



# ROOM SERVICE MENU

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TO ORDER DIAL 14  
DELIVERY CHARGE: €3.00



**ALL DAY DINING**  
11 AM - 11 PM

## SALADS

**ROCKET SALAD** €12.00  
Rocket leaves, Parmesan, pine nuts, sun-dried tomatoes, balsamic vinaigrette.

**TIGER PRAWN SALAD** €16.00  
Crunchy salad greens, grilled Tiger prawns, orange, avocado, honey-citrus dressing.

**VILLAGE SALAD** €12.00  
Lettuce, tomato, cucumber, bell peppers, black olives, onion rings, capers, Feta cheese, olive oil, red wine vinegar.

**CAESAR SALAD** €15.00  
Chicken strips, Iceberg lettuce, Parmesan, crispy bacon, croutons, Caesar dressing.

## SANDWICHES

**CYPRUS SPECIAL** €15.00  
Grilled Halloumi cheese, pork «lountza» and tomato in pitta bread | Fries, cherry tomatoes

**CHICKEN WRAP** €15.00  
Lettuce, tomato, cucumber, coriander and cream cheese in tortilla bread | Crisps, cherry tomatoes

**CLUB SANDWICH** €16.00  
Chicken, bacon, egg, lettuce, tomato, mayo | Fries, coleslaw

## PASTA & PIZZA

**CHEF Z'S PENNE** €15.00  
Morel mushrooms, sun-dried tomatoes, «Commandaria» sweet wine, truffle cream sauce

**SUMMER PASTA** €16.00  
Egg pasta, grilled Tiger prawns, rosemary, ouzo-cream sauce

**SPICY PASTA** €14.00  
Egg pasta, Pancetta, tomato, olive oil, basil, chili, Parmesan

**CHICKEN PENNE** €15.00  
Bell peppers, pine nuts, broccoli, tomato sauce

**MARGHERITA PIZZA** €14.00

**ARTISAN PIZZA** €16.00  
Mushroom, prosciutto, rocket leaves.

## BURGERS

**BEEF BURGER** €15.00  
Brioche bun, fries, tomato, gherkins

**TOPPINGS**

Edam cheese	€0.50
Onion	€0.50
Coleslaw	€0.50
Halloumi cheese	€1.50
Back bacon	€1.00
Grilled bell peppers	€1.50
Mushrooms	€1.50

## GRILL

Chicken souvlaki	€12.00
Prime fillet (200g)	€28.00
Salmon	€21.00
Tiger prawns	€21.00
Sea bass	€22.00
Mini pork chops	€16.00

## SIDES

Fries	€3.00
Basmati rice	€3.00
Mixed quinoa	€4.00
Steamed vegetables	€3.00
Grilled vegetables	€3.50
Village salad	€6.00

## SAUCES

Peppercorn sauce	€1.50
Mango confit	€1.50
Teriyaki sauce	€1.50
BBQ sauce	€1.50
«Tzantziki» yoghurt	€1.50

**TO ORDER DIAL 14**  
**DELIVERY CHARGE: €3.00**  
**PER ORDER**

**ΓΙΑ ΠΑΡΑΓΓΕΛΙΕΣ**  
**ΚΑΛΕΣΤΕ ΤΟ 14**

**ΧΡΕΩΣΗ ΠΑΡΑΔΟΣΗΣ:**  
**€3.00 ΑΝΑ ΠΑΡΑΓΓΕΛΙΑ**



**DESSERT**  
**SWEET TOOTH**

# DESSERTS

## CHOCOLATE BROWNIE M G E

Mango sorbet, passion fruit, walnuts.

Μπράουι σοκολάτας, μάνγκο  
σορμπέ, «passion fruit», καρύδια.

## TIRAMISU M G S E

Vanilla ice-cream, cappuccino  
sauce, chocolate espresso  
beans, almonds.

Τιραμισού, παγωτό βανίλια, σως  
καπουτσίνο, αμύγδαλα, κόκκοι  
σοκολάτας-εσπρέσο.

## ENERGY BOOST M

Low-fat strained yoghurt, nuts,  
fruit, granola, cranberries, honey

Γιαούρτι με χαμηλά λιπαρά, ξηροί καρποί,  
φρούτα, γκρανόλα, κόκκινα μούρα και μέλι

## €9.00 APPLE TART M G E €8.00

Vanilla ice-cream, caramel sauce  
with cinnamon and pineapple, almonds.

Τάρτα μήλου, παγωτό βανίλιας,  
σως καραμέλας με κανέλα και ανανά,  
αμύγδαλα.

€8.00

## AMARETTO CRÈME BRÛLÉE M G E €7.00

Almond florentine, wild berries.

Αμαρέτο κρεμ μπρουλέ, μούρα,  
καραμελωμένα αμύγδαλα.

## €8.00 EXOTIC FRUIT PLATTER €14.00

Δροσιστικά εξωτικά φρούτα.

## ICE-CREAMS & SORBETS

VANILLA

CHOCOLATE

STRAWBERRY SORBET

MANGO SORBET

MANDARIN SORBET

ONE SCOOP

€3.00

TWO SCOOPS

€5.00

THREE SCOOPS

€7.00



**BREAKFAST**

7AM - 11AM

**CHOOSE ANY OF THE FOLLOWING ITEMS WHICH WILL BE SERVED ALONGSIDE A BREAD BASKET WITH JAM AND BUTTER:**

**CHEESE PLATE**

Edam, Halloumi, Anari, cream cheese

**COLD CUTS**

Ham, turkey, beef pastrami, salami

**CEREAL BOWL**

Frosted Flakes, Bran Flakes, Corn Flakes, Choco Cups, Muesli

**ENERGY BOOST**

Low-fat strained yoghurt, seasonal fruit, nuts, granola, cranberries, honey

**FRESH FRUIT CUP**

Selection of sliced fresh fruit

**CHOOSE ONE OF THE FOLLOWING ITEMS:**

**OMELETTE**

- Plain
- Ham & Cheese
- Veggie

**POACHED EGGS**

Two poached eggs, smashed avocado on brown bread with diced tomato

**PANCAKE STACK**

- Banana & Chocolate sauce
- Apple & Maple syrup

**ENGLISH BREAKFAST PLATE**

Two fried eggs, bacon, mushroom, tomato, sausages, baked beans, toast

**CHOOSE ANY OF THE FOLLOWING ITEMS:**

**FRESH ORANGE JUICE**

**APPLE JUICE**

**CRANBERRY JUICE**

**PEACH JUICE**

**GRAPEFRUIT JUICE**

**FILTER COFFEE**

**ESPRESSO**

**CAPPUCCINO**

**INSTANT COFFEE**

**DECAF INSTANT COFFEE**

**ENGLISH BREAKFAST TEA**

**CHAMOMILE TEA**

**STRAWBERRY TEA**

**GREEN TEA**

**MINT TEA**

**HOT CHOCOLATE**

**PRICE: €20.00 PER PERSON**

**GUESTS STAYING ON BREAKFAST INCLUSIVE RATES ARE ENTITLED TO A €7 ALLOWANCE PER PERSON ON ROOM SERVICE BREAKFAST ORDERS.**



**COCKTAILS  
& REFRESHMENTS**



# COCKTAIL O'CLOCK | KOKTEIA

**APEROL SPRITZ** €9.00  
Prosecco, Aperol, soda water

**APPLE MARTINI** €7.50  
Vodka, sour apple schnapps, lemon

**BELLINI** €9.00  
Prosecco, white peach purée

**BLACK RUSSIAN** €8.00  
Vodka, Tia Maria

**BLOODY MARY** €7.50  
Vodka, tomato juice,  
Worcestershire sauce

**BOURBON FIX** €9.00  
Bourbon, berries, lime

**BRANDY SOUR** €7.50  
Anglias brandy, Angostura bitters,  
lemon squash, soda water

**CAIPIRINHA** €9.00  
Cachaça, brown sugar, lime

**COSMOPOLITAN** €8.00  
Vodka, Triple sec, lime,  
cranberry juice

**CUCUMBER COOLER** €7.50  
Gin, tonic, mint, sugar, cucumber

**KIR ROYALE** €28.00  
Champagne, crème de cassis

**LONG ISLAND ICED TEA** €10.00  
Vodka, tequila, rum, gin,  
lemon squash, coke

**MAI TAI** €7.50  
Dark rum, light rum, orange juice,  
pineapple juice, grenadine

**MARTINI** €7.50  
Gin, dry vermouth, lemon  
twist, stuffed olive

**MOJITO** €9.00  
Rum, lime, brown sugar,  
mint, soda water, crushed ice

**NEGRONI** €10.00  
Gin, campari, sweet vermouth,  
orange peel

**OUZO SPECIAL** €9.00  
Ouzo, sprite, grenadine

**PIMM'S** €7.50  
Sprite, cucumber, apple

**PINA COLADA** €7.50  
Rum, coconut milk, pineapple  
juice, apple juice



## DAIQUIRIS | €9.00

Ice-blended rum, fruit purée, fresh fruit

Peach  
Passion Fruit  
Strawberry  
Banana

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## MARGARITAS | €9.00

Ice-blended tequila, triple sec, fruit purée, fresh fruit

Watermelon  
Passion Fruit  
Strawberry  
Peach



# REFRESHMENTS

## FRESH JUICES | ΦΡΕΣΚΟΙ ΧΥΜΟΙ

Carrot	€5.00
Green apple	€6.00
Orange	€4.50

## JUICES | ΧΥΜΟΙ

Apple	€3.00
Cranberry	€3.00
Grapefruit	€3.00
Orange	€3.00
Peach	€3.00
Pineapple	€3.00

## ICED TEA | ΠΑΓΩΜΕΝΟ ΤΣΑΙ

Lemon	€4.00
Peach	€4.00

## WATER | ΝΕΡΟ

	100cl	50cl	33cl
Mineral Water <b>LOCAL</b>	€4.00	€2.50	
Mineral Water <b>IMPORTED</b>	€5.00		
Sparkling Water <b>IMPORTED</b>	€5.00		€3.80

## SLUSHIES | ΓΡΑΝΙΤΑ

Slushie <b>SEASONAL</b>	€4.00
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## OTHER REFRESHMENTS | ΡΟΦΗΜΑΤΑ

Bitter Lemon	€3.50
Energy Drinks	€4.50
Ginger Ale	€3.50
Milkshakes	€4.50
Smirnoff Ice	€6.00
Soft Drinks	€3.50

# SMOOTHIES

<b>Mango Breeze</b> Mango sorbet, soda, lime, honey.	€6.00	<b>Berrylicious</b> Fresh berries, lime, sprite.	€5.50
<b>Orange Bliss</b> Orange juice, yoghurt, honey, walnuts.	€6.00	<b>Summer Mix</b> Seasonal fruit combo	€5.50



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**CHAMPAGNE  
& WINE**

# WHITE WINE

**AMBELIDA, GAIA OINOTECHNIKI, CYPRUS €6 | €23**

A dry Xinisteri, with an aroma of green tea and lemon.

**CHARDONNAY, TSIAKKAS WINERY, CYPRUS €8 | €30**

Dry, with citrus notes and a velvety finish.

**GRIFOS 2, VLASSIDES WINERY, CYPRUS €28**

A fruity blend of Sauvignon Blanc and Xinisteri.

**PETRITIS, KYPEROUNDA WINERY, CYPRUS €28**

A dry, fresh and aromatic Xinisteri.

**SAUVIGNON BLANC, TSIAKKAS WINERY, CYPRUS €32**

Dry and crisp with notes of tropical fruit.

**KTIMA ALPHA, ALPHA ESTATE, GREECE €43**

A ripe Sauvignon Blanc with notes of gooseberry and honeysuckle.

**PORTO CARRAS, PORTO CARRAS ESTATE, GREECE €42**

A dry Malagouzia with apricot flavours and mint notes.

**VIVLIA CHORA, VIVLIA CHORA ESTATE, GREECE €37**

A fragrant blend of Assyrtiko and Sauvignon Blanc.

**OTTO SOAVE CLASSICO DOC, PRA, ITALY €36**

A medium-bodied wine made from the Garganega grape variety with a prominent aroma of tropical fruit and jasmine.

**PECORINO VILLA ANGELA DOC, VELENOSI, ITALY €34**

Intense, with hints of exotic fruit, acacia and jasmine.

**PINOT GRIGIO, PALADIN, ITALY €35**

Elegant and dry, with an aroma of pear and acacia blossom.

**PINOT GRIGIO IGT DELLE VENEZIE, ZENATO, ITALY €7.50 | €29**

Refreshing and smooth, with an aroma of lime, white peach and apple.

**VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC, VELENOSI, ITALY €30**

Dry, with floral notes and hints of bitter almond.

**CHABLIS, ALBERT BICHOT, FRANCE €45**

A dry, medium-bodied and fruity Chardonnay with a lively acidity and broad texture.

**CHABLIS 1ER CRU "LES LYS", DOMAINE LONG-DEPAQUIT, FRANCE €75**

An elegant Chardonnay with notes of white flowers and citrus fruit, marked by a long-lasting finish with a fleeting tinge of acidity.

**POUILLY-FUISSÉ, LOUIS JADOT, FRANCE €65**

An intricate Chardonnay with a fresh palate of flavours including toasted almonds and citrus fruit.

**SANCERRE LES BARONNES, H. BOURGEOIS, FRANCE €28 | €50**

A subtle and powerful Sauvignon Blanc with a fragrant aroma of citrus and exotic fruit.

**RIESLING GAISBERG, MAGLOCK NAGEL, AUSTRIA** €9 | €36

A dry, medium to full-bodied wine characterized by herbs, apple and tobacco.

**CHARDONNAY FOUNDER'S ESTATE, BERINGER, CALIFORNIA, USA** €38

Lively, with an aroma of lemon meringue.

**SAUVIGNON BLANC, MUD HOUSE, NEW ZEALAND** €29

Citrus aromas with notes of lime leaf and scented blackcurrant star in this beautifully balanced wine.

**SAUVIGNON BLANC, LAPOSTOLLE, CHILE** €8 | €30

Fresh and fruity with notes of pear and peach.

## RED WINE

**EPICUREAN, ZAMBARTAS WINERY, CYPRUS** €36

A balanced blend of Mourvèdre and Yiannoudi, with an intense bouquet of red fruit.

**KTIMA KEO, KEO WINERY, CYPRUS** €34

A dry, full-bodied and fruity blend of Cabernet Sauvignon and the local Lefkada variety.

**PORFYROS, TSIAKKAS WINERY, CYPRUS** €7 | €27

A smooth-textured wine blend, with a cassis aroma and roasted coffee finish.

**SHIRAZ, VLASSIDES WINERY, CYPRUS** €8.50 | €33

A smoky, full-bodied wine combining aromas of forest fruit and vanilla.

**KTIMA ALPHA, ALPHA ESTATE, GREECE** €54

A full-bodied blend of Shiraz, Xinomavro and Merlot with a sweet cherry aroma and peppery finish

**THE BLACK SHEEP, NICO LAZARIDI MACKEDON WINERY, GREECE** €36

A blend of Syrah and Merlot with aromas of mature red fruits, hints of pepper and a fruity aftertaste.

**VIVLIA CHORA, VIVLIA CHORA ESTATE, GREECE** €42

A balanced blend of Cabernet Sauvignon and Merlot with a complex bouquet of ripe red fruit.

**AMARONE DELLA VALPOLICELLA CLASSICO DOCG, MASI, ITALY** €95

A dry, full-bodied wine, with a complex aroma of dried plums, exceptional depth and a lingering finish.

**BARDOLINO DOC, ZENATO, ITALY** €28

A light and fruity blend of the Corvina, Rondinella and Sangiovese grape varieties.

**BAROLO DAGROMIS DOCG, ANGELO GAJA, PIEMONTE, ITALY** €120

A bold wine made from 100% Nebbiolo, with a fruity aroma, velvety tannins and a lingering finish.

**CHIANTI COLLI SENESI DOCG, FATTORIA DEL CERRO, TUSCANY, ITALY** €35

A full-bodied blend of the Sangiovese and Canaiolo Nero grape varieties marked by an herbal finish.

**MONTEPULCIANO D'ABRUZZO DOC, VELENOSI, ITALY** €7.50 | €29

Fresh and fruity with a velvety taste and spicy finish.

**VALPOLICELLA CLASSICO SUPERIORE DOC, €38  
ZENATO, ITALY**

A full-bodied wine blend, with an aroma of almonds and a dry, full-flavoured palate.

**CHÂTEAU DU TERTRE, GRAND CRU CLASSÉ, €135  
MARGAUX, FRANCE**

A sleek and intense wine blend with delicate notes of chocolate, dried fruit and coffee.

**CHÂTEAU LA CROIX MEUNIER, GRAND CRU, €48  
ST ÉMILION, FRANCE**

A medium-bodied wine from Bordeaux with an intense nose, fruity, chocolate and woody notes.

**CÔTES DU RHÔNE ROUGE, E.GUIGAL, €35  
FRANCE**

A fruity blend of Shiraz, Grenache and Mourvèdre with a spicy nuance and a lingering, tannic finish.

**GRAND CHATAIGNIER MERLOT, €32  
DOMAINE DE LA BAUME, FRANCE**

A full-bodied and rustic Merlot, with a spicy, chocolate and berry nose and a palate of ripe fruit.

**PINOT NOIR, LOUIS JADOT, FRANCE €40**

A dry, medium-bodied wine with a cherry aroma, a touch of beetroot and earthy spice.

**ZWEIFELT, ZULL, WEINVIERTEL, AUSTRIA €32**

A dry, medium-bodied wine with hints of cherry and dark chocolate.

**MALBEC, ANAKENA RESERVA, CHILE €29**

A complex and fruity Malbec wine.

**MERLOT, LAPOSTOLLE, CHILE €8 | €32**

Elegant and medium-bodied with a cherry and plum aroma.

**CABERNET SAUVIGNON FOUNDERS' ESTATE, €38  
BERINGER, CALIFORNIA, USA**

A dry and fruity wine with a vanillin oak finish.

## ROSÉ WINE

**RODINOS, TSIAKKAS WINERY, CYPRUS €7.50 | €29**

An aromatic wine blend with notes of strawberry.

**ROSÉ SICILIA DOC, PLANETA, ITALY €8.50 | €32**

A smooth blend of Shiraz and Nero d'Avola with notes of wild strawberry and pomegranate.

## CHAMPAGNE & SPARKLING WINE

J.P. CHENET ICE EDITION	€32
J.P. CHENET ICE EDITION ROSÉ	€9   €34
PROSECCO DOCG ZARDETTO	€10   €37
PROSECCO SPUMANTE PALADIN	€39
R DE RUINART BRUT NV	€28   €58   €100
MOËT ET CHANDON	€100
RUINART BLANC DE BLANCS BRUT	€150
RUINART ROSÉ BRUT	€150
DOM PERIGNON	€375



**THE HARD STUFF  
BEERS & CIDER**



# THE HARD STUFF

## GIN | TZIN

Bombay Sapphire	4cl	€7.00
Gordon's		€7.00
Hendrick's		€11.00

## RUM | POYMI

Bacardi Superior	4cl	€7.00
Captain Morgan   Original Spiced		€7.00
Havana Club		€7.00

## TEQUILA | TEKIAA

Olmeca	4cl	€7.00
Jose Cuervo		€7.00

## VODKA | BOTKA

Absolut	4cl	€7.00
Grey Goose		€11.00
Smirnoff		€7.00
Stolichnaya		€7.00

## WHISKIES | OYISKI

Ballantine's Finest	4cl	€7.00
Canadian Club		€7.00
Chivas Regal 12 YEARS OLD		€9.00
Crown Royal		€9.00
Dewar's White Label		€7.00
Dimple 15 YEARS OLD		€9.00
Glenfiddich 12 YEARS OLD		€9.00
Glenmorangie 10 YEARS OLD		€11.00
Grant's		€7.00
J&B Rare		€7.00
Jack Daniel's		€9.00
Jameson		€7.00
Jim Beam		€7.00
Johnnie Walker Gold Label 18 YEARS OLD		€13.00
Johnnie Walker Black Label 12 YEARS OLD		€9.00
Johnnie Walker Red Label		€7.00
The Famous Grouse		€7.00

## BEERS & CIDER | ΜΠΥΡΕΣ & ΜΗΛΙΤΗΣ

### BOTTLE

	50cl	33cl	27cl
Beck's			€6.00
Beck's Non-Alcoholic			€6.00
Carlsberg		€5.00	
Corona		€6.00	
Erdinger	€9.00		
Heineken		€6.00	
Keo LOCAL		€5.00	

### DRAUGHT

Keo LOCAL	1/2 PINT   PINT	€3.50   €5.50
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Keo Light LOCAL	33cl	€5.00
Somersby		€6.00
Stella Artois		€6.00



**BEFORE, AFTER, AND  
IN BETWEEN**

# BEFORE, AFTER, AND IN BETWEEN

## APERITIFS | ΑΠΕΡΙΤΙΦΣ

	4cl
Campari	€7.00
Dubonnet	€5.50
Martini Bianco   Extra Dry   Rosso	€5.50
Ouzo LOCAL	€5.00
Ouzo Thoukis Limited Edition LOCAL	€9.00
Pernod	€7.00

## COGNACS | ΚΟΝΙΑΚ

	4cl
Janneau Armagnac	€10.00
Bisquit V.S.O.P	€10.00
Camus V.S.O.P	€12.00
Courvoisier Napoleon	€15.00
Hennessy X.O	€30.00
Martell***	€10.00
Rémy Martin V.S.O.P	€12.00

## BRANDIES | ΜΠΡΑΝΤΙ

Anglias	€5.00
Five Kings X.O 12 YEARS OLD	€6.00
Keo V.S.O.P	€5.00
Metaxa*****	€7.00

## PORT & SHERRY | ΠΟΡΤ & ΣΕΡΥ

	4cl
Cockburn's	€5.50
Commandaria Dessert Wine LOCAL	€5.50
Harveys Bristol Cream Sherry	€5.50
Sandeman Port	€5.50

## LIQUEURS | ΛΙΚΕΡ

	4cl
Amaretto	€7.00
Baileys	€7.00
Bénédictine	€7.00
Cointreau	€7.00
Crème de Menthe	€7.00
Drambuie	€7.00
Filfar	€5.00
Galliano	€7.00
Grand Marnier	€7.00
Heering	€7.00
Kahlua	€7.00
Limoncello	€5.00
Mastiha LOCAL	€5.00
Mozart	€7.00
Romana Sambuca	€7.00
Romana Black	€7.00
Tia Maria	€7.00

## DIGESTIVES | ΧΩΝΕΥΤΙΚΑ

	4cl
Calvados	€7.50
Fernet-Branca	€7.50
Grappa	€7.00
Kirsch	€12.00
Underberg	€7.00
Zivania LOCAL	€5.00
Zivania Thoukis Limited Edition LOCAL	€11.00



**COFFEE, TEA  
& OTHER HOT DRINKS**

# COFFEES & HOT DRINKS

## COFFEE | ΚΑΦΕΔΕΣ

Americano	€5.50
Cappuccino	€5.00
Cyprus Coffee	€4.00
Decaffeinated Espresso	€4.00
Double Espresso	€5.50
Espresso	€4.00
Filter Coffee	€4.00
Instant Coffee	€4.00
Instant Decaffeinated Coffee	€4.00
Latte	€4.50

## ICED COFFEES | ΠΑΓΩΜΕΝΟΙ ΚΑΦΕΔΕΣ

Frappé	€5.00
Freddo	€5.00
Freddo Cappuccino	€5.00
Mocha	€5.00
Frappuccino	€4.00

## OTHER HOT DRINKS | ΖΕΣΤΑ ΡΟΦΗΜΑΤΑ

Hot Chocolate	€4.50
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## TEA | ΤΣΑΙ

<b>Dammann Frères Tea</b>	€5.00
Rooibos Vanilla	
Mint	
Jasmine Green Tea	
Earl Grey	
English Breakfast	
Red Fruits	
Chamomile	
Pai Mu Tan	

## SPECIALTY COFFEES | ΑΛΚΟΟΛΟΥΧΟΙ ΚΑΦΕΔΕΣ

<b>Calypso Coffee</b>	€9.00
Tia Maria, fresh cream	
<b>Irish Coffee</b>	€9.00
Whiskey, fresh cream	
<b>Roma Coffee</b>	€9.00
Sambuca, fresh cream	

# ALLERGEN INFORMATION

- M** Milk | Γάλα
- E** Eggs | Αυγά
- G** Gluten | Γλουτένη
- S** Sulphur Dioxide | Διοξείδιο του θείου
- C** Celery | Σέλινο

Kindly note that in cases where dishes contain nuts, sesame or mustard, this is indicated in the description of each dish. All dishes may contain traces of nuts and nut oils or may have been prepared alongside other products containing nuts. All dishes may contain sulphites. If you have any allergies please alert your server. The Crowne Plaza Limassol cannot be held liable for incidents resulting from food allergies.

Σας ενημερώνουμε ότι σε περίπτωση που ένα πιάτο περιέχει ξηρούς καρπούς, σουσάμι ή μουστάρδα, αυτό αναγράφεται στην περιγραφή του κάθε πιάτου. Υπάρχει πιθανότητα όλα τα πιάτα να περιέχουν ίχνη ξηρών καρπών ή λαδιού παρασκευασμένο από ξηρούς καρπούς ή να έχουν παρασκευαστεί μαζί με άλλα προϊόντα τα οποία περιέχουν ξηρούς καρπούς ή θειώδη άλατα. Αν έχετε οποιαδήποτε αλλεργία παρακαλώ ενημερώστε τον σερβιτόρο σας. Το Crowne Plaza Limassol δεν μπορεί να θεωρηθεί υπεύθυνο για τυχόν προβλήματα που προκύπτουν από τροφικές αλλεργίες.