

POOLBAR

MENU

COCKTAILS

prosecco cocktails	€
Kir Royal	9.00
Prosecco, Crème de Cassis	
Bellini	9.00
Prosecco, Peach Purée	
Aperol Spritz	9.00
Prosecco, Aperol, soda	
Hugo	9.00
Prosecco, Elderflower syrup, fresh mint	
Upgrade your Cocktail with French Champagne	25.00

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	
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	
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	
Pina Colada	8.50
White rum, coconut puree, pineapple 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	
Mathew's 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	

NON-ALCOHOLIC COCKTAILS

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

APERITIFS

VERMOUTH, BITTER & ANISETTE (5cl)

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

SPIRITS

WHISKY

Scotch Whiskies (4cl)

Famous Grouse	6.50
J & B	6.50
Johnie Walker Red Label	6.50

Premium Whiskies (4cl)

Johnie Walker Black Label	8.50
(12 years old)	
Chivas Regal	8.50
(12 years old)	

Single Malt Whiskies (4cl)

Glenfarclas	12.00
(12 years old)	

Irish Whiskies (4cl)

Jameson	9.00
----------------	------

Tennessee, Bourbon & Canadian €

Jack Daniel's	8.00
VODKA	
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
Brokers (England)	7.00
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

Mixers

Soft Drinks / Juices €1.50 as mixer
Premium Tonic €2.00 as mixer

EAUX-DE-VIE (4cl)

Zivania Loel	6.00
Grappa	8.00

COGNACS (4cl)

Courvoisier V.S.	8.50
Courvoisier Napoleon	17.00
Hennessy X.O.	35.00
Remy Martin V.S.O.P	10.00

BRANDIES

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

Wine By Glass €

Aviation Bottle	7.00
White:	18.7cl
Sauvignon Blanc or Pinot Grigio	
Rosé:	18.7cl
White Zinfandel	
Red:	18.7cl
Merlot	7.00
Prosecco	17cl
6.50	
Follador Treviso DOC	
Sparkling Wine	17cl
5.50	
Local House Wine	17cl
6.50	
Zambartas Winery, Ayios Amvrosios	
White (Xynisteri)	
Rose (Mataro)	
Red (Mataro / Shiraz)	

BEERS

Local Bottled Beers (33cl)

Keo	4.50
Carlsberg	4.50

Imported Bottled Beers

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

Draught Beers Local / Imported

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

COFFEE & BEVERAGES

Hot Coffees & Beverages

Cappuccino	4.80
Coffee Latte	4.80
Espresso	3.50
Double Espresso	4.00
Americano	4.00
(single espresso with hot water)	
Cyprus Coffee	3.00
Double Cyprus Coffee	3.50
French Filtered Coffee	4.50
Instant Coffee / Decaffeinated	4.00
Hot Chocolate	4.00

COLD COFFEES

Freddo Espresso	4.50
Freddo Cappuccino	4.80
Ice Latte	4.80
Frappe	4.00
Caramel Ice Latte	5.00
Frappelatte	5.50
(with vanilla ice cream)	
Frappuccino 35cl / 50cl	4.50/5.50
Smoothies	5.50

REFRESHMENTS

and minerals

Freshly Squeezed Juice

Orange/ Grapefruit	35cl/50cl	4.00/5.00
Milkshake	35cl/50cl	4.50/6.00
Sparkling Water	33cl	4.00
Still Water	50cl/100cl	1.50/2.90
Soft Drinks / Squashes / Fruit Juices	25cl/50cl	3.50/4.50
Granita	35cl/50cl	3.50/4.50

*All taxes included

SNACK MENU

SALADS

Seafood Salad with Smoked Salmon (3,8,9,10,11,14) seasonal greens, prawns mussels and cocktail sauce	€14.00
Caesar Salad with Bacon or Chicken Breast €11.50 / €13.50 Romaine lettuce with herbed croutons, anchovy garlic dressing and Parmesan flakes (2,8,10,11,14)	
Village Salad (2,15) crispy lettuce, greens, onions, cucumber, tomato, and feta cheese	€11.50
Caprese Salad (2,15) mozzarella, tomatoes, basil, and virgin olive oil	€12.50
Goat Cheese Salad (2,4,11,15) dry figs, pomegranate, rocket leaves, croutons and balsamic cream dressing	€13.00
Quinoa Salad (4,15) dried apricots, cherry tomatoes, baby spinach, cucumber olive oil and lemon dressing	€11.00
Tuna Salad (8,10,11,14) with lettuce hearts, sweet corn, boiled potatoes and egg, honey mustard	€12.00

PIZZA & PASTA

Pizza Golden Bay (2,8,11) mushroom, bacon, ham, green peppers, tomatoes and oregano	€13.00
Pizza Margherita or Vegetarian (2,8,11,15) cheese and tomato or cheese, tomato, mushrooms and green peppers	€11.50
Tricolor Penne Sea Food marinara €14.00 prawns, mussels, calamari and tomato sauce (1,2,3,8,9,11)	
Spaghetti with your choice of sauce (2,8,11) €12.50 Bolognese (1) Neapolitan (15) Pesto (5,13,15) Carbonara (1)	

SANDWICHES

Club Sandwich (8,10,11) €13.50 lettuce, bacon, roast turkey breast and mayonnaise	
Grilled Halloumi and Pork Lountza €12.50 in pita bread served with coleslaw (2,10,11)	
Smoked Salmon Triple (2,11,14) €14.00	
Decked Sandwich with lettuce and cream cheese spread, served with coleslaw	
Falafel Wrap (1,4,5,6,11,15) €13.00 with hummus and garden vegetables	
Tuna and Mayonnaise in Pita Bread €13.00 served with salad (8,10,11,14)	
Ham and Cheese sandwich (2,11) €9.50 toasted or cold, served with coleslaw	

ICE CREAM (2,5,13,15)

SELECTION OF ICE CREAM

€1.70 per scoop

FISH DISHES

Sea Food Kebab (9,14) €22.00 swordfish, salmon and prawns with vegetable rice	
Crispy Calamari (whole squid) (3,11) €14.50 served with French fries	
Fish and Chips with Tartar Sauce (1,2,8,10,11,12,14) €15.00	

GRILL & BURGERS

Homemade Black Angus Beef Cheeseburger (200gr) €17.00 served with cocktail sauce and coleslaw (1,2,6,8,10,11,12)	
Chicken Breast Burger (180gr) plain/cheese €15.00 served with cocktail sauce and coleslaw (1,2,6,8,10,11,12)	
Pork or Chicken Kebab (1,2,) €12.50 / €14.50 with vegetables, pita bread, French fries and tzatziki	

PLATTERS

Cheese Platter (2,7,14,15) €13.00 / €22.00 Various assorted Cheeses with Crackers & Marmalade	Small / Large
Fruit Platter (15) €11.00 / €16.00 Seasonal Fruits	
Cold Canapes (12 pieces) (2,9,11,14) €11.50 Assorted Cold Canapes of Smoked Salmon, Prosciutto and Prawns	

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

ALLERGENIC INGREDIENTS EXPLANATION



*All taxes included