



CAP ST GEORGES
HOTEL & RESORT

SALADS & SNACKS

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MESOYIOS ⁽⁷⁾ Baby beetroots, tomatoes, cucumber, greens, red onion pedals, caper berries, Feta cheese	22
VILLAGE SALAD ⁽⁷⁾ Tomatoes, cucumber, lettuce, rocket, black olives, green pepper, onions, capers, Feta cheese	14
NIÇOISE ^(5,4,2) Grilled tuna steak, greens, quail egg, anchovies powder, citrus dressing	24
SUPERFOOD ^(5,12) Marinated raw salmon, quinoa, broccoli, avocado, greens, radish, sesame seeds	18
BURRATA ^(2,5,10) Color cherry tomatoes, creamy Burrata cheese, prosciutto, asparagus, pine nuts	20
FRIED BABY CALAMARI ^(2,3,7) Artichoke's truffle puree	16
FRIED BREADED PRAWNS ^(2,12) Nobashi prawns, roasted sesame sauce	24
MIXED GRILL PLATTER ^(2,7) Chicken, lamb & beef skewers, halloumi cheese, marinated mushrooms	32
CLUB SANDWICH ^(2,4,9,7) Grilled chicken, bacon, fried egg, lettuce, tomato, mustard mayonnaise, French fries	22
GORGONZOLA CHEESE BURGER ^(2,4,7) Black Angus beef burger with blue cheese topping, French fries	24
CHICKEN SOUVLAKI WRAP Tzatziki, tomatoes, cucumber, parsley, French fries	28
FALAFEL WRAP ⁽²⁾ Hoummous, curly potatoes	24

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.

TO SHARE

	€
CHEESE & CHARCUTERIES ^(7,2,1)	26
Freshly baked rolls, celery sticks, red onion jam	
OYSTERS ON ICE ⁽⁸⁾	
Fresh herbs & tomatoes dressing	
Half Dozen	45
Whole Dozen	84
CAVIAR ⁽⁵⁾	
Beluga 30gr	180
Osetra 30gr	150
Blinis, sour cream & accompaniments ^(4,2,7)	

KIDS MENU

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

DESSERTS

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LEMON TART ^(2,4,7,10,12)	10
BROWNIES ^(2,4,7,10,12)	10
BLUEBERRY CHEESE CAKE ^(2,4,7,10,12)	10
FRESH SEASONAL FRUITS ^(2,4,7,10,12)	12
SELECTION OF ICE CREAMS & SORBET ⁽⁷⁾	3.5 per scoop



SUMMER COCKTAILS

ROSE & GINGER PALOMA

El Jimador reposado tequila, fresh red grapefruit juice, fresh lime juice, rose syrup and topped up with ginger beer.

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14

MEDITERRANEAN MELODY

Skinos Mastiha, Mataroa Mediterranean gin, fresh lemon juice, Campari, and bitter mandarin purée and pink grapefruit soda.

15

PEACH BLOSSOM

Jack Daniel's whiskey, Aperol with peach and coconut.

14

CAP'S MOJITO

Angostura Reserva Rum, fresh mint, lime halves muddled with home made berry and rose's syrup, topped up with rose champagne.

21

AURA IN ME

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

14

CARIBBEAN COOLER

A blend of Bacardi Carta Blanca Rum & Bacardi spiced Rum ginger, caramelised pineapple, orange liqueur.

14

PORNSTAR MARTINI

Grey Goose vanilla infused vodka, passion fruit purée, fresh lime juice, Passoa liqueur and a shot of champagne on the side.

16

HIBISCUS AND BLOOD ORANGE MARGARITA

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

14

SEXY COCO LOCO

Served in a fresh whole pineapple

Havana Club 3 Anos, Coconut purée, Strawberry, fresh pineapple, pineapple juice.

25



GIN PLUS

A SPICY G&T

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

MEDITERRANEAN G&T

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

CONTEMPORARY G&T

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

PINKY UP

Kingfisher Pink gin with 3 Cents cherry soda, strawberries, and basil spring.

PASSION IN THE TROPICAN

Whitley Neil gin with 3 Cents pineapple soda

CLASSIC COCKTAILS

MOJITO

CAIPIRINHA

BRANDY SOUR

BLOODY MARY

PINA COLADA

COSMOPOLITAN

GIN FIZZ

SINGAPORE SLING

CUBA LIBRE

WHISKEY SOUR

BRANDY ALEXANDER

MOSCOW MULE

GIN BASIC

FROZEN DAIQUIRY

Choose your flavor: Strawberry, Mango, Passion fruit, Peach
Havana Club 3 Años rum, fresh lime juice, Cointreau liqueur blended all together with ice.

FROZEN MARGARITA

Choose your flavor: Strawberry, Mango, Passion, Peach
Herradura Tequila blanco, fresh lime juice and Cointreau.

SMOOTHY SUGGESTIONS

TROPICAL TANGO

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

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9.5

POWER GRANATE

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

9.5

CARIBBEAN BREEZE

Coconut, strawberry, pineapple blended with orange juice.

9.5

PACIFIC LOVE

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

9.5

VEGGIE TWIST

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

9.5



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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Cîroc, <i>France</i>	14
Grey Goose, <i>France</i>	12
Belvedere, <i>Poland</i>	13.5
Absolut Blue, <i>Sweden</i>	8
Stolichnaya, <i>Russia</i>	8
Beluga Noble, <i>Russia</i>	16
Beluga Gold Line, <i>Russia</i>	32

GIN - 4cl

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Hendrick's, <i>Scotland</i>	10
Monkey 47, <i>Germany</i>	14.5
Gin Mare, <i>Spain</i>	11.5
The Botanist, <i>Scotland</i>	10
Tanqueray No. 10, <i>England</i>	11
Beefeater Pink, <i>England</i>	9
The Kingfisher, <i>Cyprus</i>	9.5
The Kingfisher Pink, <i>Cyprus</i>	9.5
Mataroa, <i>Greece</i>	9.5

TEQUILA - 4cl

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Herradura Blanco	10.5
El Jimador Reposado	9.5
Patron Silver	13
Mijenta Blanco	13.5
Nuestra Soledad (<i>Mezcal</i>)	10
Don Julio 1942	46
Clase Azul Reposado	41

RUM - 4cl

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Bacardi Carta Blanca	7
Bacardi spiced	10.5
Havana Club 3 Años	8
Havana Club 7 Años	10.5
Diplomatico Reserva Exclusiva	14
Capucana (<i>Cachaça</i>)	15

WHISKY - 4cl

€

BLENDED SCOTCH

Johnnie Walker Black Label	11
Johnnie Walker Double Black	14
Monkey Shoulder	13
Chivas Regal 12 y/o	12
Chivas Regal 18 y/o	19
Naked Malt	14.5

SINGLE MALT

HIGHLAND

Glenmorangie 10 y/o	14
Glenmorangie 18 y/o	23
Dalmore Cigar Malt	28

SPEYSIDE

Glenfiddich 12 y/o	15
Glenfiddich 18 y/o	19
Macallan 12 y/o	21
Macallan 15 y/o	32

ISLANDS

Jura 10 y/o	10
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ISLAY

Lagavulin 16 y/o	18
Bowmore 15 y/o	18

LOWLAND

Auchentoshan Three Wood	14
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IRISH

Teeling Small Batch	16
Jameson	10

AMERICAN

Maker's Mark Bourbon	13
Jim Beam Bourbon	10
Jack Daniel's Tennessee	9

CANADIAN

Canadian Club	9.5
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JAPANESE

Nikka Days	15.5
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BRANDY & COGNAC - 4cl

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Hennessy V.S	12
Hennessy X.O	38
Courvoisier V.S	11
Five Kings	6
Metaxa 7	9
Calvados Coeur De Lion V.S.O P	12

LIQUEURS - 6cl

€

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

CHAMPAGNE & SPARKLING - 12.5cl

	€
Ruinart Brut, (R de Ruinart), Brut, Reims	25
Billecart - Salmon, Brut, Réserve, Riems	25
Billecart - Salmon, Brut Rosé, Réserve, Riems	30
Zardetto Prosecco, Prosecco di Conegliano-Valdobbiadene Superiore, Dry, DOCG, <i>Italy</i>	9
Zardetto, Prosecco, Extra Dry, Rosé, DOC, Veneto, <i>Italy</i>	9

WHITE WINE

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

ROSE WINE

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

RED WINE

	€
"Agios Photios", Maratheftiko, Kolios Winery, PGI Paphos, <i>Cyprus</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

BEER BOTTLES & CIDERS - 33CL

	€
Keo (<i>Domestic</i>)	5.5
Carlsberg (<i>Domestic Production</i>)	5.5
Heineken (<i>The Netherlands</i>)	6.5
Corona (<i>Mexico</i>)	6.5
San Miguel, gluten free (<i>Spain</i>)	7
Guinness (<i>Ireland</i>)	7
Heineken, non-alcoholic (<i>The Netherlands</i>)	6.5
Somersby Apple Cider (<i>Denmark</i>)	6
Stella Artois (<i>Belgium</i>)	6.5
Octopus Lager (<i>Domestic - Microbrewery</i>)	7
Octopus IPA (<i>Domestic - Microbrewery</i>)	7

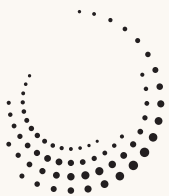
	€
SOFT DRINKS AND JUICES - 25cl	4
FRESHLY SQUEEZED JUICES - 40cl	6
PREMIUM TONICS & SODAS	5
MIXERS - 25cl	2
PREMIUM MIXERS	3

COFFEES	€
Cappuccino	6
Caffé Latte	6
Americano	5.5
Espresso	4
Doppio	5.5
Instant Coffee	5.5
Cyprus Coffee	3.5
Double Cyprus Coffee	5
Frappé Coffee	5.5
Iced Latte	6
Freddo Espresso	5.5
Freddo Cappuccino	6

TEAS	5.5
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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
Mineral still water 1ltr	5.5
Mineral still water 0.5ltr	3.5
Sparkling water 0.5ltr	4





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www.capstgeorges.com

