

ROOM SERVICE


CROWNE PLAZA
LIMASSOL
AN IHG HOTEL



ROOM SERVICE CHARGE | ΧΡΕΩΣΗ | ΠΛΑΤΑ | €5

BREAKFAST

7-11AM

ALL DAY DINING MENU

11AM - 11PM

DRINKS MENU

9AM - 11PM

KAI SUSHI MENU

OVERNIGHT MENU

11PM - 7AM

PLEASE REMOVE YOUR DO NOT DISTURB CARD
FOR ROOM SERVICE. THANK YOU.

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AN IHG® HOTEL



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ALL DAY DINING MENU

11AM - 11PM

All Day Breakfast FROM 10AM

Soup

Salads

Sandwiches

Pizza

Pasta

Burgers

Meat & Poultry

Seafood

Kids

Platters & Dessert

Ice Cream

Allergen List

CLICKABLE
CONTENT



PLEASE REMOVE YOUR DO NOT DISTURB CARD
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ALL DAY BREAKFAST

OMELETTE

€14

Asparagus, truffle pecorino
Side salad: carrot & lettuce

POACHED EGGS

€14

Avocado, wholegrain bread,
pomegranate, ricotta cheese
Side salad: carrot & lettuce

ENERGY BOOST

€8.5

Low-fat strained yoghurt,
nuts, fruit, granola, cranberries,
raisins, honey



SOUP

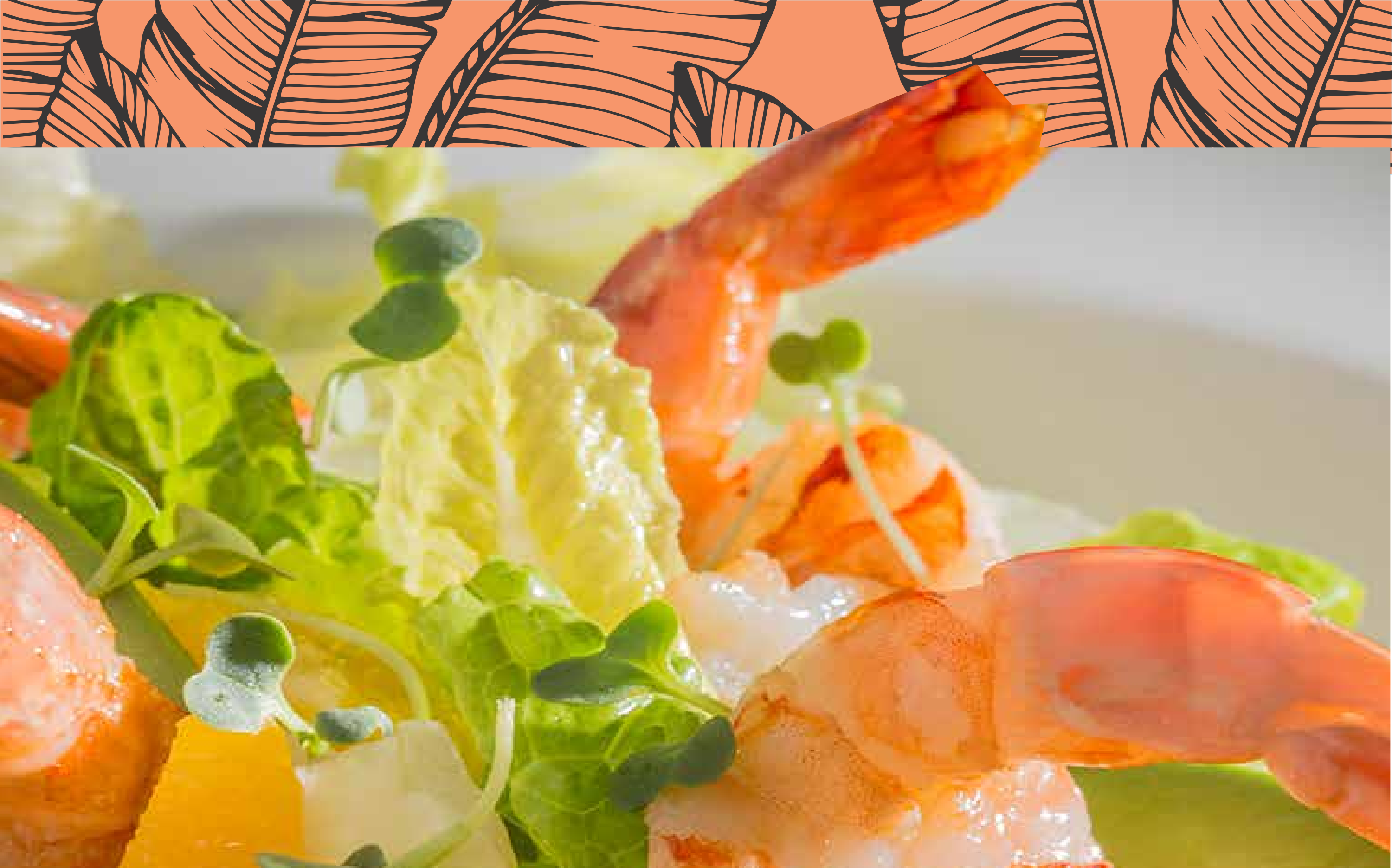
VEGETABLE VEGAN

€8

PUMPKIN & RED BELL PEPPER

€8

Cumin, chili VEGAN



SALADS

ADD TO ANY SALAD:

| | |
|-------------------|----|
| Tofu <i>VEGAN</i> | €4 |
| Grilled Chicken | €4 |
| Tiger Prawns | €5 |

AVOCADO *VEGAN* €16

Crunchy salad greens, orange, fennel, maple syrup-citrus dressing

CAESAR €16

Iceberg lettuce, parmesan, bacon, croutons, Caesar dressing

VILLAGE * *LOCAL* €15

Lettuce, tomato, cucumber, bell pepper, feta cheese, onion, olives, capers, olive oil, vinegar

HALLOUMI & QUINOA *LOCAL* €17

Tomato, cucumber, aubergine, quinoa, mint leaves, olive oil, vinegar

GOAT'S CHEESE * €16

Baby mixed leaves, dried figs, pomegranate, prunes, caramelised nuts, balsamic



* VEGAN VERSION AVAILABLE



SANDWICHES

CLUB SANDWICH POPULAR €17

Chicken, bacon, egg, lettuce, tomato, mayo

Sides: fries, coleslaw

CHICKEN WRAP NEW €16.5

Grilled chicken, lettuce, tomato, cucumber, cream cheese, tortilla

Sides: crisps, lettuce

STEAK WRAP POPULAR €22

Marinated beef strips, Lebanese pitta, caramelised onion, cheese.

Sides: fries, mixed cabbage salad, paprika hummus

FETA BAGUETTE NEW €17.5

Multigrain bread, semi-dried tomatoes, rocket leaves, extra virgin olive oil, oregano

Sides: crisps, cherry tomato salad, balsamic glaze





PIZZA

BLANCHE PIZZA €19.5

Cream sauce, pancetta, Portobello mushrooms, mozzarella, rocket, truffle oil

MEDITERRANEAN PIZZA NEW €19.5

Tomato sauce, mozzarella, roasted vegetables, crumbled Feta cheese, oregano

PASTA

PENNE COMMANDARIA ● €23

Morel mushrooms, sun-dried tomatoes, light truffle and sweet wine cream sauce, rocket

SPAGHETTI €15

Choice of sauce:

Bolognese

Carbonara

Napoletana VEGAN

CHICKEN PENNE * ● €17

Bell peppers, pine nuts, broccoli, cherry tomato sauce

SUMMER LINGUINE €20

Egg pasta, grilled Tiger prawns, rosemary, zucchini, fennel, ouzo-cream sauce

PISTACHIO SPAGHETTI NEW €16

Cream sauce, crushed pistachios, parsley



* VEGAN VERSION AVAILABLE | ● GLUTEN FREE VERSION PLUS €2



BURGERS

PULLED PORK €17

Brioche bun, BBQ sauce, sour apple chutney, lettuce
Side: french fries

BEYOND VEGAN €17

100% plant-based protein burger, tahini spread, rocket
Side: french fries

BEEF BURGER €17

Brioche bun, lettuce, tomato | Side: fries, gherkins

SPINACH & QUINOA €19

3 mini burger buns, lettuce, tahini spread **NEW**

EXTRA TOPPINGS

| | |
|----------------------|------|
| Caramelised onion | €1.5 |
| Coleslaw | €1.5 |
| Edam cheese | €2 |
| Back bacon | €2 |
| Grilled bell peppers | €1.5 |
| Halloumi cheese | €2.5 |
| Mushrooms | €1.5 |
| Avocado | €2.5 |



LOCAL SPECIALS

MEAT & POULTRY

LAMB SHANK POPULAR, LOCAL €32

Sauce: thyme jus

Garnish: semi-dried tomatoes, pea & potato purée

SOUVLAKI POPULAR, LOCAL €19

Chicken skewers marinated in yoghurt and Cyprus spices, pitta bread, tzatziki dip, Village salad, fries

IBERICO PORK

450g 2 chops €40

225g 1 chop €25

Garnish: sweet potato purée, apple chutney

STEAK

RIB-EYE STEAK 300g €35

PRIME FILLET 200g €37

Sauce: Peppercorn or Béarnaise | Garnish: truffle potato purée

CORN FED CHICKEN NEW €24

Sauce: juniper berry

Garnish: pea & potato purée



SURF & TURF €40

Tiger prawns, 200g prime fillet
Sauce: Béarnaise
Garnish: truffle potato purée

SIDES

Mediterranean quinoa €6.5

Sun dried tomato, goat's cheese, aubergine, hazelnuts

Truffle potato purée €3.5

Pea & potato purée NEW €3

Sweet potato purée €3

Fries, Wedges €2.5

Basmati rice €2.5

Steamed vegetables €3.5

Grilled vegetables €3.5

Village salad * €6

DIPS

«Taramas» LOCAL €3
white fish roe dip

«Tzatziki» LOCAL €3
garlicky yoghurt dip

«Tahini» LOCAL, VEGAN €3
sesame seed dip

«Tyrokafteri» LOCAL €3.5
spicy cheese dip

Paprika hummus dip VEGAN €3.5

VEGAN

LOCAL SPECIALS

SEAFOOD GRILL

OCTOPUS NEW €26

Sauce: salsa verde
Garnish: beetroot & chickpea purée

SALMON NEW €28

Sauce: teriyaki
Garnish: beetroot & chickpea purée

GREEN CURRY PRAWNS NEW €25

Potato, zucchini, eggplant, cherry tomatoes, chili, garlic, cumin, coriander, coconut, ginger, turmeric

WHOLE SEA BASS LOCAL €25

Olive oil and lemon

FISH OF THE DAY PER KG



SIDES

Mediterranean quinoa €6.5

Sun dried tomato, goat's cheese, aubergine, hazelnuts

Truffle potato purée €3.5

Pea & potato purée NEW €3.5

Sweet potato purée €3

Fries, Wedges €2.5

Basmati rice €2.5

Steamed vegetables €3.5

Grilled vegetables €3.5

Village salad * €6

DIPS

«Taramas» LOCAL €3
white fish roe dip

«Tzatziki» LOCAL €3
garlicky yoghurt dip

«Tahini» LOCAL, VEGAN €3
sesame seed dip

«Tyrokafteri» LOCAL €3.5
spicy cheese dip

Paprika hummus dip VEGAN €3.5

VEGAN



KIDS

CHICKEN NUGGETS €12

Sides: fries, tomato, cucumber

TOASTED SANDWICH €12

Virginia ham & Edam cheese

Sides: fries, tomato, cucumber

CYPRUS SPECIAL LOCAL €12

Half Cypriot pitta, Halloumi cheese, pork «lountza», tomato

Sides: fries, tomato, cucumber

SPAGHETTI €12

Bolognese

Napolitana **VEGAN**

Butter sauce

PIZZA MARGHERITA €16





PLATTERS & DESSERT

CHEESE & FRUIT €20

Truffle pecorino, parmesan, manouri, brie, scarmoza fig chutney, grissini, seasonal fruit

SEASONAL FRUIT €16

ORANGE PIE LOCAL €12.5

Fresh orange, orange zest, vanilla ice-cream

DRAGON FRUIT NEW €12.5

PANNA COTTA
Pineapple sauce, coconut flakes

VEGAN LOCAL DELIGHTS €11

«Kataifi» phyllo pastry filled with nuts and syrup | Cherry, walnut and bergamot sweet fruit preserves

CHOCOLATE BROWNIE €9

Mango sorbet, walnuts

CHEESE & ANTIPASTI €20

Prosciutto, bresaola, salami, truffle pecorino, parmesan, brie, fig chutney, grissini, gherkins



CRÈME BRÛLÉE €8

Amaretto, almond florentine, berries

APPLE TART €10

Vanilla ice-cream, caramel sauce, cinnamon, pineapple, almonds



ICE CREAM

Vanilla
Chocolate
Masticha LOCAL
Tiramisu

SORBET

Strawberry
Mango
Lemon
Mandarin

1 SCOOP | €3.5
2 SCOOPS | €6.5
3 SCOOPS | €9

vegan **BOBO ICE POPS €6.5**

Strawberry-Mojito
Pistachio
Chocolate & Raspberry
Mango



ALLERGENS



| | GLUTEN | MILK | SO2 | SEASME | CELERY | MUSTARD | SOYA | EGGS | CRUSTACEANS | MOLLUSCS | NUTS | PEANUTS | LUPIN | FISH | VEGAN | VEGETARIAN |
|--------------------------------|--------|------|-----|--------|--------|---------|------|------|-------------|----------|------|---------|-------|------|-------|------------|
| SALADS & SOUPS | | | | | | | | | | | | | | | | |
| GOAT'S CHEESE SALAD | | ● | ● | ● | | | | | | | ● | ● | | | | ● |
| HALLOUMI SALAD | ● | ● | ● | | ● | | | | | | | | | | | ● |
| VILLAGE SALAD | | ● | ● | | | | | | | | | | | | | ● |
| CAESAR SALAD | ● | ● | ● | | | ● | | ● | | | | | | ● | | ● |
| AVOCADO SALAD | | | | | | | | | | | | | | | ● | ● |
| VEGETABLE SOUP | ● | | | | ● | | | | | | | | | | ● | ● |
| PUMPKIN & RED BELL PEPPER SOUP | ● | ● | | | ● | | | | | | | | | | | ● |
| SANDWICHES | | | | | | | | | | | | | | | | |
| CLUB SANDWICH | ● | ● | ● | | | ● | ● | ● | | | | | | | | |
| CHICKEN WRAP | ● | ● | | | | | | | | | | | | | | |
| STEAK WRAP | ● | ● | ● | | | | | | | | | | | | | |
| FETA BAGUETTE | ● | ● | ● | | | | | | | | | | | | | ● |
| ALL DAY BREAKFAST | | | | | | | | | | | | | | | | |
| OMELETTE | | ● | | | | | | ● | | | | | | | | ● |
| POACHED EGGS | ● | ● | | | | | | ● | | | | | | | | ● |
| ENERGY BOOST | ● | ● | ● | ● | | | | | | | ● | | | | | ● |
| PASTA & PIZZA | | | | | | | | | | | | | | | | |
| PENNE COMMANDARIA | ● | ● | ● | | ● | | | | | | | | | | | ● |
| CHICKEN PENNE | ● | ● | | | ● | | | | | | | | | | | |
| PISTACHIO SPAGHETTI | ● | ● | ● | | | | | | | | ● | | | | | ● |
| SUMMER LINGUINI | ● | ● | ● | | ● | | | ● | ● | | | | | | | ● |
| SPAGHETTI | ● | | | | | | | | | | | | | | | |
| - BOLONESE | ● | ● | ● | | ● | | | | | | | | | | | |
| - CARBONARA | ● | ● | ● | | ● | | | | | | | | | | | |
| - NAPOLETANA | ● | ● | ● | | ● | | | | | | | | | | ● | ● |
| MARGHERITA PIZZA | ● | ● | | | | | | | | | | | | | ● | ● |
| BLANCHE PIZZA | ● | ● | | | ● | | | | | | | | | | | |
| MEDITERRANEAN PIZZA | ● | ● | ● | | | | | | | | | | | | | ● |
| BURGERS | | | | | | | | | | | | | | | | |
| BEEF BURGER | ● | ● | ● | | | ● | | ● | | | | | | | | |
| PULLED PORK BURGER | ● | ● | ● | | | ● | | ● | | | | | | | | |
| BEYOND BURGER | ● | | | ● | | | ● | | | | | | | | ● | ● |
| SPINACH & QUINOA | ● | ● | | | ● | | | ● | | | | | | | | ● |
| - AVOCADO | | | | | | | | | | | | | | | ● | ● |
| - EDAM CHEESE | | ● | | | | | | | | | | | | | | ● |
| - CARAMELISED ONION | | | ● | | ● | | | | | | | | | | ● | ● |
| - COLESLAW | | | ● | | | ● | | ● | | | | | | | | ● |
| - HALLOUMI CHEESE | | ● | | | | | | | | | | | | | | ● |
| - BACK BACON | | ● | | | | | | | | | | | | | | |
| - GRILLED BELL PEPPERS | | | | | | | | | | | | | | | ● | ● |
| - MUSHROOMS | | | | | | | | | | | | | | | ● | ● |
| KIDS | | | | | | | | | | | | | | | | |
| TOASTED SANDWICH | ● | ● | ● | | | | | | | | | | | | | |
| CHICKEN NUGGETS | ● | ● | ● | | | ● | ● | ● | | | | | | | | |
| CYPRUS SPECIAL | ● | ● | ● | | | | | | | | | | | | | |



ALLERGENS



| | GLUTEN | MILK | SO2 | SEASME | CELERY | MUSTARD | SOYA | EGGS | CRUSTACEANS | MOLLUSCS | NUTS | PEANUTS | LUPIN | FISH | VEGAN | VEGETARIAN |
|-------------------------------|--------|------|-----|--------|--------|---------|------|------|-------------|----------|------|---------|-------|------|-------|------------|
| GRILL ITEMS | | | | | | | | | | | | | | | | |
| LAMB SHANK | o | o | o | | o | | | | | | | | | | | |
| CHICKEN SOUVLAKI | o | o | o | | | | | | | | | | | | | |
| IBERICO PORK | | | o | | | | | | | | | | | | | |
| RIB-EYE/ PRIME | o | o | o | | | | | o | | | | | | | | |
| CORN FED CHICKEN | o | o | o | | o | | | | | | | | | | | |
| SURF & TURF | | o | o | | o | | | o | o | | | | | | | |
| OCTOPUS | | | o | | | | | | | o | | | | | | |
| SALMON | o | | o | | | | o | | | | | | | o | | |
| GREEN CURRY PRAWNS | | | | | | | | | o | | | | | | | |
| SEA BASS | | | | | | | | | | | | | | o | | |
| SIDES & DIPS | | | | | | | | | | | | | | | | |
| FRIES | | | | | | | | | | | | | | | o | o |
| WEDGES | | | | | | | | | | | | | | | o | o |
| SWEET POTATO PURÉE | | | | | | | | | | | | | | | o | o |
| PEA & POTATO PURÉE | | o | | | | | | | | | | | | | | o |
| RICE | | | | | | | | | | | | | | | | o |
| MEDITERRANEAN QUINOA | | o | o | | | | | | | | o | | | | | o |
| TRUFFLE POTATO PURÉE | | o | | | | | | | | | | | | | | o |
| STEAMED VEGETABLES | | | | | | | | | | | | | | | o | o |
| GRILLED VEGETABLES | | | | | | | | | | | | | | | o | o |
| VILLAGE SALAD | | o | o | | | | | | | | | | | | | o |
| TARAMAS DIP | o | o | o | | | | | | | | | | | o | | o |
| TZATZIKI DIP | | o | o | | | | | | | | | | | | | o |
| TAHINI DIP | | | | o | | | | | | | | | | | | o |
| TYROKAFTERI DIP | | o | o | | | | | | | | | | | | | o |
| OLIVE TAPENADE DIP | | o | o | | | | | | | | o | | | | | o |
| PAPRIKA HUMMUS DIP | | | | o | | | | | | | | | | | | o |
| PLATTERS & DESSERT | | | | | | | | | | | | | | | | |
| CHEESE & FRUIT PLATTER | o | o | o | | | | | | | | o | | | | | o |
| CHEESE & ANTIPASTI PLATTER | o | o | o | | | | | | | | | | | | | |
| FRUIT PLATTER | | | | | | | | | | | | | | | o | o |
| ORANGE PIE | o | o | | | | | | o | | | | | | | | |
| DRAGON FRUIT PANACOTTA | o | o | | | | | | o | | | | | | | | o |
| CHOCOLATE BROWNIE | o | o | | | | | o | o | | | o | | | | | o |
| APPLE TART | o | o | | | | | | o | | | o | | | | | o |
| MASTICHA ICE CREAM | | o | | | | | | | | | | | | | | o |
| VANILLA ICE CREAM | | o | | | | | | | | | | | | | | o |
| MANDARIN SORBET | o | | | | | | o | | | | | | | | | o |
| MANGO SORBET | o | | | | | | o | | | | | | | | | o |
| STRAWBERRY SORBET | | | | | | | | | | | | | | | | o |
| LEMON SORBET | | | | | | | | | | | | | | | | o |
| TIRAMISU ICE CREAM | | o | | | | | o | o | | | | o | | | | o |
| CHOCOLATE ICE CREAM | | o | | | | | o | | | | | | | | | o |
| BOBO POPS | | | | | | | | | | | | | | | | |
| STRAWBERRY-MOJITO | | | | | | | | | | | | | | | | o |
| PISTACHIO | | | | | | | | | | | | o | | | | o |
| CHOCOLATE & RASPBERRY | | | | | | | | | | | | | | | | o |
| MANGO | | | | | | | | | | | | | | | | o |

LOUNGE BAR & TERRACE


CROWNE PLAZA®
LIMASSOL
AN IHG® HOTEL

DRINKS MENU

9AM - 1AM

Tea & Coffee
Refreshments
Cocktails
Beer & Cider
Spirits
Aperitifs - Digestifs
Wine
Prosecco & Champagne



TEA & COFFEE



HOT COFFEE

| | |
|--|------|
| Americano | €5 |
| Cappuccino | €6 |
| Cyprus Coffee Double | €5.5 |
| Cyprus Coffee Single | €4 |
| Espresso Double | €6 |
| Espresso Single | €4.5 |
| Filter | €4.5 |
| Instant Coffee | €4.5 |
| Irish Coffee | €10 |
| Latte | €6 |
| Rose Tea Latte | €7 |
| Black tea, milk, rose petals, maple syrup, beetroot powder | |
| Matcha Latte | €7.5 |
| Matcha, maple syrup, milk | |

ICED COFFEE

| | |
|--------------------|------|
| Frappé | €6 |
| Frappé Bailey's | €8 |
| Freddo | €6.5 |
| Freddo Cappuccino | €6.5 |
| Iced Latte | €6 |
| Iced Coconut Latte | €7 |
| Mocha | €6 |

CÉRÉMONIE TEA €5

| |
|------------------------------|
| English Breakfast, Earl Grey |
| Jasmine Green Tea |
| Moroccan Mint |
| Chamomile, Wild Berry |
| Red Rooibos |
| Lemongrass & Verbena |



Local, organic, handpicked teas, made with lots of love. 100% cotton tea bags.

SIGNATURE TEA BLENDS

Only available at Crowne Plaza Limassol, served hot or cold.

| | |
|--|----|
| Crowne Rose | €6 |
| Chamomile, Geranium, Rose petals, Blueberry, Raspberry, Beetroot | |
| Crowne Chai | €6 |
| Indian Black "Chai", Cardamom, Rose petals | |

HERB VALLEY TEA BLENDS

| | |
|--|----|
| Candy & Spice | €6 |
| Pumpkins, spearmint, cocoa, apples, hyssop, stevia, cinnamon | |
| Love In A Mug | €6 |
| Geranium, Yarrow, Iron Wort, Spearmint, Hyssop | |

HERB VALLEY TEA

| | |
|------------|------|
| Chamomile | €5.5 |
| Peppermint | €5.5 |

MILK

| |
|------------------------------|
| Full Fat |
| Skimmed |
| Coconut <small>VEGAN</small> |
| Oat <small>VEGAN</small> |
| Almond <small>VEGAN</small> |
| Soya <small>VEGAN</small> |

OTHER DRINKS

| | |
|---------------|------|
| Hot Chocolate | €4.5 |
|---------------|------|

MILKSHAKES €6

| |
|----------------------------------|
| Chocolate Strawberry Vanilla |
|----------------------------------|



REFRESHMENTS

FRESH JUICE

| | |
|--------|----|
| Orange | €6 |
| Carrot | €7 |
| Apple | €8 |
| Mixed | €7 |

SMOOTHIES

Mango Breeze €8

Mango, mango purée, cranberry & orange juice

Berrylicious €7

Berries, lime, 7UP

Peach Cooler €7

Banana, strawberry, peach juice, & purée

Coconut Cream Kiss €8

Banana, strawberry, pineapple juice, grenadine, coconut purée

JUICE €4

| |
|------------|
| Apple |
| Orange |
| Peach |
| Grapefruit |
| Pineapple |
| Cranberry |

STILL WATER

| | |
|--------------|------|
| Zagori 100cl | €5 |
| Evian 75cl | €6.5 |

SPARKLING WATER

| | |
|-------------------|------|
| S.Pellegrino 75cl | €6.5 |
| Perrier 33cl | €4.5 |

SOFT DRINKS

| | |
|-------------------|------|
| Bitter Lemon | €4.5 |
| Coke Zero * | €5 |
| Energy Drinks * | €5.5 |
| Ginger Ale | €4.5 |
| Lemon Iced Tea | €4.5 |
| Peach Iced Tea | €4.5 |
| Other Soft Drinks | €4 |
| Lemon Squash | €4 |

DOUBLE DUTCH PREMIUM * €5.5

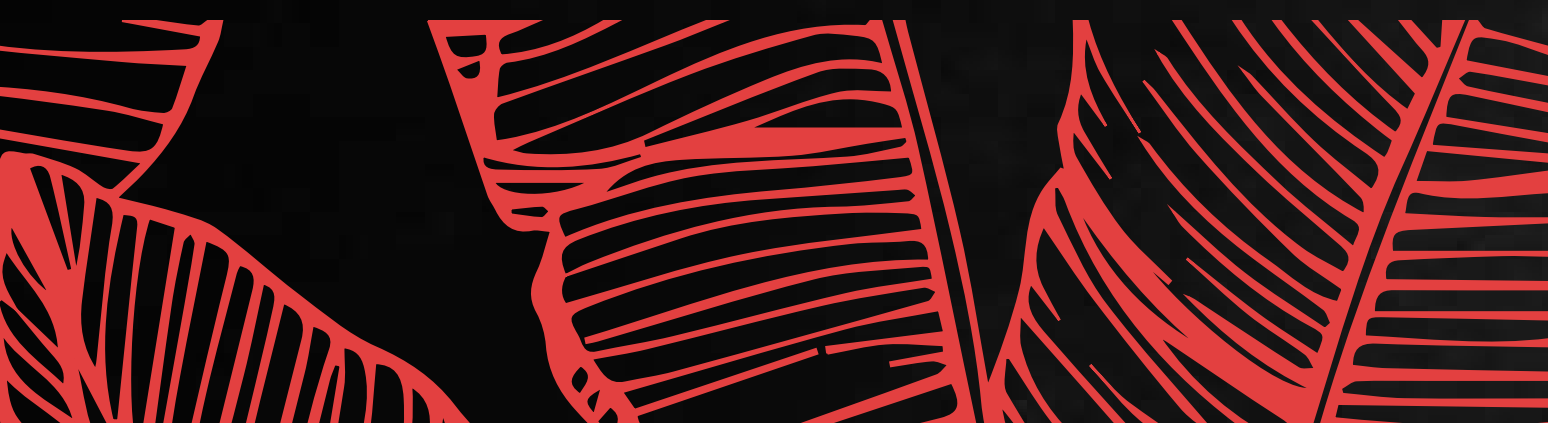
| |
|-----------------------|
| Pomegranate & Basil |
| Cucumber & Watermelon |
| Skinny Tonic |
| Pink Grapefruit Soda |
| Ginger Beer |

| | |
|-----------------|------|
| Regular Mixer | €1.5 |
| Premium Mixer * | €3.5 |

COCKTAILS!

CLASSICS

| | |
|----------------------|-------|
| Aperol Spritz | €11.5 |
| Mojito* | €11.5 |
| Bellini | €11.5 |
| Bloody Mary | €11.5 |
| Caipirinha | €11.5 |
| Cosmopolitan | €11.5 |
| Long Island Iced Tea | €11.5 |
| Mai Tai | €11.5 |
| Martini | €11.5 |
| Negroni | €11.5 |
| Old Fashioned | €11.5 |
| Pimm's | €11.5 |
| Pina Colada* | €12.5 |



SPECIALS

Summer Fling €12.5
Vodka, lychee liqueur,
passion fruit, lime

Blackberry Long Island €12.5
Vodka, gin, rum, lime, lemon
raspberry liqueur, simple
syrup, blackberries

Brandy Sour LOCAL €9
Brandy, Angostura bitters,
lemon juice, soda

Gordon's Cooler €11.5
Gin, tonic, mint, sugar,
cucumber

Espresso Martini €12.5
Vodka, Kahlua, Baileys,
espresso shot, milk, cream

Hugo €11.5
Prosecco, elderflower syrup,
mint, lime, soda



FROZEN

Frozen Daiquiri * €12.5
Rum, fruit purée

Frozen Margarita * €12.5
Tequila, triple sec,
fruit purée

FLAVOURS
Watermelon
Peach
Passion Fruit
Strawberry

* AVAILABLE AS MOCKTAILS: €8.5



BEER & CIDER

BOTTLE

| | |
|-------------------------|------|
| Asahi | €7 |
| Blue Moon | €8.5 |
| Carlsberg | €5.5 |
| Carlsberg Non-Alcoholic | €5.5 |
| Coors | €7 |
| Corona | €6.5 |
| Erdinger | €12 |
| Heineken | €6 |
| Keo LOCAL | €5 |
| Peroni | €7 |
| Somersby Apple Cider | €8 |

DRAUGHT

Keo Pint €7.5
LOCAL 500ml

Keo Half Pint €4.5
LOCAL 250ml





BEFORE, AFTER & IN BETWEEN

APERITIFS

| | | |
|----------------|-----|----|
| Campari | 4cl | €8 |
| Martini Bianco | €7 | |
| Martini Dry | €7 | |
| Martini Rosso | €7 | |
| Pernod | €8 | |

COGNACS

| | | |
|-------------------|-----|-----|
| Janneau Armagnac | 4cl | €12 |
| Camus V.S.O.P | €12 | |
| Maxime Trijol X.O | €20 | |
| Martell*** | €14 | |

BRANDIES

| | | |
|--------------------|-----|-----|
| Calvados | 4cl | €10 |
| Five Kings X.O 12Y | €8 | |
| Keo V.S.O.P | €5 | |
| Metaxa***** | €7 | |

LOCAL

| | | |
|--------------|-----|----|
| Commandaria | 4cl | €7 |
| Ouzo Plomari | €6 | |
| Zivania 20cl | €15 | |

PORT & SHERRY

| | | |
|-----------------------|------|----|
| Harveys Bristol Cream | 4cl | €6 |
| Sandeman Port | €5.5 | |

LIQUEURS

| | | |
|----------------|-----|----|
| Amaretto | 4cl | €8 |
| Baileys | €8 | |
| Bénédictine | €10 | |
| Cointreau | €10 | |
| Filfar | €8 | |
| Grand Marnier | €10 | |
| Limoncello | €6 | |
| Masticha | €6 | |
| Romana Sambuca | €8 | |
| Tia Maria | €8 | |

DIGESTIVES

| | | |
|---------------|-----|----|
| Fernet Branca | 4cl | €9 |
| Grappa | €7 | |
| Jägermeister | €7 | |
| Kirsch | €12 | |
| Underberg 2cl | €7 | |



THE HARD STUFF

| GIN | 4CL | 100CL | WHISKY | 4CL | 100CL |
|-------------------------------|-----|-------|-------------------|-----|-------|
| Bombay Sapphire | €10 | | The Famous Grouse | €8 | |
| Gordon's | €8 | €70 | Canadian Club | €9 | |
| Gordon's Pink | €9 | | J&B Rare | €9 | |
| Hendrick's <i>ELITE</i> | €14 | €170 | Jameson | €9 | |
| Monkey 47 <i>ELITE</i> | €16 | | Jim Beam | €9 | |
| Tanqueray <i>alcohol free</i> | €9 | | JW Red Label | €10 | €100 |

Double Dutch Premium
 Pomegranate & Basil
 Cucumber & Watermelon
 Skinny Tonic
 Pink Grapefruit Soda
 Ginger Beer

Mixer €3.5

| PREMIUM | 4CL | 100CL |
|--------------------|-----|-------|
| Chivas Regal 12Y | €12 | €110 |
| Jack Daniel's | €12 | €110 |
| JW Black Label 12Y | €13 | €130 |
| Dimple 15Y | €13 | |
| Glenfiddich 12Y | €15 | €190 |
| Glenmorangie 10Y | €13 | |

| TEQUILA | 4CL | 100CL | ELITE | 4CL | 100CL |
|--------------------|-----|-------|-------------------|-----|------------------|
| Olmeca | €10 | €100 | Chivas Regal 18Y | €18 | |
| Jose Cuervo Silver | €7 | | JW Gold Label 18Y | €17 | €180 <i>70cl</i> |
| Jose Cuervo Gold | €9 | | | | |

| VODKA | 4CL | 100CL | RUM | 4CL | 100CL |
|------------------------------|-----|-------|------------------|-----|-------|
| Grey Goose <i>PREMIUM</i> | €12 | €140 | Bacardi Superior | €8 | €70 |
| Smirnoff | €8 | | Captain Morgan | €8 | |
| Stolichnaya | €8 | €70 | Havana Club | €8 | €80 |
| Belvedere <i>ELITE</i> | €15 | | | | |
| Roberto Cavalli <i>ELITE</i> | €15 | | | | |



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA, CYPRUS €8.5

PINOT GRIGIO IGT DELLE VENEZIE, ZENATO, ITALY €9.5

SAUVIGNON BLANC, LAPOSTOLLE, CHILE €10

CHARDONNAY LIFILI BIANCO SALENTO IGP €8

ROSÉ

EROS ROSÉ, EZOUSA CYPRUS €9.5

PIXIE, KTIMA MARKOU, GREECE €9.5

RED

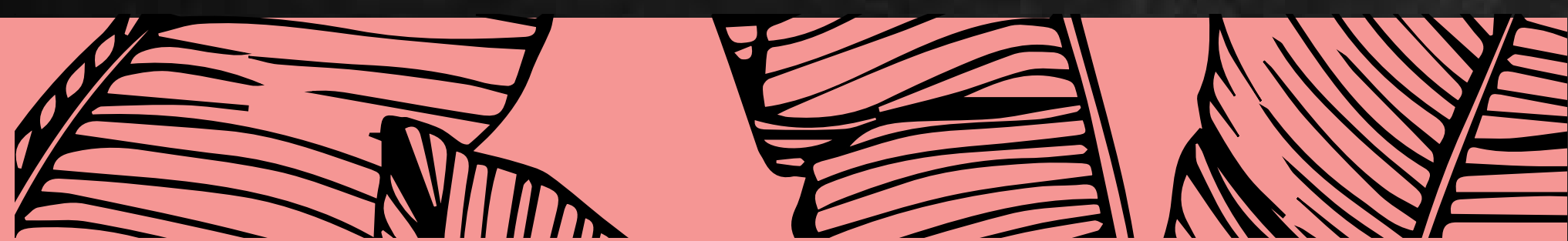
MERLOT VENETO IGT, BOTTER, ITALY €7.5

CABERNET SAUVIGNON, LES DEUX PINS, FRANCE €8

RED, EZOUSA, CYPRUS €8.5

MONTEPULCIANO D'ABRUZZO DOC, VELENOSI, ITALY €9

ROSE WINE



EROS ROSÉ, EZOUSA, CYPRUS €38

Refreshing and crisp, 100% Maratheftiko.

PIXIE, KTIMA MARKOU, GREECE €38

Semi-dry, rich blend of Agiorgitiko & Muscat.

ROSÉ SICILIA DOC, PLANETA, ITALY €44

Smooth, blend of Shiraz and Nero d'Avola, notes of pomegranate.

CÔTES DU RHÔNE ROSÉ, E.GUIGAL, FRANCE €48

Fresh, notes of raspberry and redcurrant.

WHITE WINE

CYPRUS

XYNISTERI, EZOUSA €8.5 | €34
Rich and fruity, green apple and peach aroma.

GRIFOS 2, VLASSIDES €35
Dry & velvety, citrus notes.

PETRITIS, KYPEROUNDA €39
A dry, fresh and aromatic Xinisteri.

CHARDONNAY, TSIAKKAS €40
Dry, citrus notes, velvety finish.

SAUVIGNON BLANC, TSIAKKAS €45
Dry & crisp, notes of tropical fruit.

MOROKANELLA, GEROLEMO WINERY €50
An awarded wine, citrus & green fruit aroma, marmalade notes.

SPOURTIKO, GEROLEMO WINERY €50
Rare local grape variety, smoky tones, white pepper and fleshy peach aroma.

GREECE

MANTINEIA, KTIMA KALOGEROPOULOS €42
100% Moschofilero, rich and fruity, notes of lemon.

VIVLIA CHORA, VIVLIA CHORA ESTATE €59
Aromatic & crisp blend of Assyrtiko and Sauvignon Blanc.

KTIMA ALPHA, ALPHA ESTATE €68
Sauvignon Blanc, strong and lively notes of gooseberry and honeysuckle.

AUSTRIA

RIESLING GAISBERG, MAGLOCK NAGEL €62
Dry, medium to full-bodied, hints of herbs, apple and tobacco.

FRANCE

SANCERRE, LES BARONNES, H. BOURGEOIS (1/2) €50 | €80
Sauvignon Blanc, subtle & powerful, aroma of citrus and exotic fruit.

POUILLY-FUISSÉ, LOUIS JADOT €95
Chardonnay, intricate and fresh, palate of almonds and citrus fruit.

CHABLIS 1ER CRU "LES LYS", DOMAINE LONG-DEPAQUIT €115
Chardonnay, elegant with lasting finish, notes of white flowers and citrus fruit.

ITALY

VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC, VELENOSI €40
Dry, floral notes, hints of bitter almond.

PINOT GRIGIO, IGT DELLE VENEZIE, ZENATO €9.5 | €38
Refreshing and smooth, aroma of lime, white peach and apple.

PECORINO VILLA ANGELA DOC, VELENOSI €44
Intense, hints of exotic fruit, acacia and jasmine.

PINOT GRIGIO, PALADIN €55
Elegant and dry, aroma of pear and acacia blossom.

CHARDONNAY, LIFILI BIANCO SALENTO IGP €8 | €32
Golden & intense, with a bouquet of white flowers, peaches and apricots

NEW WORLD

SAUVIGNON BLANC, LAPOSTOLLE, CHILE €40
Fresh & vibrant, tropical fruit aromas.

SAUVIGNON BLANC, MUD HOUSE, NEW ZEALAND €50
Citrus aroma, notes of lime and blackcurrant.

RED WINE

CYPRUS

RED, EZOUSA €8.5 | €34
Rich & dry blend, rose aromas.

PORFYROS, TSIAKKAS €35
Smooth wine blend, cassis
aroma, roasted coffee finish.

SHIRAZ, VLASSIDES €47
Smoky, full-bodied, forest fruit
and vanilla aroma.

KTIMA KEO, KEO €44
Dry, full-bodied, fruity blend
of Cabernet Sauvignon & Lefkada.

EPICUREAN, ZAMBARTAS €46
Mourvèdre and Yiannoudi
blend, bouquet of red fruit.

YIANNOUDI, VOUNI PANAGIA €75
Medium bodied, notes of
nutmeg, cherries & cocoa.

GREECE

THE BLACK SHEEP, €55
NICO LAZARIDI,
MACKEDON WINERY
Blend of Syrah and Merlot,
mature red fruit aroma, hints of
pepper, fruity aftertaste.

VIVLIA CHORA, VC ESTATE €75
Merlot - Cabernet Sauvignon blend,
complex bouquet of ripe red fruit.

KTIMA ALPHA, ALPHA ESTATE €82
Full-bodied, Xinomavro, Shiraz &
Merlot blend, sweet cherry aroma.

FRANCE

CABERNET SAUVIGNON, €32
LES DEUX PINS
Powerful, cocoa flavours, earthy palate.

CÔTES DU RHÔNE ROUGE, €47
E.GUIGAL
Fruity, blend of Shiraz, Grenache
and Mourvèdre, spicy nuance,
tannic finish.

CHÂTEAU DU TERTRE €170
2015-2017, GRAND CRU
CLASSÉ, MARGAUX
Sleek and intense, notes of
chocolate and dried fruit.

AUSTRIA

ZWEIGELT, ZULL, €46
WEINVIERTEL
Dry, medium-bodied, hints
of cherry & chocolate.

ITALY

MERLOT VENETO IGT, €26
BOTTLER
Smooth and warm, notes of
currants and violets.

BARDOLINO DOC, ZENATO €30
Light and fruity, blend of Corvina,
Rondinella & Sangiovese grape varieties.

MONTEPULCIANO €36
D'ABRUZZO DOC, VELENOSI
Fresh and fruity, spicy finish.

CHIANTI COLLI SENESI €49
DOCG, FATTORIA DEL
CERRO, TUSCANY
Full-bodied, blend of Sangiovese
and Canaiolo Nero, herbal finish.

VALPOLICELLA CLASSICO €52
SUPERIORE DOC, ZENATO
Full-bodied, dry wine blend,
almond aroma.

AMARONE DELLA €165
VALPOLICELLA
CLASSICO DOCG, MASI
Dry, full-bodied, plum aroma,
exceptional depth, lingering finish.

BAROLO DAGROMIS DOCG €230
2017-2018, ANGELO GAJA,
PIEMONTE
Bold, 100% Nebbiolo, fruity aroma,
velvety tannins, lingering finish.

SPAIN & NEW WORLD

MALBEC, ANAKENA ENCO €40
RESERVA, CHILE
Full-bodied, black fruit flavours,
notes of pepper.

MERLOT, LAPOSTOLLE, CHILE €38
Elegant, medium-bodied,
cherry and plum aroma.

HONORABLE 2016, €80
GOMEZ CRUZADO, SPAIN
Intense & fresh, Rioja blend.
93 points from Tim Atkin, Master of Wine



BREAK OUT THE BUBBLY

PROSECCO & SPARKLING 75cl

PROSECCO ZONIN HOUSE €50

PROSECCO ZONIN 20cl €16

PROSECCO ZARDETTO HOUSE €50

J.P. CHENET ICE ROSÉ €50

PROSECCO PALADIN €70

MOSCATO D'ASTI DOCG €60

PRUNOTTO

CHAMPAGNE 75cl

MANDOIS HOUSE €130

VEUVE CLIQUOT BRUT €210

VEUVE CLIQUOT BRUT 37.5cl €130

RUINART BRUT HOUSE €220

VEUVE CLICQUOT ROSÉ BRUT €255

RUINART BLANC DE BLANCS €280

DOM PÉRIGNON €550

海



KAI

SUSHI BAR

TUE-SUN | 6PM-11PM

THE LOUNGE BAR & TERRACE
LA BREZZA | ROOM SERVICE

Edamame | €8
Sea Salt or Plain

MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20

Shitaki, oyster and enoki mushrooms, zucchini, avocado

Teriyaki sauce VEGAN

Rainbow | €18

Tuna, salmon, sea bass, crab,
avocado, spicy mayo, black tobiko

Garden | €15

Carrot, avocado, cucumber, daikon radish

NIGIRI

2 pieces

Sake Salmon | €8.5

Maguro Tuna | €8.5

Suzuki Sea Bass | €9

Ebi Prawn | €9

SASHIMI

3 pieces

Sake Salmon | €11

Maguro Tuna | €11

Suzuki Sea Bass | €12

Ebi Prawn | €12

PLATTER 22

€55

Nigiri 2 pieces each:
salmon, sea bass, prawn

Maki 16 pieces: any 2 maki

PLATTER 34

€70

Nigiri 2 pieces each:
Tuna, sea bass, prawn

Sashimi 2 pieces each: salmon, tuna
Maki 24 pieces: any 3 maki



OVERNIGHT

11PM - 7AM

ROOM SERVICE CHARGE | ΧΡΕΩΣΗ | ΠΛΑΤΑ | €5


CROWNE PLAZA
LIMASSOL
AN IHG HOTEL

DRINKS

HOT BEVERAGES

Espresso €4.5
Hot Chocolate €4.5

CÉRÉMONIE TEA €5
English Breakfast
Earl Grey
Jasmine Green Tea
Moroccan Mint
Chamomile
Wild Berry
Red Rooibos
Lemongrass & Verbena

WATER

Zagori Mineral Water 100cl €5
S.Pellegrino 75cl €6

SOFT DRINKS

Energy Drinks* €5.5
Soft Drinks* €4

Regular Mixer * €1.5
Premium Mixer* €3.5

BEERS & CIDER

Carlsberg €5.5
Heineken €6
Keo €5.5
Somersby €8

WINES

WHITE

SAUVIGNON BLANC,
LAPOSTOLLE, CHILE €40
PINOT GRIGIO IGT DELLE VENEZIE
ZENATO, ITALY €38

ROSE

PIXIE, KTIMA,
MARKOU, GREECE €38

RED

EZOUSA €34
CYPRUS
MONTEPULCIANO D'ABRUZZO DOC €36
VELENOSI, ITALY

SPARKLING WINE & CHAMPAGNE

PROSECCO DOCG, ZARDETTO €50
VEUVE CLICQUOT ROSÉ BRUT €255
VEUVE CLICQUOT BRUT €210

SPIRITS

| | 4cl | btl |
|-------------------------|-----|------|
| Stolichnaya 100cl | €8 | €70 |
| Grey Goose | €12 | €140 |
| Gordon's | €8 | €70 |
| Hendrick's | €14 | €170 |
| JW Black Label 12 YEARS | €13 | €130 |
| JW Red Label | €10 | €100 |

DINE

ENERGY BOOST €8.5
Low-fat strained yoghurt,
nuts, fruit, granola,
cranberries, raisins, honey

CHICKEN WRAP €16.5
Lettuce, tomato, cucumber,
cream cheese and coriander
in tortilla bread | Crisps,
cherry tomatoes

FETA BAGUETTE €17.5
Multigrain bread, semi-dried
tomatoes, rocket leaves, extra
virgin olive oil, oregano
Sides: crisps, cherry tomato
salad, balsamic glaze

ASIAN BOWL VEGAN €16
Quinoa, broccoli, bell peppers,
edamame, avocado, tofu,
radish, coriander, carrot,
turnips, sesame dressing

PIZZA MARGHERITA €16
Cherry tomatoes

PIZZA BLANCHE €19.5
Cream sauce, pancetta,
Portobello mushrooms,
mozzarella, rocket, truffle oil

These items are served in recyclable,
single-use take-away boxes.

PLEASE REMOVE YOUR DO NOT DISTURB
CARD FOR ROOM SERVICE. THANK YOU.