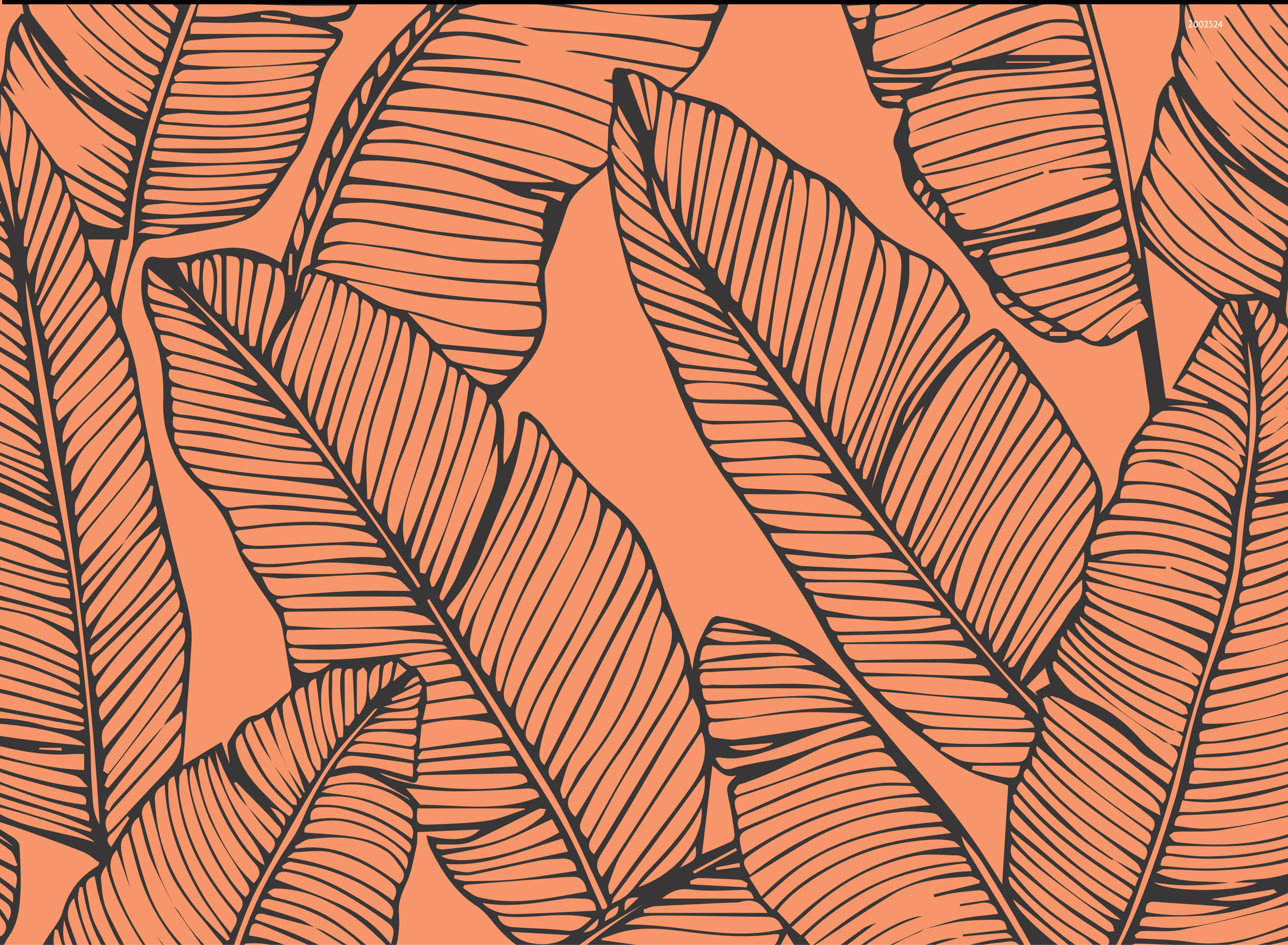


LOUNGE BAR & GRILL



ALL DAY DINING MENU

11AM - 11PM

DRINKS MENU

9AM - 11PM

KAI SUSHI MENU



LOUNGE BAR & GRILL



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

€12

Asparagus, truffle pecorino
Side salad: carrot & lettuce

POACHED EGGS

€12

Avocado, wholegrain bread,
pomegranate, ricotta cheese
Side salad: carrot & lettuce

ENERGY BOOST

€8

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



SOUP

VEGETABLE VEGAN

€7.5

PUMPKIN & RED BELL PEPPER €7.5

Cumin, chili VEGAN



SALADS

ADD TO ANY SALAD:

Tofu VEGAN	€3
Grilled Chicken	€3
Tiger Prawns	€4

AVOCADO VEGAN €15

Crunchy salad greens, orange, fennel, maple syrup-citrus dressing

CAESAR €15

Iceberg lettuce, parmesan, bacon, croutons, Caesar dressing

VILLAGE * LOCAL €15

Lettuce, tomato, cucumber, bell pepper, feta cheese, onion, olives, capers, olive oil, vinegar

HALLOUMI LOCAL, NEW €17

Tomato, cucumber, aubergine, quinoa, mint leaves, olive oil, vinegar

GOAT’S CHEESE * €17

Baby mixed leaves, dried figs, pomegranate, prunes, caramelised nuts, balsamic



* VEGAN VERSION AVAILABLE



SANDWICHES

CLUB SANDWICH POPULAR €16

Chicken, bacon, egg, lettuce, tomato, mayo

Sides: fries, coleslaw

MINI CHICKEN €18

SANDWICHES

GLUTEN FREE

Scarmoza smoked cheese, avocado, oat & carrot rolls

Sides: crisps, lettuce, cucumber and carrot salad

STEAK WRAP POPULAR €20

Marinated beef strips, Lebanese pitta, caramelised onion, cheese.

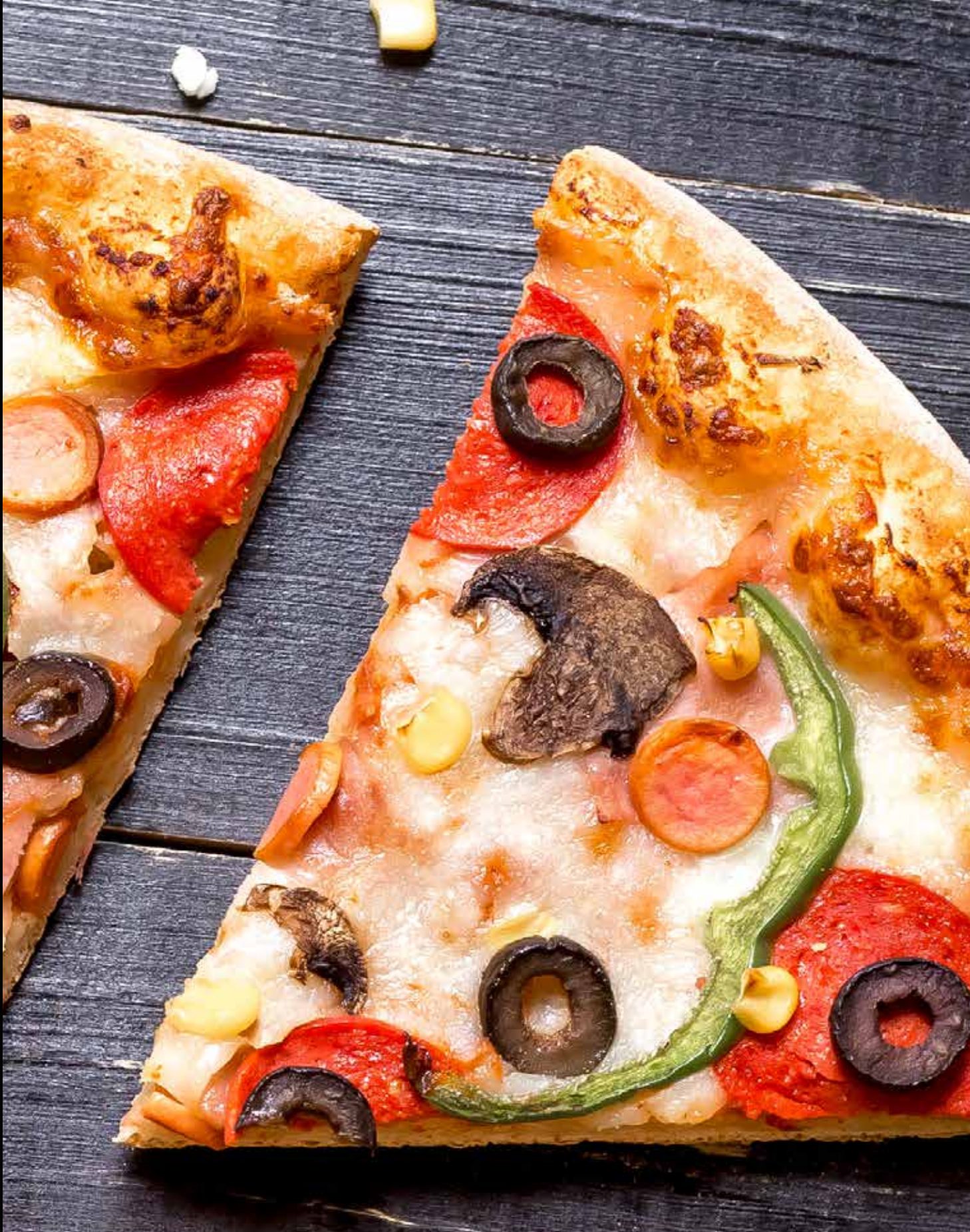
Sides: fries, mixed cabbage salad, paprika hummus

MOZZARELLA WRAP NEW €17

Tomato confit, basil, rocket leaves, tortilla wrap

Sides: crisps, cherry tomato & avocado side salad





PIZZA

BLANCHE PIZZA €18.5

Cream sauce, pancetta, Portobello mushrooms, mozzarella, rocket, truffle oil

MEDITERRANEAN PIZZA NEW €18

Tomato sauce, mozzarella, roasted vegetables, crumbled Feta cheese, oregano

PASTA

PENNE COMMANDARIA ○ €20

Morel mushrooms, sun-dried tomatoes, light truffle and sweet wine cream sauce, rocket

SPAGHETTI €14

Choice of sauce:

Bolognese

Carbonara

Napoletana VEGAN

Vegetable Arrabbiata NEW, VEGAN

CHICKEN PENNE * ○ €16

Bell peppers, pine nuts, broccoli, cherry tomato sauce

SUMMER LINGUINE €20

Egg pasta, grilled Tiger prawns, rosemary, zucchini, fennel, ouzo-cream sauce



* VEGAN VERSION AVAILABLE | ○ GLUTEN FREE VERSION PLUS €2



BURGERS

BREADED PRAWN *NEW* €20
Mini burger buns, lettuce,
Chef Z’s cocktail sauce
Side: french fries

PULLED PORK €16
Brioche bun, BBQ sauce,
sour apple chutney, lettuce
Side: french fries

BEYOND *VEGAN* €16
100% plant-based protein
burger, tahini spread, rocket
Side: french fries

BEEF BURGER €16
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 €28
Sauce: thyme jus
Garnish: semi-dried tomatoes, pea & potato purée

SOUVLAKI POPULAR, LOCAL €18
Chicken skewers marinated in yoghurt and Cyprus spices, pitta bread, tzatziki dip, Village salad, fries

IBERICO PORK
450g 2 chops €37
225g 1 chop €25
Garnish: sweet potato purée, apple chutney

RIB-EYE STEAK 300g €35
Sauce: Peppercorn or Béarnaise | Garnish: truffle potato purée

CORN FED CHICKEN NEW €23
Sauce: juniper berry
Garnish: pea & potato purée



SURF & TURF €35
Tiger prawns, 200g prime fillet
Sauce: Béarnaise
Garnish: truffle potato purée

SIDES

Mediterranean quinoa €6
Sun dried tomato, goat's cheese, aubergine, hazelnuts
Truffle potato purée €3
Pea & potato purée NEW €3
VEGAN Sweet potato purée €3
Fries, Wedges €2.5
Basmati rice €2.5
Steamed vegetables €3
Grilled vegetables €3
Village salad * €6

DIPS

«Taramas» LOCAL €2
white fish roe dip
«Tzatziki» LOCAL €2
garlicky yoghurt dip
«Tahini» LOCAL, VEGAN €2
sesame seed dip
«Tyrokafteri» LOCAL €2
spicy cheese dip
Paprika hummus dip VEGAN €2

LOCAL SPECIALS

SEAFOOD GRILL

OCTOPUS NEW €24
Sauce: salsa verde
Garnish: beetroot & chickpea purée

ZUCCHINI SALMON NEW €28
Sauce: saffron-butter
Crust: zucchini-parmesan-onion
Garnish: beetroot & chickpea purée

LEMONGRASS PRAWNS NEW €25
Sauce: Citrus & ginger soya
Garnish: beetroot teriyaki, beetroot & chickpea purée &

WHOLE SEA BASS LOCAL €25
Olive oil and lemon

FISH OF THE DAY PER KG



SIDES

Mediterranean quinoa €6
Sun dried tomato, goat's cheese, aubergine, hazelnuts

Truffle potato purée €3

Pea & potato purée NEW €3

Sweet potato purée €3

Fries, Wedges €2.5

Basmati rice €2.5

Steamed vegetables €3

Grilled vegetables €3

Village salad * €6

VEGAN

DIPS

«Taramas» LOCAL €2
white fish roe dip

«Tzatziki» LOCAL €2
garlicky yoghurt dip

«Tahini» LOCAL, VEGAN €2
sesame seed dip

«Tyrokafteri» LOCAL €2
spicy cheese dip

Paprika hummus dip VEGAN €2



KIDS

CHICKEN NUGGETS €10
Sides: fries, tomato, cucumber

TOASTED SANDWICH €10
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 €10
Bolognese
Napolitana VEGAN
Butter sauce

PIZZA MARGHERITA €15





PLATTERS & DESSERT

CHEESE & FRUIT €18
Truffle pecorino, parmesan, manouri, brie, scarmoza fig chutney, grissini, seasonal fruit

SEASONAL FRUIT €16

ORANGE PIE LOCAL €11.5
Fresh orange, orange zest, vanilla ice-cream

WALNUT CAKE LOCAL €12.5
Cream cheese, pistachios, walnuts, orange zest, masticha ice-cream

VEGAN LOCAL DELIGHTS €8
«Kataifi» phyllo pastry filled with nuts and syrup | Cherry, walnut and bergamot sweet fruit preserves

CHOCOLATE BROWNIE €9
Mango sorbet, walnuts

CHEESE & ANTIPASTI €20
Prosciutto, bresaola, salami, truffle pecorino, parmesan, brie, fig chutney, grissini, gherkins



CRÈME BRÛLÉE €7
Amaretto, almond florentine, berries

APPLE TART €7
Vanilla ice-cream, caramel sauce, cinnamon, pineapple, almonds





ICE CREAM

Vanilla
Chocolate
Masticha LOCAL
Tiramisu

SORBET

Strawberry
Mango
Lemon
Mandarin

1 SCOOP | €3.5
2 SCOOPS | €6.5
3 SCOOPS | €9

vegan **BOBO ICE POPS €6.5**

Strawberry-Mojito
Pistachio
Chocolate & Raspberry
Mango



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	●	●	●			●	●	●								
MINI CHICKEN SANDWICHES		●	●													
STEAK WRAP	●	●	●													
MOZZARELLA WRAP	●	●	●		●											
ALL DAY BREAKFAST																
OMELETTE		●						●								●
POACHED EGGS	●	●						●								●
ENERGY BOOST	●	●	●	●							●					●
PASTA & PIZZA																
PENNE COMMANDARIA	●	●	●		●											●
CHICKEN PENNE	●	●			●											
SUMMER LINGUINI	●	●	●		●			●	●							●
SPAGHETTI	●															
- BOLONESE	●	●	●		●											
- CARBONARA	●	●	●		●											
- NAPOLETANA	●	●	●		●										●	●
- VEGETABLE ARRABBIATA	●		●		●										●	●
MARGHERITA PIZZA	●	●													●	●
BLANCHE PIZZA	●	●			●											
MEDITERRANEAN PIZZA	●	●	●													●
BURGERS																
BEEF BURGER	●	●	●			●		●								
PULLED PORK BURGER	●	●	●			●		●								
BEYOND BURGER	●			●			●								●	●
BREADED PRAWN	●	●	●			●	●	●	●							
- 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	o	o	o					o								
CORN FED CHICKEN	o	o	o		o											
SURF & TURF		o	o		o			o	o							
OCTOPUS			o							o						
ZUCCHINI SALMON	o	o	o		o			o						o		
LEMONGRASS PRAWNS	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								
WALNUT CAKE	o	o						o			o					
CHOCOLATE BROWNIE	o	o					o	o			o					o
APPLE TART	o	o						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
BOBO POPS																
STRAWBERRY-MOJITO															o	o
PISTACHIO												o			o	o
CHOCOLATE & RASPBERRY															o	o
MANGO															o	o

LOUNGE BAR & TERRACE


CROWNE PLAZA®
LIMASSOL
AN IHG® HOTEL

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 Black tea, milk, rose petals, maple syrup, beetroot powder	€7
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Matcha Latte Matcha, maple syrup, milk	€7.5
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ICED COFFEE

Frappé	€6
Frappé Bailey's	€8
Freddo	€6.5
Freddo Cappuccino	€6.5
Iced Latte	€6
Iced Coconut Latte	€7
Mocha	€6

CÉRÉMONIE TEA €5

English Breakfast
Earl Grey
Jasmine Green Tea
Moroccan Mint
Chamomile
Wild Berry
Red Rooibos
Lemongrass & Verbena

MILK
Full Fat
Skimmed
Coconut VEGAN
Oat VEGAN
Almond VEGAN
Soya VEGAN

OTHER DRINKS

Hot Chocolate	€4.5
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MILKSHAKES €6

Chocolate
Strawberry
Vanilla



REFRESHMENTS

FRESH JUICE

Orange	€5.5
Carrot	€6.5
Apple	€7.5
Mixed	€7

SMOOTHIES

Mango Breeze Mango, mango purée, cranberry & orange juice	€7
Berrylicious Berries, lime, 7UP	€6
Peach Cooler Banana, strawberry, peach juice, & purée	€6.5
Coconut Cream Kiss Banana, strawberry, pineapple juice, grenadine, coconut purée	€7

JUICE	€4
Apple	
Orange	
Peach	
Grapefruit	
Pineapple	
Cranberry	

STILL WATER

Zagori 100cl	€5
Evian 75cl	€6

SPARKLING WATER

S.Pellegrino 75cl	€6
Souroti 75cl	€5.5
Perrier 33cl	€4.5

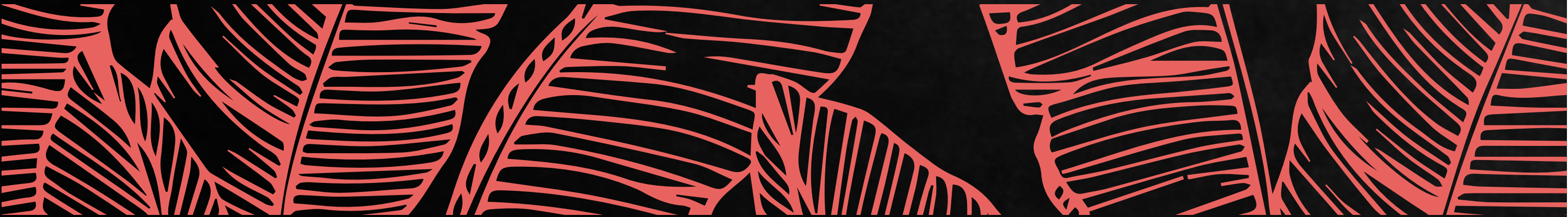
SOFT DRINKS

Bitter Lemon	€4
Coke Zero *	€5
Energy Drinks *	€5.5
Ginger Ale	€4
Lemon Iced Tea	€4
Peach Iced Tea	€4
Other Soft Drinks	€4
Lemon Squash	€4

DOUBLE DUTCH PREMIUM * €5.5

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

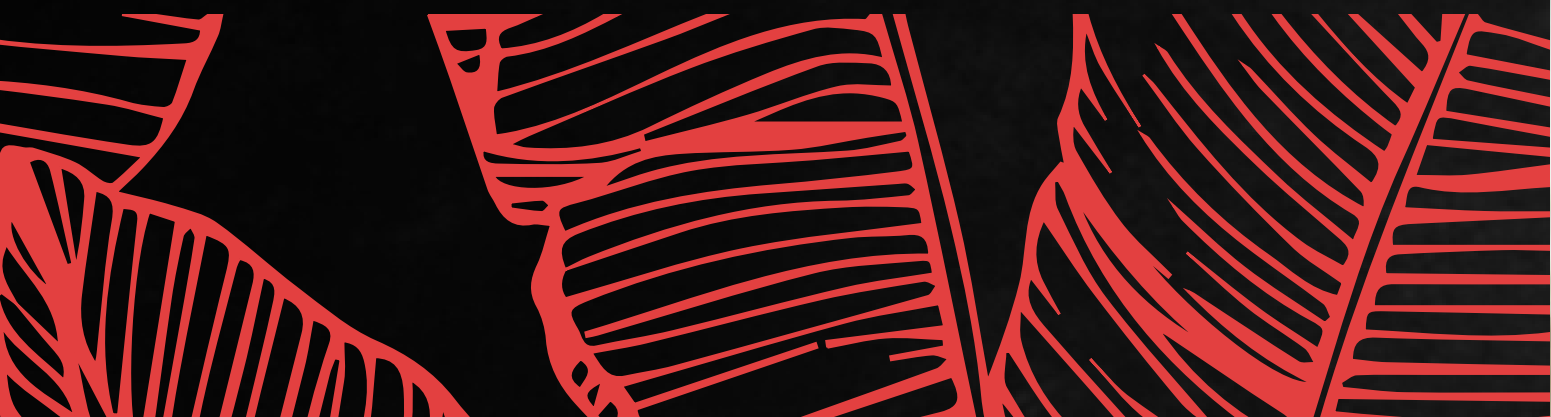
Regular Mixer	€1.5
Premium Mixer *	€3.5



COCKTAILS!

CLASSICS

Aperol Spritz	€11
Mojito*	€10
Bellini	€10
Bloody Mary	€10
Caipirinha	€10
Cosmopolitan	€10
Long Island Iced Tea	€10
Mai Tai	€10
Martini	€10
Negroni	€10
Old Fashioned	€10
Pimm's	€10
Pina Colada*	€11



SPECIALS

Summer Fling Vodka, lychee liqueur, passion fruit, lime	€10
Melon Martini Sake, melon liqueur, lime, simple syrup	€10
Blackberry Long Island Vodka, gin, rum, lime, lemon raspberry liqueur, simple syrup, blackberries	€10
Brandy Sour <i>LOCAL</i> Brandy, Angostura bitters, lemon juice, soda	€10
Cucumber Cooler Gin, tonic, mint, sugar, cucumber	€10
Espresso Martini Vodka, Kahlua, Baileys, espresso shot, milk, cream	€10
Hugo Prosecco, elderflower syrup, mint, lime, soda	€10



FROZEN

Frozen Daiquiri *	€11
Rum, fruit purée	
Frozen Margarita *	€11
Tequila, triple sec, fruit purée	
<i>FLAVOURS</i>	
Watermelon	
Peach	
Passion Fruit	
Strawberry	

* AVAILABLE AS MOCKTAILS: €7.5



BEER & CIDER

BOTTLE

Carlsberg Non-Alcoholic	€5
Carlsberg	€5
Corona	€6.5
Erdinger	€10
Fix Dark Lager	€6.5
Heineken	€6
Keo LOCAL	€5
Peroni	€6.5
Peroni Red GLUTEN FREE	€6.5
Asahi	€6.5
Somersby Apple Cider	€8
Stella Artois	€6.5

DRAUGHT	
Keo Pint LOCAL 500ml	€7
Keo Half Pint LOCAL 250ml	€4





BEFORE, AFTER & IN BETWEEN

APERITIFS

Campari	4cl €7
Dubonnet	€7
Martini Bianco	€7
Martini Dry	€7
Martini Rosso	€7
Pernod	€8

COGNACS

Janneau Armagnac	4cl €10
Camus V.S.O.P	€12
Maxime Trijol X.O	€20
Martell***	€14

BRANDIES

Calvados	4cl €10
Five Kings X.O 12Y	€8
Keo V.S.O.P	€5
Metaxa*****	€7

LOCAL

Commandaria	4cl €7
Ouzo Plomari	€6
Zivania 20cl	€15

PORT & SHERRY

Cockburn's	4cl €5.5
Harveys Bristol Cream	€5.5
Sandeman Port	€5.5

LIQUEURS

Amaretto	4cl €8
Baileys	€8
Bénédictine	€8
Cointreau	€10
Drambuie	€9
Filfar	€7
Grand Marnier	€9
Limoncello	€6
Masticha	€5
Romana Sambuca	€8
Tia Maria	€7

DIGESTIVES

Fernet Branca	4cl €9
Grappa	€7
Jägermeister	€7
Kirsch	€12
Underberg	2cl €7



THE HARD STUFF

GIN	4CL	100CL
Bombay Sapphire	€9	
Gordon's	€7	€70
Gordon's Pink	€9	
Hendrick's ELITE	€14	€170
Monkey 47 ELITE	€16	

Double Dutch Premium

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

Mixer €3.5

TEQUILA	4CL	100CL
Olmeca	€10	€100
Jose Cuervo	€7	

VODKA	4CL	100CL
Grey Goose PREMIUM	€12	€130
Smirnoff	€7	
Stolichnaya	€7	€70
Belvedere ELITE	€14	
Roberto Cavalli ELITE	€15	

WHISKY	4CL	100CL
The Famous Grouse	€7	
Canadian Club	€9	
J&B Rare	€9	
Jameson	€9	
Jim Beam	€9	
JW Red Label	€9	€90

PREMIUM	4CL	100CL
Chivas Regal 12Y	€11	€110
Jack Daniel's	€11	€110
JW Black Label 12Y	€12	€130
Dimple 15Y	€13	
Glenfiddich 12Y	€15	€180
Glenmorangie 10Y	€13	

ELITE	4CL	100CL
Chivas Regal 18Y	€18	
JW Gold Label 18Y	€16	€170 70cl

RUM	4CL	100CL
Bacardi Superior	€7	€70
Captain Morgan	€8	
Havana Club	€8	€80



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA, CYPRUS €8.5

PINOT GRIGIO IGT DELLE VENEZIE, ZENATO, ITALY €9.5

SAUVIGNON BLANC, LAPOSTOLLE, CHILE €10

CHARDONNAY LIFILI BIANCO SALENTO IGP €8

ROSÉ

EROS ROSÉ, EZOUSA CYPRUS €9.5

PIXIE, KTIMA MARKOU, GREECE €9.5

RED

MERLOT VENETO IGT, BOTTER, ITALY €7.5

CABERNET SAUVIGNON, LES DEUX PINS, FRANCE €8

RED, EZOUSA, CYPRUS €8.5

MONTEPULCIANO D’ABRUZZO DOC, VELENOSI , ITALY €9

ROSE WINE



EROS ROSÉ, EZOUSA, CYPRUS €38

Refreshing and crisp, 100% Maratheftiko.

PIXIE, KTIMA MARKOU, GREECE €38

Semi-dry, rich blend of Agiorgitiko & Muscat.

ROSÉ SICILIA DOC, PLANETA, ITALY €44

Smooth, blend of Shiraz and Nero d’Avola, notes of pomegranate.

CÔTES DU RHÔNE ROSÉ, E.GUIGAL, FRANCE €48

Fresh, notes of raspberry and redcurrant.

WHITE WINE

CYPRUS

XYNISTERI, EZOUSA €8.5 | €34
Rich and fruity, green apple
and peach aroma.

GRIFOS 2, VLASSIDES €35
Dry & velvety, citrus notes.

PETRITIS, KYPEROUNDA €39
A dry, fresh and aromatic Xinisteri.

CHARDONNAY, TSIAKKAS €40
Dry, citrus notes, velvety finish.

SAUVIGNON BLANC, €45
TSIAKKAS
Dry & crisp, notes of tropical fruit.

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

SPOURTIKO, €50
GEROLEMO WINERY
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.

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.

PECORINO VILLA ANGELA €44
DOC, VELENOSI
Intense, hints of exotic fruit,
acacia and jasmine.

PINOT GRIGIO, PALADIN €55
Elegant and dry, aroma of
pear and acacia blossom.

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.

RED WINE

CYPRUS

RED, EZOUSA €8.5 | €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.

YIANNOUDI, VOUNI PANAGIA €75
Medium bodied, notes of
nutmeg, cherries & cocoa.

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
2017-2018, ANGELO GAJA,
PIEMONTE
Bold, 100% Nebbiolo, fruity aroma,
velvety tannins, lingering finish.

SPAIN & NEW WORLD

MALBEC, ANAKENA ENCO €40
RESERVA, CHILE
Full-bodied, black fruit flavours,
notes of pepper.

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



BREAK OUT THE BUBBLY

PROSECCO & SPARKLING75cl

PROSECCO ZONIN	HOUSE	€50
PROSECCO ZONIN	20cl	€16
PROSECCO ZARDETTO	HOUSE	€50
J.P. CHENET ICE ROSÉ		€50
PROSECCO PALADIN		€70
MOSCATO D’ASTI DOCG		€60
PRUNOTTO		

CHAMPAGNE75cl

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 | 6PM-11PM

THE LOUNGE BAR & TERRACE  
LA BREZZA | ROOM SERVICE

Edamame | €8  
Sea Salt or Plain

## MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €16

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €16

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

“Kouloumbra” Tempura | €15

Turnip-cabbage, asparagus, zucchini and  
carrot tempura, spot of kimchi

Rainbow | €17

Tuna, salmon, sea bass, crab,  
avocado, spicy mayo, black tobiko

Garden | €14

Carrot, avocado, cucumber, daikon radish

## 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

€55

Nigiri 2 pieces each:  
salmon, sea bass, prawn

Maki 16 pieces: any 2 maki



## PLATTER 34

€70

Nigiri 2 pieces each:  
Tuna, sea bass, prawn

Sashimi 2 pieces each: salmon, tuna  
Maki 24 pieces: any 3 maki

