

BEVERAGE MENU



HOTEL
INDIGO®

AN IHG HOTEL

LARNACA

COFFEE & TEA INSPIRED

COLD COFFEES

Frappe	3.5
Freddo Espresso	4
Freddo Cappuccino	4.5
Iced Americano	4
Iced Latte	4.5
Iced Caramel Latte	5

HOT COFFEES

Cyprus Coffee	3.5
Double Cyprus Coffee	4
Espresso / Ristretto / Lungo	4
Doppio Espresso / Ristretto / Lungo	4.5
Espresso Macchiato	4
Cappuccino	4.5
Doppio Cappuccino	5
Americano	4
Café Latte	4.5
Café Mocha	4.5
Filter Coffee	4.5
Instant Coffee	4.5
Instant Decaf Coffee	4.5
Hot Chocolate	5

SELECTION OF PREMIUM TEA

Variety of Herbal & Exotic Flavored Tea (Ask a staff member for your preference)	5
Fresh Mint Tea	5.5
Fresh Ginger Tea	5.5

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REFRESHING FOLIO

Soft drinks (25cl) 3.5

MINERAL & SPARKLING WATER

Sparkling water 25cl 3.5

Sparkling water 75cl 4.5

Still water 75cl 4.2

AROMATIC TONICS & SODAS (20cl) 3.5
(Ask a staff member for your preference)

JUICES (33cl) 3.5
(Ask a staff member for your preference)

Fresh Juices – Orange, Grapefruit, Fresh Lemonade 5

Fresh Juices – Carrot, Apple, Ginger 6.5
(Make Your Own Combination)

Green Apple 7

Cucumber, Lemon, Celery, Ginger, Pineapple, Mango, Beetroot

Green Detox 7

Parsley, Cucumber, Lemon, Celery, Ginger

Live Forever 7

Pineapple, Mango, Lemon

Red Booster 7

Beetroot, Ginger, Green Apple, Lemon

ICED TEA (33cl) 4
Lemon, Peach, Raspberry, Matcha, Chai Tea

MILKSHAKES 6
Chocolate, Vanilla, Strawberry

HEALTHY FRUIT SMOOTHIES 7
Mango / Passion Fruit
Strawberry / Kiwi
Feel Green (Healthy)

(Make Your Own Combination)

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ALCOHOLIC SPIRITS

VODKA(4CL)

PREMIUM 9
Zubrowka Biala / Absolut / Smirnoff / Stoli

SUPER PREMIUM 10
Grey Goose / Belvedere / Tito's-Ketel One

ULTRA PREMIUM 16
Elit / Grey Goose VX

RUM(4CL)

ORDINARY 9
Don Q Cristal / Bacardi Carta Blanca / Havana Club 3YR
Captain Morgan

SUPREME 10
Don Q Reserva 7YR / Havana Club 7YR / Diplomatico
Exclusiva Bacardi 8YR / Mount Gay Black Barrel /
Eminente Reserva

SUPERIOR 16
Don Q Grand Reserva Anejo XO / Ron Zacapa XO
Diplomatico Vintage 2005 / Mount Gay XO

GIN(4CL)

PREMIUM 9
Bombay / Tanquera / Votanikon / Bulldog

SUPER PREMIUM 10
The Botanist / Hendrick's / Gin Mare / Tanqueray 10
Aviation American Gin / Opihr Oriental Spiced
Tanqueray (Blackcup) Royale / Tanqueray Rangpur

ULTRA PREMIUM 12
Gin Sul- Monkey 47 / Etsu / Elephant / Sipsmith London

TEQUILA(4CL)

ORDINARY 9
Jose Cuervo, Gold / Mezcal

SUPREME 11
Patron Silver / Don Julio Blanco / Volcan Blanco

SUPERIOR 16
Patron Reposado / Don Julio Reposado / Volcan
Volcan Reposado

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ALCOHOLIC SPIRITS

WHISKEYS(4CL)

SINGLE MALT SCOTCH WHISKY

Cardhu 12y	12
Talisker Port Ruighe	14
Glenfiddich 12y	11
Glenfiddich 15y	14
Glenfiddich 18y	17
Glenfiddich 21y	30
Tomatin 12y	13
Tomatin Legacy	11
Lagavulin 16y	16

BLENDED SCOTCH WHISKY

The Famous Grouse	9
Chivas 12y	10
Chivas 18y	14
Dewar's 12y	9
J.W. Black Label 12y	9
J.W. Green Label Blended Malt 15y	14
J.W. Double Black	10
J.W. Blue Label	30
J.W. Blonde	9

HIGHLAND SINGLE MALT SCOTCH WHISKY

Macallan 12y	20
Macallan 15y	27
Glemorangie 10y	10
Glemorangie 14y	12
The Balvenie 12y	14

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ALCOHOLIC SPIRITS

AROUND THE WORLD

The Matsui Single Malt 12y 30

WHISKEYS(4CL)

BLENDED MALT WHISKY 10
Monkey Shoulder

TENNESSEE 9
Jack Daniels

KENTUCKY STRAIGHT BURBON WHISKY
Elijah Crah 10
Evan Williams 11

FRONTIER WHISKY 10
Bulleit 95 RYE

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COGNACS & BRANDIES(4CL)

Five Kings	8
Metaxa 7 stars	8
Hennessy V.S.O.P.	11
Metaxa 12 stars	11
Hennessy X.O.	30
Remy Martin V.S.O.P.	12
Remy Martin X.O.	30

EAU DE VIE (4CL)

Zivania	5
Zivania 20cl	18
Zivania Soultanina	5
Grappa	8

APERITIFS (5CL)

Ouzo Plomari	5.5
Ouzo Plomari 20cl	15
Vermouth	8
Aperol	8
Mastiha 'M' Dry	8
Lillet Blanc	8
Campari	8

DIGESTIVES (5CL)

Amaro Montenegro	8
Jägermeister	8
Fernet Branca	8
Limoncello (Homemade with locally farmed lemons)	8

BEERS & CIDERS(33CL)

Keo	5
Carlsberg	5
Heineken	6
Stella Artois	6
Corona	6
Erdinger	6.5
Guinness (44cl)	6.5
Kopparberg Strawberry & Lime	6.5
Cider	6.5
Somersby Apple Cider	5.5
Draught Pint	5.5
Draught Half pint	4.5

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COCKTAIL MENU



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SIGNATURE COCKTAILS

CLARIFIED “MILK WASHED”

PINA COLADA	11
Don Q Cristal Rum, De Kuyper Coconut liqueur, Fresh pineapple juice, Coconut puree (Allergen 4)	
DAIQUIRI	11
Don Q Cristal Rum, Cointreau Orange Liqueur, Orgeat syrup, Blackberry puree, Fresh lime juice (Allergen 4)	

THEMED COCKTAILS

INDIGO PASSION (fruity, sweet)	11
Vodka, Fresh lime juice, Passion fruit Real, Passion fruit puree, Fresh passion fruit, Passion exotic foam	
SPICED FRIDA (spicy, spiced and sweet)	11
Tequila Gold, Se Busca Mezcal, Mango Real, Coconut Real, Salted Caramel, Chilli Flakes, Fresh lime juice	
HALIDI EXPRESS (balanced fruity, refreshing)	11
Ophir Oriental Gin, Turmeric nectar, Pineapple puree, Chilli tincture, Fresh lime juice, Fresh pineapple, Pineapple juice, Foamers	
GREEK NEGRONI (refreshing, balanced)	11
Votanikon Gin, Ottos Vermouth, Mastiha ‘M’ Dry, Pink Grapefruit foam	
GM SOUR (refreshing & balanced)	11
The Botanist Gin, Cointreau Orange Liqueur, vanilla syrup, fresh lemon juice, fresh mint, fresh ginger	
PALOMA ROJA (refreshing, balanced)	11
Tequila Blanco, Mezcal, Agave, Blood orange puree, Fresh lime juice, Saline solution, Soda water	

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BARREL AGED COCKTAILS

AGED FOR 30 DAYS IN OAK BARREL

NEGRONI	12
The Botanist Gin, Luxardo Bitter, Luxardo Aperitivo	
RUM OLD FASHIONED	12
Mount Gay Black Barrel, Maple syrup, Chocolate bitters	
GREEK MEETS CARIBBEAN	12
Metaxa 12 stars, Koumantaria, Luxardo Maraschino liqueur, De Kuyper Coconut liqueur , Angostura bitters	
NEROKOLOKO NEGRONI	14
Aged in beeswax coated gourd with Campari for 15 days for a smoother and more intense flavour	

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CLASSIC COCKTAILS

BRANDY SOUR	10
Metaxa 7 Stars , simple syrup, fresh lemon juice, Angostura bitters, soda water	
BLOODY MARY	10
Vodka, tomato juice, Worcestershire sauce, tabasco, salt, pepper	
COSMOPOLITAN	10
Vodka, Triple sec, Fresh lime juice, cranberry juice	
ESPRESSO MARTINI	10
Vodka, coffee liqueur, simple syrup, espresso shot	
MANHATTAN	10
Whisky, Sweet Vermouth, Angostura bitters	
MOJITO	10
Don Q Cristal Rum, Fresh mint leaves, Fresh lime, brown sugar, soda	
OLD FASHIONED	10
Whisky, Angostura bitters, sugar syrup	
PINA COLADA	10
Don Q Cristal Rum, De Kuyper Coconut liqueur, coconut syrup, pineapple juice	
STRAWBERRY DAIQUIRI	10
Don Q Cristal Rum, Triple sec, strawberry puree, fresh strawberry	
STRAWBERRY MARGARITA	10
Tequila, Triple sec, strawberry puree, fresh strawberry	
NEGRONI	10
Bulldog, Campari, Cinzano	

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PERFECTLY COMBINED GINS

THE BOTANIST ISLAY DRY GIN Indian Tonic, Pink Grapefruit Peel, Fresh Mint	13
ROKU JAPANESE Indian Tonic Low Calorie, Dry Lemon, Chamomile flowers	14
GIN SUL Indian Tonic, Orange Peel, Fresh Rosemary	14
ELEPHANT LONDON DRY Indian Tonic, Fresh Thyme, Lemon Zest	14
SIPSMITH LONDON DRY Elderflower Tonic, Fresh Mint, Dry Lemon	14
EDINBURG SCOTLAND Indian Tonic, Orange Zest, Fresh Rosemary	14
BROCKMANS UNITED KINGDOM Pink Grapefruit Soda, Berries, Dry Pink Grapefruit	14
PORTOFINO ITALY DRY GIN Indian Tonic, Dry Rose, Dry Orange	14
BEEFEATER 24 Indian Tonic, Red Chilly Slices, Dry Orange	14
SILENT POOL Elderflower Tonic, Orange Slice, Peppercorn	14
BITTER TRUTH PINK Indian Tonic, Dry Rose, Dry Orange	14
AGELICA BLUE GIN Fever-Tree Mediterranean Tonic	14

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