



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 amaranth herb, also known as marjoram 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

OVEN BAKED SOURDOUGH BREAD 5 (Price Per Person)
Our Minthis Olive oil, Maldon salt, olives, freshly grated tomato

"KITIPITI"
Charcoal-roasted Florina peppers blended with creamy feta cheese, garlic, and chili

EGGPLANT BABA GANOUSH
Smoked eggplant, pomegranate

HUMMUS PISTACHIO
(Vegan option available)
Kale, raisins, burnt butter, tahini

TARAMAS
Our signature!!! With a twist...

OVEN BAKED SOURDOUGH BREAD
(Additional side Order)

RAW & CRUDOS

OYSTERS ON THE ROCKS
(3pcs | 6pcs)
Fine de Claire Oyster, cucumber, lime, ikura ponzu

CEVICHE
Fish of the day, aji limo, coriander, avocado, tiger's milk

PRAWNS CEVICHE
Greek prawns and Virgin olive oil from Minthis, lemon rind

TUNA TARTARE
Fresh tuna tartare marinated in rice vinegar and soy, served with lemon gel, lemon caviar, and a delicate citrus touch.

AUSTRALIAN WAGYU PICANHA
CARPACCIO
Aged balsamico, parmesan, crispy caper, cream fresh yuzu

GREENS & LEAVES

A VERY GREEN SALAD
Greens from our garden dressed with a silky seaweed vinaigrette

MINTHIS GARDEN SALAD
Varieties of tomatoes, buckwheat, espuma feta cheese, pickled onions, carob croutons

AMARACUS SALAD
(Vegetarian option available)
Burrata, seasonal fruits, pistachios, herbs, prosciutto

HOT STARTERS & PLATES FROM OUR WOOD OVEN

MEATBALLS
Oven baked meatballs, truffles and basil tomato sauce

GRILLED OCTOPUS
Grilled octopus, salsa Verde, carob molasses

RIGATONI PASTA
Spinach and halloumi

TRUFFLE POTATO PITA
(Vegan Option Available)
Rustic-style potato pita baked in a pizza oven, infused with the rich aroma of truffles.

FLATBREADS 16

Anchovy Marinara
Tomato marinara, anchovies, fresh oregano.

Verde Grape
Spinach, mojo verde, grapes, glazed onions.

PIZZA 24
(Ask your waiter about the pizza of the day)
Sourdough pizza straight from our oven

SPENCER GULF KING PRAWNS 24
Charcoal-grilled Spencer Gulf king prawns brushed with soy-garlic butter, served with a rich butter, chili, and garlic sauce.

MAINS FROM OUR ROBBATA & JOSPER OVEN

BLACK COD 40
Robata-grilled black cod served with flame-kissed peas, celeriac purée, and a velvety dashi-infused béarnaise sauce

SEARED TUNA STEAK 34
Served with lemon aquafaba emulsion, broccolini, grilled fennel, and paired with Xynisteri wine from Minthis Estate

CELERIAC WITH TARO ROOT PURÉE, FENNEL & BASIL 27
Roasted celeriac served over a creamy taro root purée, paired with fennel and fresh basil, complemented by a white wine aquafaba sauce.

RISOTTO WITH LANGOUSTINE 38
Arborio, langoustine, herb oil

ORZO WITH SHORT RIB 38
Black Angus Short Rib, orzo, goat cheese, fresh herbs and yellow pepper coulis

BABY ROOSTER 35
With lemon confit, lemongrass and chili marinaton

KOBE KAGOSHIMA (200g) 110
Striploin "Grade A5"

AUSTRALIAN BLACK ANGUS RIBEYE (300g) 58
Tey's farm Australian Black Angus grain fed Ribeye

AUSTRALIAN BLACK ANGUS TENDERLOIN (250g) 60
Tey's farm Australian grain fed Tenderloin

RANGER VALLEY PORTERHOUSE STEAK (800g) 195
Australian Wagyu Porter steak - Min 2 pax

TOMAHAWK (1kg) 150
Min 2 pax

SIDES	
WOOD OVEN BAKED CARROTS, SILKY YOGHURT, CUMIN, HARISSA	8
BAKED BROCCOLI AND SMASHED POTATOES WITH A HINT OF OLIVE OIL AND HERBS	10
ROASTED RED PEPPERS, SMOKED EGGPLANT, VINEGAR	6
AMARACUS FRIES	6
OVEN BAKED POTATOES	8
SAUCES	
PEPPER STEAK SAUCE	6
MANDARIN BÉARNAISE	6
SALSA VERDE	6

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations:
(G) Gluten, (N) Nuts, (D) Dairy, (E) Egg, (P) Peanuts, (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood, (V) Suitable for Vegetarians, (VG) Suitable for Vegans.

DRINKS

WATER	
Acqua Panna Still Water 750ml	5
S. Pellegrino Sparkling Mineral Water 750ml	6
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	6
Blue Moon Belgian Wheat 5.4 % alc	7
Keo 4.5% alc	8
Non alcoholic beer	5
APERITIFS 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 Marcati	9
GRAPE SPIRITS 5CL	
Tesseron Cognac Ovation	28
Remy Martin V.S.O.P Cognac	12
Hennessy V.S.O.P Cognac	16
Metaxa 12*	12
Ouzo	9
Zivania	9
Hennessy X.O	38
Calvados	10
LIQUEURS 5CL	
Baileys	9
Tia Maria	9
Frangelico	9
Passoa	9
Kahlua	9
Drumhale	9
Cointreau	9
Amaretto Disaronno	9
Grand Marnier Rouge	9
Malibu	9
RUM 5CL	
Bacardi Carta Blanca	10
Bacardi 8yrs	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	
Olmecca Silver	10
Corralejo Blanco	12
Casa Dragones Anejo	65
Clase Azul Plata	32
Clase Azul Reposado	45
Don Julio Reposado	14
Patron Silver	10
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 Ten	14
Hendrick's	12
The Botanist	12
Monkey 47	16
Ophir Oriental Spiced	12
Gin Mare	14
Beefeater 24	14
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 14 y.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	12
Bulleit Bourbon	15
Bulleit Rye	14
Maker's Mark Bourbon	12
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

VINITE	
CRISP & DRY A crisp clean mouthfeel with well defined balanced acidity	
Misty Cove Estate (Sauvignon Blanc) New Zealand, Marlborough	36
34 Artemis Karamolegos (Assyrtiko) Greece, Santorini	110
Aerides Makarounas (Xynisteri) Cyprus, Pafos	32 10
Laoudia Kitima Tselepos (Assyrtiko) Greece, Santorini	175
Minthis White (Xynisteri) Cyprus, Pafos	24
Tsagarides Xynisteri (Xynisteri) Cyprus, Pafos	24
Vasilissa Makarounas (Morokanella) Cyprus, Pafos	45
Vasilissa Tsagarides (Vasilissa) Cyprus, Pafos	32
Cullinan Sauvignon Blanc Sterna (Sauvignon Blanc) Cyprus, Pafos	45
Monte del Fra Custozza (Garganega, Trebbiano Toscano, Cortese) Italy, Veneto	42 12
Giusti Longheri Pinot Grigio (Pinot Grigio) Italy, Veneto	45
Fournier Père et Fils Sancerre (Sauvignon Blanc) France, Sancerre	110
La Chablisienne Chablis La Sereline (Chardonnay) France, Burgundy	100
Tsagarides 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 Chablis 1er Cru L'Essence des Climats (Chardonnay) France, Burgundy	115
Gavi di Gavi Fontanafredda (Cortese) Italy, Piedmont	55
Kitima Tselepos Mantinia (Moschofilero) Greece, Nemea	38 11
Makarounas Spourtiko (Spourtiko) Cyprus, Pafos	39
Vouli Panayia Promara (Promara) Cyprus, Pafos	78
Vlassides Alates (Xynisteri) Cyprus, Pafos	45
Petrakopoulos Pali Armakia (Robola) Greece, Kefallonia	105
Ezousa Skin (Xynisteri) Cyprus, Pafos	69
Ezousa Viognier (Viognier) Cyprus, Pafos	55
Alpha Estate Malagouzia (Malagouzia) Greece, Amyndeon	53
F by Foivos Papastratis (Assyrtiko - Muscat) Greece, Evia	45
Thymiopoulos Atma White (Malagouzia - Xinomavro) Greece, Naoussa	38
Malissopetra Tselepos Wines (Gewurztraminer) Greece, Arcadia	58
Jean Bouchard Bourgogne Chardonnay (Chardonnay) France, Burgundy	130
Jean Bouchard Pouilly-Fuissé (Chardonnay) France, Burgundy	70
Idalia Gi Vidianou (Vidiano) Greece, Crete	50
Zacharias Lexis Kydonitsa (Kydonitsa) Greece, Crete	65
Gkirlimis 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 Kikones (Chardonnay) Greece, Thrace	124
Blanc des Coteaux Cuvee Amphore Thymiopoulos (Aidi) - Assyrtiko - Greece, Nemea	980
Weinbach Gewurztraminer Les Trilles 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	1180
Antinori Tignanello 2019	630
Ao Yun 2018	1020
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 Fortes 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 Mavrotragano 2018	300
Vega Sicilia Alion 2017	250
Vega Sicilia Único 2012	1.200
Vega Sicilia Valbuena S 2018	450
Vincent Girardin Corton Perrieres Grand Cru 2017	400

DESSERTS

FRAISIER STRAWBERRY 10
Lemon crumble, vanilla supreme cream, strawberry compote and lemon-basil sorbet

BASQUE BURNT CHEESECAKE 15
Chilly, honey and wild fruits

TAHINI MISO CRÈME BRÛLÉE 12
Vanilla custard, tahini, honey and wild fruits

CHOCOLATE TEXTURES 14
Valrhona Caraïbe 66% chocolate crémeux, soft chocolate sponge, milk chocolate mousse and grûl de cacao ice cream.

OPERA PISTACHIO 14
Pistachio textures, Kirsch-infused syrup, and cherry consommé.

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