



CLOUDS  
LOUNGE

## SPIRIT

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### VODKA (4cl)

ABSOLUT	5.50
ABSOLUT FLAVOURED	5.50
Mandrin, Citron, Vanilla, Raspberri	
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
HENDRICK'S	6.50
TANQUERAY 10	6.50
GORDON'S PINK	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
BACARDI ORO	6.50

### TEQUILA (4cl)

JOSE CUERVO REPOSADO	5.50
JOSE CUERVO SILVER	5.50
PATRON SILVER	6.50
PATRON X.O	6.50

# WHISKY

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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	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 12 Y.O.	7.00
GLENMORANGIE 18 Y.O.	9.50

## IRISH & CANADIAN (4cl)

BUSHMILLS	6.50
JAMESON	6.50
TULLAMORE DEW	6.50
CANADIAN CLUB	6.50

## BOURBON (4cl)

FOUR ROSES	6.50
JACK DANIEL'S (TENNESSEE)	6.50
JIM BEAM	6.50
MIXERS (20CL)	1.30

Soft drinks or juices served with spirits

## aperitif

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### VERMOUTH (5cl)

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

### BITTER (5cl)

APEROL	4.50
CAMPARI	6.00

### ANISE (5cl)

OUZO PLOMARI	5.50
PERNOD	5.50

### SHERRY (5cl)

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

## alcohol free cocktails

### BLUBERRY COOLER 6.50

A thirst-quenching soda, flavored with blueberries and honey

### STRAWBERRY TWIST 6.50

Fresh strawberries, raspberries, blackberries, lemon and lime juices, with homemade vanilla sugar

### COCONUT COLADA 6.50

A virgin colada with coconut and pineapple blended with mango and raspberries

### SMOOTHIES 6.50

Selection of kiwi, banana, apple or pineapple with cranberry juice

## med cocktails

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### **MAI TAI**

7.50

Means “Out of this World” and it really is.  
Dark and Havana Club shaken With Filfar liqueur,  
almond syrup, grenadine and fresh lime juice

### **PIÑA COLADA**

7.50

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

### **SINGAPORE SLING**

7.50

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

### **BANANA DAIQUIRI**

8.50

Fresh bananas blended with Gold Bacardi rum,  
banana liqueur, fresh lime juice and caramelized  
banana syrup

### **CAFFEINE FIX**

8.50

Chocolate Baileys, Amaretto Disaronno and Kahlua,  
blended with espresso, fresh cream and a hint  
of cinnamon

### **MANGO CHI CHI**

8.50

Mango takes centre stage in vodka version of the  
classic Pina Colada. Absolut Mango is blended with  
fresh mango, mango sorbet, pineapple and coconut

### **MED BEACH FOG CUTTER**

8.50

The classic Tiki cocktail given a Med Beach makeover.  
We combine Bacardi Gold, Martell Brandy and Hendrick’s gin,  
mixed with fresh lemon and orange juices, orange bitters  
and almond syrup and finally crowned with cream sherry

### **MOJITO**

8.50

Bacardi rum muddled with fresh lime, caster sugar,  
mint leaves and finished with soda water.

### **PALOMA FLOWER**

8.50

A Cool blend of Jose Cuervo Reposado with elderflower  
liqueur, agave syrup, fresh lime, finished with pink  
grapefruit soda

**PISTACHIO FIZZ** **8.50**

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

**PORN STAR MARTINI** **8.50**

Absolut vanilla, fresh lime juice, passion fruit liqueur and puree make the perfect martini accompanied with a cheeky shot of sparkling wine

**RASPBERRY AND PASSION FRUIT COLLINS** **8.50**

Bombay gin infused with raspberries, passion fruit liqueur shaken with raspberries and passion fruit, lemon juice, topped with soda

**RUSSIAN SPRING PUNCH** **8.50**

A long drink with Raspberry Absolut, blackcurrants and raspberry puree, Crème de Cassis, fresh lime juice, and sparkling wine

**SMOKED NEGRONI** **8.50**

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

**STRAWBERRY MARGARITA** **8.50**

Fresh strawberries blended with Jose Cuervo tequila, Cointreau, fresh lime and sugar

**THE ANTIDOTE** **8.50**

Aged tequila is blended with fresh lime, honey and homemade ginger syrup with a hint of smoke with the introduction of Mescal

**TIRAMISU** **8.50**

The famous Italian dessert in liquid form. Chocolate Bailey's, Mozart chocolate liqueur and Patron XO Cafe shaken with a chilled espresso, cream, liquid chocolate and mascarpone cheese

## LIQUEUR (4CL)

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FILFAR (LOCAL ORANGE FLAVOUR)	4.00
AMARETTO DISARONNO	6.00
BAILEYS	6.00
COINTREAU	6.00
DRAMBUJE	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

## COGNAC (4CL)

COURVOISIER V.S.	6.50
MARTELL V.S.	6.50
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

## BRANDY (4CL)

FIVE KINGS (LOCAL)	5.00
METAXA 5*	6.50
METAXA 7*	

## ARMAGNAC-CALVADOS (4CL)

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

## Digestive

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FERNET BRANCA (4CL)	6.00
JÄGERMEISTER (4CL)	6.00
UNDERBERG (2CL)	6.00

## WINE BY GLASS (17CL)

ASTORIA, PROSECCO DOC, VENETO ITALY	7.00
KOUKOUVAGIA, XYNISTERI, ZAMPBARTAS WINERY, LIMASSOL	4.50
MISTY COVE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZELAND	6.00
PAMPELA, MARATHEFTIKO - MAVRO, VOUNI PANAYIA, PAPHOS	4.50
KOUKOUVAGIA, SHIRAZ - MATARO, KYPEROUNDA WINERY, LIMASSOL	5.00
CHATEAU HAUT GAUSSENS, MERLOT, BORDEAUX	7.00

## SPARKLING WINE (75CL)

TSELEPOS AMALIA, BRUT WHITE, MANTINEIA, GREECE	34.00
ASTORIA, PROSECCO DOC, VENETO, ITALY	28.00

## CHAMPAGNE (75CL)

MOET & CHANDON, BRUT IMPERIAL	90.00
RUINART BRUT	35.00

### **Rosé Champagnes**

RUINART BRUT



## BOTTLED BEER

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KEO (33CL)	4.00
CARLSBERG (33CL)	4.00
BECK'S (33CL)	5.00
BUDWEISER (33CL)	5.00
HEINEKEN (33CL)	5.00
STELLA ARTOIS (33CL)	5.00
BECK'S NON ALCOHOLIC (33CL)	6.50
CORONA (33CL)	6.50
GUINNESS (40CL)	6.50
MAGNERS CIDER (33CL)	6.50

## REFRESHMENT & MINERAL

MINERAL WATER (LOCAL 50CL)	1.80
MINERAL WATER (LOCAL 100CL)	3.25
SOFT DRINKS (25CL)	3.15
CHILLED FRUIT JUICES (25CL)	3.15
CHILLED SQUASH (25CL)	3.15
SPARKLING WATER (IMPORTED 20CL)	3.50
SPARKLING WATER (IMPORTED 100CL)	6.00
FRESH ORANGE JUICE (25CL)	4.50
FRESH ORANGE JUICE (40CL)	6.50
ICE TEA (PEACH OR LEMON) (33CL)	4.50
MILKSHAKE	6.50

A choice of chocolate, vanilla, strawberry, banana or hazelnut

## HOT BEVERAGE

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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

## CLASSIC COFFEE

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

## coffee 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 coffee

CAFÉ FRAPPÉ 3.50  
Instant coffee shaken with ice, milk, water and  
sugar to your taste

FREDDO ESPRESSO 5.00  
The cold espresss

FREDDO CAPUCCINO 5.50  
The cold espresso with milk

BISCOLATO FREDDO 5.50  
Espresso coffee, cold drinking chocolate with  
whipped cream, caramel syrup and crashed biscuits

ICED CHOCOLATE COFFEE 6.00  
Espresso coffee, milk and sugar blended with  
mocha ice cream

## DESIGNER coffee with alcohol €

CALYPSO COFFEE 7.50  
Tia Maria, coffee, fresh cream

CAFÉ ROYALE 7.50  
Cognac, coffee, fresh cream

FILFAR COFFEE 7.50  
Filfar, coffee, fresh cream



IRISH COFFEE 7.50  
Whisky, coffee, sugar, fresh cream










the bar meets the kitchen




## appetiser and salad




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TRADITIONAL VILLAGE SALAD    11.50  
Tomato, cucumber, black olives, lettuce, rocca and oregano,  
served with deep fried breaded feta cheese, olive oil and olive crostini

THE CAESAR'S FAVOURITE  
With chicken    12.50  
Grilled chicken breast with lettuce, croutons,  
parmesan flakes, bacon bits and Caesar dressing




or  
With king prawns     14.50  
Grilled prawns, bacon bits, lettuce, croutons,  
parmesan flakes and Caesar dressing




GARDEN SALAD WITH SESAME CRUST GOAT'S CHEESE BALLS    13.50  
Mixed leaves, rocket leaves, dry dates, orange segments and couscous,  
served with fruity yogurt dressing

DELICATESSEN CHALLENGE    20.00  
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 and crostini sticks




## SANDWICH AND WRAPS

HAM AND CHEESE   10.00  
Ham and Edam cheese in toasted slices of white bread

VEGETARIAN FALAFEL    11.00  
Wrapped in Lebanese pitta with salad and tahini

MEDITERRANEAN CLUB    12.00  
A triple-decker toasted sandwich with bacon, lettuce,  
chicken, egg and mayonnaise

MEXICAN CHICKEN FAJITAS   12.00  
Served with guacamole

CYPRUS    12.50  
Sesame bread filled with traditional sausage, grilled halloumi  
cheese, bacon, tomato and rocket leaves

*(Served with French fries and salad)*






Please ask a member of our staff for further assistance or if you have any concerns regarding food allergies and intolerances.

All prices are in euro(€) and include service charge and all taxes

## pasta

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Spaghetti al dente WITH   	
Parmesan cheese	12.00
Napolitaine sauce	12.30
Bolognese sauce	12.50
Carbonara sauce	12.50
SPINACH AND RICOTTA RAVIOLI   	15.00
With grated parmesan cheese in a creamy basil sauce	
PRAWN PAPARDELLE    	17.50
With tomato sauce and vegetables, flavored with ouzo	

## BURGER

PULLED PORK   	2.50
Juicy marinated pork served in Brioche bun with pickled cucumbers	
Homemade beef burger   	13.00
with crispy bacon 	13.20
with melted Edam cheese  	13.30
MEDITERRANEAN BEEF BURGER  	
OR	
MEDITERRANEAN CHICKEN BURGER	15.00
With melted cheese, pancetta, Florina peppers, and fried egg accompanied by fried onion rings	
<i>(Served with French fries and green salad)</i>	

## main

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- CHICKEN BREAST 17.50  
Grilled breast of chicken with vierge sauce
- SKEWER TRILOGY 19.50  
Beef, lamb and chicken cubes on skewers accompanied by pitta bread and tzantziki dip
- DUO OF SEAFOOD 24.00  
Marinated grilled prawns and salmon fillet with vierge sauce
- ANGUS BEEF FILLET 33.00  
Beef tenderloin with aromatic butter and béarnaise sauce  
*(Served with grilled potatoes and seasonal vegetables)*

## veggie & tasty

- PUMPKIN FRITTERS  10.00  
With sweet mashed potato and seasonal grilled vegetables
- MARINATED GRILLED VEGETABLES  11.50  
Topped with crumbled goat's cheese, wild basmati rice and herbed virgin olive oil
- QUINOA BURGER    12.00  
With avocado mousse grilled new potatoes and salad
- SPINACH FRITATA  12.00  
With egg whites and bell peppers served with Greek salad
- VEGETABLE RISOTTO   12.50  
With almond flakes and coconut cream topped with crispy baby rocket leaves
- ROCKET AND BEETROOT SALAD   12.50  
With dry fruit, walnuts, green apples and avocado enhanced with carob syrup and sesame dressing
- QUINOA SALAD  15.00  
With mixed garden leaves, citrus segments, dry dates, bell peppers, cherry tomatoes and a pomegranate balsamic dressing

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