

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

€17

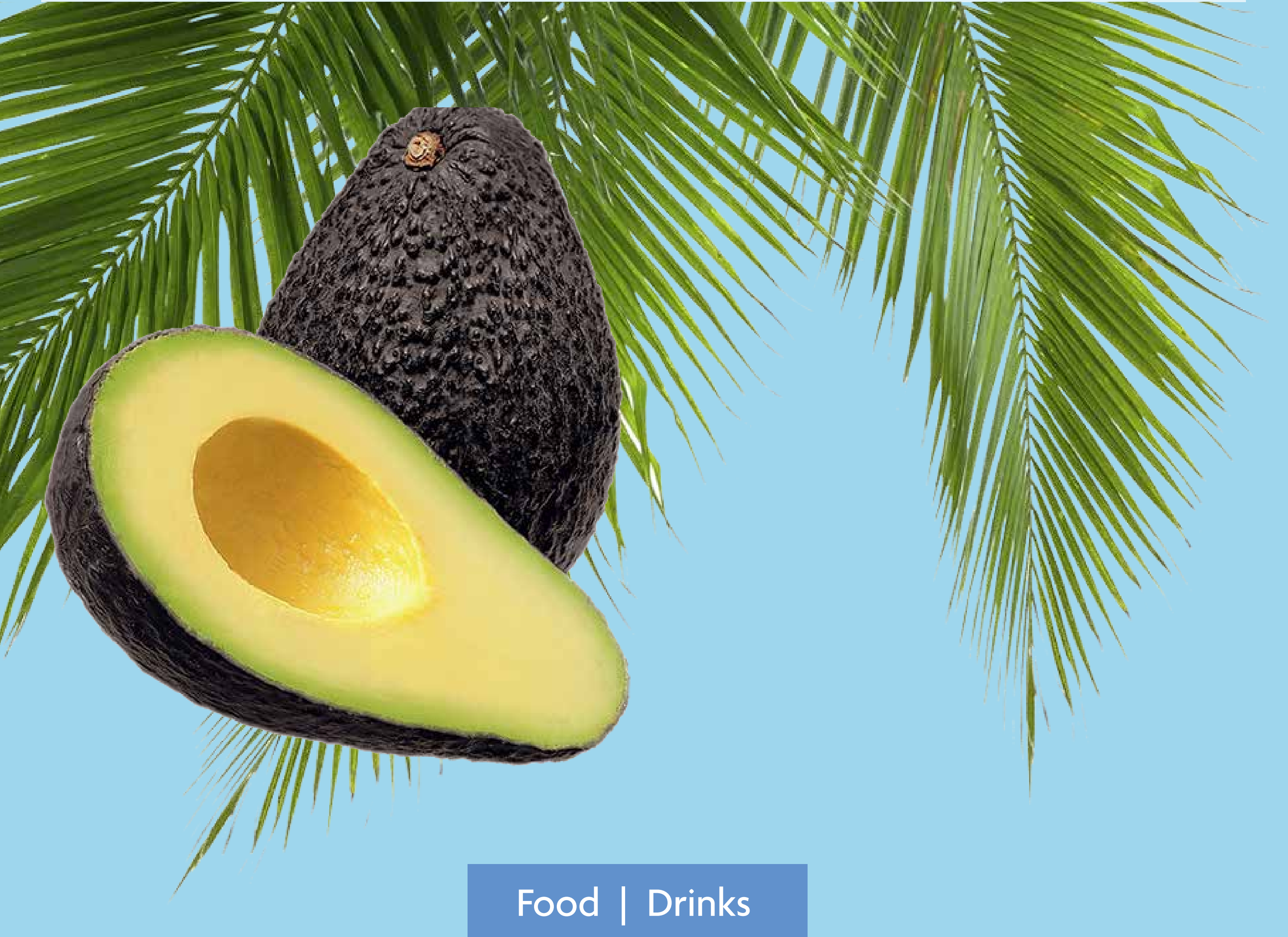
BEYOND VEGAN
100% plant-based protein
burger, tahini spread, rocket
Side: fries

€17

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

€18

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

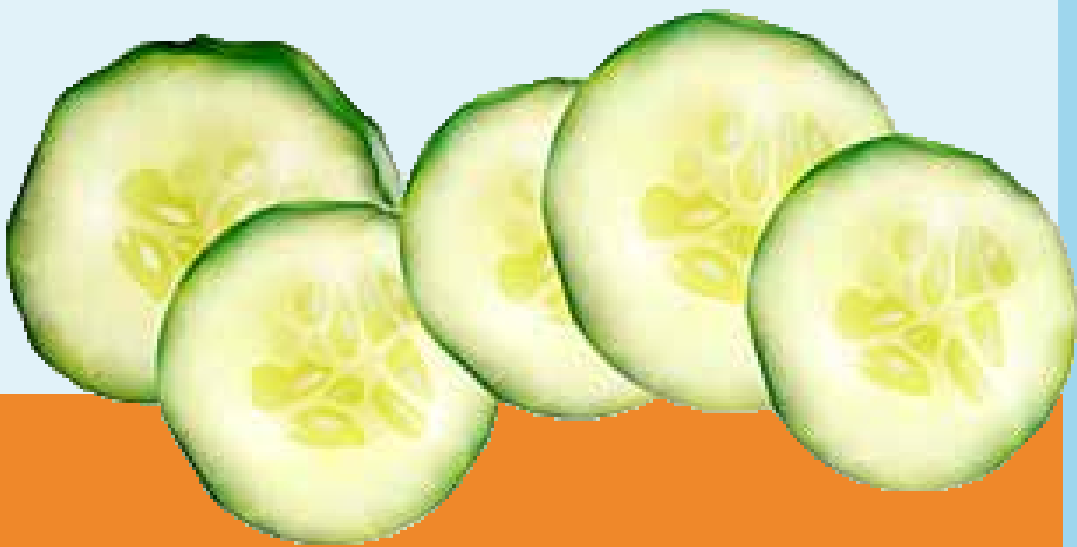
Paprika hummus VEGAN €3.5

All dips served with Pitta bread



KIDS

CHICKEN NUGGETS Sides: fries, tomato, cucumber	€12	SPAGHETTI Choice of sauce: Bolognese Napolitana VEGAN Butter sauce	€12
TOASTED SANDWICH ● Virginia ham & Edam cheese Sides: fries, tomato, cucumber	€12	PIZZA MARGHERITA	€16
CYPRUS SPECIAL LOCAL Half Cypriot pitta, Halloumi cheese, pork «lountza», tomato Side: fries	€12	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

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

€20
- SEASONAL FRUIT

VEGAN

€17

DESSERT

- CHOCOLATE FUDGE CAKE

NEW

€10

Velvety chocolate crèmeux, 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	€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																
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		●					●									●



med.

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	€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 €5

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



MILK

Full Fat
Skimmed
Coconut VEGAN
Oat VEGAN
Almond VEGAN
Soya VEGAN

OTHER DRINKS

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

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

WATER

Local Mineral Water 100cl €4
Local Mineral Water 50cl €2.5
Sparkling Water 75cl €5.5
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

Fly solo & pairs well with gin

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

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	

SPECIALS

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



MOCKTAILS

€9

- Virgin Mojito
- Virgin Mary
- Virgin Colada
- Virgin Daiquiri
- Virgin Margarita

FROZEN

€12.5

- Frozen Daiquiri
Rum, fruit purée
- Frozen Margarita
Tequila, triple sec, fruit purée

- 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 LOCAL	€5.5
Peroni	€7
Somersby Apple Cider	€8.5

DRAUGHT	
Keo Pint LOCAL 500ml	€8
Keo Half Pint LOCAL 250ml	€4.5



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% 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.

AUSTRIA

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

FRANCE

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

ITALY

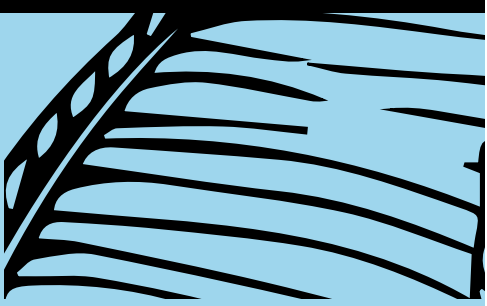
PINOT GRIGIO, IGT DELLE VENEZIE, ZENATO €9.5 | €38
Refreshing and smooth, aroma of lime, white peach and apple.

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 €165
CLASSICO DOCG, MASI
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 0% alcohol Copenhagen BLÅ Jasmin, White Tea & Darjeeling Copenhagen LYSERØD rosé Silver Needle, Hibiscus, Oolong	€60
--	-----



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

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

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

DIGESTIVES	4cl
Jägermeister	€8

THE HARD STUFF

GIN	4CL	100CL
Gordon's	€8	€80
Gordon's Pink PREMIUM	€9	
Hendrick's ELITE	€15	€160
Tanqueray ALCOHOL FREE	€9	

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

VODKA	4CL	100CL
Grey Goose PREMIUM	€15	€150
Smirnoff	€8	€80

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

PREMIUM	4CL	100CL
Chivas Regal 12Y	€12	€120
Jack Daniel's	€12	€120
Glenfiddich 12Y	€15	€190

RUM	4CL	100CL
Bacardi Superior	€9	€90
Havana Club	€10	€100

ALLERGENS

POOL SNACKS

	GLUTEN	MILK	SO2	SEASME	CELERY	MUSTARD	SOYA	EGGS	CRUSTACEANS	MOLLUSCS	NUTS	PEANUTS	LUPIN	FISH	VEGAN	VEGETARIAN
SALADS & SOUPS																
AVOCADO SALAD															●	●
CAESAR SALAD	●	●	●			●		●						●		
VILLAGE SALAD		●	●													●
ASIAN TOFU BOWL			●	●											●	●
SANDWICHES																
CLUB SANDWICH	●	●	●			●		●								
CHICKEN WRAP	●	●	●	●												
STEAK WRAP	●	●	●													
FALAFEL WRAP	●				●	●									●	●
TURKEY WRAP	●	●														
PIZZA																
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															●	●
KIDS																
TOASTED SANDWICH	●	●	●													
CHICKEN NUGGETS	●	●	●			●	●	●								
CYPRUS SPECIAL	●	●	●													
FRIES															●	●
PLATTERS & DESSERT																
ENERGY BOOST	●	●	●	●							●					●
CHEESE & FRUIT PLATTER	●	●	●								●					●
FRUIT PLATTER															●	●
MASTICHA ICE CREAM		●														●
VANILLA ICE CREAM		●														●
MANDARIN SORBET	●						●								●	●
MANGO SORBET	●						●								●	●
STRAWBERRY SORBET															●	●
LEMON SORBET															●	●
DARK CHOCOLATE SORBET							●								●	●
TIRAMISU ICE CREAM		●					●	●				●				●
CHOCOLATE ICE CREAM		●					●									●