

# Signatures

## Boys' Club

*Sours*

Smirnoff vodka, fresh lime juice, Cointreau, blackberry puree, fresh pink grapefruit juice, simple syrup

## The Pink Sailor

*Spicy Sweet-Sours*

Plantation dark rum, Cointreau, simple syrup flavoured with cinnamon and vanilla, fresh lime juice, pineapple juice, mango puree, pink pepper

## Lady Killer

*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

## Don Flamingo

*Sweet and refreshing*

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

## Tea for Jack

*Sweet*

Jack Daniels, fresh lime juice, iced tea, peach puree, foameedrops

## Passion in Mayfair

*Sweet & Refreshing*

Mayfair Gin, Cointreau, cucumber syrup, lime juice, passion fruit puree, pineapple juice, soda water

€16

# 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

## 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.

## Mayfair

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

# 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  
*(Milk)*

## 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

Fruity Explosion

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

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			15cl
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Viña Pomal Blanco	<i>Viura, Malvasía</i>	Spain	
Pinot Grigio Delle Venezie Zenato,	<i>Pinot Grigio</i>	Italy	
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 draft	€7	€4.50
Keo or Carlsberg (33cl)	€6	
Carlsberg non-alcoholic (33cl)	€6	
Stella Artois (33cl)	€7	
Corona (33cl)	€7	
Erdinger Weissbier	€8	
Rekorderlig Cider <i>(lime and strawberry, pear, blood orange or passion fruit)</i>	€7.5	
Guinness	€10	
San Miguel gluten free (33cl)	€8.5	

# SPIRITS

APERITIF	5cl	
Martini Bianco <i>(sulphur)</i>	€10	
Campari	€10	
Aperol	€10	
Dolin Rouge	€10	
VODKA	5cl	WHISKEY
Smirnoff	€9	Blended scotch
Stolichnaya	€9	Johnnie Walker Black Label
Grey Goose	€12	Chivas 12 Y.O.
Belvedere	€13	BOURBON & TENNESSEE
GIN	5cl	5cl
Tanqueray	€12	Jim Beam
Bombay	€12	Jack Daniel's T.W.
Brockmans	€12	Bulleit
Mayfair	€13	
Kingfisher	€12	EAU DE VIE, ANISE, LIQUEUR
Hendricks	€13	Zivania Loel
Monkey 47	€17	Ouzo Plomari
RUM & CACHAÇA	5cl	Amaretto Disaronno <i>(nuts)</i>
Plantation Dark	€10	Bailey's <i>(milk)</i>
Havana Club 3 Anos	€10	
Diplomatico Reserva	€14	SPIRIT MIXERS
TEQUILA & MEZCAL	5cl	25cl
Jose Cuervo Silver	€9	Soft Drink
Jose Cuervo Gold	€9	Fresh Juice
Don Julio Reposado	€13	Red Bull

# 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

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 €6

Milkshakes 48cl

Vanilla, chocolate, banana, strawberry and yoghurt €9

(*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
Frappe 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

## Caesar

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

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)

Greek €18

(Milk, Gluten, Sulphur)

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

*Vegan option available*

Ancient Grain Superfood  €17

(Sesame seeds, Nuts, Gluten)

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

# Burgers

## Columbia Beefburger €23

(Milk, Mustard, Eggs, Sulphur, 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

## Chicken Burger €20

(Milk, Mustard, Eggs, Sesame seeds, Sulphur, Gluten)

Chicken fillet patty served in our homemade brioche bun, garnished with iceberg, tomato, onion and BBQ sauce

Extra toppings €2 each

Fried egg  
(Eggs)

Crispy bacon

Avocado

Aged cheddar  
(Milk)

# Sandwiches & Wraps

## Columbia Club Sandwich €20

(Milk, Mustard, Eggs, Sulphur, Gluten)

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 Bagel €19

(Milk, Fish, Sulphur, Gluten)

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

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

## Chicken Gyros €20

(Milk, Mustard, Sulphur, Sesame, Gluten)

Freshly baked homemade pita filled with marinated chicken gyros, tzatziki, tomato and onion

## Panino Ton-Do €

(Gluten, Sulphur, Sesame)

Crunchy Italian bun with chickpea balls with lettuce, tomato, red onion, pickled cucumber, tahini dressing and spicy vegan mayonnaise

*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***

# Pasta

Choose from Penne | Tagliatelle | Spaghetti (8)  
and pair with your favourite sauce:

Napoletana 

(Celery, Sulphur, Gluten)

Fresh tomato sauce infused with basil

Starter €15 Main €20

Carbonara

Starter €16 Main €21

(Milk, Eggs)

Traditional Italian sauce made with guanciale,  
Parmigiano- Reggiano, fresh egg and black pepper

Bolognese

Starter €16 Main €21

(Sulphur, Celery)

Beef ragout sauce

# Pizza

Margherita  €16

(Celery, Milk, Gluten)

With tomato and mozzarella cheese topping

Pepperoni €17

(Celery, Milk, Sulphur, Gluten)

With Italian pepperoni salami and mozzarella cheese topping

# Bento Boxes

## Healthy Bento €25

*(Gluten, Sesame, Celery, Milk, Nuts)*

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

## Antipasti Bento €26

*(Milk, Sulphur, Gluten, Nuts, Sesame)*

Selection of fine cheeses and cold cuts with olive marmalade, walnuts, artichokes and grissini

Fruit skewers

## Sliders Bento €30

*(Gluten, Eggs, Mustard, Sesame, Celery, Milk, Nuts)*

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

## Blinis with Salmon and Caviar €44

*(Fish, Milk, Eggs, Gluten, Sulphur)*

Smoked salmon served with blinis pancakes, ikura caviar, cucumber, sour cream and caper berries

Lemon meringue, fruit tart, cheese brownie and berries

# Ice Cream Scoops

€4 per scoop

Vanilla

(Milk, Gluten)

Chocolate

(Milk, Gluten, Soya)

Strawberry

(Gluten)

Yoghurt

(Milk, Gluten)

Salty Caramel

(Milk, Gluten)

Oreo

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

Cremino

(Milk, Gluten, Soya, Nuts)

Ferrero

(Peanuts, Soya, Milk, Nuts)

Pistachio

(Gluten, Milk, Nuts)

Rum & Raisin

(Milk, Cereals, 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*

 = Vegan  
 = Vegetarian