



Salads & Dips

Pissouri Salad		€12.00
Baby Rocket leaves and Cucumber, topped with grilled Halloumi and Aubergine, red Onion, Tomatoes and a Balsamic-Mint vinaigrette <i>(also available as a vegan option)</i>		
Greek Salad		€12.00
The classic salad with wholegrain Rusks, topped with Feta Cheese <i>(also available as a vegan option)</i>		
Fried Kefalotiri Salad		€12.00
Mixed salad, with Arugula, Cherry Tomatoes, Avocado slices, fried Kefalotiri, Pine Nuts and Fig vinaigrette		
Arugula and Fig Salad		€12.00
Mixed salad with Arugula, Cherry Tomatoes, Avocado slices, Pine Nuts and Fig vinaigrette <i>(vegan option)</i>		
Spinach and Iceberg salad		€12.00
Grated Carrot, Blue Cheese, sundried Tomatoes, Walnuts and a Pear dressing <i>(vegan option)</i>		
Columbia Salad		€15.00
Super food salad with grilled Chicken breast; composed of Rocket, Lettuce, Spinach, Endives, dried Cranberries, Pistachio nuts, Cherry Tomatoes, Chia seeds and a Raspberry dressing <i>(also available as a vegan option)</i>		
Sweet Potato and Quinoa “Tabbouleh” Salad		€19.00
With Shrimp, Mint and a Curcumas-Lemon dressing <i>(vegan option)</i>		
Selection of Dips	each dip	€3.00
Taramosalata		
Melitzanosalata		
Hummus		
Tzatziki		
Tirokafteri		
Tahini		
Composition of 6 dips		€16.00

For food intolerances or allergies, our service team will be glad to provide a menu with indication of food allergens.

Prices include service charge and all applicable taxes.



Starters

Cypriot Halloumi 6 slices of grilled Cypriot Halloumi		€10.00
Swooning Imam with Xynomitzithra Grilled Aubergine topped with caramelized Onions and Cretan Cheese <i>(also available as a vegan option)</i>		€10.00
Kolokithokeftedes Zucchini fritters with Tomato sauce and crumbled Feta Cheese		€11.00
Sesame Feta with Honey Fried Feta, covered with crispy golden-brown Sesame and topped with Honey		€12.00
Spinach and Feta Pie Rolls served with a Yoghurt dip and Harissa sauce <i>(also available as a vegan option)</i>		€14.00
Sieftalia One of Cyprus' most traditional dishes; minced meat Sausages, served with grilled Tomatoes, Onions, Tzatziki and Pita bread	starter main course	€13.00 €19.00
Fried Calamari Crispy deep-fried Calamari served with a Romesco Sauce	starter main course	€14.00 €18.00
Grilled Octopus With warm Potatoes, Capers and Olives		€21.00
Apollo-style grilled Sardines Wrapped in Vine leaves, served with a black Tarama Crostini and Ouzo sorbet		€16.00
Prawn Saganaki Prawns served with Feta Cheese and a Lobster-Tomato sauce		€21.00

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Soups

Soup of the day €12.00

Fish Soup Kakavia €19.00

A clear Seafood Soup with Vegetables enhanced with Saffron

Traditional Pasta & Risotto

Cypriot Ravioli starter €11.00

With Cherry Tomatoes, Mint, dry Anari Cheese and Olives €19.00

Pasta Skioufichta starter €12.00

Cretan traditional pasta with slow cooked Lamb
topped with Xynomitzithra soft Cheese €20.00

Traditional Couscous Pasta with Chicken starter €12.00

Traditional Greek Couscous served
with Chicken fillet and Niotiki Graviera Cheese €20.00

Striftari starter €17.00

Aglio e olio pasta with a variety of Seafood €28.00

Prawn Spaghetti starter €18.00

Spaghetti with black Tiger Prawns, Fennel
and Artichokes in a Lobster sauce €30.00

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From the grill

All grilled specialties are served with fried chips or crispy jacket potatoes

Marinated Chicken Souvlaki	280 gr	€19.00
Served with Pita bread, an Avocado and Cherry Tomato salad and Yoghurt dip		
Marinated Pork Souvlaki	280 gr	€19.00
Served with Pita bread, an Onion and Parsley salad and Tzatziki dip		
Pork Chop	600 gr	€21.00
Served with a mixed salad and potatoes		
Lamb chops	300 gr	€25.00
Served with Artichokes and Potatoes		
Salmon Fillet	180gr	€29.00
With spicy Bulgur Wheat, Ginger and Raisins		
Swordfish	150gr	€21.00
Grilled Swordfish fillet served with steamed Vegetables and sauce vierge		
Seabass Fillet	180gr	€27.00
Served with steamed Vegetables, sauce vierge and a Lime dressing		
Ribeye Steak	320 gr	€38.00
Grilled to your liking and served with grilled Vegetables and Pepper sauce on the side		
<i>Supplement for Half & Full Board guests: €10.00</i>		
Beef Fillet	220 gr	€39.00
Grilled to your liking and served with grilled Vegetables and Pepper sauce on the side		
<i>Supplement for Half & Full Board guests: €10.00</i>		

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Main Courses

Moussaka	€18.00
Oven-baked layers of Aubergine, Potato, Zucchini and minced meat, topped with Béchamel sauce	
Lamb Kebabs	€20.00
Served on Greek Pita bread with a spicy Tomato sauce and Yoghurt	
Beef Kokkinisto	€21.00
Served with Rice	
Kleftiko	€22.00
Slow-cooked Lamb shank served with baby Potatoes	
Columbia Veal Schnitzel 250g	€25.00
Served with Bacon and Onion fried baby Potatoes	

Traditional Meat Meze for 2

Enjoy this authentic family style dinner and indulge in a selection of salad, dips, hot and cold starters, a grilled selection of meat and end your dinner with a selection of homemade desserts

€78.00 for 2 persons

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Dessert

Greek Yoghurt with Honey and Nuts	€8.00
Apple Crumble Apple Crumble Pie served with Vanilla ice cream	€10.00
The Baklava Almond Baklava glazed with Mastic and Rose Petal syrup served with Mastic ice cream	€10.00
Strawberry Delight White Chocolate Mousse filled with Strawberry mousse and Coulis set on a Pistachio Biscuit	€10.00
Cheesecake Baked Cheesecake with a wild Berry compote, served with Raspberry sorbet	€10.00
Hazelnut Praliné Cake Hazelnut Praline cream with flourless Biscuit and Vanilla Crème Brûlée	€12.00
Fruit Selection Fresh sliced Fruit platter	€12.00

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Ice Cream

The Toddy Fruity	€9.00
Fresh seasonal Fruit salad marinade with Honey, Mango sorbet, Vanilla ice cream, Apricot Yoghurt ice cream, served with whipped cream	
The Fruit Garden	€10.00
Lemon sorbet, Raspberry sorbet, Mango sorbet with chunks of Meringue and Thyme Honey sauce	
The Chocolate Nutty & Naughty	€10.00
Chocolate, Pistachio ice cream and Mastic ice cream served with cone Chocolate, cubes of Brownies and roasted Hazelnuts	
The Greek	€11.00
Yoghurt ice cream, Strawberry ice cream, freshly sliced Strawberries, Granola flakes, whipped Cream and Strawberry sauce	
The Latin	€11.00
Ferrero Rocher, Rum & Raisin and Coffee ice cream, sliced fresh Banana, Coffee Beans, Chocolate sauce, whipped cream and crushed Cookies	
Ice Cream Scoop	€2.50
Vanilla <i>nuts, milk</i>	
Chocolate <i>nuts, milk</i>	
Strawberry <i>nuts, milk</i>	
Apricot Yoghurt <i>nuts, milk</i>	
Pistachio <i>nuts, milk</i>	
Coffee Espresso <i>nuts, milk</i>	
Ferrero Rocher <i>nuts, milk</i>	
Yoghurt <i>nuts, milk</i>	
Mastic <i>nuts, milk</i>	
Lemon Sorbet	
Raspberry Sorbet	
Mango Sorbet	

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Allergens

Pissouri Salad ~ milk, cereals, nuts, sulphur

Greek Salad ~ milk, cereals, sulphur, nuts

Fried Kefalotiri Salad ~ milk, cereals, sulphur, nuts, egg, mustard

Arugula and Fig Salad ~ cereals, sulphur, nuts, mustard

Spinach and Iceberg salad ~ milk, sulphur, mustard, nuts

Columbia Salad ~ sulphur, nuts, mustard

Sweet Potato and Quinoa “Tabbouleh” Salad ~ milk, cereals, sulphur, nuts, mustard, crustaceans, celery

Taramosalata fish, eggs, sulphur, nuts

Melitzanosalata milk, nuts

Hummus sesame, nuts, sulphur

Tzatziki milk

Tirokafteri milk, nuts

Tahini sesame, sulphur, nuts

Cypriot Halloumi ~ milk

Swooning Imam with Xynomitzithra ~ milk, sulphur, nuts, celery

Kolokithokeftedes ~ egg, cereals, milk, nuts, sesame, soy

Sesame Feta with Honey ~ egg, cereals, milk, nuts, sesame, soy

Spinach and Feta Pie Rolls ~ egg, cereals, milk, nuts, sesame, soy

Sieftalia ~ cereals, egg, nuts, milk, mustard

Fried Calamari ~ nuts, milk, cereals, molluscs, fish, celery

Grilled Octopus ~ fish, molluscs, lupin, milk, nuts

Apollo-style grilled Sardines ~ fish, egg, milk, cereals, celery, mustard, sulphur

Prawn Saganaki ~ shellfish, fish, milk, cereals, nuts, mustard

Fish Soup Kakavia ~ fish, cereals, crustaceans, milk, nuts, celery

Cypriot Ravioli ~ milk, egg, celery, nuts

Pasta Skioufichta ~ milk, egg, cereals, nuts, celery, mustard

Traditional Couscous Pasta with Chicken ~ milk, cereals, celery, nuts

Striftari ~ milk, cereals, celery, soy, crustaceans, egg

Prawn Spaghetti ~ fish, crustaceans, cereals, milk, nuts, celery, peanuts

Marinated Chicken Souvlaki ~ milk, cereals, egg, nuts, mustard

Marinated Pork Souvlaki ~ nuts, milk, cereals, egg, milk

Pork Chop ~ sulphur

Lamb chops ~ milk, sulphur, nuts, celery

Salmon Fillet ~ fish, sulphur, nuts

Swordfish ~ fish, milk, mustard, soy

Seabass Fillet ~ fish, milk, mustard, soy

Ribeye Steak ~ mustard, milk, sulphur, nuts

Beef Fillet ~ mustard, milk, sulphur, nuts

Moussaka ~ milk, cereals, celery, eggs, nuts

Lamb Kebabs ~ egg, cereal, milk, nuts, peanuts, mustard, celery

Beef Kokkinisto ~ milk, sulphur, celery, nuts

Kleftiko ~ celery, mustard

Columbia Veal Schnitzel ~ nuts, milk, cereals, egg

Greek Yoghurt ~ nuts, sulphur

Apple Crumble ~ nuts, milk, flour, eggs

The Baklava ~ nuts, milk, flour

Strawberry Delight ~ nuts, milk, flour, eggs

Cheesecake ~ nuts, milk, flour, egg

Hazelnut Praliné Cake ~ milk, flour, egg, nuts, sulphites

The Toddy Fruity ~ milk

The Fruit Garden ~ nuts, milk, honey, eggs

The Chocolate Nutty & Naughty ~ nuts, milk, eggs

The Greek ~ nuts, milk, cereal, eggs

The Latin ~ nuts, milk

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