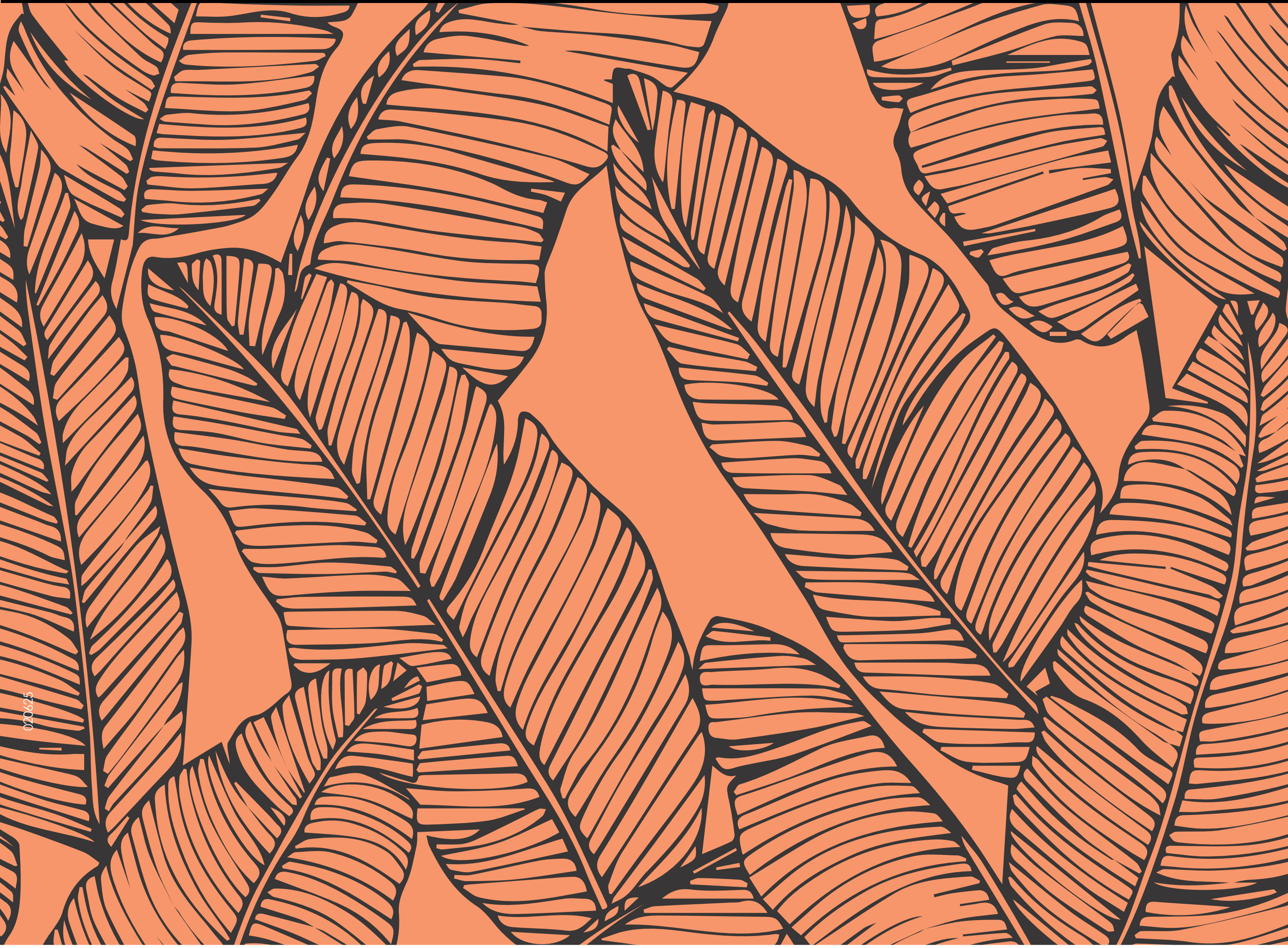


LOUNGE BAR & GRILL


CROWNE PLAZA
LIMASSOL
AN IHG HOTEL



ALL DAY DINING MENU

10AM - 11PM

DRINKS MENU

9AM - 1PM

KAI SUSHI MENU

CLICKABLE
CONTENT



LOUNGE BAR & GRILL


CROWNE PLAZA®
LIMASSOL
AN IHG® HOTEL



ALL DAY DINING MENU

10AM - 11PM

All Day Breakfast FROM 10AM

Soup

Salads

Sandwiches

Pizza

Pasta

Burgers

Meat & Poultry

Seafood

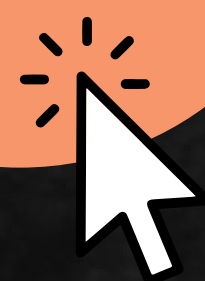
Kids

Platters & Dessert

Ice Cream

Allergen List

CLICKABLE
CONTENT





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
Sesame Crusted Red Tuna	€6.5

AVOCADO *VEGAN* €17

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

CAESAR €17

Iceberg lettuce, parmesan, bacon, croutons, Caesar dressing

VILLAGE * *LOCAL* €16

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 * €19

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 €16.5

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

Sides: crisps, lettuce

STEAK WRAP POPULAR €26

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

Sides: fries, mixed cabbage salad, paprika hummus

SMOKED SALMON BAGUETTE NEW €20

Avocado, cream cheese, lettuce, fennel

Sides: crisps, gherkins

FALAFEL WRAP VEGAN, NEW €16.5

Grilled vegetables, Lebanese pita bread

Sides: mixed cabbage salad, fries, tahini





PIZZA

BLANCHE PIZZA €20

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

MEDITERRANEAN PIZZA €20

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

PASTA

PENNE COMMANDARIA ● €25

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

SPAGHETTI €15

Choice of sauce:

Bolognese

Carbonara

Napoletana VEGAN

CHICKEN PENNE * ● €19

Bell peppers, pine nuts, broccoli, cherry tomato sauce

SUMMER LINGUINE €23

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

PUMPKIN RAVIOLI NEW €19

Gorgonzola cream sauce, roasted pumpkin, pumpkin seeds



* 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 €18

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

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 €20

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

IBERICO PORK

450g 2 chops €42

225g 1 chop €26

Garnish: sweet potato purée, apple chutney

STEAK

RIB-EYE STEAK 250g €40

PRIME FILLET 200g €40

Sauce: Peppercorn or Béarnaise | Garnish: truffle potato purée

CORN FED CHICKEN €24

Sauce: juniper berry

Garnish: pea & potato purée



SURF & TURF €43

Butterfly prawn, 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 * €6.5

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 VEGAN €3.5

All dips served with Pitta bread

VEGAN

LOCAL SPECIALS

SEAFOOD GRILL

RED SNAPPER NEW, LOCAL €32
Cypriot black-eyed beans, zucchini,
cherry tomatoes, olive oil with
Mediterranean herbs

SALMON €28
Sauce: teriyaki
Garnish: beetroot &
chickpea purée

SEARED TUNA NEW €26
Black and white sesame crust,
beetroot teriyaki, mango confit

FISH & CHIPS NEW €24
Fries, tartar sauce, lemon

WHOLE SEA BASS LOCAL €26
Olive oil and lemon



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 * €6.5

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 VEGAN €3.5

All dips served with pitta bread



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 €22

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

SEASONAL FRUIT €17

ORANGE PIE LOCAL €10

Fresh orange, orange zest, vanilla ice-cream

CHOCOLATE FUDGE CAKE NEW €10

Velvety chocolate crémeux, walnut crumble, mandarin sorbet

SUMMER NEST NEW, VEGAN €10

Crunchy shredded phyllo «kateifi», coconut almond praline, mango sorbet, chili pepper

PANNA COTTA NEW €10

Strawberry carpaccio, strawberry-basil sauce

CHEESE & ANTIPASTI €20

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



CRÈME BRÛLÉE €9

Amaretto, almond florentine, berries

APPLE TART NEW €10

Green apple compote, walnut cinnamon crumble, Vanilla ice-cream





ICE CREAM

Vanilla
Chocolate
Masticha LOCAL
Tiramisu

SORBET

Strawberry
Mango
Lemon
Mandarin

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



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	●	●	●													
FALAFEL WRAP	●				●	●									●	●
SALMON BAGUETTE	●	●	●	●		●	●	●						●		●
ALL DAY BREAKFAST																
OMELETTE		●						●								●
POACHED EGGS	●	●						●								●
ENERGY BOOST	●	●	●	●							●					●
PASTA & PIZZA																
PENNE COMMANDARIA	●	●	●		●											●
CHICKEN PENNE	●	●			●											
PUMPKIN RAVIOLI	●	●	●					●								●
SUMMER LINGUINI	●	●	●		●			●	●							●
SPAGHETTI	●															
- BOLONESE	●	●	●		●											
- CARBONARA	●	●	●		●											
- NAPOLETANA	●	●	●		●										●	●
MARGHERITA PIZZA	●	●													●	●
BLANCHE PIZZA	●	●			●											
MEDITERRANEAN PIZZA	●	●	●													●
BURGERS																
BEEF BURGER	●	●	●			●		●								
PULLED PORK BURGER	●	●	●			●		●								
BEYOND BURGER	●			●			●								●	●
- 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							
SEARED TUNA	o		o				o							o		
SALMON	o		o				o							o		
FISH & CHIPS	o		o			o		o						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								o
APPLE TART	o	o									o					o
SUMMER NEST	o														o	o
CRÈME BRÛLÉE	o	o						o			o					o
CHOC FUDGE CAKE								o			o					o
PANA COTTA		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

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

NESPRESSO

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 VEGAN
Oat VEGAN
Almond VEGAN
Soya VEGAN

OTHER DRINKS

Hot Chocolate	€4.5
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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

Mineral Water 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

GIN

Gordon's Cooler €11.5
Gordon's gin, tonic, mint, cucumber, lime, simple syrup

Gordon's Pink Lady €13.5
Gordon's Pink gin, Double Dutch pink grapefruit soda, lime, lychee liqueur, simple syrup

Hendrick's G&T €15
Hendrick's gin, Double Dutch skinny tonic, cucumber

Bombay Summer €13
Bombay Sapphire gin, Double Dutch pomegranate and basil, elderflower syrup, lime, fresh pomegranate



MOCKTAILS €8.5

Virgin Mojito
Virgin Mary
Virgin Pina Colada
Virgin Daiquiri
Virgin Margarita

Cucumber Cooler €11.5
Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup

Sugar & Spice €9.5
Double Dutch ginger beer Alcohol free, passion fruit purée, lime, elderflower syrup



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			PREMIUM	4CL	100CL
Pomegranate & Basil			Chivas Regal 12Y	€12	€110
Cucumber & Watermelon			Jack Daniel's	€12	€110
Skinny Tonic			JW Black Label 12Y	€13	€130
Pink Grapefruit Soda			Dimple 15Y	€13	
Ginger Beer			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				

Mixer €3.5



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA, CYPRUS €9

PINOT GRIGIO IGT DELLE VENEZIE, ZENATO, ITALY €9.5

SAUVIGNON BLANC, LAPOSTOLLE, CHILE €10

CHARDONNAY LIFILI BIANCO SALENTO IGP €8.5

ROSÉ

EROS ROSÉ, EZOUSA CYPRUS €9.5

PIXIE, KTIMA MARKOU, GREECE €9.5

RED

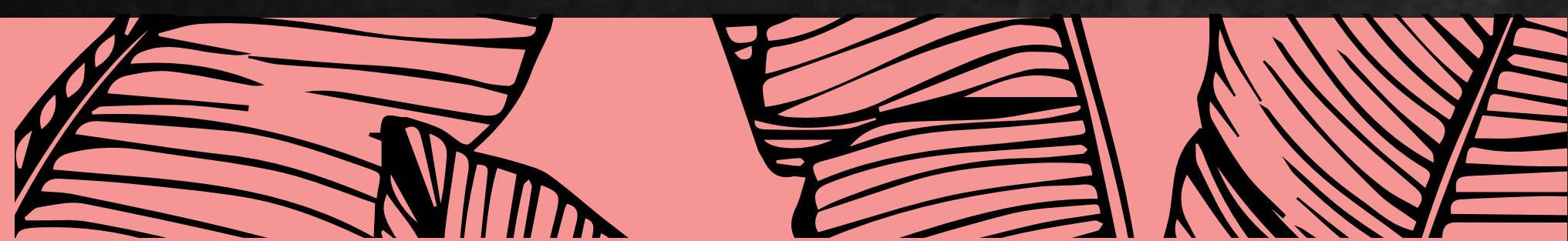
MERLOT VENETO IGT, BOTTER, ITALY €8

CABERNET SAUVIGNON, LES DEUX PINS, FRANCE €8.5

RED, EZOUSA, CYPRUS €9

MONTEPULCIANO D'ABRUZZO DOC, VELENOSI, ITALY €9.5

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 €9 | €34
Rich and fruity, green apple and peach aroma.

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

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

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

SPOURTIKO, GEROLEMO €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.

PLANO MALAGOUSIA, WINE ART ESTATE €48
Mediterranean garden aromas, refreshing acidity

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 (½) €50 | €80
LES BARONNES, H. BOURGEOIS
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”, €115
DOMAINE LONG-DEPAQUIT
Chardonnay, elegant with lasting finish, notes of white flowers and citrus fruit.

ITALY

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

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

CHARDONNAY €8 | €32
LIFILI BIANCO SALENTO IGP
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.

ORANGE WINE

PINOT GRIS ORANGE €48
JOSEPH CATTIN VEGAN
Lightly spiced, aromas of candied orange and lemon peel

RED WINE

CYPRUS

RED, EZOUSA €9 | €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.

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
2017-2021, ANGELO GAJA,
PIEMONTE
Bold, 100% Nebbiolo, fruity aroma,
velvety tannins, lingering finish.

SPAIN & NEW WORLD

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

CYPRUS ORGANIC & VEGAN WINES

BY TSIAKKAS WINERY

RODINOS ROSÉ €35

A dry & fruity local blend

BY TSANGARIDES WINERY

VASILISSA WHITE €45

Fruity & dry with notes of lemon zest

MARATHEFTIKO RED €49

Dry & fruity with notes of cherry



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

MOSCATO D'ASTI DOCG €60

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

SPARKLING TEA €60

0% alcohol

Copenhagen BLÅ

Jasmin, White Tea & Darjeeling

Copenhagen LYSERØD rosé

Silver Needle, Hibiscus, Oolong

海



KAI

SUSHI BAR

TUE-SUN | 5PM-11PM

THE LOUNGE BAR & TERRACE
LA BREZZA | ROOM SERVICE

Edamame | €8
Sea Salt or Plain

MAKI

8 pieces

Green Dragon | €18
Asparagus, cream cheese, tempura, Teriyaki sauce, basil

VEGAN VERSION AVAILABLE

California | €15
Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18
Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18.5
Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18.5
Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20
Shitaki, oyster and enoki mushrooms, zucchini, avocado
Teriyaki sauce VEGAN

Rainbow | €18.5
Tuna, salmon, sea bass, crab,
avocado, spicy mayo, black tobiko

Garden | €15
Carrot, avocado, cucumber, daikon radish VEGAN

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

€58

Nigiri 2 pieces each:
salmon, sea bass, prawn

Maki 16 pieces:
any 2 maki

PLATTER 34

€80

Nigiri 2 pieces each:
Tuna, sea bass, prawn

Sashimi 2 pieces each:
salmon, tuna

Maki 24 pieces:
any 3 maki

