

MAIN MENU /
ΚΥΡΙΩΣ ΜΕΝΟΥ

Here at Petite Plage
our chef selects only the finest ingredients,
proudly creating the most outstanding dishes
and taste experience for our guests.

Alongside our exquisite menu,
we also prioritise the ambiance of our establishment.
We are honoured to welcome you to a unique,
unforgettable culinary experience.



ALLERGENS INDEX

1	CELERY	This includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CRUSTACEANS	Crab, lobster, prawns and scampi are crustaceans, shrimp paste often used in Thai and south-east Asian curries or salads. Is an ingredient to look out for.
3	FISH	You will find this is in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
4	MILK	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, in powdered soups and sauces. Its often split into casein in curds and BLG in whey.
5	MUSTARD	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
6	PEANUTS	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
7	SOYA	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.
8	WHEAT-GLUTEN	Wheat (such as spelt and Khorasen wheat/Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meal products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
9	EGGS	Eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
10	LUPIN	Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
11	MOLLUSCS	These include mussels, land snails, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews.
12	TREE NUTS	Not to be mistaken with peanuts (which are actually a legume & grow underground). This ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.
13	SESAME	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
14	SULPHUR DIOXIDE	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

DIRECTORY

BRUNCH	1
08:00-11:30	
SPREADS & HOT STARTERS	2
12:00-23:00	
SALADS & PLATTERS	3
12:00-23:00	
RAW & OYSTERS	4
12:00-23:00	
PASTA & RISOTTO	5
12:00-23:00	
MAIN DISHES & FRESH FISH	6/7
12:00-23:00	
BURGERS & SNACKS	8
10:00-18:00	
PIZZA	8
10:00-18:00	
KIDS MENU	8
10:00-23:00	
DESSERTS & ICE CREAM	9
08:00-24:00	

BRUNCH

08:00-11:30

PETITE LOVER 4 8 9

€14,00

Fried eggs/village bread/
loutza/halloumi/mushrooms/
grilled tomato/orange jam.
Τηγανητά αυγά/χωριάτικο ψωμί/
λούτζα/χαλούμι/μανιτάρια/ψητή
ντομάτα/μαρμελάδα πορτοκάλι.

EGGS BENEDICT 3 4 8 9 13

€16,00

Poached eggs/smoked salmon/
hollandaise sauce/brioche bread/
baby leaves.
Αυγά ποσέ/καπνιστός σολομός/
σάλτσα ολλανδέζ/ψωμί μπριός/
τρυφερά φύλλα σαλάτας.

THE NEW YORKER 4 8 9 12

€13,00

Bagel/cream cheese/bacon/
avocado/fried egg.
Ψωμί μπεϊγκελ/τυρί κρέμα/
μπέικον/αβοκάντο/τηγανητό αυγό.

BLACK & WHITE 4 8 9 12

€12,00

Pancakes/praline/white chocolate/
strawberries/crushed biscuit.
Τηγανίτες/πραλίνα/λευκή σοκολάτα/
φράουλες/τριμμένο μπισκότο.

FRESH CROISSANT 4 8 9 12

€10,00

Strawberry jam/patisserie
cream/praline/pistachio.
Μαρμελάδα φράουλα/κρέμα
πατισερί/πραλίνα/φιστίκι Αιγίνης.

CHIA PUDDING 12

€9,00

Chia seeds/almond milk/
maple syrup/red berries.
Σπόροι τσία/γάλα αμυγδάλου/
σιρόπι σφενδάμου/κόκκινα μούρα.

CHICKEN CURRY PIE 4 8 9

€11,00

Puff pastry/braised chicken/
curry/mango chutney/baby leaves.
Φρέσκια ζύμη/ψητό κοτόπουλο/
κάρυ/μάνγκο τσάτνεϊ/τρυφερά
φύλλα σαλάτας.

STRAWBERRY PINK BOWL 6 8 12

€12,00

Blended strawberries with banana
& almond milk served with: banana/
goji berries/dark chocolate/coconut
flakes/pumpkin seeds/granola.
Κρέμα από φράουλες, μπανάνες
και γάλα αμυγδάλου σερβιρισμένα
με: μπανάνα/μούρα γκότζι/μαύρη
σοκολάτα/νιφάδες καρύδας/σπόροι
κολοκύθας/γκρανόλα.

YOGURT POWER BOWL 4 8

€9,00

Yogurt 2%/chia seeds/
cranberries/oats flakes/
banana/strawberries/honey.
Γιαούρτι 2%/σπόροι τσία/
κράνμπερι/νιφάδες βρώμης/
μπανάνα/φράουλες/μέλι.

GOLDILOCKS 4 8

€9,00

Oat porridge/low fat milk/
honey/green apple/strawberries/
blueberries/goji berries.
Νιφάδες βρώμης/γάλα χαμηλών
λιπαρών/μέλι/πράσινο μήλο/
φράουλες/βατόμουρα/γκότζι μπερί.

SYRNIKI 4 8 9

€11,00

Cottage cheese/honey/
strawberry jam/fresh berries.
Τυρί Cottage/μέλι/μαρμελάδα
φράουλα/φρέσκα μούρα.

MEDITERRANEAN SPREADS / ΑΛΟΙΦΕΣ

12:00-23:00

TZATZIKI / TZATZIKI 4 8

€6,00

Yogurt/cucumber/garlic/dill oil/
balsamic pearls.

Γιαούρτι/αγγούρι/σκόρδο/λάδι
άνηθου/πέρλες βαλσάμικου.

TAHINI / TAXINI 8 13

€7,00

Crushed sesame/lemon/garlic/
parsley oil.

Πάστα από σουσάμι/λεμόνι/
σκόρδο/λαδι μαϊντανού.

TARAMAS / TAPAMAS 3 8

€7,00

Creamy and smooth cod roe.

Κρεμώδες αυγοτάραχο
μπακαλιάρου.

- Served with Cyprus pitta.
- Σερβίρετε με Κυπριακή πίτα.

SOUP OF THE DAY / ΣΟΥΠΑ ΤΗΣ ΗΜΕΡΑΣ

12:00-23:00

EVERYDAY FRESH SOUP/

ΚΑΘΗΜΕΡΙΝΑ ΦΡΕΣΚΙΑ ΣΟΥΠΑ

€14,00

- Ask for the soup of the day.
- Ρωτήστε για την σούπα της ημέρας.

HOT STARTERS / ΖΕΣΤΑ ΟΡΕΚΤΙΚΑ

12:00-23:00

GRILLED HALLOUMI /

ΧΑΛΟΥΜΙ ΨΗΤΟ 4 12

€14,00

Star anise orange sauce/baby
rocket/pistachio.

Σάλτσα πορτοκάλι με αστεροειδή
γλυκάνισο/ρόκα/φιστίκι Αιγίνης.

ZUCCHINI CROQUETTES /

ΚΟΛΟΚΥΘΟΚΕΦΤΕΔΕΣ 4 8 9

€14,00

Spicy Feta siphon/citrus gel.

Κρέμα πικάντικης φέτας/ζελέ
εσπεριδοειδών.

GRILLED JUMBO PRAWNS /

ΓΑΡΙΔΕΣ ΨΗΤΕΣ 1 2 4

€22,00

Grilled kale/herbed garlic butter/
vegetable tartare.

Λαχανίδα ψητή/βούτυρο σκόρδου
με μυρωδικά/ταρτάρ λαχανικών.

FRIED BABY CALAMARI /

ΤΗΓΑΝΗΤΟ ΚΑΛΑΜΑΡΙ 8 11

€18,50

Mediterranean spices/
smoked aubergine puree.

Μεσογειακά μπαχαρικά/
καπνιστός πουρές μελιτζάνας.

OCTOPUS AND FAVA /

ΧΤΑΠΟΔΙ ΜΕ ΦΑΒΑ 11 14

€28,50

Fried capers/pickled onion/
olive oil/aged vinegar.

Τηγανητή κάπαρη/πίκλα
κρεμμυδιού/ελαιόλαδο/
παλεωμένο ξύδι.

SALADS / ΣΑΛΑΤΕΣ

12:00–23:00

MEDITERRANEAN SALAD /

ΜΕΣΟΓΕΙΑΚΗ ΣΑΛΑΤΑ 4

€15,00

Cherry tomatoes/cucumber/
peppers/red onion/olives/Greek
feta/tomatoes/kritamos/oregano/
vinegar dressing.

Ντοματίνια/αγγούρι/πιπεριά/
κόκκινο κρεμμύδι/ελιές/Ελληνική
φέτα/ντομάτες/κρίταμος/ρίγανη/
ντρέσινγκ ξυδιού.

✓ without Greek feta /

χωρίς Ελληνική φέτα

QUINOA SALAD /

ΣΑΛΑΤΑ ΚΙΝΟΑ ✓ 13

€15,00

Royal quinoa/chickpeas/avocado/
red bell pepper/red onion/fresh
parsley/tahini sauce.

Κινόα/ρεβύθια/αβοκάντο/κόκκινη
πιπεριά/κόκκινο κρεμμύδι/φρέσκος
μαϊντανός/σάλτσα ταχίνι.

BURRATA SALAD /

ΣΑΛΑΤΑ ΜΠΟΥΡΑΤΑ 4 12

€19,00

Burrata cheese/cherry tomatoes/
baby rocket/spinach/pecans/
basil pesto dressing.

Τυρί μπουράτα/ντοματίνια/
ρόκα/σπανάκι/πεκάν/
ντρέσινγκ πέστο βασιλικού.

✓ without Burrata cheese /

χωρίς τυρί μπουράτα

CHICKEN CAESARS SALAD /

ΣΑΛΑΤΑ ΤΟΥ ΚΑΙΣΑΡΑ ΜΕ

ΚΟΤΟΠΟΥΛΟ 3 4 9 12

€17,00

Baby lettuce leaves/smoked
pancetta/roasted chicken breast/
parmesan flakes/garlic croutons/
anchovy vinaigrette.

Τρυφερά φύλλα μαρουλιού/
καπνιστή πανσέτα/ψητό κοτόπουλο
φιλέτο/παρμεζάνα/κρουτόνς
σκόρδου/βινεγκρέτ αντζούγιας.

PLATTERS

12:00–23:00

MIXED PLATTER 4 5 9 12 13 14

€36,00

Variety of cold cuts and cheese/
dried and fresh fruits/jam/
bread sticks.

Ποικιλία αλλαντικών και τυριών/
αποξηραμένα και φρέσκα φρούτα/
μαρμελάδα/κριτσίνια.

CHEESE PLATTER 4 8 12 13 14

€28,00

Variety of cheese/dried and fresh
fruits/jam/bread sticks.

Ποικιλία τυριών/αποξηραμένα και
φρέσκα φρούτα/μαρμελάδα/κριτσίνια.

FRUIT PLATTER

€12,00

Slice seasonal fresh fruit.

Κομμένα εποχιακά φρέσκα φρούτα.

RAW / ΩΜΑ

12:00–23:00

FRESH FISH CEVICHE /

ΣΕΒΙΤΣΕ ΦΡΕΣΚΟΥ ΨΑΡΙΟΥ ③

€20,00

Mango/passion fruit/red onion/
chilly peppers/coriander oil/
lime/orange.

Μάνγκο/φρούτο του πάθους/
κόκκινο κρεμμύδι/πιπεριά τσίλι/
λάδι κόλιανδρου/μοσχολέμονο/
πορτοκάλι.

SALMON TARTARE /

ΣΟΛΩΜΟΣ ΤΑΡΤΑΡ ③ ⑦ ⑧

€19,00

Salmon/avocado/shallots/
chives/capers/citrus soy sauce.

Σολωμός/αβοκάντο/κρεμμύδι
εσαλότ/σχοινόπρασο/κάπαρη/
σάλτσα εσπεριδοειδών με σόγια.

MARINATED ANCHOVY /

ΓΑΥΡΟΣ ΜΑΡΙΝΑΤΟΣ ③

€15,00

Parsley/chickpeas/chili pepper/
olive oil/vinegar.

Μαϊντανός/ρεβίθια/πιπεριά τσίλι/
ελαιόλαδο/ξύδι.

BEEF CARPACCIO /

ΜΟΣΧΑΡΙΣΙΟ ΚΑΡΠΑΤΣΙΟ

④ ⑤ ⑨ ⑫ ⑭

€24,00

Beef tenderloin/radish/black garlic
aioli/parmesan flakes/pistachio/
baby rocket/olive oil/aged vinegar.

Μοσχαρίσιο φιλέτο/ραπανάκι/
αγιολί μαύρου σκόρδου/παρμεζάνα/
φιστίκι Αιγίνης/ρόκα/ελαιόλαδο/
παλαιωμένο ξύδι.

OYSTERS / ΣΤΡΕΙΔΙΑ

12:00–23:00

	6pcs	12pcs
FINE DE CLAIRE NO2 ⑦ ⑪	€20,00	€40,00

- Served with: lime/
tabasco/ponzu sauce.
- Σερβίρετε με: λάιμ/
ταμπάσκο/σάλτσα πόνζου.

	6pcs	12pcs
TSARSKAYA ⑦ ⑪	€32,00	€62,00

- Served with: lime/
tabasco/ponzu sauce.
- Σερβίρετε με: λάιμ/
ταμπάσκο/σάλτσα πόνζου.

PASTA & RISOTTO / ΖΥΜΑΡΙΚΑ & ΡΙΖΟΤΟ

12:00-23:00

PRAWNS TAGLIOLINE / ΤΑΛΙΟΛΙΝΙ ΜΕ ΓΑΡΙΔΕΣ

1 2 8 9 11 14

€24,00

Prawns/fresh taglioline/
cherry tomatoes/bisque/basil
& tomato sauce.

Γαρίδες/φρέσκα ταλιολίνι/
ντοματίνια/ζωμός οστρακοειδών/
σάλτσα ντομάτας με βασιλικό.

SEAFOOD ORZO / ΚΡΙΘΑΡΑΚΙ ΘΑΛΑΣΣΙΝΩΝ

1 2 3 8 11 14

€22,00

Prawns/mussels/octopus/
calamari/cherry tomatoes/bisque.

Γαρίδες/μύδια/χταπόδι/καλαμάρι/
ντοματίνια/ζωμός οστρακοειδών.

LOBSTER LINGUINE / ΑΣΤΑΚΟΜΑΚΑΡΟΝΑΔΑ

1 2 8 14

€150,00/kg

Cherry tomatoes/bisque/
basil & tomato sauce.

Ντοματίνια/ζωμός οστρακοειδών/
σάλτσα ντομάτας με βασιλικό.

BEEF PAPPARDELLE / ΠΑΠΑΡΔΕΛΕΣ ΜΕ ΦΙΛΕΤΟ ΒΟΔΙΝΟ

4 5 8 9 14

€25,00

Fresh pappardelle/beef fillet
strips/mushrooms/parmesan
& mustard cream sauce.

Φρέσκες παπαρδέλες/λωρίδες
από φιλέτο βοδινό/μανιτάρια/
κρέμα παρμεζάνας με μουστάρδα.

PUMPKIN RISOTTO / ΡΙΖΟΤΟ ΚΟΛΟΚΥΘΑΣ 2 4 14

€21,00

Pumpkin cream/chorizo/
crab meat/cilantro oil.

Κρέμα κολοκύθας/τσορίζο/ψίχα
από καβούρι/λάδι κόλιανδρου.

PENNE & VEGETABLES /

ΠΕΝΝΕΣ ΜΕ ΛΑΧΑΝΙΚΑ V 8

€17,00

Red sauce/pumpkin/aubergines/
zucchini/peppers/mushrooms/
basil oil.

Κόκκινη σάλτσα/κολοκύθα/
μελιτζάνα/κολοκύθι/πιπεριές/
μανιτάρια/λάδι βασιλικού.

MAIN DISHES / ΚΥΡΙΩΣ ΠΙΑΤΑ

12:00–23:00

FRESH FISH FRICASSEE /

ΦΡΕΣΚΟ ΨΑΡΙ ΦΡΙΚΑΣΕ 1 3 4 9 €22,00

Avgolemono cream/seasonal
green vegetables.

Κρέμα αυγολέμονο/χόρτα εποχής.

SALMON FILLET /

ΣΟΛΟΜΟΣ ΦΙΛΕΤΟ 3 4 7 13 €26,00

Parsnip & green apple purée/baby
carrots/soy orange glaze/sesame.

Πουρές με παστινάκι και πράσινο
μήλο/μικρά καρότα/γλάσο με
πορτοκάλι και σόγια/σουσάμι.

CHICKEN SOUVLAKI /

ΣΟΥΒΛΑΚΙ ΚΟΤΟΠΟΥΛΟ 4 5 8 €18,00

Marinated chicken breast/fresh
French fries/baby leaves salad/
Greek pita/tzatziki.

Μαριναρισμένο φιλέτο κοτόπουλο/
φρέσκες πατάτες τηγανητές/
τρυφερά φύλλα σαλάτας/ελληνική
πίτα/τζατζίκι.

IBERICO PORK /

ΙΒΗΡΙΚΟ ΧΟΙΡΙΝΟ 9 14 €24,00

Iberico pork pancetta/crispy
potatoes/truffle mayonnaise/
corn/red wine sauce.

Ιβηρική χοιρινή πανσέτα/τραγανές
πατάτες/μαγιονέζα τρούφας/
καλαμπόκι/σάλτσα κόκκινου
κρασιού.

BLACK ANGUS RIB EYE

JOSPER-GRILLED 1 4 14 €54,00

Rib eye 350gr/jacket potato/
grilled vegetables/herbed garlic
butter/chimichurri.

Rib Eye 350γρ/πατάτα ψητή/
λαχανικά σχάρας/βούτυρο με
σκόρδο και μυρωδικά/σάλτσα
τσιμιτσούρι.

BLACK ANGUS FILLET STEAK

JOSPER-GRILLED 4 14 €48,00

Beef tenderloin 250gr/Jacket potato/
grilled vegetables/herbed garlic
butter/peppercorn sauce or creamy
mushroom sauce.

Φιλέτο βοδινό 250γρ/πατάτα
ψητή/λαχανικά σχάρας/βούτυρο
με σκόρδο και μυρωδικά/σάλτσα
πιπεριού ή σάλτσα μανιταριών.

FRESH FISH / ΦΡΕΣΚΟ ΨΑΡΙ

12:00-23:00

CATCH OF THE DAY - FISH DISPLAY / ΦΡΕΣΚΟ ΨΑΡΙ ΑΠΟ ΤΗΝ ΒΙΤΡΙΝΑ ΜΑΣ

Market price/kg

- Served with: seasonal vegetables/french fries/oil & lemon dressing.
- Σερβίρετε με: χόρτα εποχής/πατάτες τηγανητές/λαδολέμονο.

SIDES / ΣΥΝΟΔΕΥΤΙΚΑ

GRILLED VEGETABLES /

ΨΗΤΑ ΛΑΧΑΝΙΚΑ

€7,00

BABY SALAD LEAVES /

ΦΥΛΛΑ ΣΑΛΑΤΑΣ

€6,00

FRESH FRENCH FRIES /

ΠΑΤΑΤΕΣ ΤΗΓΑΝΗΤΕΣ

€6,00

WILD RICE / ΑΓΡΙΟ ΡΥΖΙ

€6,00

SAUCES / ΣΑΛΤΣΕΣ

PEPPERCORN SAUCE /

ΣΑΛΤΣΑ ΠΙΠΕΡΙΟΥ 4 14

€4,00

FOREST MASHROOM SAUCE /

ΣΑΛΤΣΑ ΜΑΝΙΤΑΡΙΩΝ

€4,00

RED WINE SAUCE /

ΣΑΛΤΣΑ ΚΟΚΚΙΝΟΥ ΚΡΑΣΙΟΥ

4 14

€4,00

CHIMICHURRI /

ΤΣΙΜΙΤΣΟΥΡΙ 14

€4,00

BURGERS & SNACKS / ΜΠΕΡΓΚΕΡ & ΣΝΑΚ

10:00-18:00

BLACK ANGUS BURGER /

ΜΠΕΡΓΚΕΡ ΒΟΔΙΝΟΥ ΑΝΓΚΟΥΣ €19,00

4 8 9 13

Brioche bun/tomato/bacon/onion/
pickled cucumber/truffle mayonnaise/
French fries/coleslaw.
Ψωμάκι μπριός/ντομάτα/μπέικον/
κρεμμύδι/πίκλα αγγούρι/μαγιονέζα τρούφας/
πατάτες τηγανητές/σαλάτα κοσλοου.

CHICKEN BURGER /

ΜΠΕΡΓΚΕΡ ΚΟΤΟΠΟΥΛΟ 4 8 9 13 €16,00

Fried crunchy chicken/tomato/avocado/
spicy mayonnaise/ French fries/coleslaw.
Τραχανό φιλέτο κοτόπουλο/ντομάτα/
αβοκάντο/πικάντικη μαγιονέζα/πατάτες
τηγανητές/σαλάτα κοσλοου.

CLUB SANDWICH /

ΚΛΑΜΠ ΣΑΝΤΟΥΙΤΣ 8 9 €15,00

Chicken fillet/edam cheese/bacon/
tomato/lettuce/egg mayonnaise/
French fries/coleslaw.
Φιλέτο κοτόπουλο/τυρί ενταμ/μπέικον/
ντομάτα/μαρούλι/μαγιονέζα με αυγό/
πατάτες τηγανητές/σαλάτα κοσλοου.

KIDS MENU / ΠΑΙΔΙΚΟ ΜΕΝΟΥ

10:00-23:00

SPAGHETTI & CHEESE /

ΣΠΑΓΓΕΤΙ & ΤΥΡΙ 4 8 €8,00

• Napolitan sauce /
Σάλτσα ντομάτας €3,00
• Carbonara sauce /
Σάλτσα καρμπονάρα €3,00

CHICKEN NUGGETS /

ΚΟΤΟΜΠΟΥΚΙΕΣ 8 9 €9,00

French fries/tomato/cucumber.
Πατάτες τηγανητές/ντομάτα/αγγούρι.

KIDS CHEESE BURGER /

ΠΑΙΔΙΚΟ ΜΠΕΡΓΚΕΡ ΜΕ ΤΥΡΙ 4 8 9 €10,00

Beef burger/brioche bun/edam cheese/
ketchup/French fries/tomato & cucumber.
Βοδινό μπιφτέκι/ψωμάκι μπριός/
τυρί ενταμ/κέτσαπ/πατάτες τηγανητές/
ντομάτα & αγγούρι.

FISH FINGERS /

ΚΡΟΚΕΤΕΣ ΨΑΡΙΟΥ 8 9 €9,00

Pane fish fillet/French fries/
tomato & cucumber.
Παναρισμένο φιλέτο ψαριού/πατάτες
τηγανητές/ντομάτα & αγγούρι.

PIZZA

10:00-23:00

PIZZA MARGARITA /

ΠΙΤΣΑ ΜΑΡΓΑΡΙΤΑ 4 8 €12,00

Mozzarella/tomato sauce/tomato.
Μοτσαρέλα/σάλτσα ντομάτας/
ντομάτα

Add ingredients / Προσθέστε υλικά:

• Ham / Ζαμπόν €0,80
• Bacon / Μπέικον €0,80
• Pepperoni / Πεπερόνι €0,80
• Feta cheese / Τυρί φέτα €0,80
• Mushrooms / Μανιτάρια €0,80
• Peppers / Πιπεριές €0,80
• Corn / Καλαμπόκι €0,80
• Olives / Ελιές €0,80

DESSERTS

08:00-24:00

APPLE CRUMBLE 4 8 9 12

€9,00

Served hot and topped with vanilla Tahiti ice cream.

SEXY PAVLOVA 4 7 8 9

€10,00

All time classic pavlova with pastry cream, fresh fruits, strawberry ice cream and Forest fruit sauce

CARROT CAKE 4 8 9 12

€9,00

Our homemade version of the popular cake.

CHOCOLATE BROWNIE 4 7 8 9

€11,00

Double chocolate brownie served hot with chocolate and caramel sauce, topped with a salty caramel ice cream

CREAM BRULE 4 8 9 12

€9,00

Tahitian vanilla cream brule baked to perfection with a crunchy layer of demerara caramel.

TIRAMISU 4 8 9 12

€9,00

Creamy tiramisu with soaked savoyards in freshly made espresso and chocolate coffee crunch.

ICE CREAM CREATIONS

08:00-24:00

RED FOREST 4 8 9 12

€10,00

Forest fruits/strawberry/red velvet sponge cubes/forest fruit sauce/forest fruit yogurt

ABSOLUT CHOCOLATE 4 8 9 12

€10,00

Chocolate crumble/chocolate brownies cubes/pino piquino classic/arabeschi rock/chocolate sauce/chocolate velvety ice cream

PETITE SUNDAE 4 8 9 12

€10,00

Vanilla crumble/chocolate sauce/marshmallow/arabeschi rock/vanilla ice cream/chocolate velvety ice cream/arabeschi kroco milk/deli meringue

FRUITTY SENSATION 4 8 9 12

€10,00

Citrus fruit salad/honey sauce/variagato lime/brandy snap/marinated strawberries/mango ice cream/lemon ice cream/strawberry ice cream/dry meringue

ICE CREAM SELECTION

08:00-24:00

TWO SCOOPS OF YOUR CHOICE /

ΔΥΟ ΓΕΥΣΕΙΣ ΔΙΚΗ ΣΑΣ ΕΠΙΛΟΓΗΣ

€7,00

EXTRA SCOOP / ΕΠΙΠΛΕΟΝ ΓΕΥΣΗ

€3,50

- Vanilla premium / Βανίλια 4 9
- Strawberry / Φράουλα
- Chocolate velvety / Βελούδινη σοκολάτα 4 9
- Forest fruit yogurt / Γιαούρτι φρούτα δάσους 4 9
- Lemon sorbet / Λεμόνι
- Mango sorbet / Μάνγκο

DRINKS MENU /
ΜΕΝΟΥ ΠΟΤΩΝ

COCKTAILS



J'ADORE

€15,00

Vanilla vodka/apricot brandy/liqueur 43/agave/
passion fruit



MEX ON THE BEACH

€15,00

Reposado tequila/mango/cointreau/lime/chili



PINEAPPLE EXPRESS

€15,00

Malibu/dark rum/pineapple/pineapple juice/
vanilla ice cream



VITAMIN SEA

€14,00

Cinnamon infused gin/bergamot & mandarin tonic/
bergamot/fresh orange juice



SAINT-TROPEZ SANGRIA

€12,00

Rose wine/gin/seasonal fruit cocktail & citrus/
strawberry & lime cider



KENTUCKY DERBY

€14,00

Bourbon/citrus syrup/bitters/smoked orange



RUM RUM CHERRY

€16,00

Dark rum/amarena cherry syrup/chocolate bitters



ICE TEA PUNCH

€11,00

Black agave tea/dark rum/amaretto/lemon



SMOKY PALOMA

€14,00

Mescal/agave/citrus/pink grapefruit soda



MYLO

€12,00

Vodka/agave syrup/bergamot/fresh apple juice/lime



TOM & MERRY

€17,00

Fresh tomato & celery juice/beluga vodka/
lea & perrins/truffle hot sauce/celery bitters/
garnished with freshly shucked oyster & lemon

 BASIL BLITZ	€14,00
Gin/mastica/lemon/bitters/soda/basil	
 CAFE AU YAY!	€12,00
Espresso/irish whiskey liqueur/tia maria/caramel/ chocolate bitters	
 WATERMELON LYCHEE HIGH	€12,00
Lychee liqueur/vodka/watermelon syrup	
 DIRTY DELICIOUS	€15,00
Grey goose vodka/green olives/spay of extra dry vermouth/ splash of olive brine	
CLASSIC COCKTAILS	€11,00
CLASSIC FROZEN COCKTAILS	€14,00

SHAKERS

 Served in the cocktail shaker with shot glasses 25cl

PETITE PUNCH	€35,00
Vodka/cranberry/berries/lime	
GIN & JUICE	€30,00
Gin/campari/fresh orange	
PORNSTAR	€45,00
Passion fruit/vanilla vodka/passion fruit liqueur/ lime served with 4 shots of prosecco	
JUAN MORE	€40,00
Reposado tequila/fresh orange/lemon/lime/cointreau/ agave syrup/cinnamon	

SIGNATURE SPRITZ

LE GRAND HUGO	€12,00
Edinburgh elderflower liqueur/elderflower/soda/ prosecco/fresh mint	
APEROL A LA PLAGE	€12,00
Aperol/prosecco/fresh orange juice/soda	
PETITE KIR	€14,00
Albert bichot creme de cassis/berries/prosecco/soda	
KIR ROYALE	€30,00
Albert bichot creme de cassis/berries/champagne	
CLASSIC SPRITZ	€11,00
Aperol/Hugo/Campari/white wine Spritzer	

G&T BALLOONS

PINK IS THE FLAVOR	€11,00
Beefeater 24/pink grapefruit soda/grapefruit twist	
CHILL AS A CUCUMBER	€12,00
Hendricks/indian tonic/cucumber	
MONKEY BUSINESS	€16,00
Monkey 47/indian tonic/grapefruit twist	
CLUB MED	€14,00
Gin mare/indian tonic/fresh rosemary/olives/orange twist	

WINE



By the glass

15cl

SPARKLING WINE

Prosecco, Zardetto, Superiore, D.O.C.G., Conegliano, Valdobbiadene, Brut	€9,00
--	-------

WHITE WINE

Xinistery, Zambartas, Cyprus	€7,00
Pinot Grigio, Zenato, Italy	€8,00
Muscadet, Sevre Et Maine, La Grande Réserve De Moulin, France	€9,00
Sauvignon Blanc, Matua, Marlborough, New Zealand	€10,00
Chardonnay, Francis Ford Coppola, Diamond collection, California	€11,00
Riesling, Kaseler Kehrnagel, Kabinett, Von Kesselstatt, Medium - Dry, Germany	€11,00

RED WINE

Valpolicella Classico Superiore, Zenato, Veneto, Italy	€9,00
Cabernet Sauvignon, Chateau Ste Michelle, California	€12,00

ROSE WINE

M de Minuty, Provence, France	€9,00
-------------------------------	-------



Small bottle

20cl

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Impérial, Brut	€27,00
Bottega Prosecco Gold, Brut D.O.C.	€12,00
Bottega Rose Gold, Spumante D.O.C.	€12,00
Bottega Moscato, Petalo (sweet)	€12,00



75cl

CHAMPAGNE

"R" Ruinart, Brut	€130,00
Moët & Chandon Impérial, Brut	€120,00
Moët & Chandon Ice Impérial, Demi-Sec	€130,00
Ruinart, Blanc De Blancs, Brut	€160,00
Perrier-Jouët Belle Époque, Brut	€300,00
Dom Perignon, Brut	€400,00
Cristal, Louis Roederer, Brut	€450,00
Armand de Brignac Brut Gold	€500,00

CHAMPAGNE ROSE

Ruinart, Rose, Brut	€160,00
Dom Perignon, Rose, Brut	€650,00
Armand de Brignac, Rose, Brut	€700,00

SPARKLING WINE

Prosecco, Zardetto, Superiore, D.O.C.G., Conegliano, Valdobbiadene, Brut	€40,00
Bottega, Rose Gold, D.O.C.	€55,00

WHITE WINE

Cyprus

Zambartas, Xinistery	€30,00
Aes Ambelis, Morokanella	€37,00
Vlassides, Grifos 2, Xinistery-Sauvingon Blanc	€30,00

Greece

Hatzidakis, Familia, Assyrtiko, Santorini	€67,00
Gervassiliou, Malagousia	€46,00
Tesseris Limnes, Chardonnay - Gewürztraminer	€42,00
Ktima Alpha, Sauvignon Blanc	€47,00
Zacharias, Moschofilero, Bio Organic	€35,00

France

Muscadet, Sevre Et Maine, La Grande Réserve De Moulin	€37,00
Chablis, Albert Bichot	€65,00
Chablis, 1er Cru "Les Vaillons", Albert Bichot	€80,00
Sancerre Blanc, "Les Baronnes" Domaine Henri Bourgeois	€60,00
Puligny Montrachet, 1er cru "La Garenne" Domaine Louis Jadot	€185,00
Louis Jadot, Bourgogne	€50,00
Condrieu, E.Guigal	€105,00

Italy

Angelo Gaja, Rossj Bass	€150,00
La Scolca, Gavi Dei Gavi, Etichetta Nera	€80,00
Pinot Grigio, Zenato	€35,00
Monte del Fra Lugana	€45,00

Germany

Riesling Kaseler Kehrnagel, Kabinett, Von Kesselstatt, Medium-Dry	€50,00
--	--------

New Zealand

Sauvignon Blanc, Matua, Marlborough	€42,00
-------------------------------------	--------

USA, California

Chardonnay, Francis Ford Coppola, Diamond collection	€45,00
--	--------

Israel

Chardonnay, Barkan Reserve Series	€50,00
-----------------------------------	--------

RED WINE

Cyprus

Zambartas, Mataro, Yiannoudi	€35,00
Tsiakkas, Vamvakada, Marathertiko	€37,00

Greece

Alpha Estate, Xinomavro, Single Vineyard, "Hedgehog"	€44,00
Skouras, Megas Oenos-Non Filtered	€67,00
Sigalas, Mavrotragano	€125,00

France

Bordeaux

• 2015/Château Margaux, 1er Grand Cru Classé	€2.450,00
• 2004/Château Petrus	€4.800,00
• 2008/Château La Fleur-Pétrus	€700,00
• 2014/Château D' Issan, 3ème Cru Classé Margaux	€445,00
• 2015/Château La Gafeliere, 1er Grand Cru Classé "B" Saint-Emilion	€245,00
• 2018/Les Brulieres de Beychevelle, Haut-Médoc	€80,00

Bourgundy

• Bourgogne, Pinot Noir "Chateau De Dracy", Albert Bichot	€55,00
• Corton Grand Cru, Domaine Louis Jadot	€225,00

Rhone

• Domaine de Nalys, Châteauneuf-du-Pape "Saintes Pierres de Nalys"	€90,00
---	--------

Italy

Piedmont

- Barolo Castiglione, Vietti €165,00
- Barbaresco Roncaglie Masseria, Vietti €245,00

Tuscany

- Promis, Angelo Gaja €85,00
- Brunello Di Montalcino, Casanova Di Neri €145,00
- Chianti Classico, Barone Ricasoli €45,00

Veneto

- Valpolicella Classico Superiore, Zenato €40,00
- Ripassa Della Valpolicella Superiore, Zenato €54,00
- Amarone Della Valpolicella Classico, Zenato €128,00

Spain

- Vega Sicilia Valbuena 5 €370,00

Argentina

- Malbec Reserva, Bodega Norton €49,00

USA, California

- Petite Syrah, Bogle €42,00
- Cabernet Sauvignon, Chateau Ste Michelle €45,00
- Othello, Christian Moueix, Napa Valley €120,00

Israel

- Cabernet Sauvignon, Barkan Reserve Series €50,00

ROSE WINE

- Aes Ambelis, Nymphes, Cyprus €37,00
- M de Minuty, Provence, France €40,00
- Ultimate, Provence, France €55,00
- Whispering Angel, Provence, France €60,00
- Miraval, Provence, France €60,00

BEER



Draft

	25cl	50cl
Heineken	€4,00	€7,00
Carlsberg	€4,00	€7,00
Leffe Blond	€5,00	€9,00
Paulaner Weissbier (Wheat Beer)	€5,00	€9,00
Kopparberg Strawberry & Lime Cider	€4,00	€7,00



Bottled

	33cl	44cl
Corona	€6,00	
Sol	€6,00	
Asahi	€6,00	
Stella Artois	€6,00	
Krombacher Pilsner	€6,00	
Krombacher 0% (Alcohol Free Pilsner)	€6,00	
Guinness		€7,00

SPIRITS

WHISKY

5cl

70cl

Blended

Chivas 12 YO	€8,00	€110,00
Chivas 18 YO	€14,00	€200,00
Chivas 21 YO	€25,00	€350,00
Jonney Walker Black	€8,00	€110,00
Hibiki Harmony Master	€17,00	€240,00
Kinahan's Irish	€7,00	

Single Malt

Balvenie 12YO	€12,00	€170,00
Laphroaig Quarter Cask	€11,00	€155,00
The Dalmore Cigar Malt	€20,00	€280,00
Oban 14 YO	€12,00	€170,00
Macallan 12 YO	€17,00	€240,00
Macallan 18 YO	€50,00	€700,00

Bourbon

Jack Daniels	€7,00	€100,00
Gentleman's Jack	€9,00	€130,00
Knob Creek	€9,00	€130,00

TEQUILA	3cl	5cl	70cl
Olmeca	€5,00	€7,00	€100,00
Olmeca Altos Reposado	€6,00	€9,00	€130,00
Corralejo Aneho	€7,00	€10,00	€140,00
Volcan Anejo	€8,00	€11,00	€155,00
Clase Azul Reposado	€21,00	€35,00	€500,00
Mescal, Nuestra Sol. Ejutla		€9,00	
Cachaca, Pitu		€8,00	
RUM		5cl	70cl
Havana Club 3 YO		€7,00	€100,00
Plantation Dark Rum		€9,00	€130,00
Diplomatico Exclusiva		€10,00	€140,00
Zacapa 23		€12,00	€170,00
Ron Zacapa Centenario XO		€21,00	€300,00
VODKA		5cl	70cl
Absolute		€7,00	€100,00
Grey Goose		€9,00	€130,00
Belvedere		€9,00	€130,00
Beluga		€9,00	€130,00
Beluga Gold Line		€35,00	€500,00
GIN	5cl	50cl	70cl
Beefeater 24	€8,00		€120,00
Tanqueray Ten	€8,00		€120,00
Hendriks	€9,00		€130,00
Gin Mare	€10,00		€140,00
Monkey 47	€16,00	€190,00	
Mixer			20cl
• Premium Sodas & Tonics			€3,00
• Soft drinks			€1,50
COGNAC & BRANDY		5cl	70cl
Hennessy VS		€11,00	€150,00
Martell VSOP		€14,00	€150,00
Hennessy XO		€30,00	€420,00
Hennessy Paradis		€400,00	
Metaxa 7 Star		€9,00	

APERITIF & DIGESTIVE	3cl	5cl	20cl
Commandaria, Tsiakkas, Cyprus		€8,00	
Taylor's Port LBV, Portugal		€9,00	
Grappa Di Brunello Di Montalcino		€15,00	
Baileys		€7,00	
Jägermeister	€5,00	€7,00	
Sambuca	€5,00	€7,00	
Masticha		€7,00	
Limoncello		€5,00	
Aperol		€7,00	
Campari		€7,00	
Martini Bianco		€7,00	
Martini Rosso		€7,00	
Martini Extra Dry		€7,00	
Disaronno Amaretto		€7,00	
Edinburgh Elderflower		€7,00	
Tia Maria		€7,00	
Liqueur 43		€8,00	
Apricot Brandy		€7,00	
Malibu		€7,00	
Passoa Passion Fruit Liqueur		€8,00	
Pernod		€7,00	
Ouzo Giannatsi 42%		€5,00	€17,00
Zivania Loel		€5,00	€17,00

WATER & SOFT DRINKS

Acqua Panna 75cl	€4,00
San Pellegrino 75cl	€5,50
San Pellegrino 25cl	€3,50
Soft Drinks 25cl	€4,00
(Pepsi, Pepsi Max, 7up, 7up Zero, Ivi Orange, Ivi Toni, Ivi Soda)	
Ice Tea Lemon or Peach 33cl	€4,50
Red Bull Energy Drink 25cl	€6,00
Premium Sodas & Tonics 20cl	€5,00
(three cents pink grapefruit soda, three cents mandarin & bergamot soda, fever tree indian tonic, fever tree indian tonic light, fever tree ginger beer)	
Juice 35cl	€4,00
(apple, pineapple, cranberry orange, tomato)	

FRESH JUICE

Carrot, Green Apple, Orange, Seasonal €6,00

NON ALCOHOLIC COCKTAILS & SMOOTHIES

ENVY SMOOTHIE €9,00

Chlorella spirulina/pineapple/mango/spinach/ginger/
green apple juice

VERDE €7,50

Fresh green apple/celery/cucumber/kale/ginger

GLOW €7,50

Pomegranate/green apple/cayenne pepper/turmeric

COFFEE TONIC €7,00

Double espresso/indian tonic/lime

FROZEN BASIL LEMONADE €7,00

Lemon/lime/basil/honey syrup

FROZEN TROPICAL PASSION €7,50

Mango/pineapple/passion fruit/fresh orange

ICED AGAVE TEA €5,00

Black tea/agave/lemon

MILKSHAKES

Chocolate, Vanilla, Strawberry €8,00

HOT COFFEE

Espresso	€4,00
Double Espresso	€5,00
Espresso Macchiato	€4,50
Cappuccino	€6,00
Americano	€6,00
Double Cappuccino	€7,00
Latte	€6,00
Flat White	€6,00
Mocha	€6,00
Nescafe	€5,00

CHOCOLATE

Hot Chocolate	€6,00
Iced Chocolate	€6,00

COLD COFFEE

Freddo Espresso	€5,50
Freddo Cappuccino	€6,00
Iced Americano	€4,50
Iced Latte	€4,50
Iced Mocha	€5,00
Frappe	€5,00
• Add syrup (Caramel, Vanilla, Hazelnut)	€1,00

TEA

Matcha Latte	€9,00
Iced Matcha Latte	€9,00
Iced Hibiscus tea/raspberry/passion	€7,00
Iced Black tea/wild strawberry/fresh lemonade	€7,00

LOOSE LEAF & NON-TEA

ROYAL BREAKFAST	€7,00
Black tea	

EARL GREY YIN ZHEN	€7,00
Black tea/Bergamot/Flower Petals	

YUANNA VERT	€7,00
Green tea	

BALI	€7,00
Green Tea/ Lychee/Grapefruit/Peach/Rose/Jasmine	

PASSION FRAMBOISE	€7,00
Fruit Infusion/Hibiscus/Raspberry/Passion fruit	

CAMOMILLE	€7,00
Chamomile Herbal Tea	

MENTHE POIVRÉE	€7,00
PepperMint Herbal Tea	

FRESH MINT	€7,00
------------	-------

FRESH GINGER & LEMON	€7,00
----------------------	-------

BEACH MENU /
ΜΕΝΟΥ ΠΑΡΑΛΙΑΣ

SNACKS / ΣΝΑΚΣ

CHEESE BURGER 4 8 9

€12,50

Beef burger/edam cheese/pickled cucumber/ketchup/mayonnaise.

Μοσχαρίσιο μπιφτέκι/τυρί ένταμ/αγγούρι τουρσί/κέτσαπ/μαγιονέζα.

- Served with organic veggie chips.
- Σερβίρεται με βιολογικά τσιπς λαχανικών.

CLUB SANDWICH 4 8 9

€15,00

Chicken fillet/edam cheese/bacon/tomato/lettuce/egg mayonnaise.

Φιλέτο κοτόπουλο/τυρί ένταμ/μπέικον/ντομάτα/μαρούλι/μαγιονέζα με αυγό.

- Served with organic veggie chips.
- Σερβίρεται με βιολογικά τσιπς λαχανικών.

TUNA SANDWICH 3 4 8 9

€8,00

Tuna chunks/lettuce/sweet corn/cucumber/mayonnaise.

Τόνος/μαρούλι/καλαμπόκι/αγγούρι/μαγιονέζα.

THE ITALIAN SANDWICH 4 8 12

€10,00

Mozzarella/prosciutto/sun-dried tomatoes/baby rocket/pesto.

Μοτσαρέλα/προσούτο/λιαστές ντομάτες/ρόκα /πέστο.

CREATE YOUR OWN /

ΔΗΜΙΟΥΡΓΗΣΤΕ ΤΟ ΔΙΚΟ ΣΑΣ

€3,00

White baguette / Λευκή μπαγκέτα

Whole wheat baguette / Μπαγκέτα ολικής

- Edam / Ένταμ €0,70
- Cream cheese / Τυρί κρέμα €0,80
- Halloumi / Χαλλούμι €0,90
- Feta / Φέτα €0,90
- Cottage / Κότατζ €1,00
- Parmesan / Παρμεζάνα €1,00
- Mozzarella / Μοτσαρέλα €1,00
- Ham / Ζαμπόν €0,70
- Bacon / Μπέικον €0,80
- Turkey / Γαλοπούλα €0,80
- Loutza / Λούντζα €0,90
- Grilled chicken / Κοτόπουλο ψητό €1,20
- Sausage / Λουκάνικο €0,90
- Salami / Σαλάμι €0,90
- Prosciutto / Προσούτο €1,30
- Smoked salmon / Καπνιστός σολομός €1,60
- Tuna / Τόνος €1,30
- Corn / Καλαμπόκι €0,50
- Olives / Ελιές €0,50
- Onion / Κρεμμύδι €0,50
- Avocado / Αβοκάντο €0,90
- Peppers / Πιπεριές €0,50
- Mushrooms / Μανιτάρια €0,60
- Boiled egg / Αυγό βραστό €0,90
- Tomato / Ντομάτα €0,30
- Cucumber / Αγγούρι €0,30
- Mayonnaise / Μαγιονέζα
- Ketchup / Κέτσαπ
- Mustard / Μουστάρδα
- Pikla / Πίκλα

RAW / ΩΜΑ

OYSTERS / ΣΤΡΕΙΔΙΑ 7 11	6pcs	12pcs
Fine De Claire	€20,00	€40,00
Tsarskaya	€32,00	€62,00
- Served with: lime/ tabasco/ponzu sauce. - Σερβίρετε με: λάιμ/ ταμπάσκο/σάλτσα πόνζου.		

SEASONAL FRESH FRUIT / ΕΠΟΧΙΑΚΑ ΦΡΕΣΚΑ ΦΡΟΥΤΑ

SLICE SEASONAL FRESH FRUIT IN A BOWL / KOMMENA ΕΠΟΧΙΑΚΑ ΦΡΕΣΚΑ ΦΡΟΥΤΑ ΣΕ ΜΠΩΛ	€12,00
---	--------

SALADS / ΣΑΛΑΤΕΣ

GREEK SALAD 4	€11,00
Tomato/cucumber/peppers/onion/ caper/feta/oregano/olive oil. Ντομάτα/αγγούρι/πιπεριές/ κρεμμύδι/κάπαρη/φέτα/ρίγανη/ ελαιόλαδο.	

SMOKED SALMON SALAD 3 4	€13,00
Smoked salmon/mixed lettuce leaves/baby rocket/avocado/ cherry tomatoes/parmesan/ olive oil & lemon. Καπνιστός σολομός/ανάμεικτα φύλλα μαρουλιού/ρόκα/αβοκάντο/ ντοματίνια/παρμεζάνα/ ελαιόλαδο & λεμόνι.	

CHICKEN CAESAR SALAD 3 4 8 9	€12,00
Mixed lettuce/iceberg/bacon/ roasted chicken breast/parmesan flakes/garlic croutons/anchovy vinaigrette. Ανάμεικτο μαρούλι/άισμπεργκ/ μπέικον/ψητό στήθος κοτόπουλου/ νιφάδες παρμεζάνας/κρουτόν σκόρδου/βινεγκρέτ αντιζούγιας.	

QUINOA SALAD V 13	€11,00
Quinoa/chickpeas/avocado/ red bell pepper/red onion/ mixed lettuce/tahini sauce. Κινόα/ρεβίθια/αβοκάντο/ κόκκινη πιπεριά/κόκκινο κρεμμύδι/ ανάμεικτο μαρούλι/σάλτσα ταχίνι.	

CREATE YOUR OWN /

ΔΗΜΙΟΥΡΓΗΣΤΕ ΤΗ ΔΙΚΗ ΣΑΣ €4,00

Mixed lettuce/Iceberg/baby
rocket/baby spinach.

Μικτό μαρούλι/άισμπεργκ/ρόκα/
σπανάκι.

Veggies / Λαχανικά

• Tomatoes / Ντομάτες	€0,60
• Cucumber / Αγγούρι	€0,60
• Cherry tomatoes / Ντοματίνια	€0,90
• Onion / Κρεμμύδια	€0,60
• Corn / Καλαμπόκι	€0,60
• Olives / Ελιές	€0,60
• Capers / Κάπαρη	€0,60
• Peppers / Πιπεριές	€0,90
• Chickpeas / Ρεβύθια	€0,80
• Avocado / Αβοκάντο	€1,40
• Sundried tomatoes / Λιαστές ντομάτες	€0,90

Meat & Fish / Κρέας & Ψάρι

• Prosciutto / Προσούτο	€1,80
• Turkey / Γαλοπούλα	€0,90
• Smoked salmon / Καπνιστός σολομός	€2,20
• Bacon / Μπέικον	€0,90
• Chicken / Κοτόπουλο	€1,80
• Tuna / Τόνος	€1,80

Cheese & Egg / Τυριά & Αυγό

• Feta / Φέτα	€1,40
• Halloumi / Χαλούμι	€1,40
• Parmesan / Παρμεζάνα	€1,60
• Mozzarella balls / Μπαλάκια μοτσαρέλα	€1,60
• Edam / Ένταμ	€0,90
• Cottage / Κότατζ	€1,40
• Egg / Αυγό	€0,90

Fruits - Nuts & Superfoods /

Φρούτα - Ξηροί Καρποί &

Υπερτροφές

• Strawberries / Φράουλες	€1,00
• Mango / Μάνγκο	€1,00
• Pomegranate / Ρόδι	€1,00
• Goji berries / Μούρα γκότζι	€1,00
• Pistachio / Φιστίκι Αιγίνης	€1,00
• Pine nuts / Κουκουνάρια	€1,00
• Almonds / Αμύγδαλα	€0,90
• Chia seeds / Σπόροι chia	€0,90
• Broccoli / Μπρόκολο	€0,70
• Beetroot / Παντζάρι	€0,70
• Quinoa / Κινόα	€1,70
• Chickpeas / Ρεβύθια	€1,10

Dressings & Croutons /

Ντρέσινγκ & Κρουτόνς

• Olive oil / Ελαιόλαδο	
• Vinegar dressing / Ντρέσινγκ με ξίδι	
• Balsamic / Βαλσάμικο ξύδι	
• Tahini sauce / Σάλτσα ταχίνι	
• Olive-lemon / Λαδολέμονο	
• Anchovy dressing / Ντρέσινγκ αντζούγιας	
• Pesto dressing / Ντρέσινγκ πέστο	
• Croutons / Κρουτόν	
• Wholegrain Croutons / Κρουτόν ολικής	

DESSERTS / ΕΠΙΔΟΡΠΙΑ

APPLE CRUMBLE 4 8 9 12

€9,00

Served hot and topped with
vanilla Tahiti ice cream.

SEXY PAVLOVA 4 7 8 9

€10,00

All time classic pavlova with
pastry cream, fresh fruits,
strawberry ice cream and
Forest fruit sauce

CARROT CAKE 4 8 9 12

€9,00

Our homemade version of
the popular cake.

CHOCOLATE BROWNIE

4 7 8 9

€11,00

Double chocolate brownie
served hot with chocolate and
caramel sauce, topped with
a salty caramel ice cream

CREAM BRULE 4 8 9 12

€9,00

Tahitian vanilla cream brule
baked to perfection with a
crunchy layer of demerara
caramel.

TIRAMISU 4 8 9 12

€9,00

Creamy tiramisu with
soaked savoyards in freshly
made espresso and chocolate
coffee crunch.

ICE CREAM SELECTION

TWO SCOOPS OF YOUR CHOICE /

ΔΥΟ ΓΕΥΣΕΙΣ ΔΙΚΗ ΣΑΣ ΕΠΙΛΟΓΗΣ €7,00

EXTRA SCOOP / ΕΠΙΠΛΕΟΝ ΓΕΥΣΗ €3,50

- Vanilla premium / Βανίλια 4 9
- Strawberry / Φράουλα
- Chocolate velvety /
Βελούδινη σοκολάτα 4 9
- Forest fruit yogurt /
Γιαούρτι από φρούτα δάσους 4 9
- Lemon sorbet / Λεμόνι
- Mango sorbet / Μάνγκο
- Petite duo gelato 4 8 9 12
- Mascarpone tiramisu /
Μασκαρπόνε Τιραμισού 4 8 9 12
- Cheese cake /
Γεύση cheese cake 4 8 9 12
- Salted caramel /
Αλμυρή καραμέλα 4 8 9 12
- Pistachio / Χαλεπιανό 4 9
- Bounty / Γεύση bounty 4 9

ICE CREAM CREATIONS

RED FOREST 4 8 9 12 €10,00

Forest fruits/strawberry/red velvet
sponge cubes/forest fruit sauce/
forest fruit yogurt

ABSOLUT CHOCOLATE 4 8 9 12 €10,00

Chocolate crumble/chocolate
brownies cubes/pino piquino
classic/arabeschi rock/chocolate
sauce/chocolate velvety ice cream

PETITE SUNDAE 4 8 9 12 €10,00

Vanilla crumble/chocolate sauce/
marshmallow/arabeschi rock/
vanilla ice cream/chocolate velvety
ice cream/arabeschi kroco milk/
deli meringue

FRUITTY SENSATION 4 8 9 12 €10,00

Citrus fruit salad/honey sauce/
variagato lime/brandy snap/
marinated strawberries/mango
ice cream/lemon ice cream/
strawberry ice cream/dry
meringue

ALLERGENS INDEX

1	CELERY	This includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CRUSTACEANS	Crab, lobster, prawns and scampi are crustaceans, shrimp paste often used in Thai and south-east Asian curries or salads. Is an ingredient to look out for.
3	FISH	You will find this is in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
4	MILK	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, in powdered soups and sauces. Its often split into casein in curds and BLG in whey.
5	MUSTARD	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
6	PEANUTS	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
7	SOYA	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.
8	WHEAT-GLUTEN	Wheat (such as spelt and Khorasen wheat/Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meal products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
9	EGGS	Eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and pastries or foods brushed or glazed with egg
10	LUPIN	Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
11	MOLLUSCS	These include mussels, land snails, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews
12	TREE NUTS	Not to be mistaken with peanuts (which are actually a legume & grow underground). This ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.
13	SESAME	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
14	SULPHUR DIOXIDE	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

DRINKS MENU /
ΜΕΝΟΥ ΠΟΤΩΝ

COCKTAILS



J'ADORE

€15,00

Vanilla vodka/apricot brandy/liqueur 43/agave/passion fruit



MEX ON THE BEACH

€15,00

Reposado tequila/mango/cointreau/lime/chili



PINEAPPLE EXPRESS

€15,00

Malibu/dark rum/pineapple/pineapple juice/vanilla ice cream



VITAMIN SEA

€14,00

Cinnamon infused gin/bergamot & mandarin tonic/
bergamot/fresh orange juice



SAINT-TROPEZ SANGRIA

€12,00

Rose wine/gin/seasonal fruit cocktail & citrus/strawberry & lime cider



KENTUCKY DERBY

€14,00

Bourbon/citrus syrup/bitters/smoked orange



RUM RUM CHERRY

€16,00

Dark rum/amarena cherry syrup/chocolate bitters



ICE TEA PUNCH

€11,00

Black agave tea/dark rum/amaretto/lemon



SMOKY PALOMA

€14,00

Mescal/agave/citrus/pink grapefruit soda



MYLO

€12,00

Vodka/agave syrup/bergamot/fresh apple juice/lime



TOM & MERRY

€17,00

Fresh tomato & celery juice/beluga vodka/lea & perrins/truffle hot sauce/
celery bitters/garnished with freshly shucked oyster & lemon

 BASIL BLITZ	€14,00
Gin/mastica/lemon/bitters/soda/basil	
 CAFE AU YAY!	€12,00
Espresso/irish whiskey liqueur/tia maria/caramel/chocolate bitters	
 WATERMELON LYCHEE HIGH	€12,00
Lychee liqueur/vodka/watermelon syrup	
 DIRTY DELICIOUS	€15,00
Grey goose vodka/green olives/spay of extra dry vermouth/ splash of olive brine	
CLASSIC COCKTAILS	€11,00
CLASSIC FROZEN COCKTAILS	€14,00

SHAKERS

  Served in the cocktail shaker with shot glasses 25cl	
PETITE PUNCH	€35,00
Vodka/cranberry/berries/lime	
GIN & JUICE	€30,00
Gin/campari/fresh orange	
PORNSTAR	€45,00
Passion fruit/vanilla vodka/passion fruit liqueur/ lime served with 4 shots of prosecco	
JUAN MORE	€40,00
Reposado tequila/fresh orange/lemon/lime/cointreau/ agave syrup/cinnamon	

SIGNATURE SPRITZ

LE GRAND HUGO	€12,00
Edinburgh elderflower liqueur/elderflower/soda/prosecco/fresh mint	
APEROL A LA PLAGE	€12,00
Aperol/prosecco/fresh orange juice/soda	
PETITE KIR	€14,00
Albert bichot creme de cassis/berries/prosecco/soda	
KIR ROYALE	€30,00
Albert bichot creme de cassis/berries/champagne	
CLASSIC SPRITZ	€11,00
Aperol/Hugo/Campari/white wine Spritzer	

G&T BALLOONS

PINK IS THE FLAVOR	€11,00
Beefeater 24/pink grapefruit soda/grapefruit twist	
CHILL AS A CUCUMBER	€12,00
Hendricks/indian tonic/cucumber	
MONKEY BUSINESS	€16,00
Monkey 47/indian tonic/grapefruit twist	
CLUB MED	€14,00
Gin mare/indian tonic/fresh rosemary/olives/orange twist	

WINE



By the glass

15cl

SPARKLING WINE

Prosecco, Zardetto, Superiore, D.O.C.G., Conegliano, Valdobbiadene, Brut €9,00

WHITE WINE

Xinistry, Zambartas, Cyprus €7,00

Pinot Grigio, Zenato, Italy €8,00

Muscadet, Sevre Et Maine, La Grande Réserve De Moulin, France €9,00

Sauvignon Blanc, Matua, Marlborough, New Zealand €10,00

Chardonnay, Francis Ford Coppola, Diamond collection, California €11,00

Riesling, Kaseler Kehrnagel, Kabinett, Von Kesselstatt, Medium - Dry, Germany €11,00

RED WINE

Valpolicella Classico Superiore, Zenato, Veneto, Italy €9,00

Cabernet Sauvignon, Chateau Ste Michelle, California €12,00

ROSE WINE

M de Minuty, Provence, France €9,00



Small bottle

20cl

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Impérial, Brut €27,00

Bottega Prosecco Gold, Brut D.O.C. €12,00

Bottega Rose Gold, Spumante D.O.C. €12,00

Bottega Moscato, Petalo (sweet) €12,00



75cl

CHAMPAGNE

"R" Ruinart, Brut	€130,00
Moët & Chandon Impérial, Brut	€120,00
Moët & Chandon Ice Impérial, Demi-Sec	€130,00
Ruinart, Blanc De Blancs, Brut	€160,00
Perrier-Jouët Belle Époque, Brut	€300,00
Dom Perignon, Brut	€400,00
Cristal, Louis Roederer, Brut	€450,00
Armand de Brignac Brut Gold	€500,00

CHAMPAGNE ROSE

Ruinart, Rose, Brut	€160,00
Dom Perignon, Rose, Brut	€650,00
Armand de Brignac, Rose, Brut	€700,00

SPARKLING WINE

Prosecco, Zardetto, Superiore, D.O.C.G., Conegliano, Valdobbiadene, Brut	€40,00
Bottega, Rose Gold, D.O.C.	€55,00

WHITE WINE

Cyprus

Zambartas, Xinistery	€30,00
Aes Ambelis, Morokanella	€37,00
Vlassides, Grifos 2, Xinistery-Sauvingon Blanc	€30,00

Greece

Hatzidakis, Familia, Assyrtiko, Santorini	€67,00
Grovassiliou, Malagousia	€46,00
Tesseris Limnes, Chardonnay - Gewürztraminer	€42,00
Ktima Alpha, Sauvignon Blanc	€47,00
Zacharias, Moschofilero, Bio Organic	€35,00

France

Muscadet, Sevre Et Maine, La Grande Réserve De Moulin	€37,00
Chablis, Albert Bichot	€65,00
Chablis, 1er Cru "Les Vaillons", Albert Bichot	€80,00
Sancerre Blanc, "Les Baronnes" Domaine Henri Bourgeois	€60,00
Puligny Montrachet, 1er cru "La Garenne" Domaine Louis Jadot	€185,00
Louis Jadot, Bourgogne	€50,00
Condrieu, E.Guigal	€105,00

Italy

Angelo Gaja, Rossj Bass	€150,00
La Scolca, Gavi Dei Gavi, Etichetta Nera	€80,00
Pinot Grigio, Zenato	€35,00
Monte del Fra Lugana	€45,00

Germany

Riesling Kaseler Kehrnagel, Kabinett, Von Kesselstatt, Medium-Dry	€50,00
---	--------

New Zealand

Sauvignon Blanc, Matua, Marlborough	€42,00
-------------------------------------	--------

USA, California

Chardonnay, Francis Ford Coppola, Diamond collection	€45,00
--	--------

Israel

Chardonnay, Barkan Reserve Series	€50,00
-----------------------------------	--------

RED WINE

Cyprus

Zambartas, Mataro, Yiannoudi	€35,00
Tsiakkas, Vamvakada, Marathertiko	€37,00

Greece

Alpha Estate, Xinomavro, Single Vineyard, "Hedgehog"	€44,00
Skouras, Megas Oenos-Non Filtered	€67,00
Sigalas, Mavrotragano	€125,00

France

Bordeaux

• 2015/Château Margaux, 1er Grand Cru Classé	€2.450,00
• 2004/Château Petrus	€4.800,00
• 2008/Château La Fleur-Pétrus	€700,00
• 2014/Château D' Issan, 3ème Cru Classé Margaux	€445,00
• 2015/Château La Gafeliere, 1er Grand Cru Classé "B" Saint-Emilion	€245,00
• 2018/Les Brulieres de Beychevelle, Haut-Médoc	€80,00

Bourgundy

- Bourgogne, Pinot Noir "Chateau De Dracy", Albert Bichot €55,00
- Corton Grand Cru, Domaine Louis Jadot €225,00

Rhone

- Domaine de Nalys, Châteauneuf-du-Pape "Saintes Pierres de Nalys" €90,00

Italy

Piedmont

- Barolo Castiglione, Vietti €165,00
- Barbaresco Roncaglie Masseria, Vietti €245,00

Tuscany

- Promis, Angelo Gaja €85,00
- Brunello Di Montalcino, Casanova Di Neri €145,00
- Chianti Classico, Barone Ricasoli €45,00

Veneto

- Valpolicella Classico Superiore, Zenato €40,00
- Ripassa Della Valpolicella Superiore, Zenato €54,00
- Amarone Della Valpolicella Classico, Zenato €128,00

Spain

- Vega Sicilia Valbuena 5 €370,00

Argentina

- Malbec Reserva, Bodega Norton €49,00

USA, California

- Petite Syrah, Bogle €42,00
- Cabernet Sauvignon, Chateau Ste Michelle €45,00
- Othello, Christian Moueix, Napa Valley €120,00

Israel

- Cabernet Sauvignon, Barkan Reserve Series €50,00

ROSE WINE

- Aes Ambelis, Nymphes, Cyprus €37,00
- M de Minuty, Provence, France €40,00
- Ultimate, Provence, France €55,00
- Whispering Angel, Provence, France €60,00
- Miraval, Provence, France €60,00

BEER



Draft

	25cl	50cl
Heineken	€4,00	€7,00
Carlsberg	€4,00	€7,00
Leffe Blond	€5,00	€9,00
Paulaner Weissbier (Wheat Beer)	€5,00	€9,00
Kopparberg Strawberry & Lime Cider	€4,00	€7,00



Bottled

	33cl	44cl
Corona	€6,00	
Sol	€6,00	
Asahi	€6,00	
Stella Artois	€6,00	
Krombacher Pilsner	€6,00	
Krombacher 0% (Alcohol Free Pilsner)	€6,00	
Guinness		€7,00

SPIRITS

WHISKY

	5cl	70cl
Blended		
Chivas 12 YO	€8,00	€110,00
Chivas 18 YO	€14,00	€200,00
Chivas 21 YO	€25,00	€350,00
Jonney Walker Black	€8,00	€110,00
Hibiki Harmony Master	€17,00	€240,00
Kinahan's Irish	€7,00	
Single Malt		
Balvenie 12YO	€12,00	€170,00
Laphroaig Quarter Cask	€11,00	€155,00
The Dalmore Cigar Malt	€20,00	€280,00
Oban 14 YO	€12,00	€170,00
Macallan 12 YO	€17,00	€240,00
Macallan 18 YO	€50,00	€700,00

Bourbon

Jack Daniels	€7,00	€100,00
Gentleman's Jack	€9,00	€130,00
Knob Creek	€9,00	€130,00

TEQUILA

	3cl	5cl	70cl
Olmecca	€5,00	€7,00	€100,00
Olmecca Altos Reposado	€6,00	€9,00	€130,00
Corralejo Aneho	€7,00	€10,00	€140,00
Volcan Anejo	€8,00	€11,00	€155,00
Clase Azul Reposado	€21,00	€35,00	€500,00
Mescal, Nuestra Sol. Ejutla		€9,00	
Cachaca, Pitu		€8,00	

RUM

	5cl	70cl
Havana Club 3 YO	€7,00	€100,00
Plantation Dark Rum	€9,00	€130,00
Diplomatico Exclusiva	€10,00	€140,00
Zacapa 23	€12,00	€170,00
Ron Zacapa Centenario XO	€21,00	€300,00

VODKA

	5cl	70cl
Absolute	€7,00	€100,00
Grey Goose	€9,00	€130,00
Belvedere	€9,00	€130,00
Beluga	€9,00	€130,00
Beluga Gold Line	€35,00	€500,00

GIN

	5cl	50cl	70cl
Beefeater 24	€8,00		€120,00
Tanqueray Ten	€8,00		€120,00
Hendriks	€9,00		€130,00
Gin Mare	€10,00		€140,00
Monkey 47	€16,00	€190,00	

Mixer

	20cl
• Premium Sodas & Tonics	€3,00
• Soft drinks	€1,50

COGNAC & BRANDY

	5cl	70cl
Hennessy VS	€11,00	€150,00
Martell VSOP	€14,00	€150,00
Hennessy XO	€30,00	€420,00
Hennessy Paradis	€400,00	
Metaxa 7 Star	€9,00	

APERITIF & DIGESTIVE

	3cl	5cl	20cl
Commandaria, Tsiakkas, Cyprus		€8,00	
Taylor's Port LBV, Portugal		€9,00	
Grappa Di Brunello Di Montalcino		€15,00	
Baileys		€7,00	
Jägermeister	€5,00	€7,00	
Sambuca	€5,00	€7,00	
Masticha		€7,00	
Limoncello		€5,00	
Aperol		€7,00	
Campari		€7,00	
Martini Bianco		€7,00	
Martini Rosso		€7,00	
Martini Extra Dry		€7,00	
Disaronno Amaretto		€7,00	
Edinburgh Elderflower		€7,00	
Tia Maria		€7,00	
Liqueur 43		€8,00	
Apricot Brandy		€7,00	
Malibu		€7,00	
Passoa Passion Fruit Liqueur		€8,00	
Pernod		€7,00	
Ouzo Giannatsi 42%		€5,00	€17,00
Zivania Loel		€5,00	€17,00

WATER & SOFT DRINKS

Acqua Panna 75cl	€4,00
San Pellegrino 75cl	€5,50
San Pellegrino 25cl	€3,50
Soft Drinks 25cl	€4,00
(Pepsi, Pepsi Max, 7up, 7up Zero, Ivi Orange, Ivi Toni, Ivi Soda)	
Ice Tea Lemon or Peach 33cl	€4,50
Red Bull Energy Drink 25cl	€6,00
Premium Sodas & Tonics 20cl	€5,00
(three cents pink grapefruit soda, three cents mandarin & bergamot soda, fever tree indian tonic, fever tree indian tonic light, fever tree ginger beer)	
Juice 35cl	€4,00
(apple, pineapple, cranberry orange, tomato)	

FRESH JUICE

Carrot, Green Apple, Orange, Seasonal	€6,00
---------------------------------------	-------

NON ALCOHOLIC COCKTAILS & SMOOTHIES

ENVY SMOOTHIE	€9,00
Chlorella spirulina/pineapple/mango/spinach/ginger/green apple juice	
VERDE	€7,50
Fresh green apple/celery/cucumber/kale/ginger	
GLOW	€7,50
Pomegranate/green apple/cayenne pepper/turmeric	
COFFEE TONIC	€7,00
Double espresso/indian tonic/lime	

FROZEN BASIL LEMONADE	€7,00
Lemon/lime/basil/honey syrup	
FROZEN TROPICAL PASSION	€7,50
Mango/pineapple/passion fruit/fresh orange	
ICED AGAVE TEA	€5,00
Black tea/agave/lemon	

MILKSHAKES

Chocolate, Vanilla, Strawberry	€8,00
--------------------------------	-------

HOT COFFEE

Espresso	€4,00
Double Espresso	€5,00
Espresso Macchiato	€4,50
Cappuccino	€6,00
Americano	€6,00
Double Cappuccino	€7,00
Latte	€6,00
Flat White	€6,00
Mocha	€6,00
Nescafe	€5,00

CHOCOLATE

Hot Chocolate	€6,00
Iced Chocolate	€6,00

COLD COFFEE

Freddo Espresso	€5,50
Freddo Cappuccino	€6,00
Iced Americano	€4,50
Iced Latte	€4,50
Iced Mocha	€5,00
Frappe	€5,00
• Add syrup (Caramel, Vanilla, Hazelnut)	€1,00

TEA

Matcha Latte	€9,00
Iced Matcha Latte	€9,00
Iced Hibiscus tea/raspberry/passion	€7,00
Iced Black tea/wild strawberry/fresh lemonade	€7,00

LOOSE LEAF & NON-TEA

ROYAL BREAKFAST	€7,00
Black tea	
EARL GREY YIN ZHEN	€7,00
Black tea/Bergamot/Flower Petals	
YUANNA VERT	€7,00
Green tea	
BALI	€7,00
Green Tea/ Lychee/Grapefruit/Peach/Rose/Jasmine	

PASSION FRAMBOISE	€7,00
Fruit Infusion/Hibiscus/Raspberry/Passion fruit	
CAMOMILLE	€7,00
Chamomile Herbal Tea	
MENTHE POIVRÉE	€7,00
PepperMint Herbal Tea	
FRESH MINT	€7,00
FRESH GINGER & LEMON	€7,00