



MERCURE

HOTELS



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.

LOBBY BAR MENU

SALADS & APPETIZERS

€

CYPRUS VILLAGE SALAD ⁽⁷⁾ 12.90

ΚΥΠΡΙΑΚΗ ΧΩΡΙΑΤΙΚΗ ΣΑΛΑΤΑ

Cucumber, tomatoes, mixed greens, pickled red onion, olives, capers, Feta cheese

Αγγουράκι, ντομάτες, πράσινα χορταρικά, ξιδάτο κόκκινο κρεμμύδι, ελιές, κάπαρη, Φέτα

BURRATA ^(2, 7, 10) 14.50

ΤΥΡΙ BURRATA

Tomatoes, arugula, pine nuts, sweet tomato jam

Ντομάτες, ρόκα, πινόλια, μαρμελάδα ντομάτας

CAESAR SALAD ^(2, 4, 5, 7, 12) 13.25

ΣΑΛΑΤΑ ΤΟΥ ΚΑΙΣΑΡΑ

Baby gems, Parmesan, crispy pancetta, garlic bread

Μαρούλια, Παρμεζάνα, τραγανή πανσέτα, σκορδόψωμο

Add Ons/ Έξτρα: Chicken fillet marinated with fresh herbs 3.50

Κοτόπουλο φιλέτο μαριναρισμένο με φρέσκα αρωματικά

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 HEAD WAITER PRIOR TO ORDERING

All prices are in Euro and include VAT

SALADS & APPETIZERS

€

ROCKET SALAD (2, 4, 7, 10, 12)

14.90

ΠΟΚΑ ΣΑΛΑΤΑ

Almond crusted Halloumi, pomegranate, sesame seeds, pecans, pomegranate & onion jam

Χαλλούμι με κρούστα αμυγδάλου, ρόδι, σισάμι, πέκανς, μαρμελάδα ρόδι & κρεμμύδι

GRILLED PITTA & DIPS (2, 5, 7, 12)

11.25

ΠΙΤΤΑ ΜΕ ΝΤΙΠΣ

White taramas, tahini, hummus

Άσπρος ταραμάς, ταχίνι, χούμους

GRILLED VILLAGE HALLUMI (2, 7)

13.25

ΧΑΛΛΟΥΜΙ ΧΩΡΙΑΤΙΚΟ

Served with grilled pitta & red onion jam

Σερβίρεται με πίττα και μαρμελάδα κόκκινου κρεμμυδιού

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BURGERS / SANDWICHES

€

THE CLUB (2, 4, 7, 9)

14.75

ΚΛΑΜΠ ΣΑΝΤΟΥΙΤΣ

The classic clubhouse sandwich, mild mustard mayonnaise

Κλασικό κλαμπ σάντουιτς, μαγιονέζα με μουστάρδα

CLASSIC BURGER (2, 7)

15.75

ΚΛΑΣΙΚΟ ΒΟΔΙΝΟ ΜΠΕΡΓΚΕΡ

Angus beef patty, Cheddar cheese, grilled bacon

Βοδινό μπέργκερ, τυρί Τσένταρ, μπέικον στη σχάρα

CHILI BURGER (2, 7)

15.90

ΒΟΔΙΝΟ ΜΠΕΡΓΚΕΡ ΜΕ ΤΣΙΛΙ

Angus beef patty, chili cheese sauce, sauteed onions, gherkins

Βοδινό μπέργκερ, σάλτσα τυριού με τσίλι, σοταρισμένα κρεμμύδια, τουρσί

All served with french fries & salad.

Σερβίρονται με τηγανητές πατάτες και σαλάτα.

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BURGERS / SANDWICHES

€

PLANT BASED BURGER (VEGAN) (1, 2)

15.00

ΦΥΤΙΚΟ ΜΠΕΡΓΚΕΡ

Smashed avocado, tomato, iceberg, tomato jam

Αβοκάντο, ντομάτα, μαρούλι, μαρμελάδα ντομάτας

CHICKEN BURGER (2, 4, 7)

15.75

ΜΠΕΡΓΚΕΡ ΚΟΤΟΠΟΥΛΟ

Fried breaded chicken fillet, Cheddar cheese, grilled bacon, pineapple

Τηγανητό καπνισμένο κοτόπουλο στήθος, τυρί Τσένταρ, μπέικον σχάρας, ανανάς

All served with french fries & salad.

Σερβίζονται με τηγανητές πατάτες και σαλάτα.

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MAIN DISHES

€

BEEF MEDALLIONS (2, 4, 7, 9, 14)

32.50

ΒΟΔΙΝΑ ΦΙΛΕΤΑΚΙΑ

Served with two sauces, green peppercorn & mushroom

Σερβίρεται με δύο σάλτσες, με πράσινους κόκκους πιπεριού και με μανιτάρια

RIB EYE (2, 4, 7, 9, 14)

38.00

ΒΟΔΙΝΟ RIB EYE

Served with two sauces, green peppercorn & mushroom

Σερβίρεται με δύο σάλτσες, με πράσινους κόκκους πιπεριού και με μανιτάρια

LAMB CHOPS (2, 4, 7, 14)

28.50

ΑΡΝΙΣΙΑ ΠΑΪΔΑΚΙΑ

French cut lamb chops, garlic & thyme

Αρνίσια παϊδάκια γαλλικής κοπής με σκόρδο και θυμάρι

PORK CHOP (2, 4, 7, 14)

19.50

ΧΟΙΡΙΝΗ ΜΠΡΙΖΟΛΑ

Pork chop, grilled pineapple & homemade barbeque sauce

Χοιρινή μπριζόλα, ανανάς και σάλτσα μπάρμπεκιου

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MAIN DISHES

€

CHICKEN SOUVLAKI (2, 7)

18.50

ΚΟΤΟΠΟΥΛΟ ΣΟΥΒΛΑΚΙ

Grilled pitta, 'talatouri' yoghurt, french fries

Πίττα, γιαούρτι 'ταλατούρι', τηγανητές πατάτες

SEABASS (5, 7, 9, 10)

23.75

ΛΑΒΡΑΚΙ

Pan fried seabass, parsley pesto, avocado

Σοταρισμένο φιλέτο λαβράκι με πέστο από μαϊντανό, αβοκάντο

SALMON FILLET (5, 9)

24.25

ΣΟΛΟΜΟΣ

Vegetables, lentils & mustard vinaigrette

Σάλτσα με λαχανικά, φακές και μουστάρδα

CALAMARI (2, 4, 7, 8)

24.50

ΚΑΛΑΜΑΡΙ

Deep fried baby calamari, truffle artichokes puree, tahini dip

Τηγανητό καλαμαράκι με πουρέ αγκινάρας και τρούφας, ντιπ ταχίνι

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PASTA & SOUPS

€

SPAGHETTI (1, 2, 7, 14)

15.50

ΣΠΑΓΚΕΤΙ

Rich Bolognese sauce

Σάλτσα Μπολονέζ

PORCINI TORTELLINI (2, 7, 10)

18.00

ΤΟΡΤΕΛΛΙΝΙ ΜΕ ΜΑΝΙΤΑΡΙ

Tortellini with porcini mushroom stuffing, Parmesan creamy sauce, pine nuts

Με γέμιση μανιταριού, σάλτσα Παρμεζάνας, πινόλια

SEASONAL VEGETABLE SOUP OF THE DAY (2, 7)

8.00

ΣΟΥΠΑ ΗΜΕΡΑΣ ΑΠΟ ΛΑΧΑΝΙΚΑ ΕΠΟΧΗΣ

Crispy crouton

Τραγανό κρουτόνι

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FOR THE KIDS

€

KIDS PASTA (2, 4)

8.50

ΜΑΚΑΡΟΝΙ

Penne, tomato basil sauce, Parmesan cheese

Πέννες, σάλτσα ντομάτας και βασιλικού, Παρμεζάνα

KIDS CHICKEN GOUJONS (2, 4, 5, 7)

8.50

ΦΙΛΕΤΑΚΙΑ ΚΟΤΟΠΟΥΛΟ

Crispy chicken fillet goujons, honey mustard sauce, french fries

Τραγανά φιλετάκια κοτόπουλο, σάλτσα μελιού και μουστάρδας, τηγανητές πατάτες

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DESSERTS

€

CHOCOLATE GANACHE TRILOGY (2, 4, 7, 10, 12)

8.00

ΤΡΙΛΟΓΙΑ ΣΟΚΟΛΑΤΑΣ

Chocolate textures of fudge sponge, crèmeux and flakes

Υφές σοκολάτας από κέικ, κρέμα και νιφάδες

LOTUS CHEESECAKE (2, 4, 7, 10, 12)

8.00

ΚΕΙΚ ΤΥΡΙΟΥ ΑΠΟ ΜΠΙΣΚΟΤΟ ΛΟΤΟΥΣ

Creamy cheese filling on caramelised biscuit

Κρέμα τυριού σε καραμελωμένο μπισκότο

ΛΟΥΚΟΥΜΙ “ΤΟΥ ΓΑΜΟΥ” (4, 7, 10, 12)

6.00

ΛΟΥΚΟΥΜΙ ΤΟΥ ΓΑΜΟΥ

Pistachio filling

Με γέμιση χαλεπιανό

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DESSERTS

€

ICE CREAM SELECTION (7)

2.50 (per scoop)

ΠΑΓΩΤΟ

Your choice of ice cream & sorbet

Επιλογή παγωτού και σορμπέ

FRESH FRUITS

7.00 / for one

ΦΡΕΣΚΑ ΦΡΟΥΤΑ

14.00 / for two

Cut fruits in season

Φρέσκα φρούτα εποχής

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WATER & SOFT DRINKS

	As Mixer	€
Mineral Water 1ltr		4.00
Perrier Sparkling Water 330ml – Add on: Lemon Squash		4.00
Schweppes Soda 330ml	1.50	3.00
Schweppes Pink Grapefruit Soda 330ml	1.50	3.00
Schweppes Bitter Lemon 330ml	1.50	3.00
Coca Cola, Coca Cola Zero, Sprite, 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
Smoothie (Mango, Strawberry, Passion Fruit)		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

ALLERGENS

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BEER €

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

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.

Dom Perignon Brut | 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 | Kyperounda Winery, Cyprus – Xynisteri 25.00

Aromatic with peach, pear, and white flowers, rich texture, and rich taste.

Chateau Julia | Domaine Costa Lazaridi Winery, Greece – Chardonnay 35.00

Bright and fresh with floral, citrus, and tropical fruit aromas, balanced by refreshing acidity.

Vasilikon Omma | Vasilikon Winery, Cyprus – Sauvignon Blanc 35.00

Refreshing and crisp with aromas of lime and fresh-cut grass.

Katerina | Fikardos Winery, Cyprus – Xynisteri, Sémillon 23.00

Medium sweet wine, with aromas of elderflower, melon, pineapple and honey.

Moschofilero Boutari | Boutari Winery, Greece – Moschofilero 28.00

Delicate and aromatic with notes of white rose and citrus, offering a fresh, well-balanced taste.

Akres | Domaine Skouras Winery, Greece 22.00

Elegant and aromatic blend of Roditis, Moschofilero, and Malagousia.

Pinot Grigio delle Venezie | Bolla, Italy – Pinot Grigio 24.00

Bright and fruity with aromas of pear, peach, and melon, followed by a smooth, dry finish.

RED WINE

€

Methy Vasilikon Winery, Cyprus – Cabernet Sauvignon	38.00
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Deep red colour, aromatic complexity of green pepper, caper and red fruits.

Andesitis Kyperounda Winery, Cyprus – Shiraz, Cabernet Sauvignon	25.00
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Complex aromas of green peppercorn, red fruit, and fresh botanicals.

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

Chateau Julia Domaine Costa Lazaridi Winery, Greece – Merlot	50.00
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Freshy, rich, almost plethoric, with abundant fruit supporting the well-integrated tannins.

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

Iasonas Fikardos Winery, Cyprus – Cabernet Sauvignon, Mataró	23.00
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Medium sweet wine, with aromas of plum, sour cherry, dates and raisins.

ROSE WINE

€

Rose | Kyperounda Winery, Cyprus – Grenanche, Shiraz 25.00

Distinctive flavours of sour cherry, black cherry and vibrant strawberries.

Valentina | Fikardos Winery, Cyprus – Mataró, Shiraz, Cabernet Franc 23.00

Medium sweet wine, with aromas of strawberry, cherry, pomegranate and rose.

Akres | Domaine Skouras Winery, Greece – Agiorgitiko, Moschofilero 20.00

Ripe cherries, raspberries, rose petals, full and complex palate.

Einalia | Vasilikon Winery, Cyprus – Syrah, Maratheftiko 22.00

Vivid pomegranate colour, fresh floral character and rich pleasant acidity.

SMALL BOTTLE WINE (18.7cl)

€

White wine – Moschofilero Boutari | Boutari Winery, Greece – Moschofilero 8.00

Red wine – Agiorgitiko Boutari | Boutari Winery, Greece – Agiorgitiko 8.00

Rose wine – Morfes Lefkada | 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.

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

COCKTAILS – SPRITZ SELECTION

€

APEROL SPRITZ

12.00

Aperol, Prosecco, soda water

Aperol, Prosecco, σόδα

CAMPARI SPRITZ

12.00

Campari, Prosecco, soda water

Campari, Prosecco, σόδα

HUGO

12.00

Elderflower liqueur, mint, lime, Prosecco

Elderflower λικέρ, δυόσμος, λάιμ, Prosecco

COCKTAILS – SPRITZ SELECTION

€

MASTIHA BLISS

12.00

Skinos Mastiha liqueur, lime, mint, Prosecco, soda water

Skinos Mastiha λικέρ, λάιμ, δυόσμος, Prosecco, σόδα

BLONDE SPRITZ

12.00

Johnnie Walker Blonde, peach liqueur, Prosecco, soda water

Johnnie Walker Blonde, λικέρ ροδάκινο, Prosecco, σόδα

SIGNATURE COCKTAILS

€

APHRODITE'S THIRST

10.00

Zivana LOEL, Elderflower liqueur, grenadine syrup, lime juice

Ζιβάνα LOEL, Elderflower λικέρ, γρεναδίνη, χυμός λάιμ

PASSION-TO-WALK

11.00

Johnnie Walker Blonde whiskey, passion fruit puree, lime juice, sugar syrup

Johnnie Walker Blonde ουίσκι, passion fruit πουρέ, χυμός λάιμ, σιρόπι ζάχαρης

FLAMINGO ON THE BEACH

12.00

Skinos Mastiha liqueur, strawberry syrup, lime juice, Prosecco

Skinos Mastiha λικέρ, σιρόπι φράουλας, χυμός λάιμ, Prosecco

CLASSIC COCKTAILS

€

PALOMA

8.50

Cazadores Reposado tequila, lime juice, pink grapefruit soda

Cazadores Reposado τεκίλα, χυμός λάιμ, σόδα pink grapefruit

MARGARITA (shaken or frozen)

9.50

Jose Cuervo Silver tequila, lime juice, Cointreau, sugar syrup

Jose Cuervo Silver τεκίλα, χυμός λάιμ, Cointreau, σιρόπι ζάχαρης

**Available Flavours: Lemon, Strawberry, Passion Fruit*

MOJITO

10.00

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*

COSMOPOLITAN

10.00

Smirnoff Red vodka, cranberry, lime juice, Cointreau

Smirnoff Red βότκα, κράνμπερι, χυμός λάιμ, Cointreau

ESPRESSO MARTINI

10.00

Smirnoff Red vodka, espresso shot, coffee liqueur, sugar syrup

Smirnoff Red βότκα, εσπρέσσο, λικέρ καφέ, σιρόπι ζάχαρης

CLASSIC COCKTAILS €

NEGRONI 12.00

Bombay Sapphire, Campari, Martini Rubino

OLD FASHIONED 12.00

Glenfiddich 12yo, sugar syrup, angostura bitters

Glenfiddich 12yo, σιρόπι ζάχαρης, angostura bitters

WHISKEY SOUR 12.00

Monkey Shoulder blended malt, lime juice, sugar syrup

Monkey Shoulder blended malt, χυμός λάιμ, σιρόπι ζάχαρης

SKINOS SOUR 12.00

Skinos Mastiha liqueur, lime juice, sugar syrup

Skinos Mastiha λικέρ, χυμός λάιμ, σιρόπι ζάχαρης

VODKA (5cl) €

Smirnoff Red 7.00

Stoli 8.00

Belvedere 9.50

Grey goose 10.00

WHISKEY (5cl) €

Johnnie Walker Blonde Label	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

TEQUILA (5cl) €

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

RUM (5cl) €

Bacardi Carta Blanca	7.50
Bacardi 8yo	9.00
Diplomatico Mantuano	10.00
Bacardi 10yo	11.00
Zacapa 23yo	13.00

GIN (5cl) €

Bombay Sapphire	8.00
Tanqueray	8.00
Gordons	8.00
Gordons Pink	9.00
Botanist	9.00
Gin Mare	9.50
Hendricks	10.00
Tanqueray 0.0%	7.00

PERFECTLY PAIRED GINS €

Gordons – Franklin & Sons Indian Tonic Water Garnish: lemon slice	9.00
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

TRADITIONAL SPIRITS

€

Skinos Mastiha 5cl	6.00
Zivana LOEL 5cl	5.00
Zivana LOEL 20cl	14.00
Ouzo Varvagianni Blue 5cl	5.00
Ouzo Varvagianni Blue 20cl	14.00

LIQUEUR (5cl)

€

Amaretto Disaronno	6.00
Baileys	6.00

BRANDY / COGNAC (5cl)

€

Metaxa 5*	7.50
Remy Martin	10.00
Hennessy VS	12.00

COFFEE

€

COLD

Freddo espresso	4.00
Freddo cappuccino	4.50
Iced latte	4.50
Iced americano	4.50
Frappe	4.00

HOT

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

Add ons: Caramel syrup / Vanilla syrup / Almond milk / Oat milk /
Coconut milk / Soya milk / Whipped cream +0.50

SELECTION OF TEA POTS

4.50