
COCKTAILS

Prosecco Cocktails

Kir Royal 9.00
Prosecco, Creme de Casis

Bellini 9.00
Prosecco, Peach Puree

Aperol Spritz 9.00
Prosecco, Aperol, Soda

Hugo 9.00
Prosecco, Elderflower Syrup, Fresh Mint

Upgrade your Cocktail with French Champagne 25.00

Pre Dinner Cocktails

Dry Martini 8.00
Gin, Dry Vermouth

Aviation 8.50
Gin, Maraschino Cherry Liqueur, Fresh Lemon Juice

Negroni 8.50
Gin, Campari, Sweet Vermouth

Hemmingway Special 8.00
White rum, Maraschino Cherry Liqueur, Grapefruit Juice, Fresh Lime Juice

Manhattan 8.50
Rye Whiskey, Sweet Vermouth, Angostura Bitter

All Day Classics

Gin Fizz 8.00
Gin, Lemon Squash, Soda Water

Singapore Sling 9.00
Gin, Cherry Brandy, Lemon Juice, Pineapple Juice, Grenadine, Bitters

Cosmopolitan 8.00
Citron Vodka, Triple Sec, Lime, Cranberry Juice

*All taxes included / Alle steuern inbegriffen / Όλα οι φόροι περιλαμβάνονται / Все налоги включены

Mojito	8.50
Rum, Mojito Mint Syrup, Fresh Mint, Fresh Lime, Soda Water	
Berry Mojito	8.50
Rum, Forest Fruit Puree, Mint, Soda	
Planters Punch	8.50
White Rum, Dark Rum, Orange Juice, Pineapple Juice, Grenadine	
Blue Hawaiian	8.00
Rum, Blue Curacao, Coconut, Lime Juice, Pineapple Juice	
Caipirinha	8.00
Cachaca, Rum, Fresh Lime, Sugar	
Frozen Daquiri	8.50
Rum, Lime Juice, Sugar, Fruit of your Choice	
Frozen Margarita	8.50
Tequila, Triple Sec, Lemon Juice, Fruit of your Choice	
Paloma	9.00
Tequila, Lime, Agave Syrup, Red Grapefruit Soda	
Classic Margarita	8.50
Tequila, Triple Sec, Lemon Juice	
Coco Cabana	8.50
Coconut, Banana Liqueur, Grand Marnier, Pineapple Juice, Banana Ice Cream	
Pimms No 1	8.50
Pimms No 1, Lemonade, Fresh Fruits	
Sex on the Beach	8.00
Vodka, Peach Schnapps, Orange Juice, Cranberry Juice	

Golden Line

Gold Touch	9.00
Rum infused with Raisins, Orange Curacao, Pineapple Juice, Homemade Earl Grey Syrup, Bitters, Turmeric	
Golden Tai	9.00
Rum, Apricot Brandy, Falernum, Orange Curacao, Almond Syrup, Orange Juice	

Golden Bay Special 8.50
Rum, Pisang Ambon, Apricot Brandy,
Amaretto Disaronno, Orange Juice

Our Colada 8.50
Dark Rum, White Rum, Galliano, Coconut Puree,
Orange Juice, Pineapple Juice

Mathews Mojito 8.50
Vodka, Triple Sec, Cranberry Juice, Mojito Syrup,
Fresh Mint, Fresh Lime

Just Name it 9.00
Tequila, Dark Rum, Coffee Liqueur, Coconut,
Pineapple Juice, Vanilla Ice Cream

Dream on 8.00
Apricot Brandy, Cherry Liqueur, Strawberry
Liqueur, Orange Juice, Strawberry Ice Cream

Spicy Lady 8.00
Vodka Citron, Strawberry, Elderflower Syrup,
Fresh Ginger, Red Grapefruit Juice

Made in Cyprus

Brandy Sour 7.50
Brandy, Lemon Squash, Angostura Bitter,
Soda Water

Amalgama 7.50
Wine, Peach and Apple Puree, Apple Juice

Free Spirit 7.50
Zivania, Lemon, Fresh Basil, Watermelon Syrup

Fire on Ice 7.50
Zivania, Commandaria, Orange Juice, Chili,
Strawberry Puree

Ouzo Special 7.50
Ouzo, Lemonade, Grenadine

COCKTAILS

After Dinner Cocktails

Espresso Martini Vanilla Vodka, Kahlua, Shot of Espresso, Sugar	9.00
Brandy Alexander Brandy, Creme de Cacao Brown, Fresh Cream	8.50
Pina Colada White Rum, Coconut, Vanilla Ice Cream, Pineapple Juice	8.50
Grasshopper Creme de Cacao White, Creme de Menthe Green, Fresh Cream	7.50
Rusty Nail Scotch Whisky, Drambuie	8.00

Non Alcoholic Cocktails

Jamaica Orange Juice, Pineapple Juice, Lemon Squash, Lime Cordial, Grenadine, Soda Water	6.00
Sun Rise Grapefruit Juice, Apple Juice, Lemon Squash, Lime Juice	6.00
Fruit Punch Orange Juice, Pineapple Juice, Lemon Squash	6.00
Red Sky Pineapple Juice, Lime Squash, Vanilla Ice cream, Grenadine	6.00
Miami Pineapple, Lime Juice, Lemon Squash, Mojito Syrup	6.00
Golden Sun Orange Juice, Pineapple Juice, Vanilla Ice Cream, Strawberry Ice Cream	6.00
Virgin Mojito Fresh Mint, Fresh Lime, Mint Syrup, Ginger Ale	6.00

APERITIFS

Vermouth, Bitter, Anisette 5cl

Dolin (Dry, Bianco, Rosso)	6.50
Martini (Dry, Bianco, Rosso)	6.00
Campari	6.50
Aperol (Italian Aperitif)	6.50
Pernod	6.50
Greek Ouzo Plomari or Barbayanni	6.50
Local Ouzo	6.00

Fortified Wines & Sherry 5cl

Local fortified wine EMVA (Dry, Medium, Cream)	6.00
Harvey's Bristol Cream	6.00
Tio Pepe (Dry)	6.50

SPIRITS

Whisky

Scotch Whiskies 4cl

Dewar's	6.50
Famous Grouse	6.50
Bell's	6.50
Ballantine's Finest	6.50
Cutty Sark	6.50
J&B	6.50
Johnnie Walker Red Label	6.50

Premium Whiskies 4cl

Dimple	8.50
Ballantine's 12 years old	8.50
Johnnie Walker Black Label - 12 years old	8.50
Chivas Regal - 12 years old	8.50
Chivas Royal Salute - 21 years old	27.00
Johnnie Walker Blue Label - 21 years old	29.00

Single Malt Whiskies 4cl

Glenmorangie - 10 years old	9.00
Glenfiddich - 12 years old	9.00
Glenfarclas - 12 years old	12.00
Glenfarclas - 30 years old	45.00
Lagavulin - 16 years old	16.00

Irish Whiskies 4cl

Bushmills	8.00
Jameson	9.00

Tennessy Bourbon and Canadian 4cl

Jack Daniel's	8.00
Jim Beam	7.00
Maker's Mark	8.50
Canadian Club	8.00

Vodka 4cl

Absolut	7.00
Smirnoff Red	7.00
Stolichnaya Red	7.00
Grey Goose	9.00
Belvedere	10.00
Beluga	9.50

Gin 4cl

Bombay Sapphire (England)	7.00
Gordon's (England)	7.00
Bloom (England)	7.00
Brokers (England)	7.00
Opihr (Oriental Spiced / England)	8.50
Gin Mare (Spain)	9.00
Hendrick's (Scotland)	9.50

Tequila 4cl

Jose Cuervo Silver	7.00
Jose Cuervo Gold	7.00
Patron Silver	9.00
Don Julio Reposado	9.00
Don Julio Anejo	10.00

Rum 4cl

Bacardi Carta Blanca	7.00
Bacardi Black	7.00
Bacardi Oak Heart	7.00
Havana Club 3 Anos	7.00
Havana Club 7 Anos	8.00
Angostura 1919	8.00
Plantation Trinidad	8.00
Diplomatico Mantuano	7.00
Diplomatico Exclussiva	10.00

ALL SPIRITS SERVED WITH MIXERS

An extra charge of €1,50 will apply
for any soft drinks or juice ordered as mixer

An extra charge of €2,00 will apply
for any premium Tonic is ordered as mixer

Eaux - De - Vie 4cl

Zivania Loel	6.00
Grappa	8.00
Calvados	6.00

Cognacs 4cl

Courvoisier V.S.	8.50
Courvoisier V.S.O.P.	10.00
Hennessy V.S.	12.00
Hennessy X.O.	35.00
Remy Martin V.S.O.P.	10.00
Armagnac V.S.O.P	10.00

Brandies 4cl

Five Kings	7.00
Metaxa 5* (Greek spirit)	8.00
Metaxa 7* (Greek spirit)	9.00

Liqueurs 5cl

Baileys	7.50
Amaretto Di Saronno	7.50
Benedictine	7.50
Cointreau	7.50
Drambuie	7.50
Grand Marnier	8.00
Kahlua	7.50
Malibu	7.50
Masticha	7.50
Sambuca	7.50
Southern Comfort	7.50
Tia Maria	7.50
Filfar	6.50

WINES

Digestives - Dessert Wines

Underberg	2cl	6.50
Fernet - Branca	2cl	7.00
Jägermeister	4cl	7.50
Commandaria	4cl	6.50

Wine by Glass 4cl

Aviation Bottle

White: Sauvignon Blanc or Pinot Grigio	18.7cl	7.00
Rose: White Zinfandel	18.7cl	7.00
Red: Merlot	18.7cl	7.00

House Wine

White: Xynisteri Zambartas Winery, Ayios Amvrosios	17cl	6.50
Rose: Mataro Zambartas Winery, Ayios Amvrosios	17cl	6.50
Red: Mataro / Shiraz Zambartas Winery, Ayios Amvrosios	17cl	6.50

Prosecco Follador Treviso DOC	17cl	6.50
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Sparkling Wine	17cl	5.50
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BEERS

Bottled and Draught Beers

Local Bottled Beers 33cl

Keo		4.50
Carlsberg		4.50

Imported Bottled Beers

Krim bacher Pils	33cl	6.00
Heineken	33cl	5.50
Budweiser	33cl	5.50
Corona	35.5cl	6.00
Krombacher Non Alcoholic Beer	33cl	5.50
Somersby Cider	33cl	6.00
Krombacher Weizen (wheat)	50cl	6.00
Guinness Dark Beer	44cl	6.00

Draught Beers

Local Small	28cl	3.50
Local Large	50cl	4.50
Imported Small	28cl	4.00
Imported Large	50cl	5.50

HOT COFFEES

and Beverages

Cappuccino	4.80
Coffee Latte	4.80
Espresso	3.50
Double Espresso	4.00
Americano (Single Espresso with Hot Water)	4.00
Cyprus Coffee	3.00
Double Cyprus Coffee	3.50
French Filtered Coffee	4.50
Instant Coffee/ Decaffeinated	4.00
Hot Chocolate	4.00

SPECIALITY COFFEES

with Alcohol

Royal Brandy	8.00
Irish Whisky	8.00
Calypso Tia Maria	8.00
Caribbean Rum	8.00

COLD COFFEES

on Ice

Freddo Espresso	4.50
Freddo Cappuccino	4.80
Frappe	4.00
Ice Latte	4.80
Caramel Ice Latte	5.00
Frappelatte (With Vanilla Ice Cream)	5.50

REFRESHMENTS

and Minerals

Freshly Squeezed Juice Orange/Grapefruit	35cl / 50cl	4.00/5.00
Milkshake of your choice	35cl / 50cl	4.50/6.00
Sparkling Water Perrier	33cl	4.00
Sparkling Water San Pellegrino	75cl	4.50
Soft Drinks/ Squashes/ Fruit Juices	25cl / 50cl	3.50/4.50
Ice Tea Peach or Lemon	33cl	3.50
Smoothies with fresh fruits	50cl	6.00
Shark or Red Bull Energy Drink	27.5cl	4.50
Mineral Still Water	100cl	2.95
Small Mineral Still Water	50cl	1.50

The ULTIMATE TEA Experience

Choice of loose Herbs & Spices	4.00
(Mint, Sage, Anise, Cinnamon, Ginger, Lemon)	

COFFEES & MORE

COCKTAIL LOUNGE SNACK MENU

Available daily from 11:00 - 22:45

COLD CANAPES & BITES

	Small / Large
Cheese Platter (2,7,14,15) Various Assorted Cheeses With Crackers & Marmalade	13.00 / 22.00
Cold Canapes (12 pieces) (2,3,5,7) Assorted Cold Canapes of Smoked Salmon, Prosciutto and Prawns	11.50
B.B.Q Chicken Drumsticks (6 pcs / 12 pcs) (2,9) Served with our Chef's Special BBQ Sauce	8.50 / 15.00
Fruit Platter (15) Seasonal Fruits	11.00 / 16.00

SALADS

Sea Food Salad (2,3,4,5,8,9) Seasonal Greens, Prawns, Smoked Salmon, Mussels, Cocktail Sauce	14.00
Caesar Salad (2,4,5,7,9) with Bacon or Chicken Breast Romaine Lettuce with Herbed Croutons, Anchovy Garlic Dressing and Parmesan Flakes	11.50/13.50
Village Salad (7,15) Crispy Lettuce, Greens, Onions, Cucumber, Tomato and Feta Cheese	11.50
Caprese Salad (7,15) Mozzarella, Tomatoes, Basil and Virgin Olive Oil	12.50

SANDWICHES

Club Sandwich (2,4,9) With Lettuce, Mayonnaise, Bacon and Roast Turkey Breast	13.50
Grilled Halloumi and Pork Lountza in Pita Bread (2,7) Served with Coleslaw	12.50
Smoked Salmon Triple Decker Sandwich (2,5,7) With Lettuce and Cream Cheese Spread. Served with Coleslaw	14.00
Falafel Wrap (1,2,4,12,14,15) With Hummus and Garden Vegetables	13.00
Tuna and Mayonnaise in Pita Bread (2,4,5,9) Served with Salad	13.00
Ham and Cheese Sandwich (2,7) Toasted or Cold. Served with Coleslaw	9.50

All Sandwiches are Served with French Fries

PIZZA

Golden Bay Pizza (2,4,7) With Mushrooms, Bacon, Ham, Green Peppers, Tomatoes and Oregano	13.00
Pizza Margarita or Pizza Vegetarian (2,4,7,15) With Cheese and Tomato or with Cheese, Tomato, Mushrooms and Green Peppers	11.50

GRILL AND BURGERS

Homemade Black Angus Beef Cheeseburger (200gr) (1,2,4,7,9,12,13) Served with Cocktail Sauce, Coleslaw and French Fries	17.00
Chicken Breast Burger (180gr) (1,2,4,7,9,12,13) Plain or with Cheese. Served with Cocktail Sauce, Coleslaw and French Fries	15.00
Pork or Chicken Kebab (2,7) With Pita Bread, Vegetables, French Fries and Tzatziki	12.50/14.50

DESSERTS & ICE CREAMS

Choice of Cake (2,4,7,10,11,12,13,14)	
Lava Cake with Vanilla Ice Cream	6.00
Apple Pie with Vanilla Ice Cream	6.00
Chocolate Fudge Cake with Crunchy Citrus Flakes	6.00
White Mosaic Cake	6.00
Selection of Ice Cream (per scoop) (2,7,10,11,15)	1.70

Dear Guests,

Some Menu items may contain allergenic ingredients such as follows:

Cereals with gluten, Crustaceans, Eggs, Fish, Nuts, Soya, Milk Celery, Mustard, Sesame seeds, SO₂ Sulfur Dioxide in quantity 10 ppm and products thereof.

Our Restaurant Manager and Chef will be more than pleased to clarify further products used in the preparation of our Menus.

Please Refer to the Allergen Table on the Last Page of the Menu.

Sehr geehrte Gäste,

Einige Menüspeisen könnten allergene Zutaten enthalten, wie beispielsweise:

Sellerie, Milch, Weichtiere, Sulfite, Lupine, Ei, Schalenfrüchte, Sesam, Krebstiere, Senf, Gluten, Soja, Erdnüsse und Fisch. Unser Restaurant Manager und unser Küchenchef steht ihnen gerne für weitere Informationen bezüglich der Zubereitung beziehungsweise Verwendung weiterer Zutaten in unseren Gerichten zur Verfügung.

Bitte Beachten Sie die Allergentabelle auf der letzten Seite der Speisekarte.

THE
COCKTAIL
 LOUNGE BAR

ALLERGENS - ALLERGENE

Celery and products thereof		1	Sellerie und Produkte daraus
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		2	Getreide Glutenhaltig, nämlich: Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut oder deren Hybride Stämme und Produkte daraus
Crustaceans and products thereof		3	Krebstiere und Produkte daraus
Eggs and products thereof		4	Eier und Produkte daraus
Fish and products thereof		5	Fisch und Produkte daraus
Lupin and products thereof		6	Lupine und Produkte daraus
Milk and products thereof (incl. lactose)		7	Milch und Erzeugnisse daraus (inkl. Laktose)
Mollusks and products thereof		8	Weichtiere und Produkte daraus
Mustard and products thereof		9	Senf und Produkte daraus
Nuts <i>(almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts etc)</i> and products thereof		10	Nüsse Nüsse (Mandeln, Haselnüsse, Walnüsse, Cashewnüsse, Pekannüsse, Pistazien usw.) und daraus hergestellte Produkte
Peanuts and products thereof		11	Erdnüsse und Produkte daraus
Sesame Seeds and products thereof		12	Sesamsamen und Produkte daraus
Soya and products thereof		13	Soja und Produkte daraus
Sulphur dioxide and sulphites		14	Schwefeldioxid und Sulfite
Vegan		15	Vegan