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f Kyma restaurant

KYMA
RESTAURANT

MENU

Our Story...

On the golden sands of Cyprus Island, a birthplace of historical beauty and radiance the Mercure Larnaka Beach Resort bathes in sunshine on the Oroklini coast. The gentle waves of the Mediterranean Sea caressing the shoreline, create a perfect backdrop for the true luxe of guest experience, where each breath of lightly salted air refreshes your aura.

Each year, a few miles away, a ruffle of pink and white feathers are drawn to the warmth of Southern European shores and descend on Larnaka's Salt Lake. Cyprus' famed flamingos, whose long legs wading through still waters appear like blush pastel brush strokes on the lake and color nature's canvas.

The Mercure Larnaka Beach Resort, under the international Accor banner, is deeply committed to sustainable value creation, and Mercure Hotels worldwide are emblems of their local surroundings.

As a beautiful blend of international hospitality and savoir-faire, we are proud to host you in our slice of paradise and welcome you to our glittering shores.

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Starters

- Zucchini Balls** (v) 2, 4, 7 € 16.00
Served with tzatziki and green herb oil
- Κολοκυθοκεφτέδες**
Σερβίρονται με τζατζίκι και αρωματικό ελαιόλαδο
- Trilogy Dips** (v) 2, 5, 7, 12, 13, 14 € 12.00
Hummus, tahini, taramas
- Πίττα με ντιπς**
Χούμους, ταχίνι, ταραμάς
- Crispy Baby Calamari** (DF) 2, 4, 8 ✦ € 24.00
Served with Cypriot herbs and black taramas
- Τραγανό Καλαμαράκι**
Σερβίρεται με κυπριακά βότανα και μαύρο ταραμά
- Fried Cauliflower** (VE, DF) 2, 12  € 12.00
Tahini sauce, black sesame, chilli flakes, coriander
- Τηγαντό Κουνουπίδι**
Σως ταχίνι, μαύρο σισάμι, νιφάδες τσίλι, κόλιανδρος
- Grilled Halloumi** (V) 7, 10  ✦ € 15.00
Tomato confit, tomato chilli jam, pistachio
- Χαλλούμι στη Σχάρα**
Ντομάτα κονφί, μαρμελάδα ντομάτα-τσίλι, φιστίκια Αιγίνης
- Prawns Saganaki** 1, 3, 7, 14 ✦ € 21.00
Tomato sauce, peppers, crumbled feta, chilli flakes
- Γαρίδες Σαγανάκι**
Σάλτσα ντομάτας, πιπεριά, θρυμματισμένη φέτα, νιφάδες τσίλι

✦ Signature Kyma (V) Vegetarian (VE) Vegan (DF) Dairy Free

Allergens

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR WAITER PRIOR TO ORDERING

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Salads

Ntakos (V) 2, 7, 14

Barley rusk, tomato, feta, capers, pickled kritamo

€ 17.00

Ντάκος

Κριθαρένιο παξιμάδι, ντομάτα, φέτα, κάπαρη, κρίταμο ξιδάτο

Greek Salad (V) 7, 14

Tomato, cucumber, heirloom cherry tomatoes, green pepper, onion, Kalamata olives, feta, pickled kritamo, capers, oregano, vinegar dressing

€ 15.50

Ελληνική Σαλάτα

Ντομάτα, αγγουράκι, πολύχρωμα ντοματίνια, πράσινη πιπεριά, κρεμμύδι, ελιές Καλαμάτας, φέτα, κρίταμο ξιδάτο, κάπαρη, ρίγανη, Ξίδι

Caesar Salad 2, 5, 7, 12

Grilled chicken, smoked pancetta, aged Parmesan, croutons, house Caesar dressing

€ 18.00

Σαλάτα του Καίσαρα

Κοτόπουλο σχάρας, καπνιστή πανσέτα, παλαιωμένη Παρμεζάνα, κρουτόνς, σπιτική σως Καίσαρα

Politiki Salad (VE DF) 10 14

Cabbage, carrots, green apple, raisins, hazelnuts, orange vinaigrette

€ 15.00

Πολίτικη Σαλάτα

Λάχανο, καρότο, πράσινο μήλο, σταφίδες, φουντούκια, βινεγκρέτ πορτοκαλιού

Burrata 2, 7, 10

Tomato, arugula, pine nuts, sweet tomato jam
Ντομάτα, ρόκα, πινόλια, μαρμελάδα ντομάτας

€ 16.00

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Meat & Pasta

Chicken Souvlaki 2, 7, 9 € 19.00

French fries, Cypriot pitta, tzatziki, fresh salad

Κοτόπουλο Σουβλάκι

Πατάτες τηγανητές, κυπριακή πίττα, τζατζίκι, σαλάτα

Pork Souvlaki 2, 7, 9 € 19.00

French fries, Cypriot pitta, tzatziki, fresh salad

Χοιρινό Σουβλάκι

Πατάτες τηγανητές, κυπριακή πίττα, τζατζίκι, σαλάτα

Rib Eye Steak 2, 4, 7, 9, 14 ✦ € 35.00

Potato purée, asparagus, baby carrots, creamy peppercorn sauce or Diane sauce

Βοδινό Rib Eye

Πουρές πατάτας, σπαράγγια, baby καρότα, σερβίρεται με κρεμώδη σάλτσα με κόκκους πιπεριού ή σάλτσα Νταϊάν

Fresh spaghetti bolognese 1, 2, 7, 14 € 17.00

Slow-cooked minced beef ragù, grated Parmesan

Σπαγκέτι Μπολονέζ

Αργομαγειρεμένο ραγού μοσχαρίσιου κιμά με τριμμένη Παρμεζάνα

Traditional & Local Favourites

Ttavas Lefkaritikos (DF) 1  ✦ € 22.00

Rice stew, cumin, vegetables, marinated lamb shank

Τταβάς Λευκαρίτικος

Μαγειρευτό ρύζι, κύμινο, λαχανικά, μαριναρισμένο αρνί κότσι


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- Short Rib Stifado** 1, 7, 14  ✦ € 22.00
Red wine, onions, potato purée
- Μοσχαρίσια Πλευρά Στιφάδο**
Κόκκινο κρασί, κρεμμύδια, πουρές πατάτας
- Vegetarian Mousaka** (V) 2, 4, 7 ✦ € 17.00
Potato, zucchini, aubergine, mushroom ragout, béchamel
- Χορτοφαγικός Μουσακάς**
Πατάτα, κολοκύθι, μελιτζάνα, ραγού μανιταριών, μπεσαμέλ

Seafood

- Seabass Fillet** 5, 7 € 24.00
“Spanakorizo” spinach risotto, fresh herbs, lemon juice
- Λαβράκι Φιλέτο**
Σπανακόρυζο, φρέσκα βότανα, χυμός λεμονιού
- Salmon Fillet** 5, 7, 14 € 26.50
Sweet potato purée, roasted beetroots, asparagus, Beurre Blanc
- Σολομός**
Πουρές γλυκοπατάτας, ψητό παντζάρι, σπαράγγι, σάλτσα Μπερ Μπλαν
- Seafood Giouvetsi** 1, 3, 5, 7, 8 ✦ € 19.00
Orzo, calamari, prawns, mussels, bisque sauce
- Γιουβέτσι με Θαλασσινά**
Κριθαράκι, καλαμάρι, γαρίδες, μύδια, σάλτσα μπισκ
- Grilled Octopus** (DF) 1, 3, 8, 14 ✦ € 27.00
Fava, spring onion, fennel, capers, parsley, aged vinegar
- Χταπόδι στη Σχάρα**
Φάβα, φρέσκο κρεμμυδάκι, φινόκιο, κάπαρη, μαϊντανός, παλαιωμένο ξίδι

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Burgers & Snacks

Club Sandwich 2, 4, 7, 9 € 17.00

Chicken fillet, bacon, edam cheese, tomato, iceberg, egg, mayonnaise, french fries, coleslaw

Κλαμπ Σάντουιτς

Κοτόπουλο φιλέτο, μπέικον, τυρί ένταμ, ντομάτα, μαρούλι iceberg, αυγό, μαγιονέζα, πατάτες τηγανητές, κόλσλοου

Black Angus Burger 2, 7 € 21.50

Angus beef patty, provolone cheese, tomato, iceberg, onion, bacon, mayonnaise, french fries, coleslaw

Βοδινό Μπέργκερ

Βοδινό μπέργκερ, τυρί προβολόνε, ντομάτα, μαρούλι iceberg, κρεμμύδι, μπέικον, μαγιονέζα, πατάτες τηγανητές, κόλσλοου

Chicken Burger 2, 4, 7 € 19.00

Crispy fried chicken fillet, bacon, tomato, coleslaw, sriracha mayo, french fries

Μπέργκερ Κοτόπουλο

Τραγανό τηγαντό κοτόπουλο φιλέτο, μπέικον, ντομάτα, κόλσλοου, sriracha μαγιονέζα, πατάτες τηγανητές

Beyond Burger (VE) 1, 2, 9, 12 € 21.00

Plant-based burger, fresh tomato, onion, gherkin, ketchup, mustard, french fries, fresh salad

Φυτικό Μπέργκερ

Φυτικό μπέργκερ, φρέσκια ντομάτα, κρεμμύδι, πίκλα, ketchup, μουστάρδα, πατάτες τηγανητές, σαλάτα

Halloumi & Lountza 2, 7  € 15.00

Cypriot pitta, tomato, cucumber, mayonnaise, french fries

Χαλλούμι & Λούντζα

Κυπριακή πίττα, ντομάτα, αγγουράκι, μαγιονέζα, πατάτες τηγανητές

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Kids Menu

Crispy Fish 2, 4, 5, 7	€ 13.00
Sweet potato fries, tomato and cucumber, lemon mayonnaise	
Τραγανό Φιλέτο Ψαριού	
Γλυκοπατάτες τηγανητές, ντομάτα και αγγουράκι, μαγιονέζα με λεμόνι	
Chicken Goujons 2, 4	€ 10.00
Chicken fillet strips, french fries, tomato and cucumber	
Τραγανά Φιλετάκια Κοτόπουλο	
Φιλετάκια κοτόπουλο, πατάτες τηγανητές, ντομάτα και αγγουράκι	
Spaghetti Napolitan 2, 7	€ 10.00
Fresh spaghetti, tomato sauce, Parmesan cheese	
Σπαγκέτι Ναπολιτάν	
Φρέσκο σπαγκέτι, σάλτσα ντομάτας, Παρμεζάνα	
Spaghetti Bolognese 1, 2, 7	€ 13.00
Fresh spaghetti, slow-cooked minced beef, grated Parmesan	
Σπαγκέτι Μπολονέζ	
Φρέσκο σπαγκέτι, αργοψημένος μοσχαρίσιος κιμάς, τριμμένη Παρμεζάνα	
Little Chicken Wrap 2, 7	€ 8.00
Grilled chicken, fresh salad leaves, tomato & cucumber, yoghurt sauce	
Μικρή Τορτίγια με Κοτόπουλο	
Κοτόπουλο στη σχάρα, φρέσκα φύλλα σαλάτας, ντομάτα και αγγουράκι, σως γιαουρτιού	

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Desserts

Lemon Citron Tart 2, 4, 7, 10, 12 € 8.00

Pistachio tart with berry jam, lemon cream and Italian meringue

Τάρτα Λεμόνι

Τάρτα φιστικιού με μαρμελάδα μούρων, κρέμα λεμονιού και ιταλική μαρέγκα

Gianduja Chocolate 2, 4, 7, 10, 12 € 8.00

Gianduja mousse with brulée vanilla cream, dark chocolate sponge and crunchy hazelnut layer

Σοκολάτα Gianduja

Μους Gianduja με κρέμα βανίλιας brulée, παντεσπάνι μαύρης σοκολάτας και τραγανό φουντούκι

Red Velvet Charlotte 2, 4, 7, 10, 12 € 8.00

White chocolate and raspberry mousse, nougatine and pistachio base

Μους λευκής σοκολάτας και βατόμουρου, νουγκατίνα και βάση φιστικιού

Ice Cream Selection 7 € 3.00
Your choice of ice cream & sorbet per scoop

Παγωτό

Επιλογή παγωτού και σορμπέ

Fresh Fruits € 8.50 / € 17.00
Cut fruits in season for one for two

Φρέσκα Φρούτα

Φρέσκα φρούτα εποχής

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Water & Soft Drinks

As Mixer

Mineral Water 1ltr		€ 5.00
Perrier Sparkling Water 330ml - Add on: Lemon Squash		€ 4.50
Schweppes Soda 330ml	€ 1.50	€3.50
Schweppes Pink Grapefruit Soda 330ml	€ 1.50	€ 3.50
Schweppes Bitter Lemon 330ml	€ 1.50	€ 3.50
Coca Cola 250ml	€ 1.50	€ 4.00
Coca Cola Zero 250ml	€ 1.50	€ 4.00
Sprite 250ml	€ 1.50	€ 4.00
Fanta 250ml	€ 1.50	€ 4.00
Juice: (Orange, Apple, Pineapple, Cranberry)	€ 1.50	€ 3.50
Fresh Orange Juice		€ 5.00
Milkshake: (Vanilla, Chocolate, Strawberry) 7		€ 5.00
Lemonade Squash		€ 4.00
Iced Tea Peach or Lemon 330ml		€ 4.00
Franklin & Sons Indian tonic water	€ 2.00	€ 4.00
Franklin & Sons light tonic water	€ 2.00	€ 4.00
Franklin & Sons pink grapefruit soda	€ 2.00	€ 4.00
Franklin & Sons Ginger Beer		€ 4.00

Beers

All beers contain gluten (2)

 KEO bottle 330ml	€ 4.50
 KEO bottle 630ml	€ 5.50
 Carlsberg bottle 330ml	€ 4.50
 Carlsberg bottle 630ml	€ 5.50

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 Carlsberg alc. 0% 330ml	€ 5.00
 Leon bottle 630ml	€ 5.50
Heineken bottle 330ml	€ 4.50
Stella bottle 330ml	€ 5.00
Corona 330ml	€ 5.00

Ciders

 Militsa Strawberry and Lime Cider 330ml	€ 5.50
Somersby Apple Cider 330ml	€ 5.50

Wine

All wines contain Sulphur Dioxide (14)

Sparkling Wine / Champagne

Prosecco 20cl Bolla, Italy - Glera	€ 10.00
Extra dry, acidic, green apple notes, citrus notes, peach notes, flowery	
Prosecco 75cl Bolla, Italy - Glera	€ 30.00
Extra dry, acidic, green apple notes, citrus notes, peach notes, flowery	
Moscato D' Asti Duchessa Lia Winery, Italy - Moscato	€ 32.00
Naturally sweet, intense aroma, recalling notes of wisteria, acacia and fresh fruit	
Imperial Brut Moët & Chandon, France - Champagne	€ 140.00
Combines the three Champagne grape varieties: Pinot Noir, Pinot Meunier and Chardonnay	

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Dom Perignon Brut I Dom Perignon Winery, France - Champagne € 700.00
This exceptional champagne is the result of a secret blend of Chardonnay and Pinot Noir

White Wine

Petritis I Kyperounda Winery, Cyprus – Xynisteri € 25.00
Aromatic with peach, pear, and white flowers, rich texture, and rich taste

Chateau Julia I Domaine Costa Lazaridi Winery, Greece - Chardonnay € 35.00
Bright and fresh with floral, citrus, and tropical fruit aromas, balanced by refreshing acidity

Vasilikon Omma I Vasilikon Winery, Cyprus - Sauvignon Blanc € 35.00
Refreshing and crisp with aromas of lime and fresh-cut grass

Katerina I Fikardos Winery, Cyprus - Xynisteri, Sémillon € 23.00
Medium sweet wine, with aromas of elderflower, melon, pineapple and honey

Moschofilero Boutari I Boutari Winery, Greece - Moschofilero € 28.00
Delicate and aromatic with notes of white rose and citrus, offering a fresh, well-balanced taste

Akres I Domaine Skouras Winery, Greece € 20.00
Elegant and aromatic blend of Roditis, Moschofilero, and Malagousia

Pinot Grigio delle Venezie I Bolla, Italy - Pinot Grigio € 20.00
Bright and fruity with aromas of pear, peach, and melon, followed by a smooth, dry finish

Rose Wine

Rose I Kyperounda Winery, Cyprus - Grenanche, Shiraz € 25.00
Distinctive flavours of sour cherry, black cherry and vibrant strawberries

Valentina I Fikardos Winery, Cyprus – Mataró, Shiraz, Cabernet Franc € 23.00
Medium sweet wine, with aromas of strawberry, cherry, pomegranate and rose

Akres I Domaine Skouras Winery, Greece - Agiorgitiko, Moschofilero € 20.00
Ripe cherries, raspberries, rose petals, full and complex palate

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Einalia I Vasilikon Winery, Cyprus - Syrah, Maratheftiko € 22.00
Vivid pomegranate colour, fresh floral character and rich pleasant acidity

Red Wine

Methy I Vasilikon Winery, Cyprus - Cabernet Sauvignon € 38.00
Deep red colour, aromatic complexity of green pepper, caper and red fruits

Andesitis I Kyperounda Winery, Cyprus - Shiraz, Cabernet Sauvignon € 25.00
Complex aromas of green peppercorn, red fruit, and fresh botanicals

Skopos I Kyperounda Winery, Cyprus - Shiraz € 36.00
Deep, royal purple with intense red fruit aromas, hints of mint and vanilla

Chateau Julia I Domaine Costa Lazaridi Winery, Greece - Merlot € 50.00
Elegant Freshy, rich, almost plethoric, with abundant fruit supporting the well-integrated tannins. aromatic blend of Roditis, Moschofilero, and Malagousia

Akres I Domaine Skouras Winery, Greece € 20.00
Black cherry and blackberry aroma, made from Agiorgitiko and Cabernet Sauvignon

Small Bottle Wine (18.7 cl)

White wine - Moschofilero Boutari I Boutari Winery, Greece - Moschofilero € 8.00

Red wine – Agiorgitiko Boutari I Boutari Winery, Greece - Agiorgitiko € 8.00

Rose wine – Morfes Lefkada I LOEL, Cyprus - Lefkada, Grenache € 8.00

Dessert Wine (By Glass - 8cl)

St. John Commandaria € 6.00
The traditional liqueur wine. Ideal as an aperitif or an after-dinner drink

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Non-Alcoholic Cocktails

Mojito Non-Alcoholic	€ 7.00
Mint, lime juice, mojito-mint syrup, soda water Δυόσμος, χυμός λάιμ, σιρόπι μέντας-μοχίτο, σόδα	
*Available Flavours: Passion Fruit, Strawberry, Mango	
Flamingo Feather	€ 8.00
Tanqueray 0.0% gin, strawberry syrup, lime juice, pink grapefruit soda Tanqueray 0.0% gin, σιρόπι φράουλας, χυμός λάιμ, σόδα pink grapefruit	
Soft Micropolitan With Dried Hibiscus	€ 10.95
Hibiscus infused Tanqueray 0.0% gin, lemon juice, hibiscus syrup, vanilla aroma, tonic water Tanqueray 0.0% gin αρωματισμένο με ιβίσκο, χυμός λεμονιού, σιρόπι ιβίσκου, άρωμα βανίλιας, τόνικ	

Cocktails – Spritz Selection

Aperol Spritz 14	€ 12.00
Aperol, Prosecco, soda water Aperol, Prosecco, σόδα	
Campari Spritz 14	€ 12.00
Campari, Prosecco, soda water Campari, Prosecco, σόδα	
Hugo 14	€ 12.00
Elderflower liqueur, mint, lime, Prosecco Elderflower λικέρ, δυόσμος, λάιμ, Prosecco	
Mastiha Bliss 14	€ 12.00
Skinos Mastiha liqueur, lime, mint, Prosecco, soda water Skinos Mastiha λικέρ, λάιμ, δυόσμος, Prosecco, σόδα	

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Blonde Spritz 14

€ 12.00

Johnnie Walker Blonde whiskey, peach liqueur, Prosecco, soda water
Johnnie Walker Blonde ούϊσκι, λικέρ ροδάκινο, Prosecco, σόδα

Signature Cocktails

Passion-to-walk

€ 11.00

Johnnie Walker Blonde whiskey, passion fruit puree, lime juice, sugar syrup
Johnnie Walker Blonde ούϊσκι, passion fruit πουρέ, χυμός λάιμ, σιρόπι ζάχαρης

Silva* 14

€ 12.00

Tanqueray gin, Elderflower liqueur, mint syrup, hibiscus syrup, lime
Tanqueray gin, Elderflower λικέρ, σιρόπι μέντας, σιρόπι ιβίσκου, λάιμ

*European Cocktail Championship 2026, 2nd Place

Flamingo on the Beach 14

€ 12.00

Skinos Mastiha liqueur, strawberry syrup, lime juice, Prosecco
Skinos Mastiha λικέρ, σιρόπι φράουλας, χυμός λάιμ, Prosecco

Micropolitan

€ 10.95

Red cabbage infused Bombay gin, Elderflower liqueur, lemon juice, honey syrup,
rhubarb bitters, tonic water, carob
Bombay gin αρωματισμένο με κόκκινο λάχανο, Elderflower λικέρ, χυμός λεμονιού,
σιρόπι μελιού, rhubarb bitters, τόνικ, χαρούπι



Cypriot Daisy

€ 10.00

Zivana LOEL, Cointreau, lime juice, sugar syrup, strawberry syrup
Ζιβάνα LOEL, Cointreau, χυμός λάιμ, σιρόπι ζάχαρης, σιρόπι φράουλας

◆ Signature Kyma (V) Vegetarian (VE) Vegan (DF) Dairy Free

Allergens

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR WAITER PRIOR TO ORDERING

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Classic Cocktails

Paloma Cazadores Reposado tequila, lime juice, pink grapefruit soda Cazadores Reposado τεκίλα, χυμός λάιμ, σόδα pink grapefruit	€ 8.50
Margarita (shaken or frozen) Jose Cuervo Silver tequila, lime juice, Cointreau, sugar syrup Jose Cuervo Silver τεκίλα, χυμός λάιμ, Cointreau, σιρόπι ζάχαρης *Available Flavours: Lemon, Strawberry, Passion Fruit	€ 10.00
Mojito Bacardi Carta Blanca, mojito-mint syrup, lime juice, soda water Bacardi Carta Blanca, σιρόπι μέντας – μοχίτο, χυμός λάιμ, σόδα *Available Flavours: Passion Fruit, Strawberry, Mango	€ 10.00
Cosmopolitan Smirnoff Red vodka, cranberry, lime juice, Cointreau Smirnoff Red βότκα, κράνμπερι, χυμός λάιμ, Cointreau	€ 10.00
Espresso Martini Smirnoff Red vodka, espresso shot, coffee liqueur, sugar syrup Smirnoff Red βότκα, εσπρέσσο, λικέρ καφέ, σιρόπι ζάχαρης	€ 10.00
Negroni Bombay Sapphire, Campari, Martini Rubino	€ 12.00
Old Fashioned Monkey Shoulder blended malt, sugar syrup, angostura bitters Monkey Shoulder blended malt, σιρόπι ζάχαρης, angostura bitters	€ 12.00
Whiskey Sour Monkey Shoulder blended malt, lime juice, sugar syrup Monkey Shoulder blended malt, χυμός λάιμ, σιρόπι ζάχαρης	€ 12.00

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Whiskey (5cl)

 Kythrea Single Gram	€ 9.50
 Kythrea Single Malt	€ 11.00
Johnnie Walker Blonde	€ 7.50
Jack Daniel's	€ 8.00
Johnnie Walker Black Label	€ 8.50
Monkey Shoulder	€ 8.50
Chivas Regal 12yo	€ 9.00
Glenfiddich 12yo	€ 11.00
Johnnie Walker Blue Label	€ 35.00

Gin (5cl)

 Angelica Blue Gin	€ 8.50
 Aoratos Dry Gin	€ 8.50
Bombay Sapphire	€ 8.00
Tanqueray	€ 8.00
Botanist	€ 9.00
Gin Mare	€ 9.50
Hendricks	€ 10.00
Tanqueray 0.0%	€ 7.00

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Perfectly Paired Gins

Tanqueray – Franklin & Sons Indian Tonic Water Garnish: lime wedge	€ 9.00
Bombay Sapphire - Franklin & Sons Pink Grapefruit Soda Garnish: grapefruit slice	€ 9.00
Gin Mare - Franklin & Sons Light Tonic Water Garnish: fresh rosemary	€ 10.50
Hendricks – Franklin & Sons Indian Tonic Water Garnish: cucumber slice	€ 11.00
Tanqueray 0.0% – Franklin & Sons Light Tonic Water Garnish: lemon wedge	€ 8.00

Tequila (5cl)

Jose Cuervo Silver	€ 7.00
Cazadores Reposado	€ 8.00
Cenote	€ 10.00
Patron Silver	€ 12.00

Vodka (5cl)

 Terra Rossa Cyprus Potato Vodka	€ 8.00
Smirnoff Red	€ 7.00
Stoli	€ 8.00
Belvedere	€ 9.50
Grey goose	€ 10.00

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Rum (5cl)

 Kourouna Aged Cyprus Rum	€ 10.00
Bacardi Carta Blanca	€ 7.50
Bacardi 8yo	€ 9.00
Diplomatico Mantuano	€ 10.00
Bacardi 10yo	€ 11.00
Zacapa 23yo	€ 13.00

Traditional Spirits

Skinos Mastiha 5cl	€ 6.00
 Zivana LOEL 5cl	€ 5.00
 Zivana LOEL 20cl	€ 14.00
Ouzo 5cl	€ 5.00
Ouzo 20cl	€ 14.00

Liqueur (5cl)

Amaretto Disaronno	€ 6.00
Baileys 7	€ 6.00

Brandy / Cognac (5cl)

Metaxa 5*	€ 7.50
Remy Martin	€ 10.00
Hennessy VS	€ 12.00

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Coffee

Cold

Freddo espresso 7	€ 4.50
Freddo cappuccino 7	€ 5.00
Iced latte 7	€ 5.00
Iced americano 7	€ 5.00
Frappe 7	€ 3.50

Hot

Espresso	€ 3.00
Double espresso	€ 4.50
Americano	€ 5.00
Cappuccino 7	€ 5.00
Latte 7	€ 5.00
Hot chocolate 7	€ 5.00
Nescafe 7	€ 3.50
Mocha 7	€ 5.50
Cyprus coffee single	€ 3.00
Cyprus coffee double	€ 4.00

Add ons:

Caramel syrup	€ 0.50
Vanilla syrup	€ 0.50
Almond milk	€ 0.50
Oat milk	€ 0.50
Coconut milk	€ 0.50
Soya milk 13	€ 0.50
Whipped cream 7	€ 0.50

Selection of tea pots	€ 3.50
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Food Allergens Information

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.



1. CELERY

Commonly found in raw vegetable salads, celery salt, meat products, soups, and spices.



2. GLUTEN

Commonly found in bakery and pastry products, beer, pasta, and breadcrumbs.



3. CRUSTACEANS

Commonly found in prawns, crab, crayfish, lobster, and fish stock.



4. EGGS

Commonly found in pastry products, pasta, quiche, and mayonnaise.



5. FISH

Commonly found in soups, fish pâtés, surimi, and gelatine.



6. LUPIN

Commonly found in bakery and pastry products, pizza dough, and pancake batter.



7. MILK

Commonly found in yoghurt, cheese, cream, and butter.



8. MOLLUSCS

Commonly found in mussels, oysters, squid, scallops, and sauces.



9. MUSTARD

Commonly found in condiments, sauces, and gherkins.



10. NUTS (Almonds, walnuts, hazelnuts, pistachios)

Commonly found in walnut oil, chocolate bars, cakes, salads, sauces, and desserts.



11. PEANUTS

Commonly found in peanut oil, some baked goods, and snacks.



12. SESAME

Commonly found in bread, burgers, and sesame oil.



13. SOYA

Commonly found in soy oil, soy sauce, and soy lecithin (especially in chocolate).



14. SULPHITES

Commonly found in wines, vinegars, and condiments.

Some of our dishes and beverages may contain ingredients that could cause allergies or intolerances. If you have any food or drink allergies or intolerances, please inform a member of our team or the manager.