



CAP ST GEORGES

# SUMMER COCKTAILS

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## CAP'S MOJITO

21

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

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## MEDITERRANEAN MELODY

15

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

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## PEACH BLOSSOM

14

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

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## ROSE & GINGER PALOMA

14

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

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## LYCHEE MILK PUNCH

14

Home-made infused vodka with coffee beans, lychee purée, coconut milk, vanilla and grated nutmeg.

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## SAVOIR VIVRE

14

Hennessy V.S cognac, Bumbu Rum liqueur, cherry liqueur, fresh lemon juice, home-made cinnamon syrup, and orange juice.

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## AURA IN ME

14

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

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## CARIBBEAN COOLER

14

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

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## SEXY COCO LOCO

25

Havana club 3 Años rum blended with coconut purée, strawberry purée, coconut liqueur, fresh pineapple and pineapple juice served in Fresh whole pineapple fruit.

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## HIBISCUS AND BLOOD ORANGE MARGARITA

14

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

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## TOMMY'S MARGARITA

14

Mijenta tequila blanco, dry orange liqueur, fresh lemon juice, agave syrup and salted rim.





# CHAMPAGNE COCKTAILS

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## BELLINI

25

Home-made peach purée topped up with Billecart – Salmon Brut champagne.

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## THE HUGO SYMPHONY

26

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

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## CAP ST GEORGES APEROL SPRITZ

26

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

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## FRAIS ROYAL

26

Freshly muddled strawberries, enhanced with crème de framboise topped up Billecart – Salmon Brut 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.

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## MEDITERRANEAN G&T

15

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

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## CONTEMPORARY G&T

15

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

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## PINKY UP

14

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

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## PASSION IN THE TROPICAN

15

Whitley Neil gin with 3 Cents pineapple soda.

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# SMOOTHIES & MOCKTAILS



## TROPICAL TANGO

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

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

# 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: <i>Strawberry, Mango, Passion Fruit, Peach</i>	
Classic Margarita	12
Frozen Margarita	12
Choose your flavor: <i>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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<b>Campari</b>	9
<b>Aperol</b>	9
<b>Pimms No1</b>	8
<b>Martini</b> ( <i>Dry, Rosso, Bianco</i> )	7.5
<b>Pernod Anise</b>	9
<b>Zivania Loel</b>	7
<b>Ouzo Plomari</b>	8
<b>Fernet Branca</b>	8
<b>Jägermeister</b>	9

## VODKA 4CL

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<b>Cîroc</b> , <i>France</i>	14
<b>Grey Goose</b> , <i>France</i>	12
<b>Grey Goose VX</b> , <i>France</i>	19
<b>Belvedere</b> , <i>Poland</i>	13.5
<b>Absolut Blue</b> , <i>Sweden</i>	8
<b>Smirnoff North</b> , <i>Russia</i>	9
<b>Stolichnaya</b> , <i>Russian</i>	8
<b>Beluga Noble</b> , <i>Russian</i>	16
<b>Beluga Gold Line</b> , <i>Russian</i>	32

## GIN 4CL

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<b>Hendrick's</b> , <i>Scotland</i>	10
<b>Monkey 47</b> , <i>German</i>	14.5
<b>Gin Mare</b> , <i>Spain</i>	11.5
<b>The Botanist</b> , <i>Scotland</i>	11
<b>Tanqueray No 10</b> , <i>England</i>	11
<b>Portobello Road</b> , <i>Italy</i>	11
<b>Plymouth</b> , <i>England</i>	10
<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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<b>Herradura Blanco</b>	10.5
<b>El Jimador Reposado</b>	9.5
<b>Don Julio 1942</b>	46
<b>Patron Silver</b>	13
<b>Mijenta Blanco</b>	13.5
<b>Clase Azul Reposado</b>	41
<b>Nuestra Soledad</b> ( <i>Mezcal</i> )	10





## RUM 4CL

Bacardi Carta Blanca	7
Bacardi Spiced	10.5
Havana Club 3 Años	8
Havana Club 7 Años	10.5
Bumbu Rum Liqueur	13.5
Ron Zacapa Centenario No.23	18
Diplomatico Reserva Exclusiva	14
Capucana (Cachaça)	15

## WHISKY 4CL

### BLENDED SCOTCH

Johnnie Walker Black	11
Johnnie Walker Double Black	14
Monkey Shoulder	13
Chivas Regal 12 years old	12
Chivas Regal 18 years old	19
Naked Grouse	14.5

### SINGLE MALT

Glenmorangie 10 years old	14
Glenmorangie 18 years old	23
Glenfiddich 12 years old	15
Glenfiddich 18 years old	19
Macallan 12 years old	21
Macallan 15 years old	32
Lagavulin 16 years old	18

### IRISH

Teeling Small Batch	16
Jameson	10

### AMERICAN

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

### 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

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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



## BY GLASS



### CHAMPAGNE & SPARKLING 12,5CL

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

### WHITE

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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

### ROSÉ

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

### RED

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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

	1/2PINT	PINT
Keo	4	6
Stella Artois	5	7
Erdinger	5	7

## BEER BOTTLES AND 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** 4

**FRESHLY SQUEEZED ORANGE JUICE** 6

**PREMIUM TONICS & SODAS** 5

**PROTEIN SHAKE** 6.5

**MIXERS** 2

**PREMIUM MIXERS** 3

## WATER

Mineral still water ( <i>Imported</i> )	1LTR	5.5
Mineral still water ( <i>Imported</i> )	0.5LTR	3.5
Sparkling water ( <i>Imported</i> )	0.5LTR	4

## 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

**SELECTION OF TEAS** 5.5



# SALADS & SNACKS



<b>BURRATA SALAD</b> <sup>(7,10)</sup>	<b>20</b>
Rocket leaves, tomatoes, pecans, baby beetroots, bee pollen, asparagus	
<b>CAESAR'S SALAD</b> <sup>(4,7,5,2)</sup>	<b>16</b>
Classic Caesar salad, crispy panceta, garlic parmesan bread	
Add ons:	
· Grilled chicken	<b>24</b>
· Garlic prawns (3)	<b>28</b>
<b>CYPRUS VILLAGE SALAD</b> <sup>(7,2)</sup>	<b>14</b>
Rocket leaves, coriander, lettuce, tomato, cucumber bell pepper, caper, onion, black olives, kefa cheese, pitta herbs croutons	
<b>KING PRAWN SALAD</b> <sup>(3,9)</sup>	<b>32</b>
Tomatoes, cucumber, avocado, mixed greens, spring onion, citrus dressing	
<b>TUNA &amp; SALMON POKE BOWL</b> <sup>(5)</sup>	<b>22</b>
Tuna, salmon, sushi rice, spring onion, avocado, cucumber, mango, daikon, chili, pickled ginger	
<b>VEGAN POKE BOWL</b> <sup>(13)</sup>	<b>18</b>
Tofu, sushi rice, cucumber, daikon, mango, seaweed, avocado, edamame, quinoa, pickled ginger	
<b>FALAFEL WRAP</b> <sup>(2)</sup>	<b>24</b>
Houmous, curly potatoes	
<b>BEEF BURGER</b> <sup>(2,7)</sup>	<b>26</b>
Caramelized onions, cheddar cheese, bacon	
Add ons:	
· Extra Pattie	<b>8</b>
· Sauteed mushrooms	<b>2</b>
· Stilton cheese <sup>(7)</sup>	<b>2</b>
<b>HALLOUMI SANDWICH</b> <sup>(12,2,7)</sup>	<b>18</b>
Tomatoes, lettuce, mint, sesame, honey	
<b>PRAWNS BAO BUN</b> <sup>(3,2,12)</sup>	<b>18</b>
Sweet chili sauce, baby gems	
<b>CLUB SANDWICH</b> <sup>(2,4,9,7)</sup>	<b>22</b>
Grilled chicken, bacon, fried egg, lettuce, tomato, mustard mayonnaise, French fries	
<b>MIXED GRILL PLATTER</b>	<b>32</b>
Chicken, lamb & beef skewers, halloumi cheese, marinated mushrooms	





## FOR THE KIDS

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

## ICE CREAM & SWEET

<b>BLUE BERRY CHEESE CAKE</b> (2,4,7,10)	<b>10</b>
<b>CHOCOLATE BROWNIE</b> (2,4,7,10)	<b>10</b>
<b>SALTY CARAMEL BANANA TART</b> (2,4,7,10)	<b>10</b>
<b>TIRAMISU</b> (2,4,7,10)	<b>10</b>
<b>FRESH CUT FRUITS</b>	<b>12</b>
<b>ICE CREAM (PER SCOOP)</b>	<b>3.5</b>

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc). Our staff and Management are at your disposal should you require any clarification as to the products used for the preparation of our menu. All prices are in Euro and include VAT

### 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



