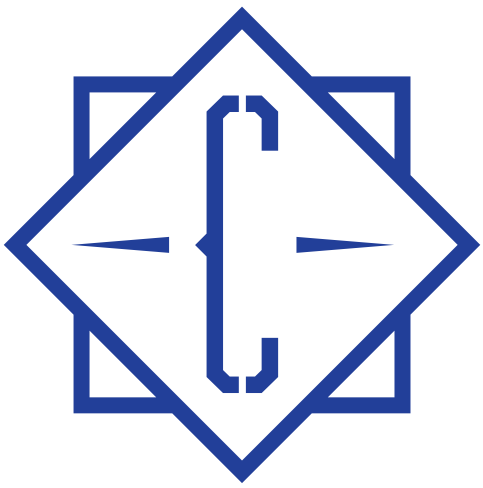

CAP ST GEORGES

ALLERGENS

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

VG VEGETARIAN V VEGAN

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.

At Cap St Georges Hotel & Resort, we are committed to responsible and sustainable sourcing.
We do not offer any endangered, protected, or prohibited species in any of our menus

CAP ST GEORGES AFTERNOON TEA

Available Daily 12:30-18:00

FINGER FOOD

BLACK ANGUS BEEF FILLET SLIDER (2,7,12)

TUNA MAYO TOAST (2,4,5)

BRUSCHETTA WITH PROSCIUTTO, STRAWBERRY, BRIE (2,7)

SMOKED SALMON TORTILLAS (2,5,7)

CAKES & SWEETS

FRUIT TART (2,4,7, 10)

CHOCOLATE TRUFFLE CAKE (2,4,7,10)

PROFITEROLES WITH PISTACHIO PRALINE (2,4,7,10)

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

MACARON (2,4,7,10)

TIRAMISU (2,4,7,10)

FRESHLY BAKED SCONES (2,4,7,10)
Served with clotted cornish cream and homemade strawberry jam

TEA OR COFFEE

VARIETY OF TEAS AND COFFEES

PRICE €30 per person
(Minimum Serving 2 Persons)

All prices are in Euro and include all the applicable taxes

LIGHT FOOD

Available daily 11.00- 00.00

CAVIAR

	€
CAVIAR BELUGA 30gr (2,5,4,7) Blinis & condiments	250.00
CAVIAR OSCIETRA 30gr (2,5,4,7) Blinis & condiments	180.00

SALADS

BURRATA (7) V Burrata, rucola, cherry tomatoes, black olives & basil oil	20.00
QUINOA (7,10) V Apple, walnuts, goji berries, spinach, goat cheese, citrus	22.00
KING PRAWN SALAD (3,9) Cherry tomatoes, cucumber, avocado, mixed greens, spring onion, citrus dressing	32.00
SMOKED SALMON (2,4,5) Avocado, quail egg, pickled red onions, cucumber	24.00

BURGERS & SANDWICHES

BLACK ANGUS BEEF BURGER (2,4,7) Black Angus Beef, caramelized onions, cheddar cheese, bacon, lettuce, tomato, dynamic sauce	26.00
Add on: Extra Pattie	8.00
CHICKEN TRUFFLE BURGER (2,4,7) Chicken fillet, lettuce, tomato, cheddar cheese, truffle mayo	22.00
CLUB SANDWICH (2,4,7,9) Chicken, bacon, egg, edam cheese, lettuce, tomato, mustard mayonnaise	22.00
STEAK SANDWICH (2,4,7,9) Beef tenderloin, rucola, asparagus, cheddar cheese, mustard mayonnaise	42.00
FALAFEL WRAP (2,12) VG Tomato, pickled onion, lettuce, hummus, curly potatoes	24.00
HALLOUMI SANDWICH (2,7,12) V Tomato, rucola, mint, sesame, honey	18.00

**All burgers and sandwiches are served with French fries and side salad

PASTA

LINGUINE MUSHROOM (2,4,7) V Linguine with mushrooms and creamy sauce	18.00
PENNE TOMATO BASIL (2,4,7) VG Penne with tomato sauce	16.00

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LIGHT FOOD

Available daily 11:00-00.00

PIZZA

	€
PEPPERONI & MUSHROOM PIZZA [2,7] Tomato, mozzarella, chorizo, mushroom	20.00
MARGHERITA PIZZA [2,4,7] V Tomato, mozzarella	18.00

TO SHARE

CHEESE & CHARCUTERIE PLATTER [2,7] Selection of local & international cheeses & charcuteries Bread sticks, red onion jam	26.00
FRESH SEASONAL FRUIT PLATTER (for two)	24.00

FOR THE KIDS

CHICKEN GOUJONS [2,4,7,12] French fries, side salad	16.00
CHICKEN FILLET BURGER [2,4,7] Lettuce, tomato, cheddar cheese, French fries, side salad	22.00
PENNE TOMATO BASIL [2,4,7] V Penne with tomato sauce	16.00
BEEF SLIDERS [2,4,7] Lettuce, tomato, cheese, French fries, side salad	18.00
MARGHERITA PIZZA [2,4,7] V Tomato, mozzarella	18.00

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HOT COFFEES & BEVERAGES

Espresso	5.00
Double Espresso	6.50
Americano	6.00
Cappuccino	7.00
Caffé Latte	7.00
Instant Coffee	6.00
French Press Filter Coffee	6.00
Cyprus Coffee	5.00
Double Cyprus Coffee	6.00
Mocha	7.50
Hot Chocolate	7.00
Matcha Latte	8.00

COLD COFFEES & BEVERAGES

Freddo Espresso	7.00
Freddo Cappuccino	7.00
Iced Americano	6.50
Iced Latte	7.00
Caffé Frappe	6.00
Cold Chocolate	7.00
Iced Matcha Latte	8.00
Affogato	7.00

MILKSHAKES 8.50

Vanilla, Chocolate, Strawberry

* All our coffees are available in Decaf

** Non-dairy milk options available

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SMOOTHIES 9.50

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

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

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

CARRIBEAN BREEZE
Coconut, strawberry, pineapple blended with coconut milk.

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

SPECIAL COFFEES 14.00

Irish Coffee(Jameson's Irish Whiskey)
Calypso (Tia Maria coffee liqueur)
Baileys
Royal (Five Kings)

REFRESHMENTS AND MINERALS

Soft Drinks	25cl	5.00
Ice Tea (Peach, Lemon)	33cl	5.00
Ivi (Tonic, Soda)	20cl	4.50
Premium soda (Pink Grapefruit, Cherry, Ginger beer)	20cl	5.50
Premium Tonic (Indian, Mediterranean, Naturally Light, Elderflower)	20cl	5.50
Energy drinks (Red Bull, Red Bull Sugar Free)	25cl	6.00
Evian, Still Water	33cl 4.00 | 75cl	6.00
San Pellegrino, Sparkling Water	25cl 4.00 | 75cl	6.00
Juices (Apple, Cranberry, Grapefruit, Orange, Peach, Pineapple, Mango, Tomato)		4.50
Freshly Squeezed Juices		7.50

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BEERS AND CIDERS

BEERS BOTTLED

Keo (Domestic)	33cl	6.50
Carlsberg (Domestic)	33cl	6.50
Hofbräu Original (Germany)	33cl	7.00
Hoegaarden (Belgium, wheat)	33cl	7.50
Heineken (The Netherlands)	33cl	7.50
Heineken 0.00% (The Netherlands)	33cl	7.00
Corona (Mexico)	35cl	7.50
Corona 0.00% (Mexico)	33cl	7.50
San Miguel Gluten free (Spain)	33cl	8.50
Guinness (Ireland)	44cl	8.50
Peroni (Italy)	33cl	8.00
Stella Artois (Belgium)	33cl	7.50
Asahi (Japan)	33cl	7.50
BrewDog (Scotland, IPA)	33cl	9.00

DRAUGHT BEERS

Keo (Domestic)	25cl	5.00	|	50cl	6.50
Erdinger Weissbier (Germany)	25cl	6.00	|	50cl	7.50

CIDERS BOTTLED

Somersby apple cider (Denmark)	33cl	7.50
Kopparberg strawberry & lime (Sweden)	33cl	7.50

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COCKTAILS MENU

CHROMA SIGNATURES 19.00

SAGE SMASH
A wild Mediterranean herb garden fresh, aromatic, and alive.
(Gin Mare, homemade pineapple cordial, fresh lime juice and fresh sage leaves)

ANAIS
A floral, artistic expression - delicate yet bold in colour and personality.
(Homemade elderflower gin liqueur, homemade beetroot syrup, fresh lime juice and homemade hibiscus cordial)

ELECTRIC LOLA
Playful, vibrant, electric energy- this is your party in a glass.
(Angostura Reserva Rum 3y.o., homemade dragon fruit cordial, fresh lemon juice, green tea and lemongrass syrup)

CLOUDY AMALFY
A luxurious citrus cocktail inspired by the Italian coast.
Velvety limoncello, bright, elegant, and irresistibly refreshing
(Homemade limoncello, clarified lemon cordial, citrus oleo and prosecco foam)

REFLECTION
Your reaction of an inner pleasure
(Johnnie Walker Double Black, homemade bacon syrup, peach liqueur and Jasmin syrup)

MIND THE GAP
A gap worth crossing
(Tanqueray No. Ten infused with strawberries and black pepper, fresh lemon juice, homemade vanilla syrup, four fruit rouges foam and macaron)

COCKTAILS MENU

TWIST CLASSIC COCKTAILS 16.00

MEDITERRANEAN SPRITZ (14)
A late afternoon on a sunlit terrace- citrus trees in the air, sea breeze brushing past. This is the essence of Mediterranean ease in a glass.
(Aperol, homemade mandarin cordial, prosecco, soda)

CYPRUS SPRITZ (14)
A tribute to Cyprus - sun-dried grapes, olive groves, and wild herbs. A drink that tastes like tradition, reimagined.
(Olive oil fat washed Commandaria, Homemade bergamot liqueur, orange bitters, tonic)

AEGEAN HUGO (14)
Whitewashed islands, cool winds, and fresh herbs growing by the sea. Clean, breezy, and endlessly drinkable.
(Gin, Homemade elderflower liqueur, cucumber and ginger cordial, fresh lime juice, Prosecco, soda)

FIG & VINE (14)
An afternoon in a vineyard, figs ripening under the sun. Earthy, nostalgic, quietly luxurious.
(Vermouth Rosso, homemade fig cordial, homemade ginger cordial, prosecco)

LIMONCELLO SPRITZ (14)
Southern Italian summers- sun, lemons, laughter. Pure joy in its simplest form.
(Homemade limoncello, fresh lemon juice, prosecco)

MEDITERRANEO MOJITO
A garden by the sea- mint, basil, citrus, and sunlight in harmony.
(Rum, citrus and mint cordial, fresh lime juice, soda, basil and mint leaves)

CUCUMBER GINGER COOLER
A spa-like escape- cool, clean, revitalizing. The calm after the heat.
(Mastiha, homemade cucumber – ginger cordial, fresh lime juice, soda)

SALTED CARAMEL RUM FASHIONED
A fireside moment- warm, rich, and quietly luxurious.
(Aged rum, homemade salted caramel syrup, chocolate bitters)

SALTED CARAMEL OLD-FASHIONED
A fireside moment- warm, rich, and quietly luxurious.
(Bourbon, homemade salted caramel syrup, chocolate bitters)

COCKTAILS MENU

TWIST CLASSIC COCKTAILS 16.00

GOLDEN PASSION MARTINI (10)
A golden hour indulgence- tropical elegance
with a silky finish.
(Vodka, homemade passion fruit cordial, homemade
vanilla and tonka syrup, fresh lime juice)

SPICED PINEAPPLE DAIQUIRI
A classic Caribbean soul with a Mediterranean
spice twist- familiar yet exciting.
(Rum, Homemade pineapple cordial, homemade
ginger syrup, fresh lime juice)

PASSION SOL TEQUILA
Heat, sun, and energy this is the taste of a vibrant
summer afternoon.
(Tequila, homemade passion fruit cordial, fresh lime juice)

CRIMSON ICED TEA
A garden gathering- berries, herbs, and long conversations
under shade.
(Gin, homemade berries cordial, homemade green tea and
lemongrass iced tea)

PALOMA RIVIERA
A beach club, sunset, salt in the air, music in the distance.
Sharp, vibrant, unforgettable.
(Tequila, clarified pink grapefruit cordial, fresh lime juice, soda)

BANANA AMERICANO (14)
Playful yet sophisticated- an Italian classic
with a tropical wink.
(Campari, Vermouth Rosso, homemade banana oleo, soda)

MOCKTAILS 12.00

TROPICAL PASSION
Banana, Passion, Pineapple and Mango

CUCUMBER SPLASH
Cucumber, Elderflower Syrup, Lime Juice and top up soda

RASPBERRY COOLER
Strawberries, Raspberries, Blueberries and Cranberry Juice

PASSION CRANBERRY ELIXIR
Tanqueray Non-Alcoholic Gin, Passion, Lime juice and Cranberry Juice

All prices are in Euro and include all the applicable taxes

GIN SUGGESTED COMBINATIONS 16.00

OPIHR ORIENTAL SPICED
Indian tonic water , muddled chili, lime.

GIN MARE
Fever Tree Mediterranean tonic water , basil,
cherry tomato, green olive.

MONKEY 47
Fever Tree Indian tonic, orange twist and mix berries.

BEEFEATER PINK
3 Cent cherry soda, strawberries, basil sprig.

GIN WORLD 4cl

Monkey 47 (Germany)	14.00
Opihr Spiced (England)	13.00
Tanqueray (England)	12.00
Tanqueray No. Ten (England)	14.00
Tanqueray Non-Alcoholic (England)	12.00
Portobello Road (England)	12.00
Elephant (Germany)	15.00
Martin Miller's (England)	12.00
Hendrick's (Scotland)	13.00
The Botanist (Scotland)	15.00
No3 (England)	15.00
Etsu (Japan)	15.00
Gin Mare (Spain)	14.00
Beefeater Pink (England)	11.00
Bombay Sapphire (England)	11.00
Mataroa (Greece)	14.00

VODKA 4cl

Beluga Noble, Russia	16.00
Beluga Allure, Russia	23.00
Beluga Gold Line, Russia	32.00
Ciroc, France	14.00
Belvedere, Poland	14.00
Grey Goose, France	14.00
Grey Goose Vx, France	19.00
Absolut Blue, Sweden	9.00
Absolut Elyx, Sweden	13.00
Stolichnaya, Russia	9.00
Stolichnaya Elit, Russia	15.00
Crystal Head, Canada	15.00
Tito's, United States	12.00
Ketel One, The Netherlands	9.00
Kauffman Soft, Russia	12.00
Smirnoff North, Russia	9.00

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TEQUILA 4cl

Herradura Blanco	11.00
El Jimador Reposado	12.00
Don Julio 1942	46.00
Patron Silver	13.00
Patron Reposado	14.00
Mijenta Blanco	14.00
Clase Azul Reposado	41.00
Nuestra Soledad (Mezcal)	13.00

RUM 4cl

Havana Club 3 Años	8.50
Havana Club 7 Años	10.50
Havana Seleccion De Maestros	18.50
Angostura 1787	19.00
El Dorado 15 yo	15.00
Bumbu Rum Liqueur	13.50
Bacardi Carta Blanca	7.00
Bacardi Spiced	11.00
Ron Zacapa Solera 23	18.00
Ron Zacapa X.O.	33.00
Diplomatico Reserva Exclusiva	14.00
Diplomatico Ambassador	63.00
Yaguara (Cachaca Organic)	14.00

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WHISKEY 4cl

BLENDED SCOTCH

Johnnie Walker Black Label	11.00
Johnnie Walker Double Black	14.00
Johnnie Walker Green Label	19.00
Johnnie Walker Blue Label	52.00
Chivas Regal 12yo	12.00
Chivas Regal 18yo	19.00
Chivas Royal Salute 21yo	38.00
Chivas Regal 25yo	63.00
Monkey Shoulder	13.00
Naked Malt	14.50

SINGLE MALT

HIGHLAND

Glenmorangie 12yo	14.00
Glenmorangie 18yo	23.00
Glenmorangie Signet	41.00
Dalmore Cigar Malt	28.00
Aberfeldy 21yo	32.00
Clynelish 14yo	16.50
Royal Lochnagar 12 yo	16.00
Oban 14yo	18.50
Crabbie's Yardhead	13.00

SPEYSIDE

Balvenie Doublewood 12yo	19.00
Glenfiddich 12yo	15.00
Glenfiddich 18yo	19.00
Glenfiddich 21yo	26.00
Macallan Triple Cask 12yo	21.00
Macallan Double Cask 15yo	32.00
Macallan Double Cask 18yo	83.00

ISLAY

Lagavulin 16yo	18.00
Laphroaig Quarter Cask	12.00
Bowmore 15yo	18.00

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WHISKEY 4cl

ISLANDS

Talisker 10yo	10.00
Jura 10yo	10.00

LOWLAND

Auchentoshan Three Wood	14.00

CAMPBELTOWN

Springbank 10 yo	49.00

IRISH

Teeling Small Batch	16.00
Redbreast 15 yo	39.00
Bushmills	8.00
Jameson	10.00
Tullamore Dew	11.50
Connemara	12.00

AMERICAN

Woodford Reserve Bourbon	14.50
Woodford Reserve Rye	15.00
Maker's Mark Bourbon	13.00
Jim Beam Bourbon	10.00
Jack Daniel's	9.00

CANADIAN

Canadian Club	9.50

JAPANESE

Nikka Days	15.50
Nikka Pure Malt Black	25.00
Nikka Taketsuru Pure Malt	37.00
Hibiki Harmony Master Select	57.00
The Matsui Mizunara Cask	49.00
Yamazaki Distiller's Reserve	52.00
Hakushu Distiller's Reserve	50.00
Hakushu 12 yo	65.00

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BRANDY 4cl

Metaxa 7 Stars	9.00
Five Kings	9.00
Calvados, Coeur De Lion V.S.O.P	12.00

COGNAC 4cl

Hennessy V.S	12.00
Courvoisier V.S	11.00
Hennessy X.O	38.00
Hennessy Paradis	165.00
Delamain X.O	37.00
Remy Martin X.O Special	26.50

ARMAGNAC 4cl

Château de Laubade Carafe Diamant XO	15.00

EAU DE VIE 4cl

Grappa Rennina Brunello di Montalcino	12.00
Grappa Mille E Una Notte	16.00
Tsipouro Apostolaki (Without Anise)	7.00
Tsipouro Apostolaki (With Anise)	7.00

LIQUEURS 6cl

Amaretto Disaronno	9.00
Baileys	9.00
Benedictine D.O.M	10.00
Drambuie	10.00
Filfar Orange Local Liqueur	7.00
Frangelico	9.00
Grand Marnier	11.00
Limoncello	8.00
Malibu	9.00
Midori	9.00
Sambuca White	9.00
Sambuca Black	9.00
Southern Comfort	9.00
Skinos Mastiha	8.50

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APERITIFS & DIGESTIVES 4cl

Campari	9.00
Aperol	9.00
Pimm's No.1	8.00
Martini (Dry, Rosso, Bianco)	7.50
Pernod Anise	9.00
Zivania Loel	7.00
Ouzo Plomari	8.00
Fernet Branca	8.00
Jagermeister	9.00
Underberg	8.00

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CHROMA