

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, foamedrops

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

10cl

Drappier Carte D'Or

Pinot Noir, Chardonnay, Pinot Meunier

France

€21

Prosecco Ruggeri Argeo

Glera

Italy

€11

Rose

Ruggeri Prosecco Argeo Treviso

Glera

Italy

€11

WINES

15cl

White

€11

Viña Pomal Blanco

Viura , Malvasía

Spain

Pinot Grigio Delle Venezie Zenato,

Pinot Grigio

Italy

Montes

Sauvignon Blanc

Chile

Vasilikon

Xynisteri

Cyprus

Zambartas Semilion,

Sauvignon Blanc

Cyprus

Ardeche Louis Latour

Chardonnay

France

Rose

El Chaval Rosado, Bodega Nodus

Bobal

Spain

Akti, Kyperounda

Lefkada, Mavro

Cyprus

Einalia, Vasilikon

Shiraz, Maratheftiko

Cyprus

Forever Summer, Maison Mirabeau

Granache Cinsault

France

Montes Cherub

Syrah

Chile

Red

Viña Pomal Tinto

Tempranillo

Spain

Vlassides

Shiraz

Cyprus

Tsiakkas

Merlot

Cyprus

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

Sangiovese

Italy

Chateau Pegau Cotes Du Rhone

Syrah, Mourvedre

France

Dessert

Aes Ambelis Commandaria

Xynisteri, Mavro

Cyprus

€15

Muscat de Beaumes de Venise, Vidal Fleury

Muscat

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 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	€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
Diplomantico Reserva	€14

TEQUILA & MEZCAL 5cl

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

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

(Milk, Eggs)

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

Starter €16 Main €21

Bolognese

(Sulphur, Celery)

Beef ragout sauce

Starter €16 Main €21

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)

Crudités 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

Prices include service charge and all applicable taxes

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