



CLOUDS

LOUNGE BAR



aperitifs

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VERMOUTHS (5cl)

MARTINI (DRY, BIANCO, ROSSO)	4.00
CINZANO (DRY, BIANCO, ROSSO)	4.00
DUBONNET	4.00
NOILLY PRAT	5.00

BITTERS (5cl)

APEROL	5.50
CAMPARI	6.00

ANISE (5cl)

OUZO	3.50
PERNOD	5.50

SHERRIES (5cl)

KEO EMVA (local)	3.50
HARVEY'S BRISTOL CREAM	5.00

SPIRITS

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VODKA (4cl)

ABSOLUT	5.50
ABSOLUT FLAVOURED Mandrin, Citron, Vanilia, Raspberri	5.50
BRÄNNVIN SVENKST	5.50
SMIRNOFF	5.50
STOLICHNAYA	5.50
SMIRNOFF BLACK	6.50
BELVEDERE	9.50
GREY GOOSE	9.50
KETEL ONE	9.50
STOLICHNAYA ELIT	9.50

GIN (4cl)

BEEFEATER	5.50
BOMBAY SAPPHIRE	5.50
GORDON'S	5.50
TANQUERAY	5.50
HENDRICKS	6.50
TANQUERAY 10	6.50

RUM (4cl)

BACARDI CARTA BLANCA	5.50
CAPTAIN MORGAN	5.50
CAPTAIN MORGAN SPICED	5.50
HAVANA CLUB	5.50
BACARDI 8 y.o.	6.50
HAVANA 7 y.o.	6.50

TEQUILA (4cl)

JOSE CUERVO GOLD	5.50
JOSE CUERVO SILVER	5.50
SIERRA	5.50
PATRON SILVER	6.50

WHISKIES

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REGULAR (4cl)

BELL'S	5.50
DEWAR'S	5.50
FAMOUS GROUSE	5.50
GRANT'S	5.50
J&B	5.50
JOHNNIE WALKER RED LABEL	5.50

PREMIUM (4cl)

BALLANTINE'S GOLD 12 y.o.	6.50
CHIVAS REGAL 12 y.o.	6.50
DIMPLE 15 y.o.	6.50
JOHNNIE WALKER BLACK LABEL 12 y.o.	6.50
JOHNNIE WALKER BLUE LABEL 21 y.o.	25.00
CHIVAS ROYAL SALUTE 21 y.o.	25.00

SCOTCH SINGLE MALT (4cl)

GLENLIVET 12 y.o.	7.00
GLENMORANGIE 10 y.o.	7.00
GLENFIDDICH 12 y.o.	7.00
MACALLAN 10 y.o.	7.00
GLENMORANGIE 18 y.o.	9.50

IRISH & CANADIAN (4cl)

BUSHMILLS	6.50
CANADIAN CLUB	6.50
JAMESON	6.50
TULLAMORE DEW	6.50

BOURBONS (4cl)

FOUR ROSES	6.50
JACK DANIEL'S (TENNESSEE)	6.50
JIM BEAM	6.50
OLD GRAND DAD	6.50

MIXERS (20cl)

<i>(Soft drinks or juices served with spirits)</i>	1.30
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cocktails

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MEDITERRANEAN STREETS AHEAD

BLOODY BEETROOT MARY 8.00

An interesting take on the Bloody Mary with the introduction of beetroot juice and celery bitters

CHERRIFIED 8.00

Jack Daniels and cherry brandy shaken with lemon juice and maraschino syrup served smoking with cherry wood and a bottle of coke

CHOCOLATE HONEYCOMB MARTINI 8.00

Honeycomb and chocolate combine to create a fabulous drink with honeycomb vodka, chocolate Baileys and Frangelico

CREAMED FRUIT SODA 8.00

Cherry brandy paired with apricot liqueur, vanilla milk, chocolate bitters and soda

PALOMA FLOWER 8.00

A cool blend of tequila blanco and elderflower liqueur, agave syrup mixed up with grapefruit soda

PISTACHIO FIZZ 8.00

Green tea and pistachio, make up the flavours with gin, fresh lime juice and eucalyptus in the background, topped with soda

RED CUP NIGHTAP 8.00

A sultry concoction of Calvados, port, lemon sherbet and red currant puree charged with cucumber soda

SMOKED NEGRONI 8.00

A stunning variation on the classic Negroni, adding smoked ice and fizz along with the usual suspects, Campari, Martini Rosso and Bombay Gin

VANILLA CHOCOLATE MALT 8.00

Mozart chocolate liqueur and Absolut Vanilia combined with almond and malted milks

WARDENS PUNCH 8.00

A rare mix of Chase Rhubarb vanilla liqueurs and Shochu, shaken hard with lemon, vanilla sugar, dandelion and burdock bitters

THE CLASSICS

BRANDY SOUR 6.50

The most famous Cyprus cocktail, made with local brandy, lemon squash, a dash of Angostura on ice and finished with soda

BLOODY MARY 7.00

Absolut vodka mixed with spiced tomato juice

COSMOPOLITAN 7.00

Absolut Citron, Cointreau, fresh lime and cranberry juices shaken and strained into martini glass

MAI TAI 7.00

Means "Out of this World" and it really is
Dark and gold rum shaken with orange Curaçao, grenadine and fresh lime juice

cocktails

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MANHATTAN

Rye whiskey with vermouth and a dash of Angostura

7.00

OLD FASHIONED

The best whiskey cocktail ever, bourbon, old fashioned syrup and orange zest

7.00

PIMM'S No1

Topped up with lemonade and slices of cucumber, lemon, apple, orange and a strawberry

7.00

PIÑA COLADA

A creamy exotic classic. Bacardi rum, coconut liqueur, coconut cream to enhance taste and pineapple juice

7.00

SINGAPORE SLING

Gin and cherry brandy shaken with fresh lemon juice and grenadine, topped with soda and Benedictine float

7.00

MONROE MARTINI

Fresh pineapple and strawberries laced with vodka. Simple, delicious and very fruity

7.50

THE MARTINI

Gin or vodka of your choice, served extremely cold in a frozen cocktail glass with a few drops of Noilly Pratt

7.50

COLLINS

CUCUMBER COLLINS

A refreshing drink with gin, ginger liqueur, elderflower and fresh lime juice finished with cucumber soda

8.00

MANGO COLLINS

Vodka or gin, fresh mango, fresh lemon juice, sugar and soda

8.00

RASPBERRY COLLINS

Vodka or gin, fresh raspberries, fresh lemon juice, homemade raspberry sugar topped up with soda

8.00

STRAWBERRY COLLINS

Vodka or gin, fresh strawberries, strawberry liqueur, fresh lemon juice, sugar and soda

8.00

SPARKLING COCKTAILS

CLASSIC

A sugar lump coated in Angostura bitters and cognac, charged with sparkling wine, garnished with orange segment soaked in Grand Marnier

8.00

PEACH BELLINI

Peach nectar with sparkling wine and finished off with Archers peach schnapps

8.00

ROSSINI

Fresh strawberries with sparkling wine and crème de fraise

8.00

cocktails

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TRIED AND TESTED

- BANANA BOAT** 7.50
Fresh banana with chocolate and banana liqueurs, vanilla ice cream and chocolate sauce
- CAFFEINE FIX** 7.50
Baileys, Mozart white chocolate liqueur and Kahlua, blended with espresso, fresh cream and a hint of cinnamon
- DELUXE MARGARITA** 7.50
The true classic made better! Jose Cuervo gold shaken with Cointreau, Grand Marnier, fresh lime juice with a dash of orange juice
- MARKEE** 7.50
A healthier option to a JD and coke. Fresh raspberries, lime and cranberry juices shaken up with Jack Daniels, crème de framboise and homemade vanilla sugar
- FOG MILK PUNCH** 8.00
An intriguing concoction of cognac and rum, spices, fresh pineapple and invisible milk
- MED ICE TEA** 8.00
Absolut Mandrin, Bacardi, Grand Marnier, Cachaça and Captain Morgan dark rum shaken with fresh lime juice topped with ginger ale and cranberry juice
- MOJITO** 8.00
Havana Club rum muddled with fresh lime, caster sugar, mint leaves and finished with soda water
- RUSSIAN SPRING PUNCH** 8.00
A long drink with vodka, fresh blackcurrants, raspberries, crème de cassis, fresh lime juice, and sparkling wine
- THREE-BERRY DAIQUIRI** 8.00
Frozen daiquiri with 8-year-old bacardi mixed with strawberries, raspberries and blackberries
- NAPOLEON'S MOJITO** 8.50
An orange twist of this classic cocktail. 8-year-old bacardi, Absolut Mandrin, Napoléon mixed with mint, fresh lime and sugar

CAIPIRINHAS DE FRUTAS

- BANANA** 8.00
Banana blended with fresh lime and sugar, served with a generous measure of Pitu Cachaça and crème de banane over crushed ice
- KIWI** 8.00
Kiwi fruit mixed with fresh lime and sugar, served with a generous measure of Pitu Cachaça over crushed ice
- STRAWBERRY** 8.00
Fresh strawberries muddled up with fresh lime and sugar, served with a generous measure of Pitu Cachaça over crushed ice

cocktails to share

	€ (for two people)	€ (for four people)
THE MED BEACH SANGRIA The famous Spanish drink made the Med way with cherry brandy, Grand Marnier, red wine, served with maraschino, orange, apple and cranberry juices and charged with lemonade	16.00	28.00
TREASURE PUNCH A dangerous mix of dark rum, passion and peach liqueurs, raspberries and strawberries, peach and lime juices charged with a bottle of Prosecco		34.00

NON-ALCOHOLIC COCKTAILS

CITRUS COOLER Fresh lime juice, lemon and sugar syrup, crushed ice topped up with soda water		6.00
FRUIT PUNCH Fresh orange and pineapple juices with grenadine		6.00
STRAWBERRY TWIST Fresh strawberries, raspberries, blackberries, lemon and lime juices with homemade vanilla sugar		6.00
VIRGIN MOJITO Almond syrup muddled with fresh lime, caster sugar, mint leaves and finished with soda		6.00
SMOOTHIES Selection of kiwi, banana, apple or pineapple with cranberry juice		6.00

BRANDIES (4CL)

FIVE KINGS (local)	5.00
METAXA 5*	6.50
METAXA 7*	7.00

COGNACS (4CL)

COURVOISIER V.S.	6.50
MARTELL V.S.	6.50
B I S Q U I T * * *	7.50
HENNESSY FINE	7.50
MARTELL V.S.O.P.	7.50
RÉMY MARTIN V.S.O.P.	7.50
COURVOISIER NAPOLEON	9.50
DELAMAIN X.O.	12.50
HENNESSY X.O.	15.00

armagnacs - calvados (4cL)

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PERE MAGLOIRE	6.50
JANNEAU V.S.O.P.	7.50

LIQUEURS (4cL)

FILFAR (local orange flavour)	4.00
AMARETTO DISARONNO	6.00
BAILEYS	6.00
COINTREAU	6.00
DRAMBUIE	6.00
FRANGELICO	6.00
GALLIANO	6.00
GRAND MARNIER	6.00
KAHLUA	6.00
MALIBU	6.00
SAMBUCA	6.00
SOUTHERN COMFORT	6.00
TIA MARIA	6.00

Digestives

FERNET BRANCA (4cl)	6.00
FERNET BRANCA MENTA (4cl)	6.00
JÄGERMEISTER (4cl)	6.00
UNDERBERG (3cl)	6.00

DESSERT WINES (6cL)

COMMANDARIA	3.50
PORT	4.50

WINES BY GLASS (18cL)

LOCAL RED WINE	4.25
LOCAL WHITE WINE (dry or medium)	4.25
LOCAL ROSE WINE	4.25
IMPORTED WHITE WINE	6.00
IMPORTED RED WINE	6.00
SPARKLING WINE	7.50

SPARKLING WINES (75cL)

PROSECCO ZARDETTO, Italy	38.00
ASTI SPUMANTE MARTINI, Italy	40.00
HENKELL TROCKEN, Germany	45.00
BAVA MALVASIA, Rosé, Italy	50.00

CHAMPAGNES (75CL)

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HENRI MANDOIS, Brut Origine, Pierry	80.00
RUIINART, Brut, Reims	90.00
MOËT & CHANDON, Brut Imperial, Epernay	90.00
VEUVE CLICQUOT PONSARDIN, Brut, Reims	95.00
HENRI MANDOIS, Brut Rosé Grande Reserve, Pierry	102.00
RUIINART, Brut Rosé, Reims	115.00
DOM PERIGNON, MOËT ET CHANDON, Eperney	250.00

BOTTLED BEERS

KEO (33cl)	3.75
CARLSBERG (33cl)	3.75
BECK'S (33cl)	4.75
BUDWEISER (33cl)	4.75
HEINEKEN (33cl)	4.75
STELLA ARTOIS (33cl)	4.75
BECK'S NON ALCOHOLIC (33cl)	6.50
CORONA (33cl)	6.50
GUINNESS (40cl)	6.50
MAGNERS CIDER (33cl)	6.50

REFRESHMENTS AND MINERALS

LOCAL MINERAL WATER (50cl)	1.80
LOCAL MINERAL WATER (75cl)	3.25
SOFT DRINKS (25cl)	3.15
CHILLED FRUIT JUICES (25cl)	3.15
CHILLED SQUASH (25cl)	3.15
IMPORTED SPARKLING WATER (20cl)	3.40
IMPORTED SPARKLING WATER (75cl)	6.00
FRESH ORANGE JUICE (25cl)	4.25
FRESH ORANGE JUICE (40cl)	6.20
ICE TEA (PEACH OR LEMON) (33cl)	4.25
MILKSHAKES	4.80
<i>(CHOCOLATE, VANILLA, STRAWBERRY, BANANA, HAZELNUT)</i>	

the world of coffee

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CLASSIC

CYPRUS COFFEE (DOUBLE)	3.00 (3.90)
FILTER COFFEE	3.50
INSTANT COFFEE	3.50
DECAFFEINATED COFFEE	3.50
ESPRESSO	3.50
RISTRETTO	3.50
Extra short espresso with strong flavour	
CAPPUCCINO	4.50
A shot of espresso with frothed milk, topped with a deep layer of foam	
DOPPIO (DOUBLE ESPRESSO)	5.50

COFFEES WITH A TWIST

BISCOLATO CALDO	4.50
Espresso coffee, hot drinking chocolate with whipped cream, caramel syrup and crushed biscuits	
CAFÉ AMERICANO	4.50
A blend of espresso and hot water	
CAFÉ LATTE	4.50
Espresso with choice of caramel, vanilla, coconut or hazelnut flavour, topped with frothed milk	
CAPPUCCINO VIENNESE	4.50
Double espresso coffee with whipped cream	
MOCHA	4.50
Espresso with hot chocolate topped with frothed milk	

ICED COFFEES

CAFÉ FRAPPÉ	3.50
Instant coffee shaken with ice, milk, water and sugar to your taste	
FREDDO ESPRESSO	5.00
The cold espresso	
FREDDO CAPUCCINO	5.50
The cold espresso with milk	
BISCOLATO FREDDO	5.50
Espresso coffee, cold drinking chocolate with whipped cream, caramel syrup and crushed biscuits	
ICED CHOCOLATE COFFEE	6.00
Espresso coffee, milk and sugar blended with mocha ice cream	



THE WORLD of coffee

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DESIGNERS COFFEES WITH ALCOHOL

CALYPSO COFFEE

Tia Maria, coffee, fresh cream

7.50

CAFÉ ROYALE

Cognac, coffee, fresh cream

7.50

FILFAR COFFEE

Filfar, coffee, fresh cream

7.50

IRISH COFFEE

Whisky, coffee, sugar, fresh cream

7.50

HOT BEVERAGES

A WIDE SELECTION OF TEAS AND INFUSIONS

Your waiter will be delighted to present you with a rich selection of teas and infusions

3.50

HOT CHOCOLATE

4.50

appetisers and salads

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TRADITIONAL VILLAGE SALAD (V) 10.00

Tomato, cucumber, black olives, feta cheese, lettuce and oregano, served with olive oil, vinegar and warm pita bread

THE CAESAR'S FAVOURITES

WITH CHICKEN (H) 10.50

Grilled chicken breast with lettuce, croutons, parmesan flakes, bacon and garlic dressing

or

WITH KING PRAWNS (H) 14.50

Prawns wrapped with bacon, lettuce, croutons, parmesan flakes and garlic dressing

GOAT'S CHEESE SALAD (H) (V) 10.50

Green lettuce with vine tomatoes, pomegranate, dry figs, syrup nuts and goat's cheese, drizzled with balsamic olive oil

SMOKED SALMON (H) 13.50

Smoked salmon, with crushed black pepper, capers, gherkins and quail eggs, served with spring onions and mustard dill dressing

DELICATESSEN CHALLENGE 18.50

Prosciutto ham, Parma salami, Tuscan coppa, brie cheese, provolone cheese, 'kefalotyri' (hard cheese made from sheep's and goat's milk), smoked cheese, cherry tomatoes, quail eggs, baby heart artichokes, sundried tomatoes, crostini sticks

SANDWICHES

HAM AND CHEESE SANDWICH 9.50

Ham and Edam cheese in toasted slices of white bread

CHICKEN WRAP 11.00

Marinated grilled chicken breast with lettuce, tomato and garlic yoghurt in Lebanese pitta

CYPRUS SANDWICH 11.00

Grilled halloumi and lountza with rocket leaves in pita bread

MEDITERRANEAN CLUB SANDWICH 11.50

A triple-decker toasted sandwich with bacon, lettuce, chicken, egg and mayonnaise

CHICKEN FILLET SANDWICH 12.00

Grilled fillet of chicken and green lettuce, served on ciabatta bread

Sandwiches are served with French fries and green salad

VEGETARIAN DISHES (V), HEALTHY DISHES (H), SIGNATURE DISHES (*)

ABOVE PRICES INCLUDE SERVICE CHARGE AND V.A.T.

BURGERS

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HOMEMADE PLAIN BEEF BURGER **12.00**

or
with melted Edam cheese **12.10**

or
with crispy bacon **12.20**

MEDITERRANEAN BURGERS (*) **14.50**

Duo of beef and chicken burgers or chicken fillet pane,
green lettuce, tomato, wedges skin potatoes and French fries

Burgers are served with French fries and green salad

mains

GRILLED SALMON (H) **22.00**

Grilled fillet of salmon with steamed wild rice and seasonal vegetables

GRILLED BEEF FILLET **25.00**

Beef tenderloin with aromatic butter, crispy layers of salad
and wedges skin potatoes

pasta

SPAGHETTI AL DENTE SERVED WITH
Parmesan cheese (V) **12.00**

or
Napolitaine sauce (V) **12.30**

or
Bolognese sauce **12.50**

or
Carbonara sauce **12.50**

SEAFOOD LINGUINI **17.00**

With calamari, mussels and prawns, served with tomato sauce

PENNE (V) **13.00**

With fresh garden vegetables and olive oil

CHOOSE YOUR favourite DESSERT
FROM OUR DISPLAY

VEGETARIAN DISHES (V), HEALTHY DISHES (H), SIGNATURE DISHES (*)

ABOVE PRICES INCLUDE SERVICE CHARGE AND V.A.T.

