

MINTHIS

CLUBHOUSE

TABLE OF CONTENTS:

BREAKFAST AND BRUNCH 

LUNCH 

DESSERTS 

DRINKS 

COCKTAILS AND WINES 

BREAKFAST AND BRUNCH

Served until 12:00

ALL TIME CLASSICS

Fried Eggs (D, G, E) White Toast Bread, Crispy Bacon, Baked Tomatoes, Minthis Breakfast Sauce	12
Omelette (K, E) Make your own Ham, Cheese, Tomato, Onion, Fresh Herbs, Mushrooms, Bacon Served With Homemade Bread and Side Salad	10
Scrambled Eggs (D, G, E) Homemade 'Zymoto' Bread, Local Pork Chiomeri, Grilled Asparagus, Minthis Breakfast Sauce	14
Benedict (D, G, E, K) Homemade Multiseed Loaf, Poached Eggs, Local Pork Ham, Sauteed Spinach, Hollandaise Sauce	12

MEDITERRANEAN

Avocado Toastie (G, V, K) +VG Homemade Multigrain Loaf, Chunky Guacamole, Roasted Tomatoes, Micro Leaves Add on: Grilled Bacon 2 pcs - 2 Smoked Salmon - 3 Egg Of Your Choice 2 pcs - 1 Sriracha Sauce - 1	12
Cypriot (D, G, E, N) Homemade Sour Dough Bread, Grilled Pork Lountza and Halloumi, Pistachio Pesto, Scrambled Eggs	15
Shakshuka (D, G, E, N, K) +VG Oven Baked Eggs Cooked in a Mediterranean Ragout, Melted Mozzarella and Fetta, Pork Chiomeri, Toasted Pine Nuts	15
Smoked Salmon (D, G, E, F, K) Homemade Multiseed Loaf, Poached Eggs, Smoked Salmon, Sauteed Spinach, Hollandaise Sauce	16

ALTERNATIVES

Fruits (VG) Selection of Local and Imported Seasonal Fruits	18
Porridge (G, VG) Coconut Milk Porridge, Seasonal Fruits, Passion Fruit Condiment, Dehydrated Coconut Flakes, Chia Seeds	14
Yoghurt (D, G, V, P, K, Y) Greek Strained Yoghurt with Homemade Power Food Granola, Local Honey, Seasonal Fruits	14
Minthis Signature French Toast (D, G, E) Homemade Brioche Soaked in a Creamy Vanilla Custard, Citrus Scented Mascarpone, Wild Berries Compote	16

PANCAKES

Homemade American Style Pancakes with the below selections: (D, G, E) Homemade 'Bueno' Praline, Caramelized Hazelnuts (D, N, V) Yoghurt, Honey, Walnuts, Fruits (D, N, V) Nutella, Vanilla Crumble, Chocolate Shreds (D, N) Biscoff, Banana, Cinnamon Glaze (D, G, E, N) Crispy Bacon, Maple Syrup	15
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(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.

LUNCH

COLD STARTERS & SPREADS

Hummus Spread (G, K, VG, D, S) Raisins, Burnt Butter, Smoked Paprika, Cypriot Pita	6
Smoked Eggplant Spread (K, Y, N, G, VG) Lemon Zest, White Tahini Sauce, Cypriot Pita	6
Seabass Carpaccio (F, G, D, K) Citrus Salsa, Sesame Grissini, Pomegranate Caviar, Basil Oil	28

SALADS

Burrata (D, N, F) +VG Heirloom Tomatoes, Salsa Verde, Anchovy, Roasted Pine Nuts, Balsamic Pearls	24
Minthis Ceasar Salad (D, G, K, F) Our Own Version of Chicken Caesar Salad with Baby Mixed Leaves, Parmesan, Light Anchovy Tahini Vinaigrette	22
Bulgur Salad (G, K, P, VG) Cooked in Aromatic Broth, Roasted Vegetables, Wild Rucola, Pomegranate, Carob ‘Pastelaki’	15
Village Salad (V, D) Tomato, Cucumber, Red Onion, Caper, Black Olives, Feta, Organic Olive Oil from Minthis Olive Groves	16

MAIN COURSES

Chicken Souvlaki (P, K, Y, F) Grilled Corn-Fed Chicken Thighs Marinated in Satay Sauce Served With Heirloom Tomatoes Mini Salad and Oven Baked Potatoes	25
Vegan Steak (D, Y, VG) Moroccan Style Cauliflower, Baked Smashed Sweet Potato, Spiced Chickpea and Coriander Salsa	22
Vegetarian Moussaka (D, G, V) Oven Baked Zucchini and Aubergines, Chickpea Ragout and Cheesy Bechamel Served With A Mini Classic Greek Salad	25
Braised Lamb (D, Y) Slow Cooked Lamb Shank with Grape Molasses Served With Oozy Orzo, Buche De Chevre, Yellow Pepper Coulis	33
Fresh Seabass (F, U) Pan Seared Seabass, Cypriot “Tsakistes” Olives, Roasted Tomatoes, Citrus Vinaigrette Served with Mini Refreshing Salad and Hand Cut French Fries	36
Fresh Norwegian Salmon (F, E, D) Pan Seared Salmon, Oven Baked Potatoes, Grilled Asparagus and Classic Hollandaise Served with Mini Refreshing Salad	42
Iberico Pork Chop (D) Cooked In Open Fire And Marinated With Salsa Verde Served with Roasted Baby Potatoes and Heirloom Tomatoes Mini Salad	42

HOT STARTERS

Halloumi Cheese (D, V, K) Steamed In Local Anise Herbs, Honey Glaze, Sesame Seeds	15
Chargilled Aubergine (D, V, N) +VG Cooked in Open Fire, Labneh Cheese, Coriander Salsa, Pomegranate, Almonds	15
The Giagias Pie (G, E, V, D) +VG Freshly Homemade Pie with Turmeric and Thyme, Topped with Spinach and Greek Feta Cheese	16

PASTA & RISOTTO

Mushroom Risotto (D, Y, V) +VG Wild Mushrooms, Parmesan, Black Truffles, Flamed Gorgonzola	24
Asparagus Risotto (D, Y, V, N) +VG Creamy Italian Mascarpone, Local Lemons, Asparagus and Toasted Almonds	24
Grantortellone (G, D, E, N) Green Type Pasta Filled with Spinach and Ricotta, Prosciutto Crudo, Confit Tomatoes and Pine Nuts	24
Pasta Pomodoro (E, G, V, D) +VG Spaghetti, Homemade Cherry Tomato Sauce Infused with Basil	15
Pasta Aglio E Olio (G, E, V) +VG Spaghetti, Roasted Garlic Puree, Extra Virgin Olive Oil, Parsley, Garlic Confit and Chips	15
Prawn Linguine (D, G, E, B, C, F) Creamy Crustacean Bisque, Fresh Chili and Chunky Tomato with Basil	28

SANDWICHES & BURGERS

Black Angus Steak Sandwich (D, G, E, U) Australian Black Angus Striploin, Sourdough Bread, Roasted Tomato, Iceberg, Melted Cheese, Candied Onion, Grain Mustard Mayo	22
Chicken Pita (D, G, E, U, K) Cypriot Pita, Grilled Chicken Breast, Halloumi, Spicy Coleslaw, Hummus	18
Black Angus Burger (D, G, E) Smoked Bbq Sauce, Double Bacon, Double Cheddar, Pickled Cornichons	20
Green Toastie (D, V, G, N) +VG Roasted Veggies, Melted Mozzarella, Pistachio Pesto, Baby Spinach	16

*All served with Homemade Handcut Fries and Freshly Baked Breads

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DESSERTS

Our desserts are inspired by the changing seasons, incorporating fresh, seasonal ingredients that highlight the best of nature's bounty. Many of these ingredients are sourced directly from our own Minthis botanic gardens, ensuring both freshness and sustainability. Savor the flavors in our desserts, where passion, nature, and well-being come together in every delightful bite. Indulge in the rich taste of our expertly crafted treats, made to elevate your culinary experience with every mouthful.

Rice Pudding (G, D, E, N) Cooked with Vanilla and Star Anise, Cinnamon and Orange Foam, Apricot Compote, Oat Touille, Homemade Almond Ice Cream	14
Summer (VG, Nut Free) Egg Free Meringue with Fava Water, Summer Fruit Tartare, Sorbet and Sauce, Strawberry Caramel	14
Almond (G, D, E, N) Orange and Grand Marnier Bisquit with Almond Textures, Vanilla Espuma and Our Minthis Honey Ice Cream	14
Semifreddo (D, E, N) Milk Chocolate Parfait, Caramelized Hazelnuts, Homemade Praline, Warm Salted Caramel Sauce	14
Fruits (VG) Selection of Local and Imported Seasonal Fruits	18
Ice Cream Selection (D, E, V) Vanilla Chocolate Coconut Strawberry Sorbet Mango Sorbet	4

All our desserts are homemade with reduced sugar, delivering the same indulgent quality and delightful taste, but as a lighter, more mindful treat.

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DRINKS

HOT BEVERAGES

Cyprus Coffee	3.5
Double Cyprus Coffee	4.5
Ristretto	3.5
Espresso	4
Double Espresso	5
Americano	5
Capuccino	5.5
Capuccino Grande	7
Flat White	5.5
Instant Coffee	4.5
Instant Coffee Decaf	4.5
Filter Coffe	5
Latte	5.5
Irish Coffee	9
Kalypso Coffee	9
Amaretto Coffee	9
Hot Chocolate	5.5

COLD COFFEES

Frappe	4.5
Freddo Espresso	4.5
Freddo Capuccino	5.5
Iced Americano	5
Iced Latte	5.5
Flavoured Iced Latte	6.5

TONIC & SODA

Soda Schweppes	4
Tonic Schweppes	4
Pink Grapefruit Soda	5
Indian Tonic	5
Mediterranean Tonic	5
Low Calories Tonic	5

BEER / CIDER

Sol Mexican 4,5% alc 33cl	6
Heineken 5% alc 33cl	6
Moretti 4,6% alc 33cl	8
Keo 4,5% alc 33cl	5
Guinness 4,2% alc 44cl	8
Carlsberg 4,6% alc 33cl	5
Magners 4,5% alc 33cl	8
Keo Pint	4.5
Keo Pint 1/2	3
Non alcoholic beer	5

VODKA 5CL

Stolichnaya	10
Absolut	10
Absolut Elyx	12
Grey Goose	12
Ciroc	14
Belvedere	14
Beluga	14

GIN 5CL

Bombay Sapphire	10
Tanqueray	10
Roku	14
Tanqueray 10y.o	14
Hendrick's	12
The Botanist	12
Monkey 47	16
Opihr Oriental Spiced	14
Gin Mare	14
Whitley Neill Rhubarb & Ginger	12
Mataroa Mediterranean Dry	15

TEQUILA & MEZCAL 5CL

San Cosme Mezcal	14
Olmecca Silver	10
Olmecca Gold	12

BRANDY & COGNACS 5CL

Five Kings	8
KEO Brandy V.S.O.P	6
Metaxa 7*	10
Remy Martin V.S.O.P Cognac	2

TEAS

English Breakfast	5.5
Earl Grey	5.5
Ginger Peach	5.5
Jasmin Green	5.5
Wild Berry	5.5
Lemon Grass & Verbena	5.5
Chamomile	5.5
Fresh Mint	5

WATER

Acqua Panna Still Water 75cl	5
Evian Still Water 33cl	3.5
S.Pellegrino Sparkling Water 75cl	6
S.Pellegrino Sparkling Water 25cl	4.5

SOFT DRINKS 25cl

Coca Cola	4
Coca Cola Zero	4
Sprite	4
Fanta	4
Ginger Ale	5
Ginger Beer	5

JUICES 33cl

Orange Juice	4
Fresh Orange Juice	7
Apple Juice	4
Cranberry Juice	4
Pineapple Juice	4
Tomato Juice	4

LIQUEURS 5CL

Sputern Comfort	9
Amaretto Disaronno	9
Baileys	9
Tia Maria	9

RUM 5CL

Bacardi Carta Blanca	10
Bacardi 8yrs	12
Sailor Jerry	12
Havana 7yrs	14
Diplomatico Exclusiva	14
Sagatiba Cachaca	10
Gosling Bermuda Dark Rum	10
Dmf Black Spiced Rum	10

APERITIFS / DIGESTIVES 5CL

Martini Bianco	9
Martini Rosso	9
Martini Extra Dry	9
Campari	9
Aperol	9
Fernet Branca	9
Jägermeister	9
Limoncello Bottega	9

WHISKY / BOURBON 5CL

Johnnie Walker Black Label	12
Jameson Irish	10
Dalmore Single Malt 12 y.o	18
Macallan 12yrs	20
Glenfiddich 12yrs	12
Glenfiddich 15yrs	20
Lagavulin 16yrs	25
Chivas 12yrs	12
Chivas 18yrs	18
Bushmills 10yrs	13
Bulleit Bourbon	15
Maker's Mark Bourbon	14
Jack Daniels	12

SHERRY, PORT, ANISETTE

Ouzo 5cl	9
Zivania KEO 3cl	5
Zivania KEO 20cl	20

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COCKTAILS AND WINES

SIGNATURE COCKTAILS

Med Negroni	14
Paloma	14
Margarita	12
Cosmo	12
Aperol Spritz	12
Espresso Martini	14
Porn Star Martini	14
Old Fashioned	14

NON ALCOHOLIC COCKTAILS

Minthis Kiss	10
Mojito Stawberry Virgin	10

CHAMPAGNES

Moet & Chandon Brut	135
Laurent Perrier Brut	135
Moet & Chandon Rose	165

SPARKLING WINES

Prosecco Bottega Gold Brut 20cl	15
Prosecco Bottega Gold Rosé 20cl	15

DESSERT WINES

St.John Commandaria 5cl	7
St.John Commandaria 50cl	50
Commandaria Revecca 50cl	72

WINES - WHITE

Minthis White	24
Xynisteri Tsangarides	24
Aerides Makarounas	32
Malagouzia Alpha Estate	53
Cullinan Sauvignon Blanc Sterna	42
Xinisteri Keo	25
Alpha Estate Sauvignon Blanc	60
Chardonnay Tsangarides	36
Vasilissa Tsangarides	35

BY GLASS

Xynisteri Tsangarides 18.7cl	6
Aes Ambelis Sauvignon Blanc 18.7cl	6.5

WINES - ROSÉ

M de Minuty Cotes de Provence	55
Minthy Rose Makarounas	32
Minthis Rose	24

BY GLASS

Tsangarides Shiraz Rose 18.7cl	6
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WINES - RED

Maratheftiko Makarounas	53
Cotes Du Rhone Rouge Famille Perrin	36
Mayioktima Merlot Maratheftiko Sterna	32
Ktima Keo Shyras Merlot	42
Yiannoudi Keo	55
Mataro Tsangarides	36
Minthis Mavro	24
Alpha Estate S.M.X	84

BY GLASS

Tsangarides Ayios Efreem 18.7cl	6
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