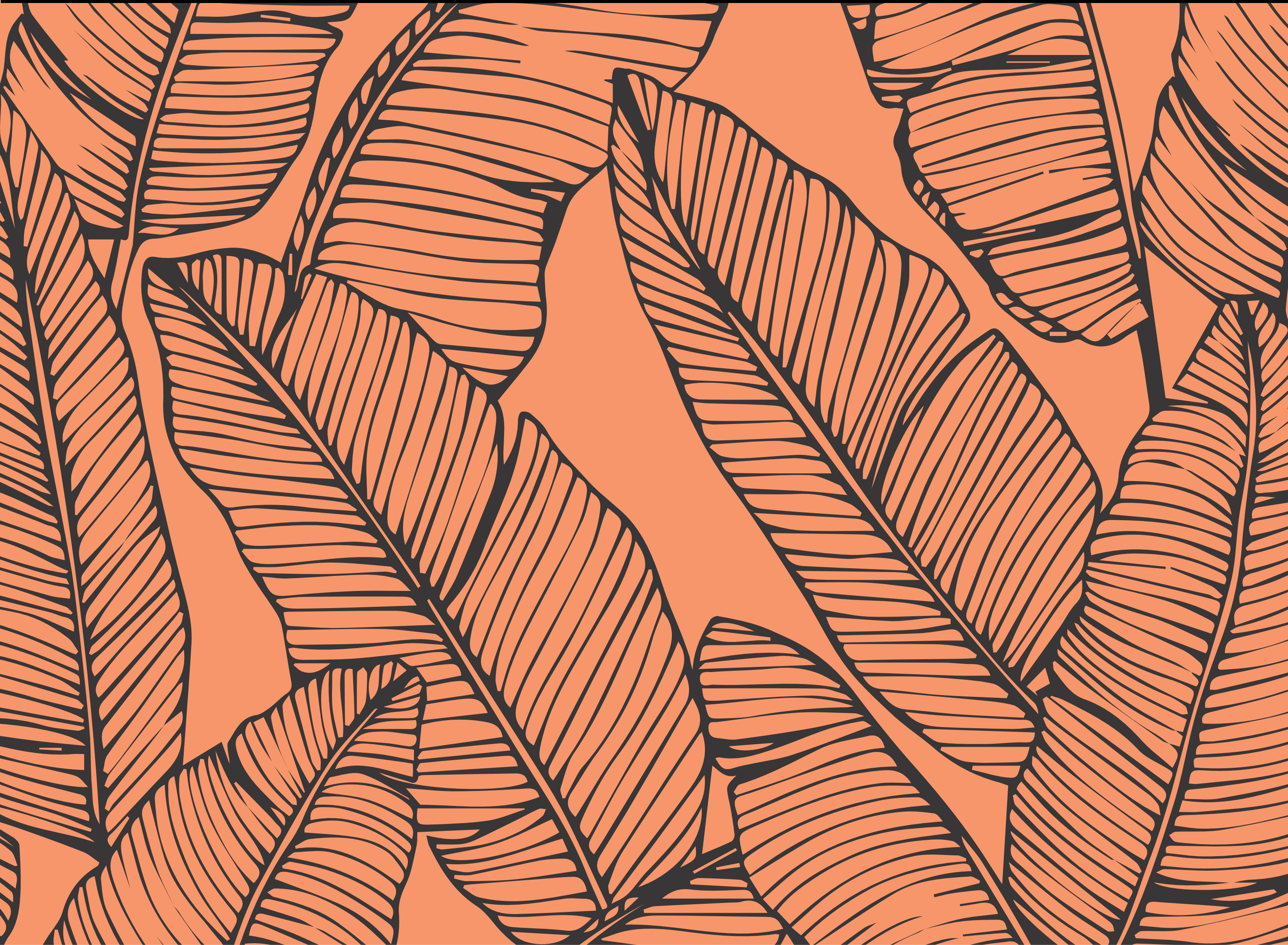


LOUNGE BAR & GRILL

CROWNE
PLAZA®
— BY IHG —
Limassol



ALL DAY DINING MENU

11AM - 11PM

DRINKS MENU

9AM - 1PM

KAI SUSHI MENU



LOUNGE BAR & GRILL

CROWNE
PLAZA®
— BY IHG —
Limassol



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





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

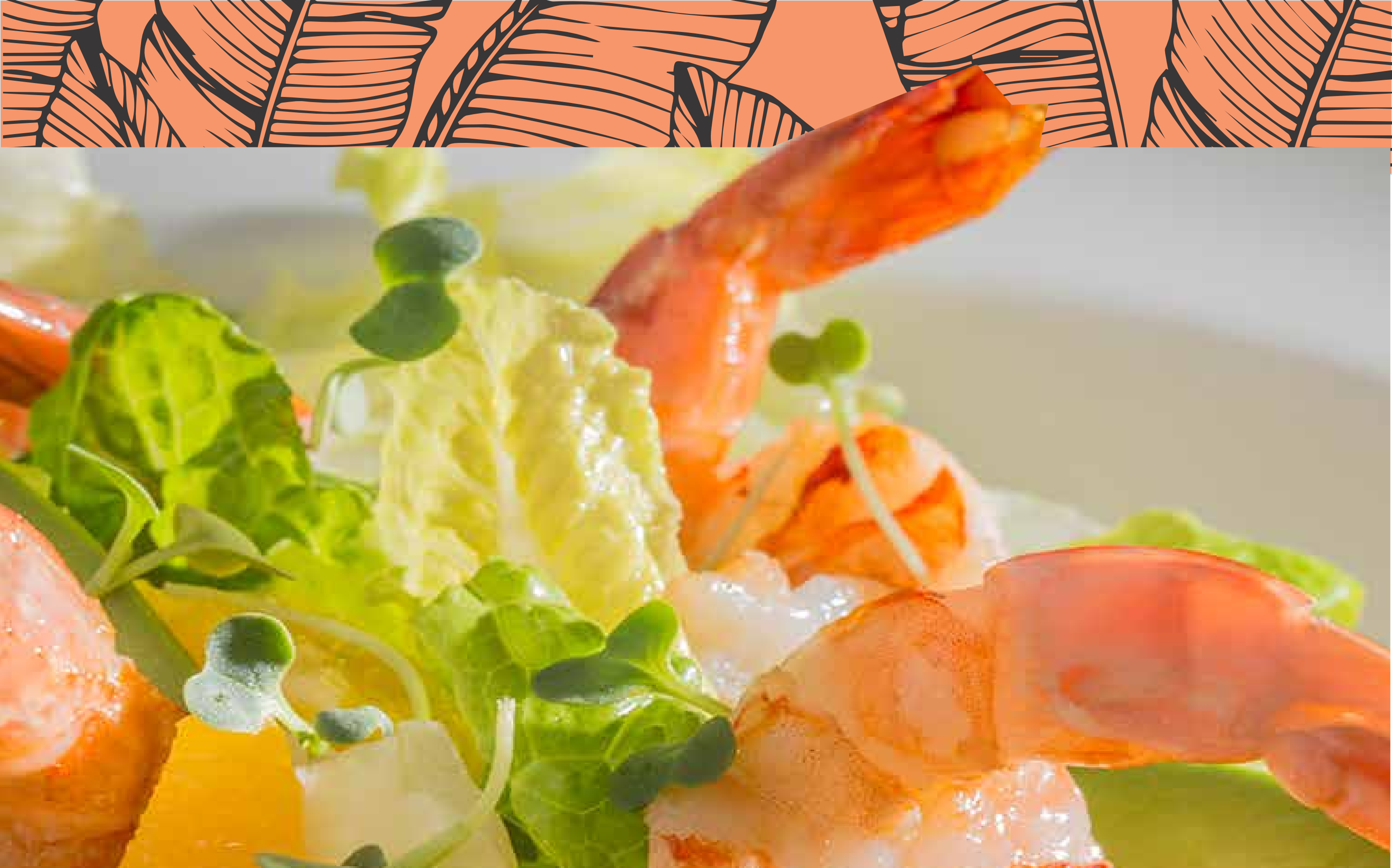
VEGETABLE VEGAN

€8

PUMPKIN & RED BELL PEPPER

€8

Cumin, chili VEGAN



SALADS

ADD TO ANY SALAD:

Tofu VEGAN	€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

VEGAN

 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

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

VEGAN

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

BOWL OF FRIES

€8





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	o
TYROKAFTERI DIP		o	o													o
OLIVE TAPENADE DIP		o	o								o					o
PAPRIKA HUMMUS DIP				o											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	o
MANGO SORBET	o						o								o	o
STRAWBERRY SORBET															o	o
LEMON SORBET															o	o
TIRAMISU ICE CREAM		o					o	o				o				o
CHOCOLATE ICE CREAM		o					o									o

LOUNGE BAR & TERRACE

CROWNE
PLAZA®
— BY IHG —
Limassol

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

ALTHAUS TEA

Royal Earl Grey	€5
Darjeeling Summer Leaves	
Sencha Select Green Tea	
Rooibos Vanilla	
Delicate Herbs	
Essential Fruits	



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

Chocolate Strawberry Vanilla	€6
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REFRESHMENTS

FRESH JUICE

Orange	€6
Carrot	€7
Apple	€8
Mixed	€7

SMOOTHIES

Mango Breeze Mango, mango purée, cranberry & orange juice	€8
Berrylicious Berries, lime, 7UP	€8
Peach Cooler Banana, strawberry, peach juice, & purée	€8

Coconut Cream Kiss Banana, strawberry, pineapple juice, grenadine, coconut purée	€9
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JUICE	€4
Apple	
Orange	
Peach	
Grapefruit	
Pineapple	
Cranberry	

WATER

Mineral Water 100cl	€5.5
Evian Mineral Water 75cl	€6.5
Sparkling Water 75cl	€6
Perrier Sparkling Water 33cl	€4.5

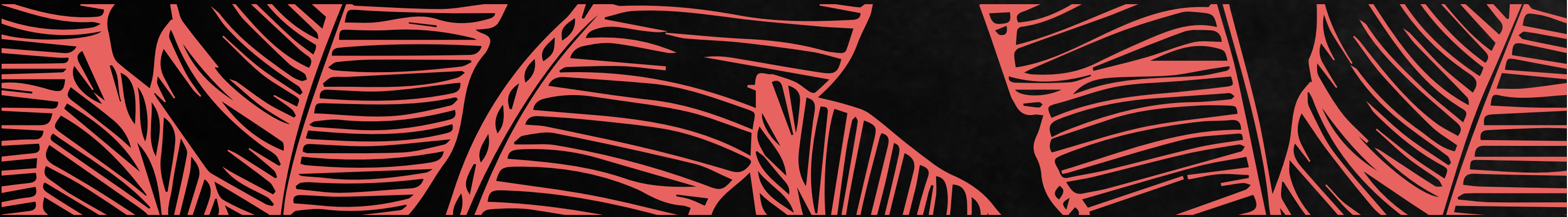
SOFT DRINKS

Bitter Lemon	€5.5
Coke Zero *	€5.5
Energy Drinks *	€6
Ginger Ale	€5.5
Lemon Iced Tea	€4.5
Peach Iced Tea	€4.5
Other Soft Drinks	€4
Lemon Squash	€4

DOUBLE DUTCH PREMIUM * €6

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

Regular Mixer	€1.5
Premium Mixer *	€3.5



COCKTAILS!

CLASSICS

Aperol Spritz	€12
Bellini	€11.5
Bloody Mary	€11.5
Caipirinha	€11.5
Cosmopolitan	€11.5
Long Island Iced Tea	€11.5
Mai Tai	€11.5
Margarita	€11.5
Martini	€11.5
Mojito	€11.5
Negroni	€11.5
Old Fashioned	€11.5
Pimm's	€12
Pina Colada	€12.5

SPECIALS

Summer Fling Vodka, lychee liqueur, passion fruit purée, lime	€12.5
Blackberry Long Island Diplomatico Mantuano rum, vodka, gin, lime, lemon raspberry liqueur, simple syrup, blackberries	€12.5
Brandy Sour LOCAL Brandy, Angostura bitters, lemon juice, soda	€11.5
Espresso Martini Vodka, Kahlua, espresso shot, milk, cream	€12.5
Hugo Prosecco, elderflower syrup, mint, lime, soda	€11.5
Paloma Plaza Jose Cuervo Gold tequila, pink grapefruit soda, lychee liqueur, lime	€12.5

GIN

Gin Mare Cooler	€11.5
Gin Mare with Mediterranean herbs, tonic, mint, cucumber, lime, simple syrup	
Crowne Mare	€16
Gin Mare with Mediterranean herbs, Double Dutch pomegranate and basil, elderflower syrup, lime, fresh pomegranate	



MOCKTAILS

Virgin Mojito
Virgin Mary
Virgin Colada
Virgin Daiquiri
Virgin Margarita

FROZEN

Frozen Daiquiri Rum, fruit purée	€12.5
Frozen Margarita Tequila, triple sec, fruit purée	€12.5

FLAVOURS

Watermelon | Peach
Passion Fruit | Strawberry



BEER & CIDER

BOTTLE

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

DRAUGHT	
Keo <i>Pint</i> <i>LOCAL</i> 500ml	€8
Keo <i>Half Pint</i> <i>LOCAL</i> 250ml	€4.5





BEFORE, AFTER & IN BETWEEN

APERITIFS	4cl	PORT	4cl
Campari	€8	Sandeman Port	€6.5
Martini Bianco	€8		
Martini Dry	€8	LIQUEURS	4cl
Martini Rosso	€8	Amaretto	€8
		Baileys	€8
COGNACS	4cl	Bénédictine	€10
Janneau Armagnac	€12	Cointreau	€10
Camus V.S.O.P	€12	Grand Marnier	€10
Maxime Trijol X.O	€20	Limoncello	€6
Martell VS***	€14	Masticha	€6
		Romana Sambuca	€8
BRANDIES	4cl	Kahlua	€8
Calvados	€10		
Five Kings X.O 12Y	€8	DIGESTIVES	4cl
Keo V.S.O.P	€6.5	Fernet Branca	€10
Metaxa*****	€7	Grappa	€8
		Jägermeister	€8
LOCAL	4cl		
Commandaria	€7		
Ouzo Plomari	€6.5		
Zivania 20cl	€15		



THE HARD STUFF

GIN	4CL	100CL
Bombay Sapphire	€10	
Gordon's	€8	€80
Gordon's Pink	€9	
Gin Mare <i>ELITE</i>	€15	€160
Hendrick's <i>ELITE</i>	€15	€160
Tanqueray <i>alcohol free</i>	€9	

Double Dutch Premium	€5.5
Pomegranate & Basil	
Cucumber & Watermelon	
Skinny Tonic	
Pink Grapefruit Soda	
Ginger Beer	

Mixer €3.5

TEQUILA	4CL	100CL
Olmeca	€10	€110
Jose Cuervo Silver	€8	
Jose Cuervo Gold	€9	

VODKA	4CL	100CL
Grey Goose <i>PREMIUM</i>	€15	€150
Smirnoff	€8	€80
Stolichnaya	€8	€80
Belvedere <i>ELITE</i>	€15	
Roberto Cavalli <i>ELITE</i>	€15	

WHISKY	4CL	100CL
The Famous Grouse	€8	
J&B Rare	€9	
Jameson	€9	
Jim Beam	€9	
JW Red Label	€10	€100

PREMIUM	4CL	100CL
Chivas Regal 12Y	€12	€120
Jack Daniel's	€12	€120
JW Black Label 12Y	€13	€130
Dimple 15Y	€13	
Glenfiddich 12Y	€15	€190
Glenmorangie 10Y	€13	

ELITE	4CL	100CL
Chivas Regal 18Y	€18	
JW Gold Label 18Y	€17	€180 <i>70cl</i>

RUM	4CL	100CL
Bacardi Superior	€9	€90
Captain Morgan	€9	
Havana Club	€10	€100
Diplomatico Mantuano <i>ELITE</i>	€15	€130 <i>70cl</i>



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA, €9
CYPRUS

PINOT GRIGIO IGT DELLE €9.5
VENEZIE, ZENATO, ITALY

SAUVIGNON BLANC, €10
LAPOSTOLLE, CHILE

CHARDONNAY €8.5
LIFILI BIANCO SALENTO IGP

ROSÉ

EROS ROSÉ, EZOUSA €9.5
CYPRUS

PIXIE, KTIMA MARKOU, €9.5
GREECE

RED

MERLOT VENETO IGT, €8
BOTTER, ITALY

CABERNET SAUVIGNON, €8.5
LES DEUX PINS, FRANCE

RED, EZOUSA, €9
CYPRUS

MONTEPULCIANO €9.5
D’ABRUZZO DOC,
VELENOSI , ITALY

ROSE WINE



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

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

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

CÔTES DU RHÔNE ROSÉ, €48
E.GUIGAL, FRANCE
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, €45
TSIAKKAS
Dry & crisp, notes of tropical fruit.

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

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

GREECE

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

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

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

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

AUSTRIA

RIESLING GAISBERG, €62
MAGLOCK NAGEL
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, €95
LOUIS JADOT
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, €40
LAPOSTOLLE, CHILE
Fresh & vibrant, tropical fruit aromas.

SAUVIGNON BLANC, €50
MUD HOUSE, NEW ZEALAND
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

SPARKLING TEA	€60
0% alcohol	
Copenhagen BLÅ	
Jasmin, White Tea & Darjeeling	
Copenhagen LYSERØD rosé	
Silver Needle, Hibiscus, Oolong	

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
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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

