

At Colors Café

Great care and attention goes into the selection of our raw materials. Only the finest ingredients are chosen for the preparation of all our products, so that you may enjoy them at their best, both here or at home with family and friends.



*For orders and enquiries please call:
2585 8285*

ALLERGENS INDEX

INDICATING NUMBER	ALLERGEN SYMBOL & NAME	ALLERGEN DESCRIPTION
1	CELERY	This includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CRUSTACEANS	Crab, lobster, prawns and scampi are crustaceans, shrimp paste often used in Thai and south-east Asian curries or salads. Is an ingredient to look out for.
3	FISH	You will find this is in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
4	MILK	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, in powdered soups and sauces. It's often split into casein in curds and BLG in whey.
5	MUSTARD	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
6	PEANUTS	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
7	SOYA	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.
8	WHEAT-GLUTEN	Wheat (such as spelt and Khorasen wheat/Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
9	EGGS	Eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
10	LUPIN	Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
11	MOLLUSCS	These include mussels, land snails, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews.
12	TREE NUTS	Not to be mistaken with peanuts (which are actually a legume & grow underground). This ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.
13	SESAME	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
14	SULPHUR DIOXIDE	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

Directory

<i>Cakes</i>	<i>1</i>
<i>From the Bake Shop</i>	<i>2-3</i>
<i>Salads / Sandwiches / Platters</i>	<i>4-6</i>
<i>Gelato and Ice Cream Creations</i>	<i>7-9</i>
<i>Hot Beverages and Tea Selection</i>	<i>10-12</i>
<i>Cold Beverages / Tonic Bar</i>	<i>13-15</i>
<i>Cocktails / Champagnes and Wines</i>	<i>16-18</i>
<i>Spirits / Liqueurs / and more...</i>	<i>19-22</i>

Cakes

Presenting the finest sweet collection

Guanaja *Allergens (4, 8, 9, 12)

Guanaja chocolate cream / vanilla Madagascar crème brûlée / chocolate biscuit

Tart Citron *Allergens (4, 6, 7, 8, 9, 10, 12)

Lemon cream / crunchy meringue / almond biscuit

Avellana *Allergens (4, 8, 9, 12)

Milk chocolate mousse / gianduja cremeux / hazelnut croustillant

Red Velvet Cheese Cake *Allergens (4, 8, 9, 12)

Philadelphia cream / blackcurrants compote

Black Pearl *Allergens (4, 8, 9, 12)

Hazelnut and cocoa daquoise / bitter - sweet chocolate / cointreau cherries crème brûlée

Chocolate Tart Brazil *Allergens (4, 8, 9, 12)

Luscious chocolate ganache / caramelized banana / coffee flavored cream

Apple Tart *Allergens (4, 8, 9, 12)

Walnuts / raisins / cinnamon

Hazelnut Praline Cake - low in calories *Allergens (4, 8, 9, 12)

Praline cream / milk chocolate biscuit / roasted hazelnut ganache

Éclair Chestnut *Allergens (4, 8, 9, 12)

Chestnut cream / whisky / 70% cocoa chocolate ganache / crunchy pearls

Jivara Violet *Allergens (4, 8, 9, 12)

40% cocoa chocolate cream / blackcurrant gele / violet crème brule / brownies

Charlotte Rouge *Allergens (4, 6, 8, 9, 12)

Fruit rouge cream / almond mousse / pistachio biscuit / fresh red fruits

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT



FROM THE BAKE SHOP

From the Bake Shop

Croissants (traditional French recipe) *Allergens (4, 6, 8, 9)	2.5
Chocolate Croissant *Allergens (4, 6, 8, 9)	2.5
Stuffed Croissant with Cream Cheese and Blackcurrant Filling *Allergens (4, 8, 9, 12)	3
Danish Pastry with Fruits and Cream *Allergens (4, 8, 9)	3
Chocolate Muffin with Hazelnut *Allergens (4, 6, 7, 8, 9, 12)	3
Blueberry Muffin with Cereals *Allergens (4, 6, 7, 8, 9, 12, 13)	3
Carrot Cake with Cream Cheese Filling, Walnuts and Raisins *Allergens (4, 8, 9, 12)	4.5
Healthy Energy dry Cake - low in calories *Allergens (4, 8, 9, 12) Made from 100% whole wheat flour and a combination of brown and stevia sugar, dry nuts	4.5
Chicken Curry Pie *Allergens (4, 5, 8, 9) Freshly baked mild chicken curry served with mango chutney	9
Cheese Pie *Allergens (4, 8, 9) A delicate blend of five cheeses, fresh mint leaves and sun-dried tomatoes in phyllo and kataifi pastry	8
Colors Signature Pie *Allergens (4, 8, 9, 13) Leeks / fetta and manouri cheese / handmade phyllo pastry	8

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.




All prices are in Euro and include VAT





SALADS | SANDWICHES | PLATTERS

€

Salads Served from 11:00 until 23:00

Spinach and Truffle Salad  *Allergens (1, 4, 7, 8) NEW	15
Baby spinach and rucola / oyster mushrooms / pecorino / dried miso / truffle vinaigrette	
Fresh Tuna Salad *Allergens (1,3,5,7,13) NEW	17
Crispy greens / fresh tuna / sesame / ponzu dressing	
Caesar Salad *Allergens (4, 5, 8, 9, 10, 12)	14
Sucrine lettuce / crispy pancetta / croûtons	
With slow-cooked Chicken Breast *Allergens (4, 5, 8, 9, 10, 12)	17
Burrata Mozzarella  *Allergens (1, 4, 8)	14
Colored marinated tomatoes / gazpacho Andalouse / extra virgin olive oil	
Crab Salad *Allergens (1, 2, 5, 6, 7, 13)	18
Crispy greens / crab meat / avocado / green apple	
Asian Prawn *Allergens (1, 2, 7, 8, 12, 13)	17
Selected greens / avocado / cashews / wakame / pineapple dressing	
Goat Cheese  *Allergens (1, 4, 8, 12)	14
Mixed salad / marinated pears / caramelized pecans / mint	

Sandwiches Served from 11:00 until 23:00

Colors Club *Allergens (4, 5, 8, 9, 10)	14
Chicken breast / crispy pancetta / cream cheese / egg	
Mediterranean Panini  *Allergens (1, 4, 8, 10, 12)	14
Mozzarella / tomato / rocket pesto / parmesan	
Ham and Cheese *Allergens (4, 8, 10)	13
Honey-baked ham / provolone cheese / country bread	
Prawn Roll *Allergens (1, 2, 5, 8, 9, 12)	15
Crispy lettuce / lemon confit / avocado / kimchi sauce	
Chicken *Allergens (4, 5, 8, 9, 10)	14
Corn bread / chicken breast / avocado salad	
Portobello Mushroom  *Allergens (1, 5, 7, 8)	14
Five-spiced portobello mushroom / avocado / Chinese cabbage slaw / focaccia	
Pastrami and Cheddar *Allergens (1, 4, 5, 7, 8, 13)	14
Beef pastrami / mature cheddar / Asian salad / country bread	

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

 = dishes suitable for vegetarians

 = dishes suitable for vegans

All prices are in Euro and include VAT

€

Platters and More... Served from 11:00 until 23:00

Selected smoked and cured Meat *Allergens (4, 5, 8, 9, 10, 12) Served with pickles, baby leaves and freshly baked bread	22
Fine Cheeses *Allergens (4, 5, 8, 9, 10, 12) Served with fig chutney and freshly baked bread	22
Platter Combination *Allergens (4, 5, 8, 9, 10, 12) Selected smoked and cured meat / fine cheeses / fig chutney	22
Smoked Salmon *Allergens (3, 4, 5, 8, 9, 10) Home-oak smoked salmon medallions / blinis / sour cream	17
Tuna Platter *Allergens (1, 3, 7, 11, 12, 13) Fresh tuna / edamame beans / Asian salad	22
Fruit Platter Selected seasonal fresh fruits	12

Fresh Oysters

Gillardeau Special (No 2) Marennes D'oléron *Allergens (2)	
Per piece	6.5
Six pieces	36
Fine De Claire No 2 *Allergens (2)	
Per piece	5
Six pieces	28

All Oysters are served with sauce Mignonette and fresh lemon

Sushi & Nigiri Served from 11:00 until 23:00

Sushi Rolls (8 pieces)

California Rolls *Allergens (2, 3, 7) Crab meat / avocado / cucumber / Tobiko	18
Crispy Tempura *Allergens (2, 4, 5, 7, 8, 10) Prawn tempura / avocado / cucumber	19
Soft Shell Crab Roll *Allergens (2, 4, 5, 7, 9, 10) Soft shell / avocado / cucumber	19
Black Dragon *Allergens (2, 3, 4, 5, 7, 8, 9) Eel / avocado / prawn tempura	20
Rock Shrimp Roll *Allergens (2, 4, 5, 7, 8, 9, 10) Rock shrimp tempura / steamed prawn / lettuce / cucumber	18
Hamachi Roll *Allergens (3, 5, 7) Hamachi / tuna / seabass ceviche / avocado	19
Vegetable Roll *Allergens (5, 7, 9) Asparagus / cucumber / avocado / pickled radish	15

Sashimi (5 pieces)

Bluefin Tuna *Allergens (3, 5, 7)	14
Salmon *Allergens (3, 5, 7)	9
Sea Bass *Allergens (3, 5, 7)	9
Eel *Allergens (3, 5, 7)	12
Hamachi *Allergens (3, 5, 7)	14

Nigiri (2 pieces)

Salmon *Allergens (3, 5, 7)	6
Bluefin Tuna *Allergens (3, 5, 7)	8
Prawn *Allergens (3, 5, 7)	6
Eel *Allergens (3, 5, 7)	9
Hamachi *Allergens (3, 5, 7)	8
Sea Bass *Allergens (3, 5, 7)	6

Maki Moriawase (16 pieces) 35

Combination of four different kinds of sushi rolls (four of each kind)

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

A close-up, artistic photograph of a chocolate gelato swirl. The gelato is a rich, dark brown color and is shown in a curved, layered shape, suggesting it has been scooped or cut. The background is dark and out of focus, with some light bokeh. The text "GELATO | ICE CREAM CREATIONS" is centered in the middle of the image in a white, serif font.

GELATO | ICE CREAM CREATIONS

Gelato

Ice Cream Selection

We use only the best quality ingredients for our homemade gelato

Salted Caramel *Allergens (4, 8, 9, 12)

Apple Pie *Allergens (4, 8, 9, 12)

Biscotti Profiterole *Allergens (4, 8, 9, 12)

Sicilian Pistachio *Allergens (4, 8, 9, 12)

Cheese Cake *Allergens (4, 8, 9, 12)

Strawberry

Lemon

Chocolate Velvet *Allergens (4, 9)

Banoffee *Allergens (4, 8, 9)

Yoghurt with Forest Fruit *Allergens (4, 9)

Mascarpone Tiramisu *Allergens (4, 8, 9, 12)

Vanilla Madagascar *Allergens (4, 9)

Nocciola Stevia *Allergens (4, 8, 9, 12)

Two scoops of your choice 5

Extra scoop 2.25

A wider selection of homemade gelato is available in our show case

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

Ice Cream Creations

11

Grand Cru Chocolate *Allergens (4, 8, 9, 12)

Chocolate ice cream / brownies / rich chocolate sauce / dark chocolate leaves / fresh cream

Yoghin Rosso *Allergens (4, 8, 9, 12)

Yoghurt ice cream / forest fruit variegato / almond biscuit / crunchy meringue / fresh cream

Vanilla Premium *Allergens (4, 8, 9, 12)

Vanilla ice cream / frollinis cookies / biscotti variegato / crunchy phyllo / fresh cream

Profiterole *Allergens (4, 8, 9, 12)

Biscotti profiterole ice cream / caramel crunchy bar / chocolate sauce / milk chocolate leaves / fresh cream

Summer Refresh *Allergens (4, 8, 9, 12)

Strawberry and lemon sorbet / marinated strawberries / citrus salad / fresh cream

Bambino *Allergens (4, 8, 9, 12)

For our very young ladies and gentlemen

5.5

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT



HOT BEVERAGES AND TEA SELECTION

€

Hot Beverages

Nespresso Origin India, Arabica Robusta blend	4.5
Illy Classico Espresso, 100% Arabica	4.5
Doppio, Double espresso	6
Espresso Decaffeinato	4.5
Espresso Lungo	4.5
Ristretto Origin India	4.5
Macchiato, Small cup of espresso with hot frothy milk	5
Cappuccino, Double espresso topped with frothy steamed milk	6
Americano, Double espresso with side hot water and milk	6
White Mocha, White chocolate with double espresso	6
Café Viennois, Espresso with hot milk, topped with whipped cream	6
Caffe Latte, Espresso with hot steamed milk	6
Chocolate/Caramel Latte	6
Espresso with hot steamed milk and chocolate/caramel sauce	

Homemade

Hot Chocolate, with 49% cocoa milk chocolate from Latin America	6.5
Vegan Hot Chocolate, With dark couverture and almond milk	6.5
Kids Hot Chocolate, With smarties, marshmallow	5.5
Café au Lait, Large cup of filter coffee with hot frothy milk	5.5
Nescafe, Instant coffee or decaffeinated	5.5
Filter Coffee, 100% dark Arabica roasted beans	5.5
Cyprus Coffee, No sugar, medium or sweet	4.5
Colors Irish Coffee	10
Irish whisky, brown sugar, filter coffee with maple syrup cream	
Calypso, Filter coffee, fresh cream, coffee liqueur	10
Latte Baileys	10
Espresso mixed with milk and Baileys	

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

Tea Selection

€

5.5

Breakfast

Ceylon, Darjeeling and Asian teas with drop of milk

Earl Grey Yin Zhen

Black tea, bergamot essential oil, flower petals

Jasmine Green Tea

A green and strongly perfumed jasmine tea enriched with jasmine flowers

Darjeeling

A well-balanced blend of almond and ripe peach

Oolong Tea

Salted butter caramel and flower petals

Ginger-Lemon

Combination of Sencha green tea, lemongrass, lime, lemon and ginger

Lime Blossom-Peppermint

Freshness of mint with woody and flowery notes of lime blossom

Fruits and More

Hibiscus flowers with apple pieces, orange and rosehip peels

Rooibos Cederberg

Slightly sweet and honey liquor taste with low tannin level and caffeine free

Sencha Fukuyu

Sencha green powerful vegetal notes and a fruity aroma with a slight bitterness

Loose and Herbal Leaf

6

Poire Marron Glacé

Pai Mu Tan white tea with fruity and sweet notes from pear and marron glacé

Prague

A blend of black teas with the flavours of caramel, chocolate and prune

Fresh Mint

Cyprus Mountain mixed Herbs

Chamomile Flowers

Fresh Ginger

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

COLD BEVERAGES | ICED TEA



€

Iced Coffees & Shakes

Freddo Espresso	6.5
Freddo Cappuccino	6.5
Cold Brew, Slow distillation of our signature coffee	6
White Espresso, with vanilla gelato	6
Iced Café Latte, with your choice of chocolate or caramel	6
Choco Freddo, Espresso coffee blended with crushed ice and caramel gelato	7
Colors Shake, Coffee, Ferrero cookies, nuts, vanilla gelato and chocolate	7.5
Cafe Frappe	6.5
Cafe Frappe Ice Cream, (Recommended vanilla)	7
Café Frappe with Baileys	8.5
Milkshakes, Chocolate, vanilla, strawberry, banoffee	6.5

Homemade Ice Tea

Bali, Green tea with fruity jasmine notes and ginger	6.5
Peach, The delicacy of peach and the velvety sweetness of a luscious summer fruit	6.5
Jardin bleu, Black tea, orchard fruits with red berries and wild strawberries	6.5
Fruit infusion, Red hibiscus flower with mango flavour and exotic fruits box	6.5

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

€

Tonic Bar

6.5

Blueberry Protein Smoothie

Blueberries, coconut milk, cinnamon, chia seeds, maple syrup, cashew nuts

Calories: 405 kcal Carbohydrates: 45 g Protein: 10 g Fat: 20.5 g

Super Berry Smoothie

Mixed berries, strawberry yoghurt, milk, porridge oats and honey

Calories: 217 kcal Carbohydrates: 31 g Protein: 10.5 g Fat: 3.5 g

Almond - Banana Shake

Oats, almond milk, banana, almonds, maple syrup and cinnamon

Calories: 265 kcal Carbohydrates: 39.9 g Protein: 16.7 g Fat: 9 g

Matcha Smoothie

Yoghurt, honey, oats, matcha tea

Calories: 177 kcal Carbohydrates: 23.6 g Protein: 17.3 g Fat: 0.8 g

Big Green

Green apple, avocado, celery, spinach, mint

Calories: 217 kcal Carbohydrates: 13 g Protein: 3.5 g Fat: 14.6 g

Aloe Vera

Aloe Vera juice, with ginger, honey, lemon and green apple

Calories: 180 kcal Carbohydrates: 10 g Protein: 10 g Fat: 1.1 g

Make your own combination of fresh juices 7

Orange

Grapefruit

Apple

Carrot

Pineapple

Celery

Pomegranate

Ginger

Watermelon (in season)

Strawberry (in season)

100% Aloe Vera natural juice 25cl
Enriched with ginger, honey and lemon

11

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

COCKTAILS | CHAMPAGNES | WINES



€

Signature Cocktails

Pink Queen Gin, Prosecco, raspberry, lemon juice, sugar syrup	12.5
Jolly Roger Diplomatico, pineapple puree, fresh lime juice, chilly slice, homemade syrup	13
Irish Sour Irish Whiskey, ginger ale, fresh ginger, fresh lemon juice, homemade syrup	11.5
Private Garden Tanqueray, passion fruit, apple juice	11.5
Heritage Martini Bianco, Zivania, Elderflower, fresh lime juice	11.5
Berry's Smash Irish Whiskey, fresh lemon juice, pineapple, mint, raspberries	12.5
Royalty Hendricks, pink grapefruit juice, honey, angostura, Prosecco	13
Colors Emotions Gin Mare, fresh lime juice, homemade syrup, grapefruit, basil	11.5
Greek Martini Mastiha liquor, triple sec, lime juice, thyme, cucumber	13
Wild Berries Bacardi, fresh lime, berries, syrup, fresh ginger	12
Orange Sunset Vodka, Aperol, orange juice, fresh lime, syrup, strawberries	12.5
Spring Twist Vodka, Amaretto, coffee, lime, homemade syrup	12

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies (nuts, gluten, etc).

Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

Champagne & Wine

Champagne

	€ 1/2 Bottle 37.5cl	€ Full Bottle 75cl	€ By the glass 20cl
"R" Ruinart	60	105	
Moët & Chandon		105	23
Gosset Excellence		105	
Ruinart Rosé	78	145	

Sparkling Wines

	Full Bottle 75cl	By the glass 15cl
Prosecco Aldegheri, Italy	43	9
Prosecco Paladin, Italy	45	
Crémant de Bourgogne, Albert Bichot, France	46	
Bava Malvasia Rosé, Dolce, Italy	49	

White Wines

		By the glass 17,5cl
Xinisteri-Chardonnay, Ktima Dafermou, Cyprus	24	7
Chardonnay Tenuta Nozzole, Folonari, Tuscany, Italy	39	10
Aldegheri Mondello Soave Classico, Veneto, Italy	32	9
Sauvignon Blanc Grand Selection, Lapostolle, Rapel Valley, Chile	37	10
Malagouzia Ktima Alpha, Amyndeon, Greece	37	9
Magiko Vouno, Sauvignon Blanc, Nico Lazaridi, Drama, Greece	52	13

Rosé Wines

Techni Alipias, Techni Oinou, Drama, Greece	38	10
Marqués de Cáceres, Rioja, Spain	36	9

Red Wines

Chianti Classico Tenuta Nozzole, Folonari, Tuscany, Italy	43	11
Merlot Grand Selection, Lapostolle, Rapel Valley, Chile	37	10
Shiraz-Maratheftiko, Ktima Dafermou, Cyprus	30	8
Valpolicella Classico Superiore, Zenato, Veneto, Italy	43	11
Bourgogne Pinot Noir, Louis Jadot, Bourgogne, France	45	12
Château Bertineau, F. Janoueix, Lalande-de-Pomerol, Bordeaux, France	52	13

Sweet Wines

Mavrodaphne Special Reserve, Cavino Winery, Peloponnese, Greece		10cl 7
Commandaria, Kyperounda Winery, Cyprus	42	8
Al Cloccolata, Scavi & Ray Winery, Italia	35	8

All prices are in Euro and include VAT

SPIRITS | LIQUEURS | AND MORE...

€

Bottled Beers - 33cl

Keo (Domestic)	6
Carlsberg (From domestic production)	6
Heineken (Holland)	7
Budweiser (USA)	7
Corona (Mexico)	7
Stella Artois (Belgium)	7
Kirin (Japan)	7
San Miguel (Spain - Gluten free)	8
Krombacher non alcoholic (Germany)	7

Aperitifs

Ouzo Varvayiannis	10
Ouzo Giannatsis	10
Martini, dry / bianco or rosso	8
Campari	9
Cocchi Rosso	10

Spirits - 4cl

Gin Combinations

Gordon, Bombay Sapphire	9
Gin Mare, with Fever tree Mediterranean tonic, thyme, rosemary and lemon	13.5
Hendricks, with 3 cents aegean tonic, cucumber bitters, fresh cucumber	13.5

Vodka

Stolichnaya, Absolut	9
Grey Goose	13
Belvedere	12

Rum

Havana club 3 anos	9
Bacardi 8 years	11
Zacapa 23 Solera System	13

An extra charge of €2.5 will apply mixer

All prices are in Euro and include VAT

€

Whiskies

Famous Grouse	9
J&B	9
Jameson's	9
Jack Daniel's	10
J.W. Black Label	11
Chivas Regal	11
Chivas Regal 18 years old	16
Maccallan 12 years old	14
Glenmorangie	12
Glenfiddich	12
Glenmorangie 18 years old	16
Glenfiddich 18 years old	16

An extra charge of €2.5 will apply mixer

Brandies | Cognacs | Digestives

Zivania	7
Five Kings	6
Metaxa 5 star	8
Calvados	10
Hennessy VSOP	12
Hennessy XO	30
Frapin VSOP	12
Remy Martin XO	20
Fernet Branca	9
Jägermeister	9

Liqueurs

Skinos, Mastiha liqueur served over ice or chilled straight	9
Cointreau, Sweet and bitter orange peel	9
Baileys, Irish whiskey and cream	9
Amaretto di Sarrono, Almond	9
Southern Comfort, Whisky, spice and fruit	9
Tia Maria, Jamaica coffee	9
Sambuca, Anise flavored	9
Malibu, Rum coconut	9
Limoncello, Italian lemon liqueur	9
Amaro Montenegro, Vanilla and orange peels	9

All prices are in Euro and include VAT

Virgin Coolers

€

7

Colors Exotic Fruit Punch

Exotic combination of fresh fruits and juices

Romeo & Juliette

Strawberry gelato, lemon sorbet blended with pineapple juice and crushed ice

Citrus

Fresh orange juice, fresh grapefruit juice, sorbet ice cream, ginger and sugar syrup blended with ice

Uprising Sun

Pineapple juice, cranberry juice, strawberry sorbet, fresh mint and grenadine blended with ice

Virgin Mojito

Blended lemon ice cream, mint leaves, crushed ice fresh lime and soda

Wonderland

Fresh pomegranate juice, peach juice, vanilla sugar, fresh strawberries

Soft Drinks & Mineral Water

Soft Drinks, 20cl

4

Perrier, 33cl

4.5

Sparkling Water, 25cl

4

Sparkling Water, 75cl

6

Still Water, 100cl - Imported

6

Still Water, 100cl - Domestic

4

All prices are in Euro and include VAT