

BRUNCH

MEDITERRANEAN

ASIAN

DESSERTS

PRALINA

experience

BRUNCH MENU

HOT ESPRESSO BEVERAGES

ESPRESSO
Single / Double

AMERICANO

MACCHIATO
Single / Double

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA

AFFOGATO

CARAMEL MACCHIATO

ICED ESPRESSO BEVERAGES

FREDDO ESPRESSO

ICED AMERICANO

FREDDO CAPPUCCINO

ICED LATTE

ICED FLAT WHITE

ICED MOCHA

ICED CARAMEL MACCHIATO

FILTER COFFEE

CLASSIC

V60

FRENCH PRESS

COLD BREW

OTHER COFFEE BEVERAGES

CYPRUS COFFEE
Single / Double

INSTANT HOT COFFEE

INSTANT ICED COFFEE

Available also in decaf

COFFEE OPTIONS FOR ESPRESSO & FILTER BEVERAGES

PRALINA
100% Arabica with rich body, balanced acidity and long aftertaste

DECAF
100% Arabica decaffeinated by chemical free procedure (Swiss Water Process)

COLOMBIA
Single origin, with rich body, sweet acidity, sense of brown sugar and butter caramel aftertaste

JAMAICA BLUE MOUNTAIN
Single variety, well balanced, with soft acidity, silky texture, notes of chocolate and Brazilian nuts

KOPI LUWAK
From the volcanic Sumatran soil, earthy, unique and complex

ΠΡΟΣΘΕΤΑ
Espresso shot
Caramel, vanilla, hazelnut syrup

TEA SACHETS

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)
Camomila
Cape town Rooibos tea
Infuso frutti di bosco: with forest fruits

LOOSE LEAF TEA

BLACK TEA
Russian style tea

GREEN TEA
Tea drink from green tea powder

HERBAL & FRUITY (CAFFEINE FREE)
Infuso notti in Tibet: Blend of elderberry with fruity aromas and citrus peels

TEA INFUSIONS

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
Mixed choice of: Orange, Carrot, Apple, Banana

HOUSE LEMONADE
Fresh homemade lemonade
Fresh homemade lemonadewith strawberry

SUPER DRINKS

TURMERIC LATTE
Turmeric with cinnamon, cayenne pepper, black pepper and coconut milk

MATCHA LATTE
Matcha tea with milk

MILK OPTIONS
Coconut, soya, oat, almond, cow's

SMOOTHIES

FRUIT DREAM
Apple, berries, pear, cinnamon, honey and almond milk

GREEN SMOOTHIE
Avocado, green apple juice, ginger and baby spinach

HEALTHY BERRY
Mixed berries, green apple, matcha tea and honey

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

MILKSHAKES

MILK CHOCOLATE

STRAWBERRY

VANILLA

ΣΟΚΟΛΑΤΕΣ

COCOA DRINK
Chocolate beverages with superior quality French chocolate
With cocoa content 38%
With cocoa content 63%
With cocoa content 100%



PRALINA

experience

BRUNCH MENU

EGGS & OMELETTES

SCRAMBLED EGG WHITES

Scrambled bio egg whites on toasted Macedonian bread, with anari cheese and fresh crispy vegetables

HAM & MUSHROOMS

Omelette with leeks, Italian ham, seasonal mushrooms, Provolone cheese, Parmesan and green salad

HALLOUMI & PANCETTA

Poached eggs on a toasted Macedonian bread, with grilled halloumi, smoked pancetta, tomato jam, hollandaise sauce and baby rucola

BROCCOLI & CHEESE

Omelette with broccoli, spinach, goat cheese cream, Parmesan, cherry tomatoes and avocado

SALMON EGG BENEDICT

Poached eggs on a toasted brioche bread, with ricotta cream, infused with herbs and lemon, avocado cream, dill, salmon Gravlax and hollandaise sauce

SANDWICHES

TRIPLE TOAST

Triple wheat bread toast, with Provolone cheese, roasted turkey and side green salad

CROISSANT TOAST

Croissant filled with Italian ham, Provolone cheese, cherry tomatoes, poached egg and side green salad with Japanese matcha

PROTEIN SANDWICH

Protein bread sandwich, with ricotta cheese and aromatic herbs cream, roasted turkey, avocado, lemon, fresh berries and berries marmalade

OPEN SALMON SANDWICH

Open multigrain bun, with Gravlax salmon, cream cheese mousse, avocado and side spinach salad

SIGNATURE PIES

OLIVE PIE

Homemade whole wheat flour pie, with pitted black olives, fresh coriander and smoked Florina pepper

MIZITHRA PIE

Homemade whole wheat flour pie, with xinomizithra and burrata cheese, spinach, chives and thyme, drizzled with oak tree honey, enriched with reishi mushrooms and fresh mint

BAKERY

CROISSANTS

Traditional French plain croissant
With homemade seasonal marmalade or Nutella
Traditional French almond croissant

HOUSE PIES

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

STRAWBERRY CREAM CROISSANT

Traditional French croissant with crème pâtissière filling, fresh strawberries, and pistachios

FRENCH BRIOCHE

FIG & COFFEE

Caramelised French brioche with dried figs, vanilla cream, caramelised hazelnuts and espresso coffee syrup

VERY BERRY

Caramelised French brioche with vanilla cream, fresh seasonal berries, strawberries and oak tree honey enriched with reishi mushrooms

PANCAKES

BANANA SALTED CARAMEL

Pancakes with banana, hazelnut praline, crème pâtissière and caramel sauce with salt blossom

CHOCO & STRAWBERRIES

Pancakes with fresh strawberries, hazelnut praline, crème pâtissière and crushed biscuits

BOWLS

FRUIT SALAD [V]

Salad with seasonal and exotic fruits

YOGHURT WITH APPLE & CINNAMON

Low fat yoghurt, poached green apple, seasonal apple cubes, walnuts, Ceylan cinnamon and agave syrup

ACAI SUPERFOOD [V]

Acai palm purée, garnished with mango, blueberries, coconut flakes, lemon scented granola and chia seeds

PLATTERS

FRUIT [V]

Fresh seasonal and exotic fruits
2 persons / 4 persons

TOWER DELIGHT

Snacks and bites for morning or afternoon break
2 persons / 4 persons

CHEESE & COLD CUTS

Selected and freshly sliced cheese and charcuterie
2 persons / 4 persons

DESSERTS

MACARONS

Please consult our service team for the available options

CHOCOLATE NAMELAKA

Chocolate sponge cake, Namelaka cream and dark chocolate glazing

PRINCESS

Duchess biscuit and milk chocolate crémeux

DUKE

Duchess biscuit and dark chocolate crémeux

MELODY

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

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 powdered sugar

PROFITEROLE

Choux with crème pâtissière and chocolate glazing

CREME BRULÉE

Tahitian vanilla cream with caramelised sugar

CREME BRULÉE 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

Duchess biscuit with dark chocolate and pistachio

LAVA CAKE

Oven baked chocolate soufflé with melted chocolate served with vanilla ice cream

APPLE PIE

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



PRALINA

experience

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

SEA BASS CARPACCIO

Thin slices of Aquanaria sea bass with citrus segments, samphire, white raisins and spicy pepper powder
• *Open-ocean, slow-grown aquaculture*

CRISPY SQUID

Lightly seasoned with chili and scented with lemon

ATHENIAN CRAB SALAD

Fish of the day combined with king crab, lemon mayonnaise, avocado and aromatic citrus-mango cream
• *Wild-caught crab from Greece*

RED PRAWN CARPACCIO

With prawn broth, delicate chili flakes, fresh tomato and black garlic cream
• *Wild-caught in Cyprus*

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

THE EARTH PROVIDES ITS HARVEST
WATER BRINGS IT TO LIFE
FIRE TRANSFORMS IT
AIR CARRIES ITS AROMA



THUS, AN EXPERIENCE IS BORN

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*

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.

AIR WINTER MENU

PRALINA

experience



ASIAN

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 Jospier 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

Kanami 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)

48€

California / Shrimp tempura / Salmon Dragon

SIGNATURE (24 pcs)

54€

King Crab / Spicy Balfegó / Salmon Truffle



PRALINA

experience

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

