WELCOME TO KOHILI

Perched along the shores of Paphos,
inspired by the natural beauty of
Cap St Georges Hotel and Resort, KOHILI invites you to
experience the true essence
of Mediterranean living.

Our menu tells the story of the land and the sea.
Every selection is thoughtfully woven with the vibrant
character and aromas of our region—where fresh catch and
premium ingredients
meet the rustic warmth of local herbs like thyme, oregano,
and rosemary.

Expect a culinary journey of simplicity elevated
by premium craftsmanship.
Sit back, breathe in the sea breeze,
and let us share our story with you.

FOOD MENU

SOUPS

FISH SOUP €15
Potatoes, carrots, lemon
(5,12)

BACKYARD TOMATO & HERB COLD SOUP €12
Tomato, cherry tomatoes, cucumber, fresh herbs
(2,9) (VG)

COLD SPREADS

All spreads are accompanied by pita bread

AVOCADO TZATZIKI €8
Greek yogurt, garlic confit, herbs
(2, 7) (V)

TARAMA €9
Mousse of fish roe, bottarga, crispy sea fennel (kritamo)
(2, 4, 5)

BEETROOT HUMMUS €8
Chickpeas, tahini, beetroot tartare, beetroot microgreens
(2, 12) (VG)

TAHINI SPREAD €8
Lemon, sumac, crispy chickpeas
(2, 12) (VG)

OYSTERS

Half dozen €80
Whole dozen €145
Gillardeau oysters, Xérès vinegar, Tabasco
(8,14)

COLD APPETIZERS

SALMON TARTARE €24
Avocado cream, sriracha mayo, bread crisps
(2,4,5)

SEA BASS CEVICHE €24
Pear, coriander, fresh chili, tarragon dressing
(5)

CRAB & PRAWN CANNELLONI €24
Cream, cheese, dill
(2,3,4,7)

CAP ST GEORGE'S FARM PLATTER €14 (per person)
Grilled halloumi, tomatoes, cucumber, avocado, pita bread
(2, 7) (V)

HOT APPETIZERS

BABY CALAMARI €22
Crispy calamari, tartar sauce
(2, 4, 8, 9)

GRILLED CALAMARI €24
Smoked black tarama
(2, 4, 5, 7, 8, 10)

GRILLED OCTOPUS €32
Sweet potato, fava, rocket, cherry tomatoes
(2, 3, 8, 9, 12, 13)

GRILLED HALLOUMI €16
Grilled figs, honey, pita bread
(2, 7) (V)

OVEN-BAKED FETA €16
Tomato, olives
(7) (V)

PRAWN SAGANAKI €24
Tomatoes, feta cheese, ouzo
(1, 2, 3, 7, 14)

STUFFED TOMATO €14
Tomato, rice, herbs, olive oil
(V) (VG)

SALADS

BABY GEM €18
Chicken, ham crisps, Parmesan cream, garlic croutons
(2, 7)

VILLAGE €16
Tomato, cucumber, lettuce, rocket, green pepper, red onion,
black olives, feta, olive oil, oregano
(7) (V)

BURRATA €20
Tomato, cherry tomatoes, prosciutto, pine nuts
(7, 6, 10)

SUPERFOOD €20
Quinoa, broccoli, avocado, greens, radish, sesame seeds
(10, 12) (V)(VG)

PASTA & RISOTTO

SEAFOOD ORZOTTO €36
Salmon, prawns, squid, leeks, fennel, basil pesto sauce
(1, 2, 3, 5, 6, 7, 8)

LOBSTER LINGUINE €240/kg
Bisque, tomato sauce, parsley
(1, 2, 3, 7, 14)

LINGUINE €26
Wild mushroom & truffle
(2,7)

MUSHROOM RISOTTO €26
Coconut cream
(14) (VG)

MAIN COURSES

TUNA TAGLIATA €34
Seared tuna, pepper sauce, potato purée
(1, 5, 7)

GRILLED SALMON €34
Black rice, beetroot, lemon sauce, avocado cream
(5)

GRILLED CAULIFLOWER €26
Black rice, sweet potato purée, tahini sauce,
smoked tomato sauce, nutritional yeast
(2) (VG)

VEGAN MOUSSAKA €26
Eggplant, cauliflower mince, zucchini,
potatoes, almond milk béchamel
(2, 10) (VG)

FROM THE GRILL

CHICKEN FILLET €27
Baby potatoes, salad

BLACK ANGUS BEEF TENDERLOIN €44
Baby potatoes, salad, served with your choice of
Béarnaise or peppercorn or mushroom sauce
(4, 7,14)

BEEF BURGER €26
Edam cheese, French fries, salad
(2, 4, 7, 12)

IBERICO PORK CHOPS €36
Marinated in olive oil and fresh herbs

LAMB CHOPS €36
Marinated in olive oil and fresh herbs

Fresh Fish
Catch of the day

Explore our fresh fish display to find today's finest catch.
Once you select your favorite, our chefs
will expertly grill it to perfection.

We honor the natural flavors of the ocean
by dressing the fish simply with extra virgin olive oil,
fresh lemon, aromatic herbs, and sea salt.

Enjoy a truly timeless Mediterranean dining experience
that celebrates the sea

TO SHARE

RIBEYE STEAK (BONE-IN, 700g) €140
Smashed fried potatoes
(7)

SLOW-COOKED SHORT RIB (700g) €140
Orzo cooked in broth, dried Anari cheese
(2, 7)

CHEESE & CHARCUTERIE PLATTER (for 2) €26
Chef's selection of cheeses and cured meats
(4,7)

SIDES

BABY POTATOES €8
(7) (V)

POTATO PURÉE €6
(7)

WILD BLACK RICE €8

GRILLED ASPARAGUS €10
CRISPY ONION

SMASHED FRIED POTATOES €10
TRUFFLE CREAM
(7)

GRILLED VEGETABLES €8
(V)(VG)

PITA BREAD €5
(2) (V)(VG)

FRENCH FRIES €8
(V)(VG)

KIDS MENU

CHICKEN GOUJONS €16
French fries, vegetables
(2, 4, 7, 12)

CHICKEN FILLET BURGER €22
French fries, salad
(2, 7,12)

BEEF SLIDERS €18
French fries, salad
(2, 7,12)

PENNE €16
Tomato & basil sauce, Parmesan
(2, 7)(V)

LINGUINE €18
Mushroom cream sauce, Parmesan
(2, 7)

PIZZA MARGHERITA €18
Tomato, cheese, basil
(2, 4, 7)(V)

Extras:
Mushrooms (V)
Peppers (V)
Pepperoni

DESSERTS

GALATOPITA €15
Milk jam, cinnamon cookie, fior di latte ice cream
(2, 4, 7, 10, 11)

CHICAGO €18
White chocolate cream, bitter chocolate cream,
almond croustillant, chocolate sauce
(2, 4, 7, 10, 11)

ICE CREAM TOWER €16
Stracciatella ice cream, pistachio sauce,
caramelized pistachios
(2, 4, 7, 10, 11)

BAKLAVA, KATAIFI €15
(2, 4, 7, 10, 11)

GALAKTOBOUREKO €15
Crispy filo pastry, custard filling
(2, 4, 7, 10, 11)

ICE CREAM €5 / per scoop

FRESH SEASONAL FRUIT PLATTER (for 2) €24

ALLERGENS

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

V = Vegetarian , VG = Vegan

Please inform our team of any allergies or dietary requirements before ordering

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

Prices includes all taxes