



CHROIMA



CAP ST GEORGES

# ALLERGENS

## **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.



# LIGHT FOOD

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## CAVIAR

<b>CAVIAR BELUGA 30gr</b> <sup>(5.2,7,4)</sup>	180
Blinis & condiments	
<b>CAVIAR OSCIETRA 30gr</b> <sup>(5.2,7,4)</sup>	150
Blinis & condiments	

## SALADS

<b>BURRATA</b> <sup>(5.10)</sup>	20
Rocket leaves, tomatoes, pecans baby beetroots, bee pollen, asparagus	
<b>QUINOA</b>	22
Apples, walnuts, citrus, goji berries, spinach, goat's cheese	
<b>KING PRAWN SALAD</b> <sup>(3,9)</sup>	32
Tomatoes, cucumber, avocado, mixed greens, spring onion, citrus dressing	
<b>SMOKED SALMON</b> <sup>(5.2,4)</sup>	24
Avocado, quail egg, pickled red onions, cucumber salad	

## SNACKS

<b>MIXED GRILL</b> <sup>(2,7)</sup>	32
Chicken, lamb & beef skewers, halloumi cheese, marinated mushrooms	
<b>BEEF BURGER</b> <sup>(2,7)</sup>	26
Caramelized onions, cheddar cheese, bacon	
<b>CLUB SANDWICH</b> <sup>(2,4,9,7)</sup>	22
Grilled chicken, bacon, fried egg, lettuce, tomato, mustard mayonnaise, French fries	
<b>FALAFEL WRAP</b> <sup>(2)</sup> (V)	24
Houmous, curly potatoes	

## TO SHARE

<b>CHEESE PLATTER &amp; CHARCUTERIE PLATTER</b> <sup>(7,2,1)</sup>	26
Freshly baked rolls, celery sticks, red onion jam Selection of local & international cheeses & charcuterie	
<b>SMOKED FISH PLATTER</b> <sup>(5,2,4)</sup>	32
Salmon, tuna, hamachi, eel Pickled gherkin, quail egg, horseradish	

## FOR THE KIDS

<b>CHICKEN GOUJONS</b> <sup>(2,4,12,7)</sup>	16
French fries, vegetables	
<b>CHICKEN FILLET BURGER</b> <sup>(2,4,7)</sup>	16
French fries, salad	
<b>PENNE TOMATO BASIL SAUCE</b> <sup>(2,4,7)</sup>	14
Parmesan cheese	
<b>LINGUINE MUSHROOM CREAM SAUCE</b> <sup>(2,4,7)</sup>	16
Parmesan cheese	
<b>BEEF SLIDERS</b> <sup>(2,4,7)</sup>	16
French fries, salad	
<b>HOMEMADE PIZZA</b> <sup>(2,4,7)</sup>	16
Mushrooms, cheese, tomatoes	

**Available daily 12:00-22:00**

ALL PRICES ARE IN EURO AND INCLUDE VAT.



# AFTERNOON TEA

ANGUS BEEF FILLET SLIDER <sup>(2,7)</sup>

TUNA MAYO TOAST <sup>(2,4,5)</sup>

PROSCIUTTO/MELON/BRIE <sup>(2,7)</sup>

SMOKED SALMON TORTILLAS <sup>(2,5)</sup>

FRESHLY BAKED SCONES, *Clotted Cream, Homemade Strawberry Jam* <sup>(2,4,7, 10,12)</sup>

FRUIT TART <sup>(2,4,7, 10,12)</sup>

CHOCOLATE TRUFFLE CAKE <sup>(2,4,7, 10,12)</sup>

PROFITEROLES WITH PISTACHIO PRALINE <sup>(2,4,7, 10,12)</sup>

LEMON MERINGUE TART <sup>(2,4,7, 10,12)</sup>

MACARON <sup>(2,4,7, 10,12)</sup>

TIRAMISU <sup>(2,4,7, 10,12)</sup>

**PRICE €27 per person**  
*(Minimum Serving 2 Persons)*

The price above includes your choice of coffee or tea

Available Daily 12:30-18:00



# TEA PROPOSALS

€5.5

*Our tea specialist proposes a selection of classic and exotic teas from around the world*

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**Breakfast:** A blend of Ceylon, Darjeeling and Assam teas. Enjoyed with a splash of milk, this is the perfect tonic tea to begin the day

**Darjeeling:** Plain Black Tea

**Earl grey:** A selection of black teas enriched with white tips and petals, and flavored with Calabrian bergamot. The perfect balance of this superior Earl Grey will satisfy the most refined taste.

**Oolong caramel au beurre:** This oolong tea's naturally velvety notes blend with the sweet salty flavors of caramel. Enjoy a deliciously gourmet cup or this beautifully balanced blend of green and candy notes (PENDING AVAILABILITY)

**Decaffeinated earl grey:** Black decaffeinated tea, finely flavored with bergamot from Calabria. (PENDING AVAILABILITY)

**Vert Yunnan:** The Yunnan province produces exclusively black, dark teas. However, delicate green teas can also be found there, such as this example which gives a bright yellow liquor. The infusion exhibits green and fruity notes with an enduring finish

**Jasmin:** Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flowers sweet and delicate fragrance. This is the ideal tea to drink with Chinese food.

**Chamomile:** Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries a sweet and fruity taste with pineapple notes

**Rooibos Cederberg:** The rooibos small tree, grows in wild conditions in Cederberg region, in South Africa. The rooibos gives an infusion with low tannin level, caffeine free. Its sweet taste makes it an ideal for children to consume served hot or iced.



## **BALI**

Let your senses undertake the great journey with Bali Tea. This premium tea is a blend of Sencha from China and Jasmine green tea. It unveils a surprising and exquisite taste of flower petals, litchi, grapefruit and rose.

## **TISANE FIDJI**

Vegetal and herby, this highly aromatic tea brings together the freshness of lemongrass with the energy of ginger to create an invigorating tea with wonderful peppery notes from the root and delicious zesty notes from the lime.

## **STRONG BREAKFAST**

A blend of Ceylon, Darjeeling, and Assam teas. Enjoyed with a splash of milk, this is the perfect tonic tea to begin the day.

## **FOUR FRUITS ROUGES**

A blend of black teas with delicious flavors of cherry, strawberry, raspberry and red currant, all brought together in an irresistibly fruity blend.

## **ROOIBOS CITRUS**

A balanced cocktail, full of freshness, based on Cederberg Rooibos and assembled with citrus essential oils and kola flavor. Enriched with subtle orange peel and helianthus petals.

## **EARL GREY YIU ZHEN**

This Earl Grey tea will delight even the most demanding tea enthusiasts. Indeed, this tea is a blend of carefully selected black teas sprinkled with silky buds of white tea "Yin Zhen" and flower petals, along with a delicious Calabria bergamot flavor.

## **CARCADET FANTASIA**

Fantasia' is a flavored fruit infusion offering the pleasure of refreshing drink combining hibiscus flowers with apple pieces, orange, and rosehip peels, all deliciously scented with the aromas of blood orange.

## HOT BEVERAGES

	€
Espresso	4
Doppio	5.5
Cappuccino	6
Caffè Latte	6
Americano	5.5
Instant Coffee	5.5
French Press Filter Coffee	6
Cyprus Coffee	3.5
Double Cyprus Coffee	5

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## COLD BEVERAGES

	€
Iced Latte	6
Freddo Espresso	5.5
Freddo Cappuccino	6
Coffee Frappè	5.5

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## ALCOHOLIC COFFEES

	€
IRISH COFFEE	11
BAILEYS COFFEE	11
ROYAL COFFEE	11
AMARETTO COFFEE	11
JAMAICA COFFEE	11

# MIXOLOGIST'S SUGGESTIONS

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## DR. FEELGOOD

15

*Might you don't need me anymore.*

Laphroaig Quarter Cask & Woodford Reserve, shaken with honey from our bees, passionfruit liqueur, ginger, fresh lemon juice and egg white or vegan alternative.

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## LAST WORD

15

*A drink from the days of Prohibition, the revival of the Last Word.*

Gray Goose vodka, champagne, cucumber, lemon juice, basil from our organic garden, elderflower syrup.

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## A NIGHT ON EARTH

14

*Let your senses enjoy the local flavors in a glass.*

Absolut Elyx Vodka infused with rosemary, Midori Melon Liqueur, fresh lime juice, sweet citrus oils, and local herbs.

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## REFLECTION

15

*Your reflection of an inner pleasure.*

Johnnie Walker Double Black, homemade bacon syrup, peach liqueur, and jasmine.

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## MIND THE GAP

14

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

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## MEDITERRANEAN MELODY

15

*A refreshing combination of the Mediterranean culture.*

Skinos Mastiha, Mataroa Mediterranean Gin, Campari, Bitter Mandarin, and pink grapefruit soda.

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## BARREL AGED COCKTAIL

17

Barrel ageing helps mellow harshness, integrate flavors, and add nuances of the past batcher while offering robust, woody, spiciness, and nutty vanilla notes.

## BARREL AGED OLD FASHIONED

## BARREL AGED NEGRONI

*Ask us about what we have been ageing currently*





# SIGNATURE COCKTAILS

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## ROSE & GINGER PALOMA

14

Rich tequila base cocktail, the Paloma is mixed with Fresh red grapefruit juice, El Jimador Reposado tequila, fresh lime juice, rose syrup and topped up with ginger beer.

## MOULIN ROUGE

14

Malfy Rosa Gin, four fruit rouges homemade syrup, fresh lime, sweet citrus oil, local herbs, egg white or vegan alternative

## A TRUE LEGEND

15

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

## AURA IN ME

14

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

## THE FINAL SAY

15

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

## SAVOIR VIVRE

14

Hennessy V.S, Bumbu Rum, cherry liqueur, fresh lemon juice, homemade cinnamon syrup, sweet citrus oil, orange juice.

## CAP'S MOJITO

21

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

## THE CYPRIOT

14

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

## TRUFFLE MARTINI

18

Cambridge truffle gin & Malfy Limone Gin, stirred over ice, scented with Dry vermouth, Garnished with olive and lemon twist.

## HIBISCUS AND BLOOD ORANGE MARGARITA

14

Herradura Tequila Blanco infused with hibiscus, Cointreau, blood orange puree, citrus, and sugar.

## THAI LEMONGRASS MARGARITA

14

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



# CHAMPAGNE COCKTAILS

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## BELLINI

25

Home-made peach purée topped up with Brut champagne.

## THE HUGO SYMPHONY

26

St-Germain elderflower liqueur with mint leaves from our garden, fresh red currants and topped up with Brut champagne.

## CAP ST GEORGES APEROL SPRITZ

26

Aperol, Brut champagne, pink grapefruit soda, edible flowers.

## FRAIS ROYAL

26

Freshly muddled strawberries, enhanced with crème de framboise topped up with Rose champagne.

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# GIN PLUS

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## A SPICY G&T

15

Opihr Oriental spiced gin is added to muddled chili and lime juice with 3 Cents tonic water.

## 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.

## ROYALTY GIN

13

Whitley Neil rhubarb and ginger gin with 3cents ginger beer, lime wheel and a sprig of mint.



# CLASSIC & MODERN COCKTAILS

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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
<i>Choose your flavor: Strawberry, Mango, Passion Fruit, Peach</i>	
CLASSIC MARGARITA	12
FROZEN MARGARITA	12
<i>Choose your flavor: Strawberry, Mango, Passion Fruit, Peach</i>	
OLD FASHIONED	12
COSMOPOLITAN	12
GIN BASIL SMASH	12
BLOODY MARY	12
PINA COLADA	12
WHISKEY SOUR	12

## APERITIFS & DIGESTIVES *4cl*

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CAMPARI	9
APEROL	9
PIMMS No1	8
MARTINI ( <i>Dry, Rosso, Bianco</i> )	7.5
PERNOD ANISE	9
ZIVANIA LOEL	7
OUZO PLOMARI	8
FERNET BRANCA	8
JAGERMEISTER	9
UNDERBERG	8

## VODKA 4cl

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<b>BELUGA NOBLE</b> , <i>RUSSIA</i>	16
<b>BELUGA ALLURE</b> , <i>RUSSIA</i>	23
<b>BELUGA GOLD LINE</b> , <i>RUSSIA</i>	32
<b>CIROC</b> , <i>FRANCE</i>	14
<b>BELVEDERE</b> , <i>POLAND</i>	13.5
<b>GREY GOOSE</b> , <i>FRANCE</i>	12
<b>GREY GOOSE VX</b> , <i>FRANCE</i>	19
<b>ABSOLUT BLUE</b> , <i>SWEDEN</i>	8
<b>ABSOLUT ELYX</b> , <i>SWEDEN</i>	13
<b>STOLICHNAYA</b> , <i>RUSSIA</i>	8
<b>STOLICHNAYA ELIT</b> , <i>RUSSIA</i>	15
<b>CRYSTAL HEAD</b> , <i>CANADA</i>	14.5
<b>FINLANDIA</b> , <i>FINLAND</i>	11
<b>TITO'S</b> , <i>UNITED STATES</i>	12
<b>KETEL ONE</b> , <i>THE NETHERLANDS</i>	9
<b>KAUFFMAN SOFT</b> , <i>RUSSIA</i>	12
<b>SMIRNOFF NORTH</b> , <i>RUSSIA</i>	9

## GIN 4cl

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<b>MONKEY 47</b> , <i>GERMANY</i>	14.5
<b>OPIHR SPICED</b> , <i>ENGLAND</i>	12
<b>TANQUERAY No.TEN</b> , <i>ENGLAND</i>	11
<b>PORTOBELLO ROAD</b> , <i>ENGLAND</i>	11
<b>ELEPHANT</b> , <i>GERMANY</i>	12
<b>MARTIN MILLER'S</b> , <i>ENGLAND</i>	10
<b>HENDRICK'S</b> , <i>SCOTLAND</i>	10
<b>THE BOTANIST</b> , <i>SCOTLAND</i>	11
<b>No3</b> , <i>ENGLAND</i>	13
<b>ETSU</b> , <i>JAPAN</i>	15
<b>GIN MARE</b> , <i>SPAIN</i>	11.5
<b>PLYMOUTH</b> , <i>ENGLAND</i>	10
<b>GINRAW</b> , <i>SPAIN</i>	14
<b>CAMBRIDGE TRUFFLE</b> , <i>ENGLAND</i>	19
<b>BEEFEATER PINK</b> , <i>ENGLAND</i>	9
<b>THE KINGFISHER</b> , <i>CYPRUS</i>	9.5
<b>THE KINGFISHER PINK</b> , <i>CYPRUS</i>	9.5
<b>MATAROA</b> , <i>GREECE</i>	9.5



## TEQUILA 4cl

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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

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HAVANA CLUB 3 ANOS	8
HAVANA CLUB 7 ANOS	10.5
HAVANA SELECCION DE MAESTROS	18.5
ANGOSTURA 1787	19
EL DORADO 15 Y/O	15
BUMBU RUM LIQUEUR	13.5
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 (CACHACA)	15
YAGUARA (CACHACA ORGANIC)	14

# WHISKY *4cl*

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## BLENDDED SCOTCH

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JOHNNIE WALKER BLACK LABEL	11
CHIVAS REGAL 12 Y/O	12
JOHNNIE WALKER BLUE LABEL	52
JOHNNIE WALKER DOUBLE BLACK	14
JOHNNIE WALKER GREEN LABEL	19
CHIVAS REGAL 18 Y/O	19
CHIVAS REGAL 25 Y/O	63
CHIVAS ROYAL SALUTE 21 Y/O	38
MONKEY SHOULDER	13
NAKED MALT	14.5

## SINGLE MALT

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### 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
CRABBIE'S YARDHEAD	13

### SPEYSIDE

BALVENIE DOUBLEWOOD 12 Y/O	19
GLENFIDDICH 12 Y/O	15
GLENFIDDICH 18 Y/O	19
GLENFIDDICH 21 Y/O	26
MACALLAN TRIPLE CASK 12 Y/O	21
MACALLAN DOUBLE CASK 15 Y/O	32
MACALLAN DOUBLE CASK 18 Y/O	83

### ISLAY

LAGAVULIN 16 Y/O	18
LAPHROAIG QUARTER CASK	12
BOWMORE 15 Y/O	18

### ISLANDS

TALISKER 10 Y/O	10
JURA 10 Y/O	10



## LOWLAND

AUCHENTOSHAN THREE WOOD 14

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## CAMPBELTOWN

SPRINGBANK 10 Y/O 49

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## IRISH

TEELING SMALL BATCH 16

REDBREAST 15 Y/O 39

BUSHMILLS 8

JAMESON 10

TULLAMORE DEW 11.5

CONNEMARA 12

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## AMERICAN

WOODFORD RESERVE BOURBON 14.5

WOODFORD RESERVE RYE 15

MAKER'S MARK BOURBON 13

JIM BEAM BOURBON 10

JACK DANIEL'S 9

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## CANADIAN

CANADIAN CLUB 9.5

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## JAPANESE

NIKKA DAYS 15.5

NIKKA PURE MALT BLACK 25

NIKKA TAKETSURU PURE MALT 37

HIBIKI HARMONY MASTER SELECT 57

THE MATSUI MIZUNARA CASK 49

YAMAZAKI DISTILLER'S RESERVE 52

HAKUSHU DISTILLER'S RESERVE 50

HAKUSHU 12 Y/O 65



## BRANDY, COGNAC & ARMAGNAC *4cl* €

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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
METAXA ANGEL'S TREASURE	39.5
FIVE KINGS	6
CHATEAU DU TARIQUET BAS ARMAGNAC X.O	26
CHATEAU DU TARIQUET BAS ARMAGNAC V.S.O.P	15
CALVADOS COEUR DE LION V.S.O P	12

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## COMMANDARIA *6cl* €

Considered world's oldest wine, produced continuously 5000 years, renamed in 12<sup>th</sup>. Century after the knights of St. John purchases the island from King Richard and settled in "La Grande Commanderie" today known as Kolossi near Limassol. Winer of the first world wine tasting, organized by French King Philip Augustus in 13<sup>th</sup> Century.

TSIAKKAS WINERY, COMMANDARIA PDO, UNFORTIFIED, <i>CYPRUS</i>	9
KEO, "ST. JOHN", COMMANDARIA PDO, FORTIFIED, <i>CYPRUS</i>	7
KEO, "ST. JOHN", COMMANDARIA PDO, FORTIFIED, VINTAGE 1984, <i>CYPRUS</i>	20

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## PORT *6cl* €

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W& J GRAHAMS LATE BOTTLED, VINTAGE 13	10
W& J GRAHAMS TAWNY, 10 Y/O	13
W& J GRAHAMS TAWNY, 30 Y/O	24

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## SHERRY *6cl* €

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DOS CORTADOS PALO 20 Y/O	11
DON GUIDO PEDRO XIMENEZ 20 Y/O	12
JALIFA AMONTIALLADO 30 Y/O	15

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## EAU DE VIE *6cl* €

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GRAPPA RENNINA BRUNELLO DI MONTALCINO	11.5
GRAPPA MILLE E UNA NOTTE	11.5
TSIPOURO APOSTOLAKI ( <i>WITHOUT ANISE</i> )	7
TSIPOURO APOSTOLAKI ( <i>WITH ANISE</i> )	7





## LIQUEURS *6cl*

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AMARETTO DISARONNO	9
BAILEYS	9
BENEDICTINE D.O.M	10
DRAMBUIE	10
FILFAR ORANGE LOCAL LIQUEUR	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

# WINES BY GLASS

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## CHAMPAGNE

Ruinart Brut (R de Ruinart), Reims	25
Billecart – Salmon, Brut Réserve, Reims	25
Billecart – Salmon, Rosé Réserve, Reims	30
Ruinart Brut, Rosé, Reims	30

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## SPARKLING WINES

Zardetto Prosecco Superiore Dry, DOCG, Veneto, <i>Italy</i>	9
Zardetto, Prosecco Extra Dry Rose, DOC, Veneto, <i>Italy</i>	9

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## WHITE WINES

Persefoni, Xynisteri Dry, <i>Cyprus</i> , Paphos Region, Kolios Winery	8
Alpha Estate, Sauvignon Blanc, Amyndeon	14
Pinot Grigio, Dry, Venetia, <i>Italy</i> , Zenato Winery	9
Louis Jadot Chablis, Chardonnay, <i>France</i> , Burgundy	13

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## ROSE WINES

Makarounas Winery, "Minthy", <i>Paphos</i>	9
Château Les Valentines, Provence, <i>France</i>	13

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## RED WINES

Maratheftiko St. Photios, Kolios Winery, <i>Paphos</i>	8
Vasilikon Winery, "Methi", Cabernet Sauvignon, <i>Paphos</i>	12
Château Cap St George, Jean-Philippe Janoueix 2018	18
Nozzole Chianti Classico DOCG, Tuscany <i>Italy</i>	9

# DRAUGHT BEERS

	0.28Cl	0.56Cl
<b>KEO</b> <i>(Domestic)</i>	4	6
<b>STELLA ARTOIS</b> <i>(Belgium)</i>	5	7
<b>ERDINGER WEISSBIER</b> <i>(Germany)</i>	5	7

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# BEERS AND CIDERS BOTTLED

<b>KEO</b> <i>(Domestic)</i>	33cl	5.5
<b>CARLSBERG</b> <i>(Domestic Production)</i>	33cl	5.5
<b>CHIMAY RED ALE</b> <i>(Belgium)</i>	33cl	9
<b>HEINEKEN</b> <i>(The Netherlands)</i>	33cl	6.5
<b>HEINEKEN NON-ALCOHOLIC</b> <i>(The Netherlands)</i>	33cl	6.5
<b>CORONA</b> <i>(Mexico)</i>	35cl	6.5
<b>ST. SEBASTIAN GRAND CRU</b> <i>(Belgium)</i>	50cl	19
<b>SAN MIGUEL GLUTEN FREE</b> <i>(Spain)</i>	33cl	7
<b>GUINNESS</b> <i>(Ireland)</i>	44cl	7
<b>PERONI</b> <i>(Italy)</i>	33cl	7
<b>STELLA ARTOIS</b> <i>(Belgium)</i>	33cl	6.5
<b>SOMERSBY APPLE CIDER</b> <i>(Denmark)</i>	33cl	6
<b>KOPPARBERG STRAWBERRY &amp; LIME</b> <i>(Sweden)</i>	33cl	6

# SMOOTHY SUGGESTIONS

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**TROPICAL TANGO** 9.5

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

**POWER GRANATE** 9.5

Strawberries, Apple, Pomegranate and Blackcurrant blended with cranberry 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.

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**SOFT DRINKS AND JUICES** *25cl* 4

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**FRESHLY SQUEEZED ORANGE JUICE** *40 cl* 6

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**PREMIUM TONICS AND SODAS** 5

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**MIXERS** *25cl* 2

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**PREMIUM MIXERS** 3

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## WATER

Still Water *0.75cl* 5.5

Still Water *0.33cl* 3.5

Sparkling Water *0.75cl* 6

Sparkling Water *0.25cl* 4