

med.

RESTO-BAR

EAT | DRINK | RELAX

MENUS

FOOD
11AM-6PM

DRINKS
9AM-7PM

CLICKABLE
CONTENT





med.

RESTO-BAR

EAT | DRINK | RELAX

MENU

11AM - 5PM

All Day Breakfast

Soup

Salads

Sandwiches

Pizza

Pasta

Burgers

Local Specials

Kids

Dessert

Ice Cream

Drinks

CLICKABLE
CONTENT





ALL DAY BREAKFAST

VEGGIE OMELETTE €14
Broccoli, mushroom,
zucchini, tomato, onion
Side salad: mixed leaf
& carrot

ZUCCHINI EGGS LOCAL €14
Scrambled eggs, zucchini,
Halloumi cheese, tomato
«kolokouthkia me ta afka»

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



SOUP

CARROT VEGAN, NEW €8
Flavoured with orange



SALADS

ADD TO ANY SALAD:

Tofu <small>VEGAN</small>	€4
Grilled Chicken	€4
Tiger Prawns	€5

AVOCADO VEGAN €17
Crunchy salad greens, orange, fennel, maple syrup-citrus dressing

CAESAR €17
Iceberg lettuce, parmesan, bacon, croutons, Caesar dressing

VILLAGE * LOCAL **SIDE: €6 | €16**
Lettuce, tomato, cucumber, bell pepper, feta cheese, onion, olives, capers, olive oil, vinegar

HALLOUMI LOCAL €18.5
Rocket, mixed baby leaves, tomato marmalade, cherry tomatoes, pine nuts, crispy pitta, mint oil

GREEK * LOCAL **SIDE: €6 | €16**
Tomato, cucumber, crumbled Feta cheese, barley rusks, mint, onion, olives, olive oil, vinegar

GRILLED VEGETABLE SALAD €17
Goat's cheese, rocket leaves, bell peppers, carrots, aubergines, tomatoes, zucchini, pine nuts, balsamic glaze

ASIAN TOFU BOWL VEGAN €17
Quinoa, broccoli, bell pepper, edamame, avocado, radish, coriander, carrot, turnip, sesame dressing

* VEGAN VERSION AVAILABLE





SANDWICHES

CLUB SANDWICH POPULAR €17

Chicken, bacon, egg, lettuce, tomato, mayo

Sides: fries, coleslaw

SALMON BAGUETTE NEW €20

Wholegrain baguette, smoked salmon, cream cheese, cucumber, pickled fennel, lettuce, honey-mustard mayo

CHICKEN WRAP €16.5

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

Sides: crisps, lettuce

CYPRUS SPECIAL LOCAL €16

Whole Cypriot pitta, Halloumi cheese, pork lountza, tomato

Side: fries

STEAK WRAP POPULAR €26

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

Sides: fries, mixed cabbage salad, paprika hummus

FALAFEL WRAP VEGAN, NEW €16.50

Grilled vegetables,

Lebanese pita bread

Sides: mixed cabbage salad, fries, tahini

TURKEY WRAP NEW €16.50

Scarmoza cheese, avocado, cream cheese, crunchy lettuce

Sides: crisps, cherry tomatoes, rocket leaves

TOASTED SANDWICH €12

Gluten free sliced bread, Virginia ham & Edam cheese

Sides: fries, tomato, cucumber





PIZZA

BLANCHE PIZZA €20

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

CYPRUS PIZZA LOCAL €20

Tomato sauce, mozzarella, chunky Halloumi cheese, drunken red-wine sausage, cherry tomatoes, oregano «pitsa me loukaniko krasato»

PASTA

PRAWN SPAGHETTI ● €21

Bell peppers, ouzo, crumbled Feta cheese, cherry tomatoes
«garidomakaronada»

CYPRUS RAVIOLI LOCAL €16.5

Cyprus ravioli stuffed with Halloumi cheese «ravioles»

SEAFOOD LINGUINE ● NEW €23

Squid, mussels, and prawn tossed in a garlic, onion, and white wine sauce

SPAGHETTI €15

Choice of sauce:

Bolognese

Carbonara

Napoletana VEGAN



● GLUTEN FREE VERSION PLUS €2



BURGERS

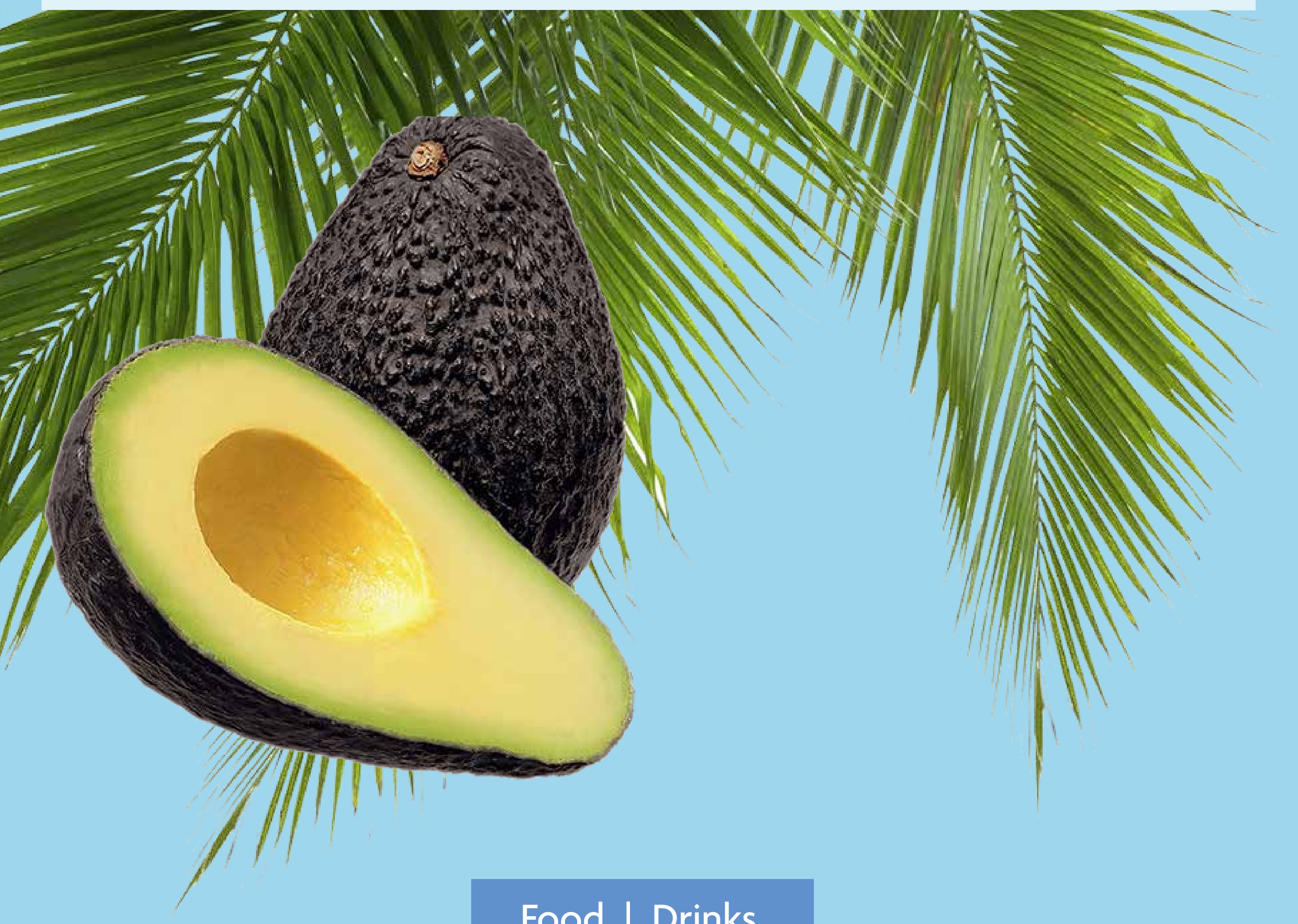
PULLED PORK €17
Brioche bun, BBQ sauce,
sour apple chutney, lettuce
Side: fries

BEYOND VEGAN €17
100% plant-based protein
burger, tahini spread, rocket
Side: 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

CHICKEN SOUVLAKI €20

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

CYPRUS PORK CHOP €22

Fries, BBQ sauce, grilled vegetables
«hirini prizola»



SEAFOOD

FRIED SQUID €24

Fries, lemon, tartar sauce
«kalamari tiganito»

FISH & CHIPS NEW €24

Fries, tartar sauce, lemon

WHOLE SEA BASS LOCAL €28

Steamed rice, grilled vegetables, olive oil & lemon sauce



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
Side: fries

SPAGHETTI

€12

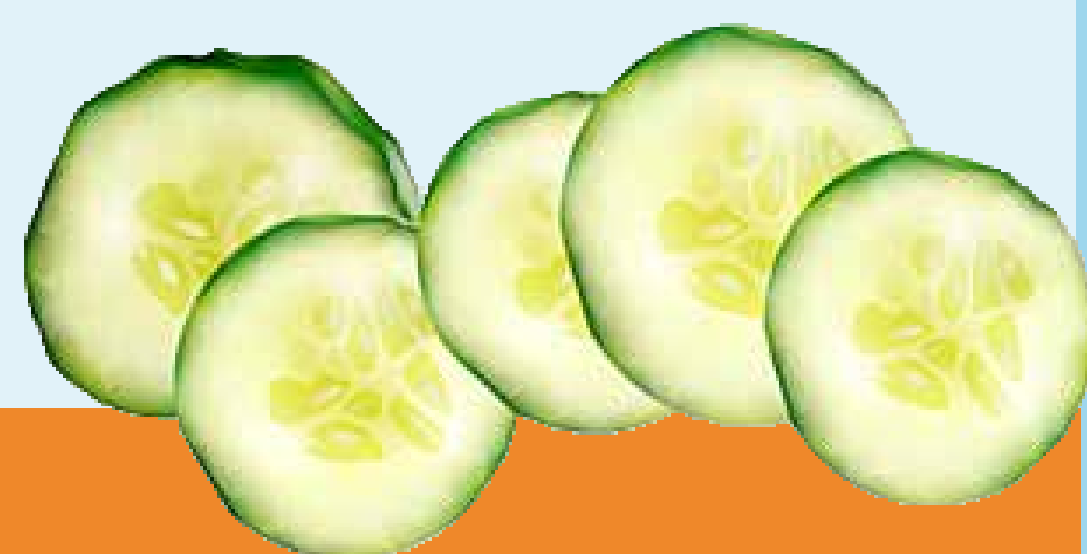
Choice of sauce:
Bolognese
Napolitana VEGAN
Butter sauce

PIZZA MARGHERITA

€16

BOWL OF FRIES

€8



GLUTEN FREE VERSION PLUS €2





PLATTERS

CHEESE & FRUIT

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

€22

CHEESE & ANTIPASTI

€20

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

SEASONAL FRUIT VEGAN

€17

DESSERT

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



CRÈME BRÛLÉE NEW

€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

Dark Chocolate
Strawberry
Mango
Lemon
Mandarin

1 scoop
2 scoops
3 scoops

€3.5
€6.5
€9



ALLERGENS

	GLUTEN	MILK	SO2	SEASME	CELERY	MUSTARD	SOYA	EGGS	CRUSTACEANS	MOLLUSCS	NUTS	PEANUTS	LUPIN	FISH	VEGAN	VEGETARIAN
SALADS & SOUPS																
AVOCADO SALAD															●	●
CAESAR SALAD	●	●	●			●		●						●		
VILLAGE SALAD		●	●													●
HALLOUMI SALAD	●	●	●		●											●
GREEK	●	●	●													●
GRILLED VEGETABLE		●	●								●					●
ASIAN TOFU BOWL			●	●											●	●
CARROT SOUP															●	●
SANDWICHES																
CLUB SANDWICH	●	●	●			●		●								
SMOKED SALMON BAGUETTE	●	●	●			●	●	●								
CHICKEN WRAP	●	●	●	●												
STEAK WRAP	●	●	●													
FALAFEL WRAP	●				●	●									●	●
TURKEY WRAP	●	●														
ALL DAY BREAKFAST																
VEGGIE OMELETTE								●								●
ZUCCHINI EGGS		●						●								●
ENERGY BOOST	●	●	●	●							●					●
PASTA & PIZZA																
SEAFOOD LINGUINE	●	●	●		●				●	●						●
PRAWN SPAGHETTI	●	●	●		●				●							●
CYPRUS RAVIOLI	●	●	●					●								●
SPAGHETTI	●															
- BOLONESE	●	●	●		●											
- CARBONARA	●	●	●		●											
- NAPOLETANA	●	●	●		●										●	●
MARGHERITA PIZZA	●	●			●										●	●
BLANCHE PIZZA	●	●			●											
BURGERS																
BEEF BURGER	●	●	●			●		●								
PULLED PORK BURGER	●	●	●			●		●								
BEYOND BURGER	●			●			●								●	●
- AVOCADO															●	●
- EDAM CHEESE		●														●
- CARAMELISED ONION			●		●										●	●
- COLESLAW			●			●	●	●								●
- HALLOUMI CHEESE		●														●
- BACK BACON		●														
- GRILLED BELL PEPPERS															●	●
- MUSHROOMS															●	●

ALLERGENS

	GLUTEN	MILK	SO2	SEASME	CELERY	MUSTARD	SOYA	EGGS	CRUSTACEANS	MOLLUSCS	NUTS	PEANUTS	LUPIN	FISH	VEGAN	VEGETARIAN
KIDS																
TOASTED SANDWICH	●	●	●													
CHICKEN NUGGETS	●	●	●			●	●	●								
CYPRUS SPECIAL	●	●	●													
FRIES															●	●
GRILL ITEMS MEAT & POULTRY																
CHICKEN SOUVLAKI	●	●	●													
CYPRUS PORK CHOP	●	●	●													
GRILL ITEMS SEAFOOD																
FRIED SQUID	●	●	●			●		●		●						
FISH & CHIPS	●		●			●		●								
SEA BASS														●		
DIPS																
TARAMAS DIP	●	●	●											●		●
TZATZIKI DIP		●	●													●
TAHINI DIP				●											●	●
TYROKAFTERI DIP		●	●													●
PAPRIKA HUMMUS DIP				●											●	●
PLATTERS & DESSERT																
CHEESE & FRUIT PLATTER	●	●	●								●					●
CHEESE & ANTIPASTI PLATTER	●	●	●													
FRUIT PLATTER															●	●
APPLE TART	●	●									●					●
SUMMER NEST	●															
CRÈME BRÛLÉE	●	●						●			●					●
CHOC FUDGE CAKE	●	●						●			●					●
PANA COTTA		●									●				●	●
MASTICHA ICE CREAM		●														●
VANILLA ICE CREAM		●														●
MANDARIN SORBET	●						●								●	●
MANGO SORBET	●						●								●	●
STRAWBERRY SORBET															●	●
LEMON SORBET															●	●
DARK CHOCOLATE SORBET							●								●	●
TIRAMISU ICE CREAM		●					●	●				●				●
CHOCOLATE ICE CREAM		●					●									●



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RESTO-BAR

EAT | DRINK | RELAX

DRINKS MENU

FROM 9AM

Tea & Coffee
Refreshments

Cocktails

Beer & Cider

Spirits

Aperitifs - Digestifs

Wine

Prosecco & Champagne

CLICKABLE
CONTENT



Food



TEA & COFFEE

HOT COFFEE

Americano	€4.5
Cappuccino	€5.5
Cyprus Coffee Double	€5.5
Cyprus Coffee Single	€4
Espresso Double	€5.5
Espresso Single	€4
Filter	€4
Instant Coffee	€4.5
Irish Coffee	€9.5
Latte	€5

Rose Tea Latte

Black tea, milk, rose petals, maple syrup, beetroot powder

€7

Matcha Latte

Matcha, maple syrup, milk

€7.5

ICED COFFEE

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

TEA €5

English Breakfast
Earl Grey
Jasmine Green Tea
Moroccan Mint
Chamomile
Wild Berry
Lemongrass & Verbena

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

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

Fly solo & pairs well with gin

STILL WATER

Local mineral water 100cl €4
Local mineral water 50cl €2.5

SPARKLING WATER

Souroti 75cl €5.5
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

Mojito

Bellini

Bloody Mary

Caipirinha

Cosmopolitan

Long Island Iced Tea

Mai Tai

Martini

Negroni

Old Fashioned

Pimm's

Pina Colada

€11.5

€12.5

GIN

Gordon's Cooler

Gordon's gin, tonic, mint, cucumber, lime, simple syrup

€11.5

Gordon's Pink Lady

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

€13.5

Hendrick's G&T

Hendrick's gin, Double Dutch skinny tonic, cucumber

€15

Bombay Summer

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

€13

SPECIALS

Summer Fling

Vodka, lychee liqueur, passion fruit, lime

€12.5

Blackberry Long Island

Vodka, gin, rum, lime, lemon raspberry liqueur, simple syrup, blackberries

€12.5

Brandy Sour LOCAL

Brandy, Angostura bitters, lemon juice, soda

€9

Gordon's Cooler

Gin, tonic, mint, sugar, cucumber

€11.5

Espresso Martini

Vodka, Kahlua, Baileys, espresso shot, milk, cream

€12.5

Hugo

Prosecco, elderflower syrup, mint, lime, soda

€11.5

FROZEN

€12.5

Frozen Daiquiri

Rum, fruit purée

Frozen Margarita

Tequila, triple sec, fruit purée

FLAVOURS

Watermelon | Peach

Passion Fruit | Strawberry



MOCKTAILS

€8.5

Virgin Mojito

Virgin Mary

Virgin Pina Colada

Virgin Daiquiri

Virgin Margarita

Cucumber Cooler

Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup

€11.5

Sugar & Spice

Double Dutch ginger beer Alcohol free, passion fruit purée, lime, elderflower syrup

€9.5



BEER & CIDER

BOTTLE

Asahi	€7
Blue Moon <i>Belgian White</i>	€8.5
Carlsberg	€5.5
Carlsberg Non-Alcoholic	€5.5
Coors	€7
Corona	€6.5
Erdinger	€12
Heineken	€6
Keo <i>LOCAL</i>	€5
Peroni	€7
Somersby Apple Cider	€8

DRAUGHT

Keo Pint <i>LOCAL</i> 500ml	€7.5
Keo Half Pint <i>LOCAL</i> 250ml	€4.5



BEFORE, AFTER & IN BETWEEN

APERITIFS	4cl
Campari	€8
Martini Bianco	€7
Martini Dry	€7
Martini Rosso	€7

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

BRANDIES	4cl
Calvados	€10
Five Kings X.O 12Y	€8

LIQUEURS	4cl
Amaretto	€8
Baileys	€8
Limoncello	€6
Masticha	€6
Romana Sambuca	€8

DIGESTIVES	4cl
Jägermeister	€7

THE HARD STUFF

GIN	4CL	100CL
Gordon's	€8	€70
Gordon's Pink PREMIUM	€9	
Hendrick's ELITE	€14	€170
Tanqueray ALCOHOL FREE	€9	

TEQUILA	4CL	100CL
Olmecca Silver	€10	€100
Jose Cuervo Silver	€8	
Jose Cuervo Gold	€9	

VODKA	4CL	100CL
Grey Goose PREMIUM	€12	€130
Stolichnaya	€7	€70

WHISKY	4CL	100CL
The Famous Grouse	€8	
Jameson	€9	
JW Red Label	€10	€100

PREMIUM	4CL	100CL
Chivas Regal 12Y	€12	€110
Jack Daniel's	€12	€110
Dimple 15Y	€13	
Glenfiddich 12Y	€15	€190

RUM	4CL	100CL
Bacardi Superior	€8	€70
Havana Club	€8	€80



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA,
CYPRUS

€9 | €34

GLASS BOTTLE

PINOT GRIGIO
IGT DELLE VENEZIE,
ZENATO, ITALY

€9.5 | €38

ROSÉ

PIXIE, KTIMA
MARKOU,
GREECE

€9.5 | €38

GLASS BOTTLE

RED

RED, EZOUSA,
CYPRUS

€9 | €34

GLASS BOTTLE

WHITE WINE

CYPRUS

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

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

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

GREECE

MANTINEIA, KTIMA KALOGEROPOULOS €42
100% Moschoflero, 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.

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

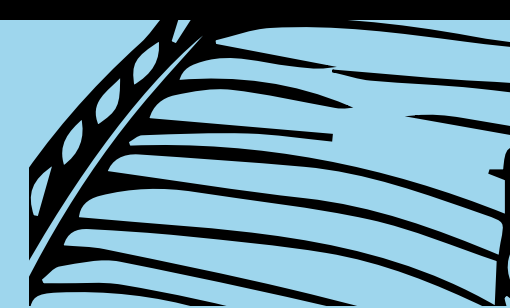
PINOT GRIGIO, IGT DELLE VENEZIE, ZENATO €9.5 | €38
Refreshing and smooth, aroma of lime, white peach and apple.

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

NEW WORLD

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

ROSE WINE



CYPRUS

EROS ROSÉ, EZOUSA, €38
Refreshing and crisp, 100% Maratheftiko.

GREECE

PIXIE, KTIMA MARKOU, €38
Semi-dry, rich blend of Agiorgitiko & Muscat.

ITALY

ROSÉ SICILIA DOC, PLANETA €44
Smooth, blend of Shiraz and Nero d'Avola, notes of pomegranate.

FRANCE

CÔTES DU RHÔNE ROSÉ, E.GUIGAL €48
Fresh, notes of raspberry and redcurrant.

RED WINE

CYPRUS

RED, EZOUSA €9 | €34
Rich & dry blend, rose aromas.

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

GREECE

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

FRANCE

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

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

AUSTRIA

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

ITALY

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

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

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

NEW WORLD

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

CYPRUS ORGANIC & VEGAN WINES

BY TSANGARIDES WINERY
VASILISSA WHITE €45
Fruity & dry with notes of lemon zest

MARATHEFTIKO RED €49
Dry & fruity with notes of cherry

BY TSIAKKAS WINERY
RODINOS ROSÉ €35
A dry & fruity local blend



BREAK OUT THE BUBBLY

PROSECCO & SPARKLING 75cl

PROSECCO ZONIN 20cl	€16
PROSECCO ZONIN HOUSE	€50
PROSECCO ZARDETTO HOUSE	€50
J.P. CHENET ICE ROSÉ	€50
MOSCATO D'ASTI DOC	€60

CHAMPAGNE 75cl

MANDOIS HOUSE	€130
VEUVE CLIQUOT BRUT 37.5cl	€130
VEUVE CLICQUOT ROSÉ BRUT	€255

SPARKLING TEA €60

0% alcohol

Copenhagen BLÅ

Jasmin, White Tea & Darjeeling

Copenhagen LYSERØD rosé

Silver Needle, Hibiscus, Oolong