

Amaracus has a significant meaning for Minthis, the name originated from Greek mythology where a boy from Paphos held the prestigious position of royal perfumer in the court of King Kinyras, his father. One day, Amaracus stumbled and fell while carrying a collection of potent ointments, causing them to mix and create an alluring scent. To immortalize the scent Amaracus was transformed into the amarakon herb, also known as matronam or wild oregano. This fragrant plant was considered sacred to the goddess of love and beauty, Aphrodite, and known for its sweet aroma.

The myth compliments the Minthis resort philosophy, which has been inspired by the surrounding nature and is bountiful with wild oregano. Nature is at the heart of everything we do, so it was a natural progression to welcome a Chef that brings the fruit and herbs of the land sustainably to life. In the crafted menu our executive Chef prioritises home-grown and locally sourced produce, to provide a new dining experience, with dishes that will take you on a culinary journey of Mediterranean flavours.

FOOD

SOMETHING TO BREAK THE ICE	
WOOD FIRE OVEN BAKED SOURDOUGH BREAD	5
Olive oil, salt, olives, freshly grated tomato	
BLACK TAHINI CREAM	6
Black sesame, tahini, evoo	
EGGPLANT BABA GANOUSH	6
Smoked eggplant, pomegranate	
HUMMUS PISTACHIO	7
Kaie, raisins, burnt butter	
TARAMAS	7
Our signature...don't ask just order it	
RAW & CRUDOS	
OYSTERS ON THE ROCKS 3pcs 18 l 6pcs 36	
Fine de Claire oyster, cucumber, lime, ikura ponzu	
CEVICHE	22
Fish of the day, aji limo, coriander, avocado, tiger's milk	
TIRADITO	26
Fish of the day, passion fruit, orange, lime, shiso cress, olive oil	
AUSTRALIAN WAGYU PICANHA CARPACCIO	32
Aged balsamico, parmesan, fried caper, cream fresh	
MEDITERRANEAN TUNA TIRADITO	24
Olive oil, greek coffee, tomato, basil, lemon	
GREENS & LEAVES	
A VERY GREEN SALAD	24
Greens from our garden dressed with a silky seaweed vinaigrette	
ROASTED TOMATOES	18
Slow roasted tomatoes, anchovies, wild capers, olive oil	
HALLOUMI	16
Halloumi, padron, salsa verde, white tahini sauce, pine nuts	
AMARACUS SALAD	24
Red grapefruit, blood orange, burrata, chia, citrus vinaigrette, pomegranate, mint	

SIDES	SAUCES
WOOD OVEN BAKED CARROTS, SILKY YOGHURT, CUMIN, HARISSA	PEPPER STEAK SAUCE
8	6
ZUCCHINI BRULLE, TAHINI MISO	MANDARIN BEARNAISE
6	6
ROASTED RED PEPPERS, SMOKED EGGPLANT, VINEGAR	SALSA VERDE
6	6
AMARACUS FRIES	
6	
OVEN BAKED POTATOES	
8	

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DRINKS

WATER	
Acqua Panna Still Water 750ml	5
S. Pellegrino Sparkling Mineral Water 750ml	5
S. Pellegrino Sparkling Mineral Water 250ml	4.5
REFRESHMENTS / JUICES	
Coca-Cola / Coke Zero / Sprite / Fanta / Soda 250ml	4
Ginger Ale / Ginger Beer 250ml	5
Pink Grapefruit Soda 250ml	5
Indian / Mediterranean / Low Calories Tonic 250ml	5
Orange / Apple / Cranberry / Pineapple / Peach Juice 330ml	4
Fresh Orange Juice	7
COFFEES	
Espresso	4
Double Espresso	5
Americano - Iced Americano	5
Cappuccino	5.5
Latte - Iced latte	5.5
Freddo Espresso	4.5
Freddo Cappuccino	5.5
Frappé	4.5
Hot Chocolate	5.5
TEAS	
Green Tea	5.5
Chamomile	5.5
Black Tea	5.5
Fruit Forest	5.5
Fresh Mint	5
BEERS 33CL	
Sol Mexican 4.5% alc	6
Heineken 5% alc	6
Moretti 4.6% alc	8
Blue Moon Belgian Wheat 5.4 % alc	7
King 4.5% alc	5
Non alcoholic beer	5
APERITIVES 5CL	
Martini Bianco	9
Martini Rosso	9
Martini Extra Dry	9
Campari	9
Aperol	9
Averna	9
Amaro Montenegro	9
Fernet Branca	9
DIGESTIVES 5CL	
Skinos Mastiha	9
Jägermeister	9
Limoncello Bottega	9
Sambuca Marcato	9
GRAPE SPIRITS 5CL	
Tesseron Cognac Ovation	28
Remy Martin V.S.O.P Cognac	12
Hennessy V.S.O.P Cognac	18
Metaxa 12"	12
Couzo	9
Zivania	5
Hennessy X.O	38
Calvados	10
LIQUEURS 5CL	
Baileys	9
Tia Maria	9
Frangelico	9
Passoa	9
Kahlua	9
Drambuie	9
Cointreau	9
Amaretto Disaronno	9
Grand Marnier Rouge	9
Malibu	9

RUM 5CL	
Bacardi Carta Blanca	10
Bacardi 151	12
Sailor Jerry	12
Havana 7yrs	14
Diplomatico Exclusiva	14
Zacapa 23yrs	18
Zacapa X.O	32
Sagatiba Cachaca	10
Gosling Bermuda Dark Rum	10
AGAVE - MEZCAL 5CL	
Olmeqa Silver	10
Corralon Blanco	12
Casa Dragones Anejo	65
Clase Azul Plata	32
Clase Azul Reposado	45
Don Julio Reposado	18
Patron Silver	14
Don Julio 1942	60
1800 Tequila Reposado	16
Los Siete Misterios Mezcal	15
San Cosme	14
Montelobos Mezcal Tobala	16
VODKA 5CL	
Absolut	10
Absolut Elyx	12
Grey Goose	12
Ciroc	14
Belvedere	14
Beluga	14

GIN 5CL	
Bombay Sapphire	10
Tanqueray	10
Roku	14
Tanqueray 10yo	14
Hendrick's	12
The Botanist	12
Monkey 47	16
Opik Oriental Spiced	14
Gin Mare	14
Beefeater 24	12
Malfy Originale	12
Bloom	14
Whitley Neill	12
Citadelle	12
Whitley Neill Rhubarb & Ginger	12
Mataroa Mediterranean Dry	15

WHISKY / BOURBON 5CL	
Johnnie Walker Gold Label Reserve	15
Jameson Irish	10
Dalmore Single Malt 12 y/o	18
Dalmore Single Malt 15 y/o	35
Aberlour Single Malt 12 y/o	18
Aberlour Single Malt 14y/o	22
Glenlivet Single Malt 12 y/o	12
Glenlivet Single Malt Founders Reserve	12
Macallan 12yrs	20
Glenfiddich 15yrs	20
Talisker 10yrs	14
Caol Ila 12yrs	15
Lagavulin 16yrs	25
Chivas 18yrs	18
Nikka From The Barrel	14
Rittenhouse Straight Rye	14
Bushmills 10yrs	13
Bulleit Bourbon	15
Bulleit Rye	14
Maker's Mark Bourbon	14
Jack Daniels	12

AMARACUS COCKTAILS	
Med Negroni	14
Paloma	14
Margarita	12
Cosmo	12
Aperol Spritz	12
Espresso Martini	14
Porn Star Martini	14
Rum Old Fashioned	14
Old Fashioned	14
Bloody Mary	12
Mojito	12
Amaracus Mocktail	10
Any Request for Classic Cocktail	12

WINE

WHITE

CRISP & DRY	
A crisp clean mouthfeel with well defined balanced acidity	
Misty Cove Estate (Sauvignon Blanc) New Zealand, Marlborough	36
34 Artemis Karamologos (Assyrtiko) Greece, Santorini	110
Aerides Makarounas (Xynisteri) Cyprus, Pafos	32 10
Laoudia Ktima Tselepos (Assyrtiko) Greece, Santorini	175
Minthis White (Xynisteri) Cyprus, Pafos	24
Tsangarides Xynisteri (Xynisteri) Cyprus, Pafos	24
Vasilissa Makarounas (Morokanelia) Cyprus, Pafos	45
Vasilissa Tsangarides (Vasilissa) Cyprus, Pafos	35
Cullinan Sauvignon Blanc Sterna (Sauvignon Blanc) Cyprus, Pafos	42
Monte del Fra Custoza (Garganega, Trebbiano Toscano, Cortese) Italy, Veneto	42 12
Giusti Longhi Pinot Grigio (Pinot Grigio) Italy, Veneto	45
Fournier Père et Fils Sancerre (Sauvignon Blanc) France, Sancerre	110
La Chablisienne Chablis La Serene (Chardonnay) France, Burgundy	100
Tsangarides Chardonnay (Chardonnay) Cyprus, Pafos	36
Lucien Crochet Sancerre Blanc (Sauvignon Blanc) France, Loire	90
Ca' Rugate Soave Classico San Michele (Garganega) Italy, Veneto	55
FRUITY & SMOOTH	
Fruit forward balanced and easy drinking	
Clarendelle Blanc Inspired by Haut Brion (Semillon - Sauvignon Blanc Muscadelle) France, Bordeaux	64
Ktima Keo Xynisteri (Xynisteri) Cyprus, Limassol	25
Domaine Laroche Bourgogne (Chardonnay) France, Burgundy	55
Domaine Laroche Blanc des Climats (Chardonnay) France, Burgundy	115
Gavi di Gavi Fontanafredda (Cortese) Italy, Piedmont	55
Ktima Tselepos Mantinia (Moschofilero) Greece, Nemea	38 11
Makarounas Spourtikio (Spourtikio) Cyprus, Pafos	39
Vouni Panayia Promara (Promara) Cyprus, Pafos	78
Vlassides Alates (Xynisteri) Cyprus, Pafos	45
Petrakopoulos Palia Armakia (Robsola) Greece, Kefallonia	105
Ezousa Skin (Xynisteri) Cyprus, Pafos	65
Ezousa Viognier (Viognier) Cyprus, Pafos	59
Alpha Estate Malagouzia (Malagouzia) Greece, Amyndeon	53
F by Foivos Papastratis (Assyrtiko - Muscat) Greece, Evia	45
Thymiopoulos Atma White (Malagouzia - Xinomavro) Greece, Naoussa	38
Melissopetra Tselepos Wines (Gewurztraminer) Greece, Arcadia	58
Jean Bouchard Bourgogne Chardonnay (Chardonnay) France, Burgundy	70
Jean Bouchard Pouilly-Fuissé (Chardonnay) France, Burgundy	135
Idaia Gi Vidiano (Vidiano) Greece, Crete	50
Zacharias Lexis Kydonitsa (Kydonitsa) Greece, Nemea	65
Gkirelemis Winery White (Malagouzia, Sauvignon Blanc) Greece, Polydendri Domokos	45
RICH & AROMATIC	
Bolder and full bodied whites	
Fournier Père et Fils Pouilly-Fumé (Sauvignon Blanc) France, Loire	104
Chateau St. Michelle Chardonnay Columbia Valley (Chardonnay) USA, Columbia Valley	58
Chardonnay Kikoras (Chardonnay) Greece, Thrace	94
Blanc des Coteaux Cuvee Ampfоре Thymiopoulos (Aidani - Assyrtiko - Vidiano - Malagouzia) Greece, Naoussa	128
Weinbach Gewurztraminer Les Treilles du Loup (Gewurztraminer) France, Alsace	120
Douloufakis Aspros Lagos (Vidiano) Greece, Crete	72 15
Barkan Reserve Series Chardonnay (Chardonnay) Israel, Judean Hills	62

FINE WINES

Antinori Guado Al Tasso 2015	475
Antinori Solaia 2020	1.180
Antinori Tignanello 2019	630
Ao Yun 2018	1.020
Chateau Haut Brion 2019	2.800
Chateau La Fleur Petrus 2018	1.200
Chateau La Tour Haut Brion Rouge 1998	480
Chateau Latour 2005	3.250
Chateau Les Forts De Latour 2016	980
Chateau Margaux 2010	3.500
Chateau Margaux 2015	5.500
Chateau Margaux Pavillon Rouge 2016	1.000
Chateau Mouton Rothschild 2018	3.000
Chateau Pontet Canet 2008	400
Chateau Quintus 2018	600
Clos Apalta 2018	400
Felton Road Calvert Pinot Noir 2021	220
Fontanafredda Barolo 2016	250
Joseph Phelps Insignia 2018	800
Les Forts De Latour 2017	900
Opus One 2019	1.400
Orma 2021	250
Overture By Opus	650
Pio Cesare Barolo Ornato 2011	350
Sassicaia 2018	1.200
Sassicaia 2019	900
Tenuta Dell'ornellaia Ornellaia 2020	900
T-Oinos Clos Stegasta Mavrotrogano 2018	300
Vega Sicilia Alion 2017	250
Vega Sicilia Unico 2012	1.200
Vega Sicilia Valbuena 5 2018	450
Vincent Giardin Corton Perrieres Grand Cru 2017	400

DESSERTS

MILLEFUEILLE	14
Dulce de leche, burnt vanilla chantilly, cinnamon	
BASQUE BURNT CHEESECAKE	12
Chilly, apricot, honey, wild fruits	
ELASTIC MILK CHOCOLATE	14
Carob, chocolate parfait, cacao, vanilla ice cream	
TAHINI MISO CRÈME BRÛLÉE	12
BLACK SESAME PROFITEROL CRAQUELIN	14
DESSERT	
COMMANDARIA REVECCA Cyprus, Limassol	14
VINSANTO ARTEMIS KARAMOLEGOS Greece, Santorini	18
OREMUS TOKAJI ASZU 3 PUTTONYOS Hungary, Tokaj	20

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