

BRUNCH

MEDITERRANEAN

ASIAN

DESSERTS

PRALINA

experience



EGG SELECTION

EGGS BENEDICT À LA FLORENTINE
Poached eggs on brioche with dill ricotta cream, spinach, hollandaise sauce and chives

ADD-ONS
Gravlax salmon & lime
Iberian ham & chilli

SCRAMBLED EGG WHITES
Organic scrambled egg whites with avocado

SCRAMBLED EGGS WITH TOMATO AND TRUFFLE
Organic scrambled eggs on toasted sourdough with tomato, basil and fresh black truffle

Served until 12:00 pm

HANDCRAFTED SANDWICHES

TRIPLE TOAST
Wheat bread with Provolone cheese and roasted turkey, served with fresh green salad

MOZZARELLA PANINI [VE]
Sourdough Panini, basil pesto, fresh basil, mozzarella and tomato

PROTEIN BREAD WITH AVOCADO [V]
Protein bread with avocado cream, avocado slices, pomegranate, rocket, toasted sesame and pumpkin seeds

PROTEIN BREAD WITH SALMON
Protein bread with Gravlax salmon, airy cream cheese, avocado, cherry tomatoes and fresh crunchy vegetables

PROTEIN CHICKEN WRAP
Grilled lemon chicken in tortilla wrap, lettuce, Florina pepper mayonnaise, tomato and Béarnaise sauce

BEEF FILLET PANINI
Sourdough Panini, beef fillet, Béarnaise sauce, goat cheese and baby rocket

BAKERY

HOUSE PIES
Handmade pies with kourou dough
(Please consult our service team for the available options)

PIE OF THE DAY
Freshly baked savory egg tart of the day with the Chef’s selection fillings.
Served with a side salad

(Please consult our service team for the available options)

THE CROISSANT COLLECTION

**Antonio Bachour | Handcrafted Creations*

BUTTER CROISSANT
Traditional French butter croissant
Seasonal jam

PAIN AU CHOCOLAT
With chocolate bâtons

PISTACHIO CROISSANT
Filled with Aegina pistachio cream

BOW TIE CROISSANT
Filled with mascarpone and strawberry cream

**Best pastry chef of the world 2018 & 2022*

SATZIS TRADITIONAL PIES

BOUGATSA
Handmade satzi pie filled with traditional bougatsa cream, dusted with icing sugar and cinnamon

HALLOUMI [VE]
Handmade satzi pie filled with halloumi and mint, served with carob syrup

PANCAKES

BERRIES & MAPLE SYRUP
Pancakes with sweet cream cheese, berries, maple syrup and walnuts

CHOCO & STRAWBERRIES
Pancakes with fresh strawberries, hazelnut praline, pastry cream and crushed biscuit

MORNING BOWLS

YOGHURT WITH APPLE & CINNAMON [VE]
Low-fat yoghurt with poached green apple, fresh apple cubes, walnuts, Ceylon cinnamon and agave syrup

FRUIT SALAD [V]
Selection of seasonal and exotic fruits

OVERNIGHT OATS [V]
Overnight oats with yoghurt and coconut milk, banana, caramel and grated tonka chocolate

MATCHA CHIA [V]
Coconut yoghurt with chia seeds, matcha powder, maple syrup, blueberries, granola, raisins and turmeric

ACAI SUPERFOOD [V]
Açaí purée topped with fresh mango, blueberries, coconut flakes, lemon - scented granola and chia seeds

FRUIT & CHEESE PLATTERS

FRUIT [V]
Fresh seasonal and exotic fruits
2 people
4 people

TOWER DELIGHT
Selection of sweet & savory bites for morning or afternoon break
2 people
4 people

CHEESE & COLD CUTS
Selection of freshly sliced cheeses and charcuterie
2 people
4 people

FROZEN INDULGENCE | ICE CREAM & SORBETS

DARK CHOCOLATE
Dark chocolate with 60% cocoa content

MILK CHOCOLATE
Milk chocolate with 43,5% cocoa content

VANILLA
With pure Madagascar vanilla

PISTACHIO
Made with authentic Aegina pistachio paste

MANGO SORBET [V]
Made with authentic mango purée, no added sugar

STRAWBERRY SORBET [V]
Made with authentic strawberry purée

LEMON SORBET [V]
Made with fresh lemon juice

1 scoop
2 scoops

SWEET CREATIONS

MACARONS
Please consult our service team for the available options

CHOCOLATE NAMELAKA
Chocolate sponge cake, Namelaka cream and dark chocolate glaze

MELODY
Caramel mousse with semi-sweet chocolate, a layer of crème brûlée, crispy feuilletine and chocolate glazing

PRINCESS
Duchess biscuit and milk chocolate crémeux

AMERICAN CARROT CAKE
Carrot cake with crushed walnuts and cream cheese frosting

STRAWBERRY TART
Sablé biscuit with crème pâtissière and fresh strawberries

VANILLA MILLE-FEUILLE
Caramelised puff pastry with crème pâtissière and icing sugar

CRÈME BRÛLÉE CHEESECAKE
Cheesecake with a layer of crème brûlée on biscuit and raspberry jam

APPLE GANACHE [V]
Apple cake topped with dark chocolate ganache made with coconut milk

MARQUISE [V]
Duchess biscuit with dark chocolate and Aegina pistachio

LAVA CAKE
Oven-baked chocolate soufflé with molten chocolate served with vanilla ice cream

APPLE PIE
Sablé biscuit with baked apples and crumble served with vanilla ice cream



PRALINA

experience



THE ART OF COFFEE

HOT ESPRESSO BEVERAGES

ESPRESSO Single Double	FLAT WHITE
AMERICANO	MOCHA
MACCHIATO Single Double	AFFOGATO
CAPPUCCINO	CARAMEL MACCHIATO
LATTE	MATCHA LATTE / STRAWBERRY / VANILLA

ICED ESPRESSO BEVERAGES

FREDDO ESPRESSO
ICED AMERICANO
FREDDO CAPPUCCINO
ICED LATTE
ICED FLAT WHITE
ICED MOCHA
ICED CARAMEL MACCHIATO
ICED MATCHA LATTE / STRAWBERRY / VANILLA

FILTER COFFEE

CLASSIC
COLD BREW
V60
FRENCH PRESS

COFFEE OPTIONS FOR ESPRESSO & FILTER BEVERAGES

COLOMBIA Single origin, with rich body, sweet acidity, sense of brown sugar and butter caramel aftertaste	KOPI LUWAK From the volcanic Sumatran soil, earthy, unique and complex
JAMAICA BLUE MOUNTAIN Single variety, well balanced, with soft acidity, silky texture, notes of chocolate and Brazilian nuts	EXTRAS Espresso shot Caramel, vanilla or hazelnut syrup
	Available also in decaf

OTHER COFFEE BEVERAGES

CYPRUS COFFEE Single Double
INSTANT HOT COFFEE
INSTANT ICED COFFEE
Available also in decaf

LOOSE LEAF TEA

hot – iced

BLACK TEA Te Tat'jana: Russian-style tea
GREEN TEA Matcha: Japanese green tea made from finely ground tea leaves
Special jasmine: Blend of green tea and flowers
HERBAL & FRUITY (CAFFEINE FREE) Infuso notti in Tibet: Blend of elderberry with fruity aromas and citrus peels

TEA

hot – iced

BLACK TEA English breakfast Earl grey imperiale
GREEN TEA Mint Special jasmine: Blend of green tea and flowers Special gunpowder: Blend of strong green tea
HERBAL & FRUITY (CAFFEINE FREE) Camomile Cape town Rooibos tea Infuso frutti di bosco: with forest fruits

THE ART OF TEA

hot – iced

DETOX GREEN TEA Jasmine green tea, honey, fresh ginger and mint
TURMERIC IMMUNE Turmeric, honey, ginger, lemon slices and rosemary
EXOTIC TEA Herbal tea Notti in Tibet, honey, passion fruit and rosemary

JUICES

FRESHLY SQUEEZED Choice of Orange Carrot Apple Choose any combination of Orange, Carrot, Apple, Banana
HOUSE LEMONADE Homemade lemonade Homemade strawberry lemonade Homemade matcha lemonade Homemade strawberry & matcha lemonade

SUPER DRINKS

hot – iced

TURMERIC LATTE Turmeric with cinnamon, cayenne pepper, black pepper and coconut milk
BEETROOT LATTE Beetroot powder, vanilla syrup and almond milk
MILK OPTIONS Coconut, soya, oat, almond, cow's milk

SMOOTHIES

FRUIT DREAM Apple, berries, pear, cinnamon, honey and almond milk
HEALTHY BERRY Mixed berries, green apple, matcha tea and honey

ALMOND BANANA Almond milk, almonds, chia seeds, honey, banana and oats
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MILKSHAKES

Milk chocolate
Strawberry
Vanilla

CHOCOLATE

hot - iced

COCOA DRINK Chocolate beverages made with premium French chocolate 38% cocoa content 63% cocoa content 100% cocoa content
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For allergen information, please scan the QR code

Allergies & Intolerances: Please inform our service team of any allergies or intolerances before placing your order, or scan the QR code for allergen information.
[VE] Suitable for vegetarians
[V] Suitable for vegans
All prices are in Euros (€) and include VAT and service.

EARTH

TO START

HALLOUMI [VE]
Halloumi from Athienou village, wrapped in crispy phyllo pastry, with hints of mint and tomato jam

TOMATO & LAMB TARTARE
Fresh lamb cooked at 62°C, Cypriot capers, fresh onion, served on a caramelised tomato slice

BEEF CARPACCIO
Beef fillet, seasonal black truffle, topped with graviera cheese from Amfilochia and a touch of Florina pepper mayonnaise
Served with crispy potato flakes
• *Organic potatoes from Cyprus*

FROM THE GARDEN

KALE SALAD [VE]
Crispy kale with fresh strawberries, beetroot, goat cheese and Aegina pistachios

BURRATA [VE]
Fresh burrata, ripe cherry tomatoes with tomato jam, avocado, baby rocket leaves, roasted pine nuts and basil oil
• *P.G.O Puglia*

FRESH PASTA

SPINACH RAVIOLI
Filled with tender spinach, Epirus feta cheese, mountain herbs, crispy pine nuts and stakovoutiro butter sauce
• *PDO Epirus feta*

RIGATONI [V]
With handmade Aegina pistachio pesto and plant-based feta cheese

TAGLIATELLE
With slow-cooked beef, veal jus and pepper sauce
• *Black Angus Uruguay*

MAIN COURSES

CHICKEN
Lemon-roasted in the Josper oven with mashed potatoes, Amfilochia graviera cheese, fresh oyster mushrooms and broccolini
• *Cypriot farm-raised*
• *Organic potatoes from Cyprus*

GREEK MILK-FED LAMB
Slow-cooked lamb served with traditional cabbage roll and velvety avgolemono sauce
• *Elassona, Mount Olympus*

WATER

TO START

CAVIAR
Sturia Vintage - 30g
Sturia Oscietra - 30g
Calvisius Beluga - 20g
Served at your table with brioche, aromatic cream cheese and red prawn tartare

SMOKED WHITE TARAMAS
With taro crisps and Oscietra caviar or organic Cypriot potatoes

TACO
Crispy taco with Symi shrimp and avocado cream

CEVICHE OF THE DAY
Fresh white fish of the day with avocado, fish broth, chili, coriander and black sesame

FROM THE GARDEN

GREEK [VE]
Cherry tomatoes, pickled cucumber and onion, capers, olives, feta cheese, Cretan rusks and Greek salad dressing
• *PDO feta from Epirus*

MARMANDE
Lemony artichoke mousse with marmande tomatoes, purslane and marinated anchovy
• *Marmande tomatoes from Cyprus*

SEASONAL LOBSTER SALAD
Organic lettuce leaves with citrus fruits, lobster, crispy cucumber ribbons and orange mayonnaise dressing

FRESH PASTA

“SAVORO” RISOTTO
With fresh Greek red mullet fillet in a traditional savoro broth

LINGUINE
Prawns cooked in a shrimp stock with fresh herbs and Amfilochia graviera cheese

Or

Scampi (Subject to availability)

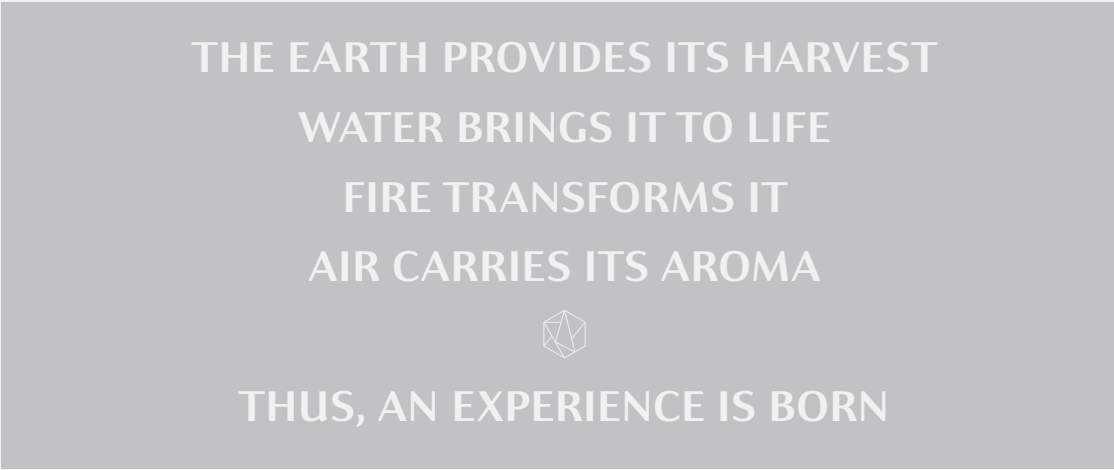
MAIN COURSES

“CORFIOT BOURDETO”
Grilled and served with caramelised onion and tomato sauce, seasonal greens, and crushed potatoes
Atlantic cod
Aquanaria sea bass
Fresh fish of the day

“BIANCO”
Sautéed in a delicate lemon sauce with seasonal greens and steamed potatoes
Atlantic cod
Aquanaria sea bass
Fresh fish of the day

GRILLED ATLANTIC WILD PRAWNS
6 pieces
With a citrus dressing and a quinoa salad with seasonal fruits and yuzu

FRESH RED PRAWNS
Fresh grilled red prawns, served with a citrus dressing



FIRE

PRIME CUTS

BURGER BLACK ANGUS
Activated charcoal bun with double beef patties and caramelised Cypriot marmande tomato, mature goat cheese, enriched with Florina pepper mayonnaise, served with crispy thin-cut fries
• *Organic potatoes from Cyprus*

IBERICO
Iberian pork chops (350–400g)
• *Spain*

URUGUAY BLACK ANGUS
Fillet 240g Taurus Gold
Ribeye 300g Taurus Gold
Ribeye 500g Taurus Gold

USDA BLACK ANGUS
Fillet 240g Creekstone Prime
Ribeye 300g Greater Omaha
New York strip loin 300g Greater Omaha

DRY AGED
USDA Rib on the bone Greater Omaha
USDA Tomahawk Greater Omaha

WAGYU
Please ask the service staff for available cuts
• *Kobe & Kagoshima, Japan*

ON THE SIDE

Potato flakes
Crispy thin-cut fries
*Optional with truffle & Parmesan
Wood-oven roasted New Earth potatoes
Oven-baked sweet potatoes with herbs
Mashed potatoes with amfilochia graviera
• *Organic potatoes from Cyprus*
Sautéed spinach with xinomyzithra cheese
Steamed rice with soybeans & lemon
Seasonal grilled mushrooms
Grilled broccolini with olive oil
Grilled asparagus with fleur de sel

OUR SAUCES

Wild mushroom cream sauce
Black pepper sauce
Béarnaise sauce infused with fresh herbs

STAKOVOUTIRO
Aromatic cretan stakovoutiro with bone marrow (Prepared tableside)

ADD
Fresh seasonal truffle (Subject to availability)
• *Northern Greece*

AIR WINTER MENU

The prices of the URUGUAY Black Angus and USDA Black Angus cuts include one sauce of your choice | The prices of the Dry Aged cuts include one sauce and two side dishes of your choice.



SASHIMI & NIGIRI

SASHIMI (2 pcs)
Aquanaria Sea Bass
Salmon
Balfegó Tuna
Fish of the Day

NIGIRI (2 pcs)
Aquanaria Sea Bass
Salmon
Balfegó Tuna
Fish of the Day
Wagyu Beef

**CRISPY TEMPURA NIGIRI
SALMON (6 pcs)**
Salmon tartare on crispy nigiri

**CRISPY TEMPURA NIGIRI
BALFEGÓ TUNA (6 pcs)**
Spicy tuna tartare on crispy nigiri

SALADS

WAKAME SALAD [VE]
Wakame seaweed with cucumber, carrot,
smoked pine nuts, edamame, spring onion
and spicy goma dressing

ASIAN SALAD
Crispy lettuce hearts, carrot, crunchy
cucumber, orange, coriander, cashews,
ginger and teriyaki dressing
With duck
With grilled salmon

TUNA TATAKI
Balfegó tuna fillet tataki, finished in the
Josper oven, with finely chopped avocado
salad, cherry tomatoes, smoked pine nuts,
Florina pepper sauce and yuzu

DONBURI WAGYU
Wagyu beef carpaccio over sushi rice with
edamame and soy, cured organic egg yolk
and dried chili flakes

SUSHI ROLLS

GOJI VEGETABLE ROLL [VE]
Sushi rice, nori, cucumber, avocado, wakame,
goji berries and orange slices

CALIFORNIA ROLL
Kanimi crab, avocado, mango, teriyaki,
spicy mayonnaise and lime

SHRIMP TEMPURA ROLL
Tempura shrimp, cucumber, teriyaki,
radish mayonnaise and yuzu guacamole

SALMON DRAGON ROLL
Salmon, cucumber, avocado, cream cheese,
teriyaki and sesame

KING CRAB ROLL
King crab, avocado, cucumber, cream cheese,
teriyaki and crispy tanuki

SPICY BALFEGÓ TUNA
Spicy Balfegó tuna, cucumber and smoked
Florina pepper cream

SALMON TRUFFLE ROLL
Tempura roll with salmon, carrot, salmon
tartare, white truffle oil and seasonal black
truffle

SUSHI PLATTERS

FUSION FAVOURITES (24 pcs)

California / Shrimp tempura / Salmon Dragon

SIGNATURE (24 pcs)

King Crab / Spicy Balfegó / Salmon Truffle





DESSERTS

PLATED DESSERTS

ANARI MILLEFEUILLE

Caramelized phyllo layers, anari cream, infused with cinnamon and black cherry preserve

X.O MATCHA TIRAMISU

Mascarpone mousse infused with matcha and almond liqueur, layered with light sponge cake, espresso coffee, finished with a dusting of matcha powder and cocoa

JASMINE CHOCO MOUSSE

Milk chocolate mousse with white chocolate ganache, biscuit crumble, dark chocolate, crèmeux, hazelnuts and jasmine – infused chocolate sauce

BLUEBERRY LEMON MOUSSE

Refreshing lemon mousse with Italian meringue, lemon cream and blueberry ice cream

PAVLOVA EXPERIENCE

Crispy meringue nest with vanilla cream, fresh berries and strawberries, yoghurt mousse and lime sorbet

VANILLA PARFAIT

Vanilla parfait coated with dark and milk chocolate, caramelized almonds, orange flakes and caramel vanilla sauce

CHEF’S SEASONAL FRUIT SALAD

Seasonal fruits enhanced with coconut liqueur, wild berry tea syrup, coconut flakes, mandarin jelly and mango sorbet

GELATO

Recommended for two

VANILLA MADAGASCAR 350g

Velvety vanilla cream served with dark chocolate sauce, sour cherry preserve, caramelized almonds, and biscuit crumble

MILK CHOCOLATE 350g

Velvety milk chocolate cream served with salted caramel, caramelized hazelnuts, and biscuit crumble

CRÈME CARAMEL 350g

Velvety vanilla and caramel cream served with salted caramel, brûléed bananas, and biscuit crumble

ICE CREAMS & SORBETS

DARK CHOCOLATE

With 60% cocoa content

MILK CHOCOLATE

With 38% cocoa content

MADAGASCAR VANILLA

With authentic Madagascar vanilla

PISTACHIO

Made with authentic Aegina pistachio paste

MANGO SORBET [V]

With authentic mango purée

STRAWBERRY SORBET [V]

With authentic strawberry purée

LEMON SORBET [V]

With fresh lemon juice

LIME SORBET [V]

With fresh lime juice

BLUEBERRY SORBET [V]

With authentic blueberry purée

