

MINTHIS

CLUBHOUSE

TABLE OF CONTENTS:

BREAKFAST AND BRUNCH 

LUNCH 

DESSERTS 

DRINKS 

CHAMPAGNE 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 (D, G, E) WITH THE BELOW SELECTIONS: 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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LUNCH

SMALL PLATES TO SHARE

OVEN BAKED SOURDOUGH BREAD (G, N, S, D, K)	5
Homemade Bread served with our extra Virgin Olive oil, Maldon salt flakes, olives and freshly grated tomatoes.	
CHICKPEA HUMMUS (G, K, D, S, V)	7
Raisins, burnt butter, smoked paprika, warm Cypriot pita.	
WHITE TARAMA (G, F, D)	8
Velvet tarama mousse, extra virgin olive oil, lemon, warm Cypriot pita.	
CORN RIBS (D, V)	12
Charred corn, chimichurri, sriracha butter, aged Parmesan.	

SALADS

LOUVI SALAD (U, VG)	18
Black-eyed beans, balkaba zucchini, green beans, cherry tomatoes, fresh herbs, Minthis olive oil.	
GREEK SALAD (D, G, S, V)	18
Vine tomatoes, cucumber, peppers, olives, red onion, carob rusk, barrel Feta.	
BELUGA LENTIL SALAD (VG)	18
Beluga lentils, herbs, seasonal vegetables, Aceto Bianco, Minthis olive oil.	
WALDORF SALAD (D, N, U, V)	18
Green apple, grapes, candied walnuts, kefalograviera, garden leaves, yoghurt dressing.	
BURRATA PUGLIESE (D, N, VG)	24
Datterini tomatoes, pine nuts, basil oil, basil leaves.	
CAESAR SALAD (D, G, U, E, F)	16
Baby gem, aged Parmesan, sourdough croutons, anchovy dressing.	
Add:	
Grilled chicken	4
Prawns ^{8pcs} (B)	5
Smoked salmon (F)	5

MEDITERRANEAN PLATES

OCTOPUS CARPACCIO (C, M, S)	24
Tomato olive concase, capers, sea salt.	
BLUEFIN TUNA TARTARE (F, K, U, Y)	26
Avocado, cucumber, fresh herbs, ponzu, sesame.	
CRUNCHY HALLOUMI (D, G, K, E, V)	15
Sheep's milk Halloumi, Panko, sesame, local honey.	
CALAMARI FRITTO (G, M, U, E, S)	20
Crisp baby calamari, basil leaves, sauce Tartare	

PASTA

PENNE ARRABBIATA (G, E, V, +VG)	17
Spicy tomato, garlic, black olives, basil, parsley.	
SPAGHETTI BOTTARGA (G, D, E, F)	22
Lemon butter, aged Parmesan, shaved bottarga.	
LINGUINE PRAWNS & ZUCCHINI (G, E, B, F, D, S, C)	28
Prawns, zucchini, garlic, Pecorino Romano, Minthis white wine sauce.	
SEAFOOD ORZOTTO (D, F, B, M, S, C)	28
Seafood ragu, datterini tomatoes, summer herbs, lime, basil oil.	

CLUBHOUSE CLASSICS

HALLOUMI IN PITA (G, D, U, V)	16
Grilled village Halloumi, shaved zucchini, cucumber, mint leaves, summer tomatoes, mustard, rustic fries.	
CLUB SANDWICH (G, U, E)	18
Grilled chicken, crisp bacon, free-range egg, mayonnaise, tomato, rustic fries.	
PREMIUM STEAK SANDWICH (G, D, U, E, K)	24
Australian Striploin, sourdough bread, roasted tomato, candied onions, melted cheese, mustard mayonnaise, rustic fries.	
SMASHED CHEESEBURGER (U, D, G, E, S)	22
Black Angus beef, cheddar, potato bun, pickled gherkins, rustic fries.	

LAND & SEA

CRISPY SEABASS FILLET (F, D, U)	36
Wild seabass, Seasonal greens, lemon vinaigrette.	
DOVER SOLE (F, G, D, U)	65
Dover Sole Meuniere, seasonal greens, lemon vinaigrette.	
WHOLE ROASTED AUBERGINE (D, N, U, V)	21
Chargrilled aubergine, labneh, almonds, coriander salsa, summer herbs.	
CHICKEN KONTOSOUVLI (G, U, D)	25
Yoghurt-marinated chicken thighs, Mediterranean spices, Greek pita, greens, hand-cut fries.	
PSARONEFRI (C, S, U, D)	30
Roasted local Pork Filet, Pepper Sauce, hand-cut fries.	
VEAL MILANESE (E, G)	35
Breaded veal loin, lemon, hand-cut fries.	
RIB EYE STEAK 300g (D, E)	60
Creekstone Rib Eye, Robata-grilled, Béarnaise, hand-cut fries	
LAMB CHOPS 230g	48
New Zealand lamb, Robata-grilled, chimichurri, aubergine imam.	

SIDES

POMMES FRITES (VG)	7
Hand Cut Fries, Maldon salt.	
WILD GREENS (U, VG)	7
Seasonal greens, house dressing.	
HEIRLOOM TOMATOES (S, VG)	7
Tomatoes, olive oil, Aceto Bianco.	
ROASTED VEGETABLES (U, VG)	7
Seasonal vegetables.	

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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.

STRAWBERRY & BASIL (D, G, E, N)	15
Strawberry compote, basil-infused strawberry mousse, strawberry sorbet, strawberry reduction.	
LAVENDER (D, G, E, N)	12
Lavender mousse, hazelnut praline, lemon cream, yuzu anglaise, yuzu ice cream.	
VEGAN PAVLOVA (VG)	12
Aquafaba meringue, vanilla cream, seasonal fruit textures, lemon-mint sorbet.	
PECAN TART (D, G, E, N)	14
Vanilla pâte sucrée, pecan and salted caramel filling, vanilla ice cream.	
MINTHIS TIRAMISU (D, G, E, N)	15
Mascarpone cream, espresso martini-soaked sponge, cacao wafer	
LOCAL & IMPORTED FRUIT SELECTION (VG)	18
ICE CREAM SELECTION	3
Mango Sorbet (VG)	
Strawberry Sorbet (VG)	
Chocolate (D)	
Vanilla (D)	
Coconut (D)	

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

WATER

STILL WATER

Acqua Panna Still Water 75cl	5
Acqua Panna Still Water 50cl	3.5

SPARKLING WATER

S.Pellegrino 75cl	6
S.Pellegrino 25cl	4.5
Xinonero Florinas 100cl	8
Natural Flavoured Sour Sparkling Water	

REFRESHMENTS

Soft Drinks 25cl	4.5
Coca Cola I Coca Cola Zero I Sprite I Fanta	
Ice Tea 33cl	4.5
Peach or Lemon	
Coco Loco 33cl	4.5
100% Pure Coconut water	
Dragon Fruit & Mango Lemonade 33cl	8
Strawberry & Basil Lemonade 33cl	8

JUICES 33CL

Fruit Juices	4.5
Orange I Apple I Cranberry I Pineapple I Tomato I Peach	
Fresh Orange Juice	8
Fresh Pomegranate Juice	8
Fresh Mixed Juice	8
Spinach, Orange and Banana	
Smoothie of the Day	8

TONIC I SODA WATER & MORE 20CL

Soda Water “Two Cents”	5
Tonic Water “Three Cents”	5
Dry Tonic Low Calories “Three Cents”	5
Aegean Tonic “Three Cents” Mediterranean Flavoured	5
Pink Grapefruit Soda “Three Cents”	5
Mandarin & Bergamot Soda “Three Cents”	5
Ginger Beer “Three Cents”	5
Soda I Tonic Water I Soft Drinks (as a mixer)	3

COFFEE I TEA

HOT

Espresso	4
Ristretto	4
A short Espresso	
Doppio	5
Double Espresso	
Filter Coffee	5
Americano	5.5
Cappuccino	6
Flat White	6
A double shot of Espresso with steamed milk	
Instant Coffee	5
Caffeinated or Decaf	
Cafe Latte	6
Flavour Your Latte	1
Caramel or Hazelnut or Vanilla	
Cyprus Coffee	3.5
Double Cyprus Coffee	4.5
Selection of Tea	5
Black Tea I Earl Grey I Green Tea I Jasmine Green I Wild Berry I	
Lemon Grass & Verbena I Chamomile I Fresh Mint	
Matcha Latte	6.5
Matcha Tea with plant based-milk	
Hot Chocolate	5.5

COLD

Frappe	5
Freddo Espresso	5.5
Freshly brewed chilled double shot of Espresso	
Iced Americano	5.5
Freddo Cappuccino	6
A chilled double shot of Espresso with fresh cream	
Cafe Iced Latte	6
Flavour Your Latte	1
Caramel or Hazelnut or Vanilla	
Matcha Iced Latte	6.5
Iced Matcha Tea with plant-based milk	

PUT A LITTLE SPIRIT IN YOUR COFFEE

Irish Coffee	10
Irish Whiskey I Instant Coffee I Fresh Cream I Brown Sugar	
Calypso Coffee	10
Coffee Liqueur I Instant Coffee I Fresh Cream I Brown Sugar	
Amaretto Coffee	10
Almond Liqueur I Instant Coffee I Fresh Cream I Brown Sugar	
Royal Coffee	10
Brandy I Instant Coffee I Fresh Cream I Brown Sugar	
Caribbean Coffee	10
Dark Rum I Instant Coffee I Fresh Cream I Brown Sugar	

BEERS

BOTTLED 33 CL

Keo Local	6
Carlsberg	6
Carlsberg 0.0 Alcohol Free	6
Heineken	7
Moretti	8
Blue Moon Belgian Wheat	8
Noam	10
Bavarian Lager Beer	
Sol Mexican	7

DRAUGHT

Keo 25cl	3.5
Keo Pint 50cl	5

IRISH STOUT

Guinness 44cl	8
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CIDER

Magners 33cl	8
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SPIRITS

VODKA 5CL

Stoli	10
Absolut	10
Absolut Elyx	12
Grey Goose	12
Belvedere	12
Beluga	12
Ciroc	14
Beluga Gold Line	30

GIN 5CL

LONDON DRY & TRADITIONAL

Bombay Sapphire	10
Tanqueray	10
Tanqueray N° 10	10
Tanqueray 0.0 Alcohol Free	14
Beefeater 24	14
The Botanist	14

MORE BOTANICAL

Roku	14
Hendrick’s	14
Gin Mare	14
Mataroa Mediterranean Dry	14
Siren	14
Monkey 47	22

FLAVOURED & FRUITY

Whitley Neill Rhubarb & Ginger	12
Bloom	14

SPICED & EXOTIC

Whitley Neil	12
Opihr Oriental Spiced	12

TEQUILA & MEZCAL 5CL

BLANCO	
Olmecca Silver	10
Clase Azul Plata	34
GOLD	
Olmecca Gold	12
REPOSADO Aged in Oak Barrels	
Clase Azul Reposado	45
MEZCAL	
San Cosme Mezcal	14

RUM 5CL

BLANCO	
Bacardi Carta Blanca	10
DARK & SPICED	
Sailor Jerry	12
Gosling Bermuda Black	10
AGED	
Havana 7 Y.O	12
Bacardi 8 Y.O	12
Diplomatico Exclusiva	14
Zacapa 23 Y.O	18
CACHACA	
Sagatiba Cachaca	10
WHISKEY 5CL	
BLENDED	
Johnny Walker Black Label	12
Johnny Walker Gold Label	15
Chivas 12 Y.O.	12
Chivas 18 Y.O.	18
Nikka from the Barrel	15
SINGLE MALT	
Dalmore 12 Y.O.	28
Dalmore 15 Y.O.	48
Talisker 10 Y.O.	14
Macallan 12 Y.O Double Cask	20
Glenfiddich 12 Y.O.	12
Glenfiddich 15 Y.O.	16
Lagavulin 16 Y.O.	23
IRISH	
Jameson Irish	10
Bushmills 10 Y.O.	13

BOURBON I KENTUCKY I TENNESSEE

Bulleit Bourbon	16
Maker’s Mark Bourbon	14
Jack Daniels	11

RYE

Bulleit Rye	12
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APERITIFS & DIGESTIFS

VERMOUTH 7CL

Martini	9
Bianco I Rosso I Extra Dry	

BITTER APERITIFS 5CL

Campari	9
Aperol	9

DIGESTIFS 4CL

Fernet Branca	9
Jägermeister	9
Limoncello Bottega	10

ANISE SPIRITS & LIQUEURS 5CL

Ouzo	7
Pernod	9
Sambuca Marcati	9

BRANDY I COGNAC I EAU DE VIE

BRANDY 5CL	
KEO V.S.O.P	7
Five Kings	8
Metaxa 12*	10
COGNAC 5CL	
Remy Martin V.S.O.P Cognac	12
Henessy V.S.O.P	12
Hennessy X.O	65
EAU DE VIE 5CL	
Zivania KEO	7
Grappa	10
Calvados	12

LIQUEURS 5CL

CREAM & DESSERT	
Amaretto Disaronno	10
Almond Liqueur	
Baileys	10
Irish Cream	
Frangelico	10
Hazelnut and Herb flavoured Liqueur	
COFFEE	
Tia Maria	10
Dark Coffee Liqueur	
Kahlua	10
Rum based Coffee Liqueur	
FRUIT & TROPICAL	
Malibu	10
Coconut Liqueur	
Passoa	10
Passion Fruit Liqueur	
Chambord	12
French Cognac based Raspberry Liqueur	
Cointreau	10
Orange flavoured triple-sec Liqueur	
Grand Marnier	10
Fine French Cognac Liqueur with exotic orange bitters.	
Southern Comfort	9
Fruit-Flavoured Whiskey Liqueur	
Filfar	9
Cypriot Orange Liqueur	
HERBAL & SPECIALTY	
Skinos	9
Greek Mastiha Liqueur	
Drambuie	12
A Scotch Whiskey Liqueur with Honey and Herbs.	

COCKTAILS

SPRITZ & APERITIVO

Med Negroni	14
Gin I Campari I Vermouth Rosso	
Aperol Spritz	14
Aperol I Prosecco I Soda	
Pink Aperol Spritz	14
Aperol I Prosecco I Pink Grapefruit Soda	

SOUR & CITRUS

Margarita	14
Tequila I Triple Sec I Lime Juice	
Paloma	14
Tequila I Pink Grapefruit Soda I Fresh Lime	
Paloma Mandarine	14
Tequila I Mandarine Soda I Lime	
Cosmopolitan	14
Vodka I Triple Sec I Cranberry Juice I Lime	
Caipirinha	14
Cachaca I White Sugar I Fresh Lime	
Mojito	14
Rum I Fresh Lime I Brown Sugar I Soda I Mint Leaves	
MARTINIS	
Porn Star Martini	14
Vanilla Vodka I Passoa I Passion Fruit puree I Fresh Lime I Prosecco	
Espresso Martini	14
Vodka I Kahlua I Sugar Syrup I Espresso	
French Martini	14
Vodka I Pineapple Juice I Chambord	
CLASSICS	
Old Fashioned	14
Bourbon Whiskey I Angostura Bitters I Sugar I Orange Bitters	
Moscow Mule	14
Vodka I Fresh Lime I Sugar Syrup I Ginger Beer	

NON ALCOHOLIC COCKTAILS

Coco Loco Nojito	10
100% Pure Coconut Water I Lime Juice I Agave Syrup I Mint Leaves	
Mojito Strawberry Virgin	10
Soda I Strawberry Puree I Fresh Lime I Fresh Mint	

BREAKFAST
AND BRUNCH ☼

LUNCH ☼

DESSERTS ☼

DRINKS ☼

CHAMPAGNE
AND WINES ☼

CHAMPAGNE AND WINES

CHAMPAGNE & SPARKLING WINES

SPARKLING WINES	 20CL	 75CL
BLANC		
Prosecco DOCG Asolo "Giusti" A Brut Prosecco with notes of unripe apple and lemon with a pleasant minerality. ITALY Glera	15	45
ROSÉ		
Prosecco Rosalia Rose DOC "Giusti" Hints of both yellow and red fruit such as pink cherry and golden apple. ITALY Glera I Pinot Nero		45
CHAMPAGNE		
BLANC		
Moet et Chandon The body of the Pinot Noir, the Suppleness of Pinot Meunier, the Finesse of Chardonnay. Pinot Noir I Pinot Meunier I Chardonnay	45	160
Laurent-Perrier A gastronomic champagne, whose freshness and acidulous notes make it a perfect match for the finest dishes. Chardonnay		160
ROSÉ		
Moet et Chandon Rosé A Champagne distinguished by its bright fruitiness, its seductive palate and its elegant maturity. Pinot Noir I Pinot Meunier I Chardonnay		170
Laurent-Perrier Brut Rosé One of the rare Rosé champagnes using the maceration technique, giving extraordinary depth and freshness. Pinot Noir		240

WINES

WHITE	 18.7CL	 75CL
Minthis White Harvested from our own vineyards. CYPRUS Xynisteri		30
Xynisteri "Tsangarides Winery" Aromas of pineapple, melon and red apples. CYPRUS Xynisteri	10	30
Aerides "Makarounas" Aromas of citrus blossoms, pears and tropical fruits. Xynisteri CYPRUS Xynisteri		35
Sauvignon Blanc "Aes Ambelis" A balanced, fresh wine, with a bright greenish color and a vibrant acidity. CYPRUS Xynisteri	11	42
Chardonnay "Tsangarides Winery" Intense fruity tropical flavours and a refreshing long finish. CYPRUS Chardonnay		37
Vasilissa "Tsangarides Winery" Aromas of citrus fruits with an after taste of oak and vanilla. CYPRUS Vasilissa		37
Morokanella "Gialeli" Aromas of citrus, white peach and delicate florals balanced by crisp acidity. CYPRUS Morokanella 90% I Promara 10%		47
Malagouzia "Alpha Estate" Aromas of rose petals, melon and lychee with a note of honeysuckle. GREECE Malagouzia		50
Sauvignon Blanc "Gerovasileiou" An aromatic bouquet characterized by summer and tropical fruits. GREECE Sauvignon Blanc		55
Chablis Saint Martin "Domaine Laroche" Perfect as an aperitif or to pair with seafood, prawns or fish. FRANCE Chardonnay		80
Pinot Grigio Longheri "Giusti" Excellent with low-fat starters, soups, risottos and fish dishes. ITALY Pinot Gris		42
Sauvignon Blanc Reserva "Montes" Aromas of lime and grapefruit accompanied by attractive notes of fresh pineapple, passion fruit, and orange blossom. CHILE Sauvignon Blanc		36

ROSE	 18.7CL	 75CL
Minthis Rosé A refined wine from our carefully selected vineyards, offering delicate aromas of fresh roses and a crisp, refreshing finish. CYPRUS Syrah		30
Shiraz Rosé "Tsangarides" A fruity well balanced wine with notes of red fruits, strawberry and pomegranate. CYPRUS Syrah	10	30
Minthy Rosé "Makarounas" Aromas of apples and peaches with citrus, and a taste of lemon. CYPRUS Lefkada 90% I Cabernet Franc 10%		35
Valentina "Fikardos Winery" Semi-Sweet Tasting notes of strawberry, cherry, pomegranate, rose, and watermelon. CYPRUS Cabernet Franc I Carignan I Cabernet Sauvignon	10	32
M Rose de "Minuty" A fruity and intense bouquet with gourmet aromas of orange peel and currant, the mouth is supple revealing a nice acidic freshness. FRANCE Grenache 50% I Cinsault 35% I Tibouren 15%		52
Miraval Rose Cotes de Provence Miraval rosé is a superb blend of fruits aromas and freshness, made on an exceptional terroir in Provence. FRANCE Cinsault 60% I Syrah 20% I Grenache 15% I Rolle 5%		80
RED		
Minthis Red A refined wine from our carefully selected vineyards, offering delicate aromas of plums, raspberries and blackberries. CYPRUS Mavro I Shiraz		30
Agios Efreem "Tsangarides Winery" Aromas of blackcurrant and blackberry with pungent spice notes. CYPRUS Grenache Noir I Mataro I Shira	10	30
Mataro "Tsangarides Winery" An Organic wine with aromatic bouquet of red fruits, plums, blackberry, sweet spices and oak notes. CYPRUS Mataro		38
Maratheftiko "Makarounas" Berries, black cherries and roses are characteristic aromas of this wine. CYPRUS Maratheftiko		53
Artion 'Vlassides Notes of cherry, ripe forest fruits, bay leaves, tobacco, black chocolate and black pepper intertwine harmoniously. CYPRUS Merlot I Cabernet Sauvignon I Syrah		92
Shiraz "Gerovasileiou" This wine is richly structured and loaded with complex flavour reminiscent of dark fruits like blackberries and black cherries. GREECE Shiraz		65
SMX "Alpha Estate" Powerful, pungent aromas of sweet cherry candied plum and toasty vanillin oak. GREECE Syrah 60% I Merlot 20% I Xinomavro 20%		80
Cotes du Rhone Rouge Villages "Famille Perrin" Aromas of macerated cherries and licorice with pleasant aftertaste and freshness. FRANCE Grenache I Syrah		36
Broquel Malbec "Trapiche" Ripe black fruits and blackberry liqueur on the nose, with vanilla, chocolate and smoke notes. ARGENTINA Malbec		45
Bishop's Leap Marlborough "Saint Clair" Flavours of red berry fruits and black cherries making it an easy-drinking wine. NEW ZEALAND Pinot Noir		46
DESSERT WINES	 8CL	 50CL
Commandaria Revecca Sun-drying grapes for Commandaria, done the same way for generations. CYPRUS		70
St. John Commandaria A powerful bouquet, aroma of dried fruits, spices and oak wood. CYPRUS	7	40