



STARTERS

Sesame Crust Feta Parcel 15
Honey-dressed Ipiros feta wrapped in sesame seeds

Prawn & Mushroom Gyoza 16
Steamed & lightly seared dumplings filled with prawns & mushrooms. Served with sesame-soy sauce

Cyclades Saganaki 27
Shrimp cooked in a spicy sauce with ouzo, feta & fresh basil

COLD/RAW

Salmon Tartare 22
With ikura caviar, ginger, ponzu, sesame, chives & cucumber-lime sorbet

USDA Beef Tartare with Parmesan Potato Cake 27
Beef fillet tartare with truffle essence. Served with parmesan potato cake

Fresh Oysters 6pcs 30 12pcs 58
Fine de Claire No.2
With coriander, ginger & ponzu sauce

Seafood Tower 140
Selection of raw & marinated seafood. Salmon tartar with ponzu, sea bass ceviche with sanguine juice, tuna salmon & seabass sashimi, king crab legs, poached jumbo prawns, Fine de Claire oysters

SIGNATURE SALADS

Fruits & Cheese 20
Combination of baby salad leaves with summer fruits & crispy goat's cheese. Served with wild berries vinaigrette

Burrata Caprese 21
Fresh burrata, cherry tomatoes, fresh basil, extra virgin olive oil & house-made grissini

Mango Duck 22
Crispy duck, fresh mango, baby rocket, radish, spring onion, sesame seeds, cherry tomatoes & sweet eel dressing

MAIN COURSES

FISH

King Jumbo Prawns *price per 100g 13*
King jumbo prawns cooked in Kamado barbecue. Served with sauté vegetables & avocado cream

Miso-Style Salmon Fillet & Beluga 35
Served with warm Beluga lentil salad, avocado cream, ikura caviar, duo of sweet potato & celeriac purée

Wild Aegean Grouper Fillet 38
Served with 'yemista' risotto, tomato & feta sauce, edamame & olive powder with oregano oil

MEAT

Chicken Fillet (250g) 25
Chicken fillet, cooked sous vide, served with pearl barley & spinach pesto, pistachio parfait, baby gem & sweet corn

Iberico Pork Chops (400g) ^P 32
Spanish Iberico pork chops. Served with roasted baby potatoes, broccolini & mushroom sauce

USDA Prime Rib-eye Steak (300g) 45
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus

USDA Prime Beef Fillet (250g) 50
Served with sweet potato purée infused with thyme, fresh asparagus & a choice of sauce: pepper sauce, mushroom sauce or beef jus

PASTA & RISOTTO

Wild Mushroom Risotto 27
Carnaroli rice with wild forest mushrooms & thyme, finished with truffle oil & grated Parmesan

Seafood Linguine 35
Fresh mussels, prawns, scallops, calamari, garlic, chili, fresh basil & tomato sauce



ALL DAY

by the sea

SNACKS

Served 12:30 - 23:00

SALADS

Fattoush V 14.5
Middle Eastern salad with lettuce, cherry tomatoes, cucumbers, crispy Lebanese pita, spring onion, radish, parsley & sumac, dressed with lemon juice & extra virgin olive oil

Chicken Avocado & Egg 24
French corn fed chicken fillet, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing

Prawns, Avocado & Quinoa 20
Quinoa salad with marinated prawns, avocado fennel flakes, berries, blueberries & coriander dressing

BLT Caesar P
Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, homemade herb croûtons & Caesar dressing

Plain 16

Avocado 18

French corn fed chicken fillet 22

Sautéed Prawns 20

ADD EXTRAS

Sweet potato fries 5

Crispy chips 5

Side salad 5

SANDWICHES & BURGERS

Lebanese Cypriot P 15
Lountza & halloumi in Lebanese pita with tomato, cucumber, sweet corn & mayonnaise. Served with potato fries

Classic Club P 15.5
Triple-decker sandwich with chicken, smoked bacon, smoked ham, cheddar, lettuce, tomato, egg & mayonnaise. Served with potato wedges, barbeque mayonnaise

Beetroot Burger V 16
Beetroot burger with vegan cheese & fresh avocado, sweet chili sauce, vegan mayonnaise & iceberg with tomato. Served with crispy chips & side salad

Prawns & Avocado Sandwich 17
Open face sandwich with sourdough bread, avocado cream, marinated prawns with pineapple & salmon caviar

Avocado & Edamame Toast V 17
Multigrain bread with avocado smash, cucumber, edamame beans, pomegranate & pine nuts. Served with mixed leaf salad

New York Burger P 19
Beef burger (250g) in a brioche bun with caramelised onion, crispy bacon with maple syrup, pickled cucumber & cheddar cheese, barbecue sauce, iceberg lettuce & tomato. Served with crispy chips & side salad

FROM OUR WOOD OVEN

Bruschetta-style Wood Oven Pizza

Quattro Formaggi 19
Mozzarella, taleggio, Spanish goat's cheese, scamorza, oregano & fresh basil on creamy base sauce

Burrata 'Bruschetta' 23
Cherry tomatoes cooked in the wood oven, fresh burrata & pistachio oil

Extra Prosciutto P 4

Smoked Salmon 27
Smoked salmon on a Philadelphia cream cheese base, topped with Avruga caviar

Truffle Prosciutto P 27
Truffle prosciutto, chorizo mince, courgette, oregano, Spanish goat's cheese & mozzarella on tomato base sauce

BITE & SHARE

Guacamole Platter Freshly made guacamole served with nachos	12	Nachos Mexicana Served with signature cheese sauce, chili con carne, sour cream & pico de gallo	20
Tacos De Camaron (2 pcs) Tacos with avocado cream, prawns, jalapenos sauce, Brazilian cooked pineapple & sour cream	14	Middle Eastern Platter Two fried eggs, four falafel, labneh, hummus, tahini, baba ganoush, marinated artichokes, olives & pickled cucumber. Served with fattoush salad & pita	21
Crunchy Chicken Goujons House-made crispy chicken strips, served with potato wedges & barbeque mayonnaise	15	Columbia Combo Platter Combination of 4 cheeseburger sliders, 8 chicken bites, 4 buffalo chicken wings, 4 falafel & 6 vegetable spring rolls. Served with potato wedges & a selection of sauces (chipotle barbecue, sweet chili, tahini)	39
Mini Trio Burger Three mini beef burgers with cheddar cheese & truffle mayonnaise	16	Columbia Antipasti Platter ^P Special selection of cold cuts & fine cheeses. Served with stuffed olives, gherkins, strawberries, fruit jam & homemade grissini	38
Smoked Wings Platter Flavour trio platter of smoked wings sriracha, honey mustard & honey barbecue sauce	16	Cheese Selection	38
Mexican Quesadilla Flour tortilla with cheddar & provolone cheese, sweetcorn, red beans, green pepper & tomato. Served with nachos, salsa & sour cream	17	Cold Cuts Selection ^P	38
<i>Add chicken fillet</i>	8		
<i>Add prawns</i>	6		

SUSHI

Served 12:00 - 00:00

APPETISERS

Edamame Beans V	10
Steamed soya beans sprinkled with a choice of sea salt or chili-garlic sauce	
Beef Nigiri (2pcs)	24
Smoked USDA beef nigiri marinated with hoisin sauce & served with jalapeño chili oil	
Rock Shrimp	17
Tempura shrimp with sweet chili mayonnaise, ginger-soy dressing. Served with mixed baby leaf salad	
Sashimi Salad	26
Tuna, salmon, seabass & prawn with mixed baby green leaves, cherry tomatoes, cucumber, tobiko & yuzu, sesame dressing	

SUSHI ROLLS

V-Gan (8pcs) V	17
Asparagus, pepper, spinach, ponzu, sesame seeds, avocado	
Ebi Tempura (8pcs)	19
Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu	
Salmon Avocado (8pcs)	21
Salmon, avocado, cream cheese, sesame seeds	
California (8pcs)	25
King crab, avocado, cucumber, Japanese mayonnaise	
Spicy Tuna (8pcs)	25
Fresh tuna, chilly, chives, spicy sauce, avocado, coriander mayo, spring onion, Japanese mayo, chili string	
Crispy Spicy Crab Roll (8pcs)	28
King crab, avocado, cucumber, spicy mayonnaise, chives	

PREMIUM ROLLS

Rainbow (8pcs)	19
King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce	
Kraken (8pcs)	21
Shrimp tempura, spicy mayonnaise, cucumber, topped with calamari tempura, teriyaki sauce, smoked paprika	
Columbia Beach (8pcs)	21
Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce & kataifi	

NIGIRI (3pcs)

Salmon / Tuna / Seabass / Prawn	9
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SASHIMI (3pcs)

Salmon / Tuna / Seabass	9
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SUSHI PLATTERS

The Quartetto (16pcs)	42
Salmon Avocado (4pcs)	
Salmon, avocado, sesame seeds, cream cheese	
Ebi Tempura (4pcs)	
Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu	
California King Crab (4pcs)	
King crab, avocado, cucumber, sesame seeds, Japanese mayonnaise	
Spicy Tuna (4pcs)	
Fresh tuna, chilly, chives, spicy sauce, avocado, coriander mayo, spring onion, Japanese mayo, chili string	
Sashimi Platter (20pcs)	45
Salmon (5pcs), Tuna (5pcs), Seabass (5pcs), Prawns (5pcs), wakame salad, pickled radish, ginger	

Prices are in euros and include all legal taxes

The Threesome (24pcs)

Kraken (8pcs)

Shrimp tempura, spicy mayonnaise, cucumber, chives, topped with calamari tempura, teriyaki sauce, smoked paprika

Columbia Beach Roll (8pcs)

Salmon tempura, black rice, avocado, spicy mayonnaise, outside seared salmon in togarashi butter, sweet sauce, kataifi

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

SUSHI BOATS

Royal Sushi Boat (41pcs)

Crazy Maki (4pcs)

Crab meat, avocado, cucumber, Japanese mayonnaise, spring onion, tempura flakes

Rainbow Roll (4pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Salmon Deluxe (4pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

Ebi Tempura (4pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Spicy Tuna (4pcs)

Fresh tuna, chili, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise & chili string

Salmon Avocado (4pcs)

Salmon, avocado, sesame seeds, cream cheese

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon / Seabass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Seabass

60

Imperial Sushi Boat (83pcs)

Ultimate Roy Futomaki (12pcs)

Salmon, prawn, smoked salmon, cream cheese, Avruga caviar, tobiko

Crazy Maki (8pcs)

Crab meat, avocado, cucumber, Japanese mayonnaise, spring onion, tempura flakes

Rainbow Roll (8pcs)

King crab, yellowfin tuna, salmon, cucumber, avocado, Japanese mayonnaise, coriander sauce

Fuji Futomaki (12pcs)

Salmon, cucumber, bell pepper, carrot, salmon skin, lettuce, sweet chili mayonnaise, tobiko

Salmon Deluxe (8pcs)

Salmon, avocado, prawn, cream cheese, spicy mayonnaise, spring onion, tobiko

Ebi Tempura (8pcs)

Shrimp tempura, spicy mayonnaise, asparagus, sesame seeds, tenkasu

Aburi Nigiri (3pcs per aburi)

Tuna / Salmon / Seabass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Seabass

170

DESSERTS

Served 12:00 - 00:00

Strawberry Mille Feuille With fresh strawberry compote with fresh mint	14
Profiterole Stuffed with pistachio gelato, white chocolate sauce & lemon cream	14
Exotic Pavlova Meringue with fresh cream topped with strawberries, pineapples, passion fruit & mango. Served with raspberry sorbet	14
Lemon Cheesecake Baked cheesecake served with cheesecake gelato	14
Coeur De Chocolat Salted praline, bavarouaz vanilla and dark chocolate mouse. Served with raspberry ice cream	15
White Chocolate Crème Toasted white chocolate, infused with lime, mango compote, fresh banana and raspberry sorbet	15
Oh Sweet Heaven <i>For 4 people or more</i> Dessert platter with Pavlova, lemon cheesecake, profiterole, homemade macarons, gelato & fresh fruit	55
Gelato & Sorbet Selection Chocolate / Strawberry / Vanilla / Mango Sorbet / Lemon Sorbet / Raspberry Sorbet / Ferrero Rocher / Yoghurt / Cheesecake / Coffee / Salted Caramel / Mastic / Pistachio	<i>per scoop 3.50</i>

HEALTHY OPTIONS

Yoghurt Bowl Light yoghurt topped with pomegranate, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & roasted granola	13
Tropical Tapioca Bowl V Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder	14
Fresh Tropical Fruit Platter	35

SIGNATURE GELATO

Fitness Yoghurt gelato, fresh strawberries, berry sauce, almond streusel, granola	13
Fruity Raspberry, mango, cheesecake gelato seasonal fruit, meringue, honey sauce	13
Nutty & Naughty Coffee, caramel, Ferrero Rocher gelato, coffee beans, chocolate streusel, banana, Cadbury Flake	13
Banana Split Vanilla, strawberry & chocolate gelato. Served with chocolate, strawberry & pineapple sauce. Topped with fresh cream & caramelised nuts	14



Scan to view allergens
or ask your waiter
for more details



**DRINKS
& SHISHA**

by the sea

COCKTAILS

SUMMER COCKTAILS

- Kiwi Kick** 14
Rich tropical cocktail with fresh kiwi & apple, based on Beluga vodka, citrus mix and honey syrup
- Off the Chain** 15
Spicy yet elegant, based on Havana rum, homemade chili infusion with peach purée, citrus mix & sugar syrup
- Salty Lady** 17
Boozy & salty margarita-style cocktail, based on Cazadores Blanco tequila, agave syrup and purple gin honey
- Shinning Light** 17
(Signature Cocktail nominee at Cyprus National Cocktail Championship 2023)
The lavish texture of Sailor Jerry rum enhanced by fragrant lychee and Falemum with passion fruit & lime adding a zesty lingering kick on the tongue

COLUMBIA BEACH CLASSICS

- Hidden Gem (chili)** 17
Tantalizing fusion of sweet, tangy and spicy flavors, made with Cazadores Blanco tequila, mango purée & a drop of Tabasco
- Upside Down** 17
Rich rum blend: Havana Club, Captain Morgan & Plantation OFTD Overproof with Falemum & Dry curacao liqueur, cinnamon & passion fruit purée, fresh pink grapefruit juice, citrus mix, aromatic bitters
- Funky Town** 17
Modern twist on the classic Gimlet, with Beefeater gin, ginger syrup, fresh basil and citrus mix
- Eternal Flame** 17
Tropical cocktail with bittersweet notes, based on Absolut vodka, Aperol, pineapple juice, passion fruit purée, citrus mix & a dash of grenadine
- Aphrodite** 17
Sweet and fizzy combination of Absolut Vanilla vodka infused with strawberries and passion fruit, topped up with Bottega prosecco

SPRITZ

- Aperol Spritz** 13.5
Light & floral with a unique bittersweet taste, based on Aperol, Giusti Rosalia prosecco with a touch of soda water
- Mediterranean Spritz** 13.5
Vibrant & bubbly combination of Aperol, Three Cents pink grapefruit soda & citrus mix
- Campari Spritz** 13.5
Refreshing & invigorating combination of Campari, Giusti Rosalia prosecco with a touch of soda water

COCKTAILS

SOURS

Amaretto Sour	13.5
Velvety aromas of Disaronno amaretto liqueur, combined with a citrus mix, sugar syrup & angostura bitters	
Gin Sour	13.5
Botanical aromas of Beefeater gin, combined with a citrus mix, sugar syrup & angostura bitters	
Mastiha Sour	13.5
Alluring aromas of Skinos mastiha, combined with a citrus mix, sugar syrup & angostura bitters	
Whiskey Sour	13.5
Rich aromas of Jameson whiskey, combined with a citrus mix, sugar syrup & angostura bitters	

PERFECT SERVE

Beefeater Pink	12
Three Cents lemonade, fresh strawberries	
Malfy Gin Rosa	14
Three Cents cherry soda, edible flower & thyme	
Malfy Con Limone	14
Three Cents tonic, lime wedge & basil leaf	
Malfy Con Arancia	14
Three Cents tonic, orange wheel	
Opihr Spiced	14.5
Ginger Ale, orange wheel	
Gin Mare	16.5
Three Cents Aegean tonic, rosemary stick & orange peel	

CLASSIC COCKTAILS	13.5
Please ask your waiter	

COCKTAIL SHOTS

Aqua Bomb	6
Aperol, Red Bull Yellow Edition	
Hawaiian Bomb	6
Malibu Coconut Rum, pineapple juice, grenadine syrup, pineapple slice	
London Baby	6
Beefeater gin, Three Cents tonic, Blue Curaçao, fresh strawberries	

VODKA

	4cl	70cl
Absolut	10	160
Beluga	11	180
Belvedere	11	180
Grey Goose	11	180
Ciroc	11	180
Stoli Elite	12	200
Beluga Gold	32	550

GIN

Beefeater	10	160
Beefeater Pink	10	160
Kingfisher	10	170
Hendricks	11	180
Kinobi	11	180
Opihr	11	180
Malfy Con Arancia	11	180
Beefeater 24	11	180
Gin Mare	12	190
Tanguery N°10	12	200
Cambridge Watenshi	315	5500
		50cl
Monkey 47	15	180

SPIRITS

TEQUILA

Cazadores Blanco	10	160
Cazadores Reposado	10	160
Patrón Blanco	10	170
Patrón Reposado	11	180
Patrón Añejo	14	240
Clase Azul Plata	25	400
Clase Azul Reposado	30	500
Clase Azul Gold	60	1000
Clase Azul Mezcal Durango	60	1000
Clase Azul Mezcal Guerrero	60	1000
Clase Azul Añejo	100	1700
Clase Azul Ultra	290	5000

RUM

Havana Club 3 YO	10	160
Bumbu Cream	10	160
Bumbu	11	180
Havana Club 7 YO	11	180
Sailor Jerry Spiced Rum	11	180
Ron Zacapa Centenario 23 YO	14	240
Diplomatico N°2	18	300
Zacapa XO	30	500
Havana Club 15 YO	35	600

SPIRITS

WHISKY

Blended	4cl	70cl
Ballantine's	10	160
Chivas Regal 12 YO	11	180
Jack Daniel's	11	180
Chivas Regal 15 YO	12	200
Chivas Regal 18 YO	18	300
Chivas Regal Royal Salute 21 YO	32	550
Johnnie Walker Blue Label	40	700
Chivas Regal 25 YO	50	850

Single Malt

The Glenlivet Founder's Reserve	11	180
Glenmorangie 10 YO	11	180
The Glenlivet 12 YO	12	200
The Glenfiddich 12 YO	12	200
Dalmore 12 YO	18	300
The Macallan 12 YO	18	300
The Glenlivet 18 YO	19	320
Lagavulin 16 YO	25	420
Lagavulin Distillers Edition	25	420
The Macallan 15 YO	25	420
The Dalmore Cigar Malt	25	420
The Glenlivet Archive 21 YO	35	600
The Glenlivet 25 YO	45	780
The Dalmore King Alexander III	50	850
The Macallan Sherry 18 YO	140	2400
The Macallan Reflexion	215	3700
The Macallan Sherry 25 YO	450	7500
The Macallan No.6	460	7900

Bourbon

Four Roses	11	180
Michter's US*1	16	280

Irish

Jameson	11	180
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Japanese

Nikka Taketsuru Pure Malt	14	240
Hibiki	18	300
Hibiki Master Select	19	320
Hibiki 17 YO	207	2300
Hibiki 21 YO	264	3700
Yamazaki 18 YO	300	3800
		50cl
Nikka From The Barrel	16	180

SPIRITS

COGNAC

	4cl	70cl
Martell VS	11	180
Hennessy VS	14	240
Martell VSOP	17	240
Martell XO	40	550
Hennessy Paradis	164	2300
Rémy Martin Louis XIII	564	7000

ARMAGNAC

Darroze Luxe Gascon Bas-Armagnac 1929	320	5500
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APERITIF / DIGESTIF / LIQUEURS

	4cl
Ouzo Mini	4.5
Zivania Loel	4.5
Baileys	10
Jägermeister	10
Bottega Sambuca	10
Skinos Masticha	10
Martini Bianco	10
Martini Rosso	10
Martini Extra Dry	10
Bottega Limoncello	10
Southern Comfort	10
Disaronno Amaretto	10

BEER

	Half Pint	Pint
Draught		
Alfa	4	7
Heineken	4	7.5
Paulaner	5	9
Bottle		33cl
Keo		7
Heineken		7
Heineken 0.0 (non - alcoholic)		7
Stella Artois		7
Corona		7
Asahi		8
Leffe		8
		44cl
Guinness		8
Cider		33cl
Milokleftis Cherry		8
Kopparberg Strawberry & Lime		8

LEMONADE

Sunny Sipper Lemon juice, mint leaves, sugar syrup, soda water	6
Tangy Twist Blackcurrant syrup, lemon juice, soda water	6.5

MOCKTAILS

Spicy Refreshment Green apple, pineapple, ginger, peach purée, apple juice	6
Swinging Fox Butterfly pea flower tea, fresh passion fruit, lemon juice, soda	6.5

SMOOTHIES

Forest Fruit Strawberry purée, forest fruit purée, yoghurt, milk	6
Tiki Style Pineapple, mango purée, coconut purée, yoghurt, milk	6
Milky Berries Forest fruit-flavoured soya, milk, frozen forest fruits	6.5
Magic Mango Banana-flavoured soya, milk, frozen mango, fresh pineapple	6.5
Slush of Sunshine Matcha, mango puree, frozen mango, milk	7.5

ICED TEAS

Golden Sunrise Homemade chamomile iced tea	6.5
Arctic Fire Homemade Earl Grey iced tea, lemon juice, raspberry syrup, fresh raspberries	7

MILKSHAKES

Oreo Oreo ice cream, milk	6.5
Salted Caramel Salted Caramel ice cream, milk	6.5
Columbia Shake Vanilla ice cream, Columbia blend espresso & milk	7

WATER & SOFT DRINKS

Avaton Artesian Still Natural Mineral Water (37.5cl)	4
Avaton Artesian Still Natural Mineral Water (75cl)	6.5
Avaton Artesian Carbonated Mineral Water (37.5cl)	4
Avaton Artesian Carbonated Mineral Water (75cl)	6.5
Soft Drinks (25cl)	5
Juices (25cl)	5
Fresh Juices (25cl)	6
Red Bull (25cl)	6
Three Cents Soft Drinks (25cl)	6

HOT COFFEE

Espresso	4
Double Espresso	4.5
Espresso Macchiato	5
Double Espresso Macchiato	5.5
Filter	5.5
Cappuccino	6
Latte	6
Filter V60	6
Flat White	6
Americano	6
Double Cappuccino	6.5
Mocha	6.5
Irish Coffee	8

COFFEE & TEA

COLD COFFEE

Frappe	5
Freddo Espresso	6
Iced Americano	6
Cold Brew	6
Iced Latte	6
Freddo Cappuccino	6
Iced Flat White	6

CHOCOLATE

Hot Chocolate	6
Iced Chocolate	6

TEA

Althaus Pyra	4.5
Loose Leaf	5.5
Matcha	7.5
Iced Matcha	7.5
Matcha Latte	8
Strawberry Matcha Iced Latte	8

Shisha Experience

Relax and indulge in our exclusive shisha that complements the Columbia Beach experience

PREMIUM



MIG



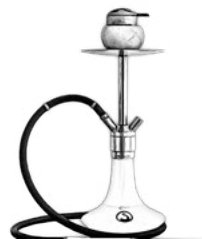
WOOKAH



SEABLOOM

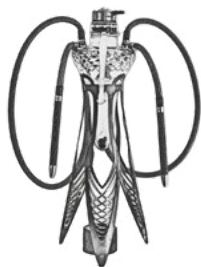


ALPHA



STEAMULATIONS

EXCLUSIVE



MEDUSE QUEEN
130



MEDUSE PRINCE
130

SWEET

Cinderella

Watermelon, Honeydew
Melon, Passion Fruit

Wame Chill

Mint, Watermelon, Ice Menthol

Si Wame

Slush, Watermelon

SOUR

Ringle Rangle

Passion Fruit, Lime, Grapefruit,
Ice

Okolom

Lime, Elderberry, Lemonade

Vampire Night

Blood Orange, Grapefruit, Mint

BERRIES

Wild Water

Watermelon, Forest
Berry Mix

Wild B Chill

Forest Fruit, Ice

Alaska Blue

Azure Blueberries, Ice

FRUITY

Robinson Cruseo

Pineapple, Mango, Passion Fruit

Dragon Blood

Papaya, Lime, Dragon Fruit

Vampire Day

Pomegranate, Ice Tea

Classic	35
Grapefruit	45
Pineapple	55

Extra Cups

Classic	25
Grapefruit	35
Pineapple	45

Kit includes tobacco, charcoal & mouthpiece



www.columbia-beach.com