	<i>5cl</i>
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	<i>5cl</i>
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	
Lemon, peach and berry	€5

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

(2,4,8,13,14)

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

(2,9,14)

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

Vegan option available

Ancient Grain Superfood Salad €14

(10,14)

Quinoa, pearl barley, chickpeas, sweet potato, broccolini, radicchio, iceberg, corn, pomegranate, peas, parsley, pumpkin seeds, chia seeds, sunflower seeds and maple lemon dressing

Sandwiches & Wraps

Columbia Club Sandwich €18

(2,4,8,14)

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

(2,9,13,14)

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

Served with red cabbage slaw & hand-cut chips

Move To Nibble...

Columbia Antipasti Platter €28

(2,4,5,6,8,12,9,14)

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

Burgers

Columbia Beef Burger €19

(2,4,5,8,9,14)

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

(1,2,4,5,8,14)

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

Chicken Burger €19

(2,4,7,8,9,12,14)

Chicken patty served in our homemade brioche bun, garnished with cheddar, smoked bacon, iceberg, tomato, onion and BBQ sauce.

Vegan Burger €17

(4,5,6,7)

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

(2,4,8)

Sweet chili mayonnaise

(2,4,5,6,8)

BBQ sauce

(4,7,12)

Served with red cabbage slaw & hand-cut chips

Sushi

Available from Tuesday - Sunday

Lunch 12:00-15:00

Dinner 18:00 - 22:00

Salads

Crab Salad €36

(1,2,4,8)

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

Wakame Salad €14

(5,7,9)

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

Sushi Rolls

Vegan Roll €16

(2,5,7,9,12,14)

With cucumber, avocado, edamame, and black sticky rice with Teriyaki glaze

Salmon Wakame €19

(2,9,13,14)

Salmon roll with avocado, wakame and teriyaki glaze

Tuna Avocado €19

(2,5,7,9,13,14)

Tuna with avocado, cream cheese and sesame seeds

Crab California €21

(1,2,4,7,8,9,13,14)

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

Spicy Crispy Salmon €19

(2,7,9,13,14)

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

Spicy Tuna €19

(4,5,7,8,9,13,14)

Inside tuna with cucumber and outside marinated tuna with spicy mayonnaise

Rainbow €23

(1,2,7,8,9,13)

Crab meat with Japanese mayonnaise and cucumber topped with salmon, tuna, prawn and edamame

Signature Rolls

Flaming Salmon €26

(2,4,5,7,8,9,13,14)

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

Inari €16

(4,5,7,8,9,14)

Marinated tofu, cucumber, wakame and teriyaki sauce

Chef's Roll €23

(1,2,4,7,8,9,14)

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

Sashimi

Tuna 6pcs €22

(5,7,13,14)

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

Salmon 6pcs €20

(5,7,13,14)

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

Seabass 6pcs €20

(5,7,13,14)

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

Nigiri

Nigiri Tuna 6pcs €22

(5,7,9,13,14)

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

Nigiri Salmon 6pcs €20

(5,7,9,13,14)

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

Nigiri Seabass 6pcs €20

(5,7,9,13,14)

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

Nigiri Prawn 6pcs €22

(1,5,7,9,14)

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

Prices include service charge and all applicable taxes

 = Vegan
 = Vegetarian

Allergens

1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs
9. Sulphur 10. Lupin 11. Mollusks 12. Celery 13. Fish 14. Gluten

Desserts

Portokalopita €13

(2,6,7,8,14)

Orange pie served with bourbon vanilla ice cream

Apple & Almond Biscuit €13

(2,5,6,7,8,14)

Almond biscuit with vanilla-yoghurt mousse, caramelized apple jelly and yoghurt ice cream

Pecan Pie €13

(2,5,7,8,14)

With blond whipped cream, served with salty pistachio gelato

Blueberry Tart €13

(5,6,7,14)

Served with mango sorbet

Anarokrema Millefeuille €13

(2,6,8,14)

Drizzled with honey and walnuts

Banana Caramel Banoffee €13

(2,5,6,7,8,14)

With vanilla whipped cream and fresh bananas, served with bourbon vanilla gelato

Mango & Passion Fruit Cake €13

(2,5,6,7,8,14)

Philadelphia cheese mousse topped with mango and passion fruit gel with a crunchy speculoos cookie base, served with mango sorbet

KINDLY NOTE:

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

Ice Cream Scoops

€3.50 per scoop

Vanilla (2,14)	Pistachio (2,6,14)
Chocolate (2,14)	Cremino (2,6,14)
Strawberry (2,14)	Ferrero (2,3,6)
Yoghurt (2,14)	✓ Lemon Sorbet (14)
Salty Caramel (2,14)	✓ Raspberry Sorbet (14)
Blackcurrant Cheesecake (2,8,14)	✓ Mango Sorbet (14)
Rum & Raisin (2,8,9)	

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✓ = Vegan
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