

# BRUNCH

Served 09:00 - 14:30

**EGGS** We serve only 100% certified bio eggs

Shakshuka Two fried eggs cooked in tomato sauce spiced with chilli, garlic & paprika. Served with toasted multigrain bread	14
French Croissant with Scrambled Eggs <b>P</b> Served with bacon with maple syrup	15
Back to Basics <b>P</b> Two fried eggs served with grilled lountza, halloumi, bacon, sautéed tomato with mushrooms & toasted multigrain bread	15.5
Eggs Benedict <b>P</b> Two poached eggs served on an English muffin with smoked bacon, topped with hollandaise sauce	15.5
Eggs Florentine Two poached eggs served on an English muffin with wilted spinach, topped with hollandaise sauce	16.5
Eggs Diplomat Two poached eggs served on an English muffin with smoked salmon & salmon caviar, topped with hollandaise sauce	17.5
Eggs & Steak Beef fillet cooked in the wood oven, on a bed of mushrooms, baby potatoes & hoisin sauce. Served with baked eggs with a drizzle of mint sauce & toasted multigrain bread	25

## ADD EXTRAS

Sweet potato fries	6
Potato chips	6
Potato wedges	6
Eggs (hard boiled, fried, poached)	2.5
Scrambled eggs	3

## SANDWICHES & SNACKS

Avocado & Edamame Toast <b>V</b> Multigrain bread with avocado smash, cucumber, edamame beans, pomegranate seeds & pine nuts	15
Crunchy Chicken Goujons House-made crispy chicken strips, served with potato wedges & barbeque mayonnaise	15
Classic Club <b>P</b> Triple-decker sandwich with chicken, smoked bacon, smoked ham, cheddar, lettuce, tomato, egg & mayonnaise. Served with potato wedges & barbeque mayonnaise	16
Black Croissant Savoury croissant with smoked salmon, avocado cream, baby spinach & egg mayonnaise	16
Burrata & Avocado Toast Toasted multigrain bread, burrata, avocado smash, almond flakes & a pinch of chilli flakes. Served with mixed leaf salad	17


## FROM OUR WOOD OVEN


Feta Pie With marinated feta, oregano & fresh butter	9
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## COLUMBIA BEACH SIGNATURE

**Middle Eastern Breakfast** 21  
Two fried eggs, four falafel, labneh, hummus, tahini, baba ganoush, marinated artichokes, olives & pickled cucumber. Served with fattoush salad & pitta

## SALADS

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

**BLT Caesar**   
Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, house-made herb croûtons & Caesar dressing


**Plain** 16

**Avocado** 18

**Chicken** 21

**Prawns** 22

## SWEET MORNING

**Banana Toast**  12  
Gluten-free bread, sesame praline with cacao, fresh banana & nut crumble with maple syrup

## PANCAKES

**Lotus Cream** 15  
Layered with Lotus cream, praline & caramelised nuts, topped with vanilla gelato


**Maple & Berries** 15  
Topped with mixed berries, maple syrup & almond flakes. Served with vanilla cream


## WAFFLE BITES

**Lemon & Berries** 15  
With lemon pastry cream, fresh berries, strawberries, almond crumble & raspberry sorbet


**Strawberry & Chocolate** 15  
Drizzled with milk chocolate & topped with strawberries, hazelnuts, Maltesers & Kinder Bueno chocolate


## HEALTHY BOWLS


**Bircher Muesli**  12  
Overnight oats with grated apple, vegan almond milk, cacao & banana. Served with dry fruits, selection of berries & almonds

**PB&J**  13  
Overnight chia oats with peanut butter, fresh strawberries, strawberry jam & maple syrup

**Yoghurt Bowl** 14  
Light yoghurt topped with pomegranate seeds, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & toasted granola

**Tropical Tapioca Bowl**  14  
Tapioca pearls cooked in mango, passion fruit & coconut sauce, topped with tropical fruits, coconut chips, macadamia nuts, chia seeds & cocoa powder

**Spirulina Bowl**  15  
Super bowl with blue spirulina, coconut yoghurt & banana, topped with fresh fruits & pecan nuts

**Açaí Bowl**  20  
Açaí bowl with granola, Brazil nuts, dragon fruit, fresh banana, peanut butter parfait, coconut chips & agave syrup

**Tropical & Local Fruit Platter** 35

# SNACKS

Served 13:00 - 23:00

## SALADS

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

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

Chicken, Avocado & Egg 21  
Chicken fillet, avocado, boiled egg, baby gem lettuce, cherry tomatoes, blue cheese crumble, Thessaloniki koulouri croûtons & balsamic-honey dressing

BLT Caesar **P**  
Iceberg lettuce, cherry tomatoes, crispy bacon, parmesan flakes, house-made herb croûtons & Caesar dressing

Plain 16

Avocado 18

Chicken 21

Sautéed Prawns 22

### ADD EXTRAS

Sweet potato fries 6

Crispy chips 6

Potato wedges 6

Side salad 6

## SANDWICHES & BURGERS

Lebanese Cypriot **P** 16  
Lountza & halloumi in Lebanese pitta with tomato, cucumber, sweetcorn & mayonnaise. Served with potato wedges

Classic Club **P** 16  
Triple-decker sandwich with chicken, smoked bacon, smoked ham, cheddar, lettuce, tomato, egg & mayonnaise. Served with potato wedges & barbeque mayonnaise

Falafel Wrap **V** 16  
Falafel wrap with beetroot hummus, tabbouleh & tahini sauce. Served with side salad

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

New York Burger **P** 19  
Beef burger (250g) in a brioche bun with caramelised onions, crispy bacon with maple syrup, pickled cucumber, cheddar, barbeque sauce, iceberg lettuce & tomato. Served with potato wedges & side salad

Crispy Chicken Burger 19  
Chicken strips with Japanese mayonnaise, lettuce, tomato & cheddar in brioche bun. Served with potato wedges & 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

Add Prosciutto **P** 5

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	18
Tacos de Camaron (2 pcs) Tacos with avocado cream, prawns, jalapeño sauce, Brazilian-style grilled 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 & pitta	21
Crunchy Chicken Goujons House-made crispy chicken strips, served with potato wedges & barbeque mayonnaise	15	Columbia Antipasti Platter <b>P</b> Special selection of cold cuts & fine cheeses. Served with stuffed olives, gherkins, strawberries, fruit jam & house-made grissini	38
Mini Burger Trio Three mini beef burgers with cheddar & truffle mayonnaise	16	Cheese Selection	38
Smoked Wings Platter Flavour trio of smoked wings sriracha, honey mustard & honey barbeque sauce	16	Cold Cuts Selection <b>P</b>	38
Mexican Quesadilla Flour tortilla with cheddar & provolone, sweetcorn, red beans, green pepper & tomato. Served with nachos, salsa & sour cream	17	Columbia Combo Platter Combination of 4 cheeseburger sliders, 8 chicken strips, 6 buffalo chicken wings, 4 falafel & 8 vegetable spring rolls. Served with potato wedges & a selection of sauces (chipotle barbecue, sweet chilli, tahini)	45
<i>Add chicken fillet</i>	7		
<i>Add prawns</i>	8		
Chicken Dumplings Crispy dumplings served with soy & sesame sauce	19		

# SUSHI

Served 12:00 - 00:00

## APPETISERS

Edamame Beans **V** 10

Steamed soya beans sprinkled with a choice of sea salt or chilli-garlic sauce

Rock Shrimp 17

Tempura shrimp with sweet chilli mayonnaise & ginger-soy dressing. Served with mixed baby leaf salad

Beef Nigiri (2pcs) 24

Smoked USDA beef nigiri marinated with hoisin sauce & served with jalapeño chilli oil

Sashimi Salad 26

Tuna, salmon, sea bass & 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

Spicy Tuna (8pcs) 22

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

California (8pcs) 25

King crab, avocado, cucumber, sesame seeds, Japanese mayonnaise

Crispy Spicy Crab Roll (8pcs) 28

Crispy deep-fried roll with king crab, avocado, cucumber, spicy mayonnaise & chives

## MEAT ROLLS

Crispy Duck Roll 24

Crispy duck marinated in hoisin sauce with cucumber & carrot, topped with spring onion, panko & honey mayonnaise

Beef Teriyaki Roll 27

Beef marinated in teriyaki sauce, asparagus, carrot & chives

## PREMIUM ROLLS

Rainbow (8pcs) 20

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

Kraken (8pcs) 22

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

Columbia Beach (8pcs) 22

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

## SUSHI PLATTERS

The Quartetto (16pcs) 42

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

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, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Sashimi Platter (20pcs) 45

Salmon (5pcs), Tuna (5pcs), Sea bass (5pcs), Prawns (5pcs), wakame salad, pickled radish, ginger

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, chilli, chives, spicy sauce, avocado, coriander mayonnaise, spring onion, Japanese mayonnaise, chilli string

Salmon Avocado (4pcs)

Salmon, avocado, cream cheese, sesame seeds

Aburi Nigiri (2pcs per aburi)

Tuna / Salmon / Sea bass

Ebi Nigiri (2pcs)

Sashimi (3pcs per sashimi)

Tuna / Salmon / Sea bass

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 chilli 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 / Sea bass

Ebi Nigiri (3pcs)

Sashimi (5pcs per sashimi)

Tuna / Salmon / Sea bass

## NIGIRI (3pcs)

Salmon / Tuna / Sea bass / Prawn

170

9

## SASHIMI (3pcs)

Salmon / Tuna / Sea bass

9

## DESSERTS

Served 12:00 - 00:00

Strawberry Mille-Feuille With fresh strawberry compote with fresh mint	14
Moelleux au Chocolat Classic moelleux with Valrhona chocolate. Served with salted caramel gelato	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, vanilla crème bavaroise & dark chocolate mousse. Served with raspberry sorbet	15
White Chocolate Crème Toasted white chocolate infused with lime, mango compôte, fresh banana & raspberry sorbet	15
Oh Sweet Heaven <i>For 4 people or more</i> Dessert platter with Exotic Pavlova, Lemon Cheesecake, Coeur de chocolat, house-made 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	per scoop 3.5

## HEALTHY OPTIONS

Yoghurt Bowl Light yoghurt topped with pomegranate seeds, strawberries, berries, pumpkin seeds, goji berries, walnuts, honey & toasted granola	14
Tropical Tapioca Bowl <b>V</b> 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 SUNDAES

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



Scan to view allergens  
or ask your waiter  
for more details

# COCKTAILS

## WINTER COCKTAILS

- Mulled Wine** 12  
"Revel in the warm, aromatic embrace of our exquisite hot Mulled Wine, a delightful blend of tradition and sophistication. This soul-soothing beverage is meticulously crafted to captivate your senses and elevate your winter experience. Our Mulled Wine begins with a robust red wine, carefully infused with a medley of spices that awaken the senses. Fragrant cloves impart a deep, earthy essence, while the subtle sweetness of cinnamon swirls through each sip, leaving a trail of warmth and nostalgia. The harmonious blend of these spices not only tantalizes your taste buds but also envelops you in a comforting, fragrant haze."
- Spellbound** 14  
"Prepare to be enhanced by the bewitching allure of the Spellbound elixir, a smoky tantalizing cocktail that seamlessly melds the rich complexity and speciality of Metaxa 7\* cognac with the luscious sweetness of Chambord liqueur. This mystical concoction is not just a drink, but an experience that transports your senses to a realm of unparalleled sophistication and flavor."
- Paradise Lost** 16  
Indulge in the enigmatic allure of Paradise Lost. Let its intricate layers of Mezcal and Campari, accompanied by Chili, guide you through a "spicy" sensory journey that transcends the boundaries of ordinary cocktails, inviting you to savor the essence of a paradise found right in your glass.

## 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 Falernum & 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

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

### PERFECT SERVE

<b>Malfy Gin Rosa</b>	14
Three Cents cherry soda, edible flower & thyme	
<b>Malfy Con Arancia</b>	14
Three Cents tonic, orange wheel	
<b>Opihr Spiced</b>	14.5
Ginger Ale, orange wheel	
<b>Gin Mare</b>	16.5
Three Cents Aegean tonic, rosemary stick & orange peel	

### CLASSIC COCKTAILS

Please ask your waiter	13.5
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### COCKTAIL SHOTS

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

## VODKA

	4cl	70cl
Stoli Gold	10	170
Beluga	11	180
Belvedere	11	180
Grey Goose	11	180
Ciroc	11	180
Stoli Elite	12	200
Beluga Gold	32	550

## GIN

Beefeater	10	170
Kingfisher	10	170
Hendricks	11	180
Kinobi	11	180
Opihr	11	180
Malfy Con Arancia	11	180
Beefeater 24	11	180
Gin Mare	12	200
Tanqueray 0.0	12	200
Tanqueray N°10	12	200
Cambridge Watenshi	315	5500
		50cl
Monkey 47	15	180

## SPIRITS

### TEQUILA

Cazadores Blanco	10	170
Cazadores Reposado	10	170
Patrón Blanco	10	170
Patrón Reposado	11	180
Patrón Añejo	14	240
Clase Azul Plata	25	400
Don Julio 1942	30	500
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	170
Bumbu Cream	10	170
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

	4cl	70cl
<b>Blended</b>		
Chivas Regal 12 YO	11	180
Jack Daniel's	11	180
Chivas Regal 15 YO	12	200
Johnie Walker Double Black Label	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
<b>Single Malt</b>		
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	430	7500
The Macallan No.6	460	7900
<b>Bourbon</b>		
Four Roses	11	180
Michter's US*1	16	280
<b>Irish</b>		
Jameson	11	180
<b>Japanese</b>		
Nikka Taketsuru Pure Malt	14	240
Hibiki	18	300
Hibiki Master Select	19	320
Hibiki 17 YO	170	2900
Hibiki 21 YO	215	3700
Yamazaki 18 YO	220	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
<b>Draught</b>		
Alfa	4	7
Heineken	4	7.5
Paulaner	5	9
<b>Bottle</b>		33cl
Keo		7
Heineken		7
Heineken 0.0 (non - alcoholic)		7
Stella Artois		7
Corona		7
Asahi		8
Leffe		8
		44cl
Guinness		8
<b>Cider</b>		33cl
Kopparberg Strawberry & Lime		8

## LEMONADE

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

## MOCKTAILS

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

## SMOOTHIES

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

## ICED TEAS

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

## MILKSHAKES

<b>Oreo</b> Oreo ice cream, milk	6.5
<b>Salted Caramel</b> Salted Caramel ice cream, milk	6.5
<b>Columbia Shake</b> 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
Three Cents Soft Drinks (25cl)	6

## ENERGY DRINKS

Red Bull (25cl)	6
Red Sugarfree (25cl)	6
Red Bull Red Edition-Watermelon Flavour (25cl)	6
Red Bull Yellow Edition-Tropical Fruits Flavour (25cl)	6

## COFFEE & TEA

### 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

### 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