

Signatures

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

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

Inferno Breeze

Sweet & Spicy

Spiced rum, Malibu, mango puree, fresh lime juice, mango juice, tabasco

The Short Circuit

Sweet, strong-shocking twist

Amaretto, Southern Comfort, Cointreau, life juice, watermelon syrup and mango juice

Don Flamingo

Sweet with a hint of bitterness

Tequila Gold, Campari, fresh lime juice, agave puree, pink grapefruit soda

Tea for Jack

Sweet

Jack Daniels, fresh lime juice, iced tea, peach puree, foam drops

€16

G&Ts €17

King Fisher

Paired with Mediterranean tonic and lime wedges

Hendricks

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

Brockmans

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

Mayfair

Paired with Fever Tree light tonic, juniper berries, lemon peel and sage leaves

Retro -Vintage €14

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

(dairy)

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,celery stick

(gluten,fish,celery)

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 €14

(sulphur)

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

Aperol Twist

Aperol, Otto's Greek Vermouth, prosecco, pink grapefruit soda

Homemade Sangria €12

Red, white or rose wine with seasonal fruits

(sulphur)

Virgins €8

Mighty Lemonade

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

Paloma Fizz

Fresh grapefruit juice, rosemary syrup, pink grapefruit soda

Pure Hub

Passion fruit puree, cucumber syrup, fresh lime juice, pineapple juice, soda water

Kiddies Sangria

Chunks of orange, pineapple, kiwi, pomegranate seeds, cranberry juice and ginger beer.

BY THE GLASS (sulphur)

“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 Ruggeri Argeo	<i>Glera</i>	Italy	€11

Rose

Ruggeri Prosecco Argeo Treviso	<i>Glera</i>	Italy	€11
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WINES

White

Viña Pomal Blanco	<i>Viura , Malvasía</i>	Spain	15cl
Pinot Grigio Delle Venezie Zenato,	<i>Pinot Grigio</i>	Italy	€11
Montes	<i>Sauvignon Blanc</i>	Chile	
Vasilikon	<i>Xynisteri</i>	Cyprus	
Zambartas Semilion,	<i>Sauvignon Blanc</i>	Cyprus	
Ardeche Louis Latour	<i>Chardonnay</i>	France	

Rose

El Chaval Rosado, Bodega Nodus	<i>Bobal</i>	Spain	
Akti, Kyperounda	<i>Lefkada, Mavro</i>	Cyprus	
Einalia, Vasilikon	<i>Shiraz, Maratheftiko</i>	Cyprus	
Forever Summer, Maison Mirabeau	<i>Granache Cinsault</i>	France	
Montes Cherub	<i>Syrah</i>	Chile	

Red

Viña Pomal Tinto	<i>Tempranillo</i>	Spain	
Vlassides	<i>Shiraz</i>	Cyprus	
Tsiakkas	<i>Merlot</i>	Cyprus	
Chianti D.O.C.G. Castello Banfi,	<i>Sangiovese</i>	Italy	
Chateau Pegau Cotes Du Rhone	<i>Syrah, Mourvedre</i>	France	

Dessert

Aes Ambelis Commandaria	<i>Xynisteri, Mavro</i>	Cyprus	€15
Muscat de Beaumes de Venise, Vidal Fleury	<i>Muscat</i>	France	€17
Cockburn's Ruby Port		Portugal	€10

BEERS (gluten)

DRAFT / BOTTLED BEERS & CIDERS

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

	50cl	25cl
Keo or Carlsberg	€7	€4.5
Keo or Carlsberg (33cl)	€6	
Carlsberg non-alcoholic (33cl)	€6	
Stella Artois(33cl)	€7	
Corona (33cl)	€7	
Erdinger Weissbier	€8	
Rekorderlig Cider	€7.5	
<i>(lime and strawberry, pear, blood orange or passion fruit)</i>		
Guinness	€10	
San Miguel <i>gluten free</i> (33cl)	€8.5	

SPIRITS

APERITIF 5cl

Martini Bianco <i>(sulphur)</i>	€10
Campari	€10
Aperol	€10
Dolin Rouge	€10

VODKA 5cl

Smirnoff	€9
Stolichnaya	€9
Grey Goose	€12
Belvedere	€13

GIN 5cl

Tanqueray	€12
Bombay	€12
Brockmans	€12
Mayfair	€13
Kingfisher	€12
Hendricks	€13
Monkey 47	€17

RUM & CACHAÇA 5cl

Plantation Dark	€10
Havana Club 3 Anos	€10
Diplomatico Reserva	€14

TEQUILA & MEZCAL 5cl

Jose Cuervo Silver	€9
Jose Cuervo Gold	€9
Don Julio Reposado	€13

WHISKEY 5cl

Blended scotch	
Johnnie Walker Black Label	€11
Chivas 12 Y.O.	€11

BOURBON & TENNESSEE 5cl

Jim Beam	€10
Jack Daniel's T.W.	€11
Bulleit	€11

EAU DE VIE, ANISE, LIQUEUR 5cl

Zivania Loel	€9
Ouzo Plomari	€10
Amaretto Disaronno <i>(nuts)</i>	€10
Bailey's <i>(milk)</i>	€10

SPIRIT MIXERS 25cl

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

COLD & REFRESHING €10

SMOOTHIES

Pissouri Boost Pro Max *(celery)*

Carrot, beetroot, green apple, celery stick, ginger syrup and fresh orange juice

Cookie Dream *(Milk, eggs, nuts, gluten, soya, sesame, peanuts)*

Chocolate cookies, vanilla ice cream and milk

Crazy Yellow *(Milk, eggs, nuts, gluten, soya, sesame, peanuts)*

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

Red & Yellow Freeze *(Milk, eggs, nuts, gluten, soya, sesame, peanuts)*

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

Tropical Vibe *(Milk, eggs, nuts, gluten, soya, sesame, peanuts)*

Mango, passion fruit puree, mango puree, lemon sorbet ice cream, 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

€6

Lemon, peach and berry

Juice

Orange, cranberry, pineapple, mango, apple, peach

€5

Fresh juice

Orange, grapefruit, apple and carrot

€6

Milkshakes 48cl

€9

Vanilla, chocolate, banana, strawberry and yoghurt

(Milk, eggs, nuts, gluten, soya, sesame, peanuts)

MINERAL WATER

Minoa 75cl - Greece still	€4
Minoa 100cl - Greece still	€5
San Pellegrino 50cl- Italy sparkling	€5

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
Frappé with Ice Cream <small>(milk,eggs,nuts,gluten,soya,sesame,peanuts)</small>	€7
Dubai Cold Chocolate <small>(milk,peanuts,gluten)</small>	€8

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
Dubai Hot Chocolate <small>(milk,peanuts,gluten)</small>	€8
Dammann Teas & Infusions	€6

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

Salads

Greek €18

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

Vegan option available

(Milk,Gluten,Sulphur)

Caesar

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

grilled chicken €24 grilled shrimp €26

(Crustaceans)

(Gluten, Milk,Mustard,Fish,Eggs,Nuts)

Tomato Ceviche Salad €21

Sweet colourful tomatoes with tofu, avocado, coriander, red onion, radish and ceviche sauce

(Sulphur,Soya)

Burgers

Columbia Beef Burger €23

(Milk,Mustard, Eggs, Sulput, Sesame, Gluten)

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

(Milk,Mustard, Eggs, Sulpur, Sesame, Gluten)

Chicken Burger €20

Chicken patty served in homemade brioche bun, garnished with iceberg, tomato, Chinese coleslaw and BBQ sauce

(Crustaceans,Milk,Sesame,Mustard,Eggs,Gluten)

Extra toppings €2 each

Fried egg

(Eggs)

Crispy bacon

Avocado

Aged cheddar

(Milk)

Sandwiches & Wraps

Columbia Club Sandwich €20

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

Served with red cabbage slaw & hand-cut chips

(Milk, Mustard, Eggs, Sulphur, Gluten)

Smoked Salmon Bagel €19

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

Served with red cabbage slaw & hand-cut chips

(Milk, Fish, Sulphur)

Grilled Veggie Panini €17

Grilled vegetables with hummus, baby rocket, balsamic glaze with hand cut potato fries and BBQ sauce.

(Gluten, Sulphur, Sesame, Mustard, Celery)

Spicy Chicken Fillet Fajitas €20

served with guacamole, sour cream, Mexican salsa, cheddar sauce.

(Milk, Mustard, Sulphur, Sesame, Gluten)

All burgers and sandwiches are served with a choice of hand-cut chips or sweet potato fries

Prices include service charge and all applicable taxes

Pizza

Marinara €13

Tomato sauce, oregano, garlic, extra virgin olive oil

(Gluten,Celery,Sulphur)

Margherita €16

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

(Gluten,Celery,Sulphur,Milk)

Prosciutto e Tartuffo €22

Prosciutto di Parma, pomodoro San Marzano D.O.P., mushrooms, black summer truffle oil

(Gluten,Celery,Milk,Sulphur)

Quattro Stagioni €20

Prosciutto cotto, olives, artichokes, tomatoes, mushrooms

(Gluten,Celery,Milk,Sulphur)

Al Forno

LASAGNE

Ragu alla Bolognese €20

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

(Gluten,Celery,Milk,Eggs,Nuts,Sulphur)

CANELLONI

Spinaci e Ricotta €18

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

(Gluten,Celery,Milk,Eggs,Nuts,Sulphur)

Bento Boxes

Healthy Bento €25

Crudities of carrots, bell peppers, cucumber, celery
Hummus with pomegranate and pita
Chickpeas croquettes
Yogurt granola with honey, blueberries and strawberries
Quinoa salad with avocado, cherry tomato, cucumber, artichoke
Fruit skewers
(Gluten, Sesame, Celery, Milk, Nuts)

Antipasti Bento €26

Selection of fine cheeses and cold cuts with olive marmalade, walnuts, artichokes and grissini
Fruit skewers
(Milk, Sulphur, Gluten, Nuts, Sesame)

Sliders Bento €30

Mini beef burger | Mini chicken burger | Mini chickpea burger
All served with lettuce, tomato and French fries and coleslaw
Lemon meringue, fruit tart, cheese brownie and berries
(Gluten, Eggs, Mustard, Sesame, Celery, Milk, Nuts)

Blinis with Salmon and Caviar €44

Smoked salmon served with blinis pancakes, ikura caviar, cucumber, sour cream and caper berries
Lemon meringue, fruit tart, cheese brownie and berries
(Fish, Milk, Eggs, Gluten, Sulphur)

Sushi Bento €45

8pcs Rice paper roll with salmon, cream cheese, mango, cucumber and carrots
2pcs Gunkan crab with tobiko
2pcs Temari balls with pickled carrot and mango
2pcs Temari balls with radish and sesame seeds
2pcs Temari cone with mango, cucumber and carrots
2pcs onigiri cream cheese with sesame seeds
2pcs onigiri crab claw rice and shredded nori
Wakame salad & takuwan radish
(Milk, Sesame, Soya, Sulphur, Crustaceans, Fish, Peanut)

Ice Cream Scoops

€4 per scoop

Vanilla

(Milk, Gluten)

Chocolate

(Milk, Gluten, Soya)

Strawberry

(Gluten)

Yoghurt

(Milk, Gluten)

Salty Caramel

(Milk, Gluten)

Oreo

(Milk, Gluten, Soya, Sesame, Nuts, Eggs)

Cremino

(Milk, Gluten, Soya, Nuts)

Ferrero

(Peanuts, Soya, Milk, Nuts)

Pistachio

(Gluten, Milk, Nuts)

Rum & Raisin

(Milk, Gluten, Soya, Sesame, Nuts, Eggs, Peanuts)

Lemon Sorbet 

(Gluten)

Raspberry Sorbet 

(Gluten)

Mango Sorbet 

(Gluten)

KINDLY NOTE:

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