



kohili

RESTAURANT - BAR



CAP ST GEORGES
HOTEL & RESORT

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide

**IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES,
PLEASE ALERT YOUR HEAD WAITER PRIOR TO ORDERING.**

STARTERS

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GREENLAND PRAWNS ^(4,3,7) 18

Pickled cucumber, avocado mousse
and mustard yoghurt

OYSTERS ON ICE ⁽⁸⁾

Fresh herbs & tomatoes dressing

half dozen 45

whole dozen 84

GRILLED HALLOUMI ^(12,7,2) 14

Pitta bread, tomato confit,
black sesame, honey, green salad

FRIED BABY CALAMARI ^(2,3,7) 16

Artichoke's truffle puree

SAUTEED GARLIC MUSHROOMS ⁽²⁾ 18

Ciabatta bread, green salad

PAN FRIED GARLIC PRAWNS ⁽³⁾ 18

Tomato & black olives sauce

BAKED FETA & DIPS ^(2,7,5,12) 18

Cyprus village salad, baked feta
and smoked aubergines,
white taramas, avocado mousse

GARLIC BREAD ^(2,7) 8

Topped with tomato
balsamic dressing

SALADS

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MESOYIOS ⁽⁷⁾

22

Baby beetroots, tomatoes, cucumber, greens, red onion pedals, caper berries

VILLAGE SALAD ⁽⁷⁾

14

Tomatoes, cucumber, lettuce, rocket, black olives, green pepper, onions, capers, feta cheese

NICOISE ^(5,4,2)

24

Grilled tuna steak, greens, quail egg, anchovies powder, citrus dressing

SUPERFOOD ^(5,12)

18

Marinated raw salmon, quinoa, broccoli, avocado, greens, radish, sesame seeds

BURRATA ^(2, 5,10)

20

Color cherry tomatoes, creamy Burrata cheese, prosciutto, asparagus, pine nuts

FRESH FISH

Take a look on our counter display
for the catch of the day
from our local fishermen and dive
into a plate of the freshest fish
you could wish for.

The fish is served with seasonal accompaniments of the day,
based on local recipes.

**PRICES ARE ACCORDING
TO DAILY MARKET RATES.**

**PLEASE ASK YOUR HEAD WAITER
FOR ANY FURTHER ASSISTANCE.**

FISH & SEAFOOD

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CALAMARI ⁽⁸⁾ 38
Grilled or deep fried, Tartare sauce

SALMON ^(5,12) 30
Pan fried fillet, dusted with sesame

TUNA ^(5,12) 30
Grilled marinated tuna steak

All dishes are served
with seasonal accompaniments of the day

SPECIALITIES

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RIB EYE WAGYU ^(14, 4,2) 120

Your choice of sauce:

Bearnaise, Green peppercorns,
mushrooms

**BLACK ANGUS
BEEF TENDERLOIN** ^(14,4,2) 42

Your choice of sauce:

Bearnaise, Green peppercorns,
mushrooms

CHICKEN FILLET 24

Fresh lemon wedges & oregano

LAMB CHOPS 36

Marinated with herbs
from our garden

IBERICO PORK CHOP 36

Fresh herbs sauce

OCTOPUS LEGS ⁽⁸⁾ 38

Olive oil and lemon

**GORGONZOLA
CHEESE BURGER** ^(2,4,7) 24

Beef burger with
blue cheese topping

All the above dishes are served
with seasonal accompaniments of the day,
based on local recipes.

SOUPS €

CHILLED CUCUMBER & AVOCADO SOUP ⁽⁵⁾ 16

Spicy prawns

SEAFOOD SOUP ^(5,8,7) 22

Clams, scallops, Calamari,
prawns, mussels

TOMATO SOUP ^(2,7) 14

Fresh cream, basil pesto crouton

PASTA €

LOBSTER & CRAB RAVIOLI ^(3,7,2) 28

Tomato vodka cream sauce

LINGUINE ^(2,7) 22

Wild mushrooms & truffle

TO SHARE €

CHEESE & CHARCUTERIES PLATTER ^(2,7) 26

Freshly baked rolls, celery sticks,
red onion jam

FRUITS 16

Seasonal cut fruits

FOR THE KIDS €

CHICKEN GOUJONS (2,4,12,7) 16

French fries, vegetables

CHICKEN FILLET BURGER (2,4,7) 16

French fries, salad

**PENNE TOMATO
BASIL SAUCE** (2,4,7) 14

Parmesan cheese

**LINGUINE MUSHROOM
CREAM SAUCE** (2,4,7) 16

Parmesan cheese

BEEF SLIDERS (2,4,7) 16

French fries, salad

HOMEMADE PIZZA (2,4,7) 16

Mushrooms, cheese, tomatoes

DESSERTS €

LEMON TART (2,4,7,10,12) 10

APPLE CRUMBLE TART (2,4,7,10,12) 10

BROWNIES (2,4,7,10,12) 10

CHARLOTTE (2,4,7,10,12) 10

TIRAMISU (2,4,7,10,12) 10

TRILOGY (2,4,7,10,12) 10

FRESH SEASONAL FRUITS 12

**SELECTION OF ICE CREAMS
& SORBET** (7) 3.5 per scoop

Champagne & Sparkling Wine

BILLECART-SALMON

Billecart-Salmon, Brut, Reserve, Reims	120
Billecart-Salmon, Brut Rose, Reserve, Reims	150

RUINART

"R" de Ruinart, Brut, Reims	120
Ruinart Brut, Rose, Reims	150
Ruinart Blanc de Blanc, Brut, Reims	170

MOET & CHANDON

Moet & Chandon, Brut, Imperial, Epernay	120
Moet & Chandon, Brut Rost, Imperial, Epernay	130
Moet & Chandon, Ice, Imperial, Epernay	150

DOM PIRIGNON

Dom Perignon, Vintage 2010, Epernay	550
Dom Perignon, Rose, Vintage 2010, Epernay	1200

LOUIS ROEDERER

Louis Roederer, "Cristal", Vintage 2012, Reims	570
Louis Roederer, "Cristal", Rosé Vintage 2009, Reims	1500

LAURENT-PERRIER

Laurent-Perrier, Brut, Marne	120
Laurent-Perrier, Rose Brut, Marne	190

POL ROGER

Pol Roger, Brut, Epernay	125
Pol Roger, Brut, Rose, Epernay	190

BOLLINGER

Bollinger, Special Cuvée, Brut, Ay	160
Bollinger, La Grande Année, Rosé, Brut, Vintage 2012, Aé	690

HENRIOT

Henriot, Brut, Souverain, Reims	120
Henriot, Brut, Rosé, Reims	130

TSARINE

Tsarine, "Adriana", Brut, Reims	290
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ARMAND DE BRIGNAC

Armand de Brignac, Gold, Brut, Reims	720
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ZARDETTO

Zardetto, Prosecco di Conegliano-Valdobbiadene Superiore, Dry, DOCG, Italy	45
Zardetto, Prosecco, Extra Dry, Rose, DOC, Veneto, Italy	45

ACQUESI

Moscato d'Asti, DOCG Piemonte, Italy	45
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FRANCIACORTA

Contadi Castaldi, Franciacorta, Saten, DOCG Lombardy, Italy	65
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COCKTAILS

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CAP'S MOJITO

21

Angostura Reserva Rum, fresh mint, lime halves muddled with home-made berries and roses syrup, topped up with rose champagne.

MEDITERRANEAN MELODY

15

A refreshing combination of the Mediterranean culture. Skinos Mastiha, Mataroa Mediterranean Gin, Campari, Bitter Mandarin, and pink grapefruit soda.

A TRUE LEGEND

15

Courvoisier V.S.O.P, Ginger ale, pineapple juice, apple juice, lemon juice, peach syrup and a dash of aromatic bitters.

AURA IN ME

14

Belvedere vodka, fresh lemon juice, elderflower syrup, local honey, cardamon, pink pepper, egg white or vegan alternative.

THE FINAL SAY

15

Bacardi Spiced rum, Courvoisier V.S, peach purée, guava syrup, fresh lemon juice and pineapple juice.

MIND THE GAP

14

Tanqueray No. TEN infused with strawberries and black pepper, fresh lemon juice, vanilla syrup, four fruit rouges espuma, and macaron.

THE CYPRIOT

14

Zivania gold, rose wine from our region, Passoa liqueur, apple pure, fresh passion fruit, and cinnamon.

HIBISCUS AND BLOOD ORANGE MARGARITA

14

Herradura tequila blanco infused with hibiscus, Cointreau, blood orange purée, citrus and sugar.

THAI LEMON GRASS MARGARITA

14

Mijenta Blanco Tequila, dry orange liqueur, Fresh lime juice, agave syrup, muddled with lemongrass & ginger, a sprig of basil, Kosher salt and curry powder for the rim.

GIN PLUS €

MEDITERRANEAN G&T 15

Gin Mare accompanied with basil, cherry tomato, and green olive with Fever Tree Mediterranean tonic water.

CONTEMPORARY G&T 15

Ginraw Gastronomic gin with Fever Tree elderflower tonic, lemon, orange twist and thyme.

PINKY UP 14

Kingfisher pink gin with 3cent cherry soda, strawberries, and a basil sprig.

PASSION IN THE TROPICAN 15

Whitley Neil Gin with 3cents pineapple soda.

CLASSIC & MODERN COCKTAILS €

MOJITO 12

PORNSTAR MARTINI 16

ESPRESSO MARTINI 14

NEGRONI 14

APEROL SPRITZ 12

HUGO 12

PALOMA 12

CAIPIRINHA 12

CLASSIC DAIQUIRI 12

FROZEN DAIQUIRI 12

Choose your flavor:

Strawberry, Mango, Passion Fruit, Peach

CLASSIC MARGARITA 12

FROZEN MARGARITA 12

Choose your flavor:

Strawberry, Mango, Passion Fruit, Peach

OLD FASHIONED 12

COSMOPOLITAN 12

GIN BASIL SMASH 12

BLOODY MARY 12

PINA COLADA 12

WHISKEY SOUR 12

APERITIFS & DIGESTIVES *4cl* €

CAMPARI 9

APEROL 9

PIMMS No1 8

MARTINI (DRY, ROSSO, BIANCO) 7.5

PERNOD ANISE 9

ZIVANIA LOEL 7

OUZO PLOMARI 8

FERNET BRANCA 8

JAGERMEISTER 9

UNDERBERG 8

VODKA *4cl* €

BELUGA NOBLE (RUSSIA) 16

BELUGA ALLURE (RUSSIA) 23

BELUGA GOLD (RUSSIA) 32

CÎROC (FRANCE) 14

BELVEDERE (POLAND) 13.5

GREY GOOSE (FRANCE) 12

GREY GOOSE VX (FRANCE) 19

STOLICHNAYA ELIT (RUSSIA) 15

CRYSTAL HEAD (CANADA) 14.5

TITO'S (UNITED STATES) 12

KETEL ONE (THE NETHERLANDS) 9

KAUFFMAN SOFT (RUSSIA) 12

GIN *4cl* €

MONKEY 47 (GERMANY) 14.5

PORTOBELLO ROAD (UNITED KINGDOM) 11

TANQUERAY No. TEN (UNITED KINGDOM) 11

ELEPHANT (GERMANY) 12

MARTIN MILLER'S (UNITED KINGDOM) 10

HENDRICK'S (SCOTLAND) 10

THE BOTANIST (SCOTLAND) 11

ETSU (JAPAN) 15

GIN MARE (SPAIN) 11.5

GINRAW (SPAIN) 14

BEEFEATER PINK (UNITED KINGDOM) 9

THE KINGFISHER (CYPRUS) 9.5

THE KINGFISHER PINK (CYPRUS) 9.5

MATAROA (GREECE) 9.5

TEQUILA 4cl	€
HERRANDURA BLANCO	10.5
EL JIMADOR REPOSADO	9.5
DON JULIO 1942	46
PATRON SILVER	13
MIJENTA BLANCO	13.5
CLASE AZUL REPOSADO	41
NUESTRA SOLEDAD (MEZCAL)	10
MONTE LOBOS JOVEN (MEZCAL)	12
RUM 4cl	€
HAVANA CLUB 3 AÑOS	8
HAVANA CLUB 7 AÑOS	10.5
HAVANA SELECCIÓN DE MAESTROS	18.5
ANGOSTURA 1787	19
EL DORADO 15 Y.O	15
BACARDI CARTA BLANCA	7
BACARDI SPICED	10.5
RON ZACAPA SOLERA 23	18
RON ZACAPA X.O.	33
DIPLOMATICO RESERVA EXCLUSIVA	14
DIPLOMATICO AMBASSADOR	63
CAPUCANA (CACHAÇA)	15
YAGUARA (CACHAÇA ORGANIC)	14

WHISKY *4cl* €

BLENDED SCOTCH

Johnnie Walker Black Label	11
Chivas Regal 12 Y.O	12
Johnnie Walker Blue Label	52
Johnnie Walker Double Black	14
Chivas Regal 18 Y.O	19
Chivas Regal 25 Y.O	63
Royal Salute 21 Y.O	38
Monkey Shoulder	13
Naked Malt	14.5

SINGLE MALT

HIGHLAND

Glenmorangie 10 Y.O	14
Glenmorangie 18 Y.O	23
Glenmorangie Signet	41
Dalmore Cigar Malt	28
Aberfeldy 21 Y.O	32
Clynelish 14 Y.O	16.5
Royal Lochnagar 12 Y.O	16
Oban 14 Y.O	18.5

SPEYSIDE

Glenfiddich 12 Y.O	15
Glenfiddich 18 Y.O	19
Glenfiddich 21 Y.O	26
Macallan 12 Y.O	21
Macallan 15 Y.O	32
Macallan 18 Y.O	83

ISLANDS

Talisker 10 Y.O	10
Jura 10 Y.O	10

ISLAY

Lagavulin 16 Y.O	18
Laphroaig Quarter Cask	12
Bowmore 15 Y.O	18

WHISKY 4cl

€

SINGLE MALT

LOWLAND

Auchentoshan Three Wood **14**

IRISH

Teeling Small Batch **16**

Bushmills **8**

Jameson **10**

Tullamore Dew **11.5**

AMERICAN

Woodford Reserve Bourbon **14.5**

Woodford Reserve Rye **15**

Maker's Mark Bourbon **13**

Jim Beam Bourbon **10**

Jack Daniel's **9**

CANADIAN

Canadian Club **9.5**

JAPANESE

Nikka Days **15.5**

Nikka Pure Malt Black **25**

The Matsui Mizunara **49**

BRANDY & COGNAC <i>4cl</i>	€
HENNESSY V.S	12
HENNESSY X.O	38
HENNESSY PARADIS	165
REMY MARTIN X.O SPECIAL	26.5
DELAMAIN X.O	37
COURVOISIER V.S	11
METAXA 7 STARS	9
FIVE KINGS	6
CALVADOS COEUR DE LION V.S.O P	12
CHÂTEAU DU TARIQUET	26
BAS ARMAGNAC X.O	
CHÂTEAU DU TARIQUET BAS ARMAGNAC V.S.OP	15

EAU DE VIE <i>6cl</i>	€
GRAPPA RENNINA	11.5
BRUNELLO DI MONTALCINO	
GRAPPA MILLE E UNA NOTTE	11.5
TSIPOURO APOSTOLAKI (WITHOUT ANISE)	7
TSIPOURO APOSTOLAKI (WITH ANISE)	7

LIQUEURS <i>6cl</i>	€
AMARETTO DISARONNO	9
BAILEYS	9
BENEDICTINE D.O.M	10
DRAMBUIE	10
FILFAR ORANGE LOCAL LIQUOR	7
FRANGELICO	9
GRAND MARNIER	11
LIMONCELLO	8
MALIBU	9
MIDORI	9
MOZART	10
SAMBUCA WHITE	9
SAMBUCA BLACK	9
SOUTHERN COMFORT	9
SKINOS MASTIHA	8.5

BEERS AND CIDERS BOTTLED

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Keo (<i>Domestic</i>)	33cl	5.5
Carlsberg (<i>Domestic Production</i>)	33cl	5.5
Chimay Red Ale (<i>Belgium</i>)	33cl	9
Erdinger Weissbier (<i>Germany</i>)	33cl	7
Heineken (<i>The Netherlands</i>)	33cl	6.5
Heineken Non-Alcoholic (<i>The Netherlands</i>)	33cl	6.5
Corona (<i>Mexico</i>)	35cl	6.5
St. Sebastian Grand Cru (<i>Belgium</i>)	50cl	19
San Miguel Gluten Free (<i>Spain</i>)	33cl	7
Guinness (<i>Ireland</i>)	44cl	7
Peroni (<i>Italy</i>)	33cl	7
Stella Artois (<i>Belgium</i>)	33cl	6.5
Somersby Apple Cider (<i>Denmark</i>)	33cl	6
Kopparberg Strawberry & Lime (<i>Sweden</i>)	33cl	6

SMOOTHY SUGGESTIONS

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TROPICAL TANGO

9.5

Melon, Mango, Pineapple and Kiwi
blended with apple juice.

VEGGIE TWIST

9.5

Ginger, Apple, Spinach, Carrot, and lemon
blended with apple juice.

CARRIBEAN BREEZE

9.5

Coconut, strawberry, pineapple,
blended with coconut milk.

PACIFIC LOVE

9.5

Fig, Vanilla, apple, peach, banana,
blended with peach juice.

POWER GRANADE

9.5

Strawberries, Apple, Pomegranate, and Blackcurrant
blended with cranberry juice.

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SOFT DRINKS AND JUICES	25cl	4
FRESHLY SQUEEZED ORANGE JUICE	40cl	6
PREMIUM TONICS AND SODAS		5
MIXERS	25cl	2
PREMIUM MIXERS		3
TEAS		5.5
HOT BEVERAGES		€
ESPRESSO		4
DOPPIO		5.5
CAPPUCCINO		6
CAFFE LATTE		6
AMERICANO		5.5
FRENCH PRESS FILTRE COFFEE		6
INSTANT COFFEE		5.5
CYPRUS COFFEE		3.5
DOUBLE CYPRUS COFFEE		5
COLD BEVERAGES		€
ICED LATTE		6
FREDDO ESPRESSO		5.5
FREDDO CAPPUCCINO		6
COFFEE FRAPPE		5.5
WATER		€
STILL WATER - IMPORTED	0.75cl	5.5
STILL WATER - IMPORTED	0.33cl	3.5
SPARKLING WATER - IMPORTED	0.75cl	6
SPARKLING WATER - IMPORTED	0.25cl	4

PRICES INCLUDE ALL LEGAL CHARGES



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www.capstgeorges.com