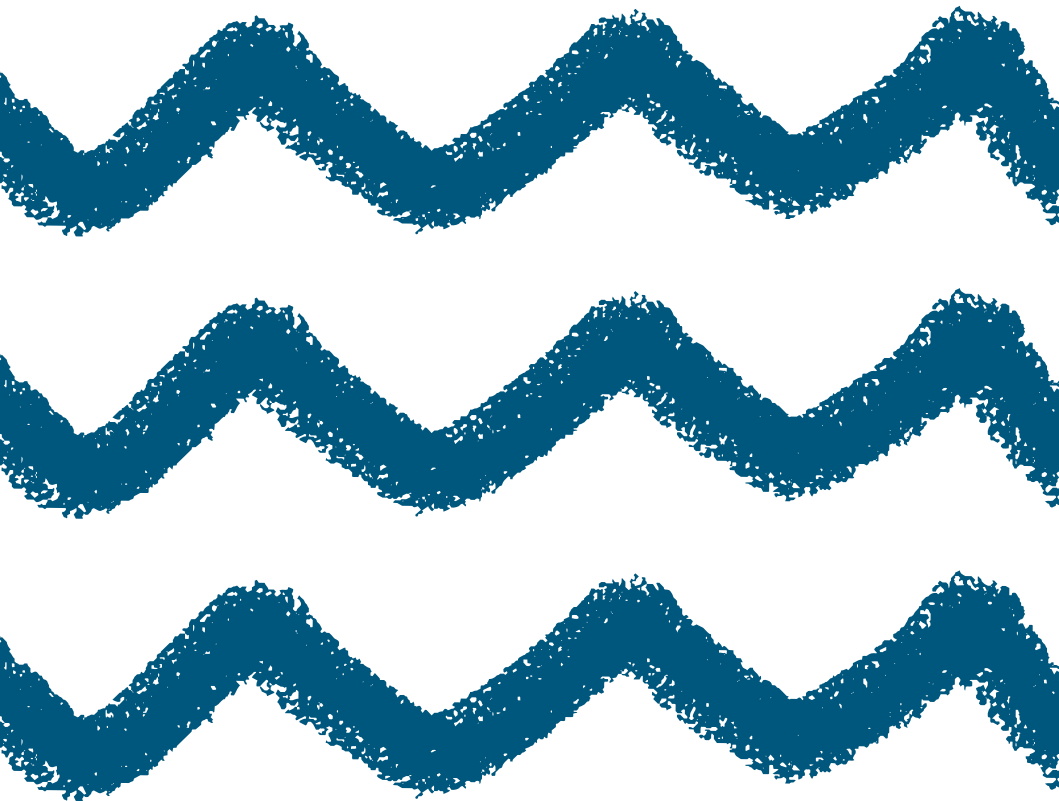




MARE NOSTRUM
pool bar





Refreshing Fruity

Elysium Sangria 14.00

The famous Spanish drink made the Elysium way with cherry brandy, Grand Marnier, red wine and orange, apple and cranberry juices charged with lemonade

Fruit Collins 14.00

(PASSION FRUIT, MANGO, STRAWBERRY, CUCUBMER)

A refreshing mix of Old Tom gin, ginger liqueur, elderflower cordial and fresh lime juice charged with cucumber soda

Gin Garden 14.00

A refreshing mix of Bombay Gin, fresh orange, grapefruit juice, fresh mint leaves and topped up with Tonic Water.

Frozen Margarita 12.00

Jose Cuervo Gold tequila blended with cointreau, Grand Marnier and fresh lime juice. If you want one of your 5 a day, add banana, strawberry, raspberry, mango or passion fruit

Frozen or Shaken Porn Star Martini 15.00

An exotic rendezvous of passion fruit and Absolut Vanilla Vodka, served with a shot of champagne. Eat the passion fruit with spoon, drink the champagne and enjoy the drink at leisure

Mojito 12.00

The world's most popular cocktail, Bacardi rum, fresh mint and lime muddled together with sugar

Caipirinhas de fruta | Strawberry, Mango, lime 12.00

Brazil's famous spirit, cachaca muddled with lime, sugar & mango

Palomacita 14.00

Chilli pepper muddled with strawberries and finished with Jose Cuervo Silver tequila, pink grapefruit soda and fresh lime juice.

Mexico Strawberry Mango 12.00

Jose Cuervo Gold tequila with fresh mango and strawberries, fresh lime and orange juice, then topped with soda

Creamy Coolers

Pina Colada 12.00

Bacardi & Malibu combined with fresh pineapple, coconut & cream, the original tiki cocktail

Caffeine Fix 12.00

Baileys, Mozart white chocolate liqueur and Kahlua shaken up with espresso coffee and fresh cream with a hint of cinnamon

Banana Boat 13.00

Fresh banana blended with chocolate and banana liqueurs and vanilla ice cream poured on the chocolate sauce

Frozen Pink 13.00

Gordon's Pink Gin blended with fresh strawberries, pink lemonade and vanilla ice cream poured on the berries sauce

Dirty Monkey 13.00

A refreshing mix of Jose Cuervo Silver with fresh banana, cherry and fresh lime lime juice

Detox Juice Bar

Elixir of Life 11.00

A blend of orange peel, carrot, mango, chia seeds, coconut milk and ginger

QUALITIES: Vitamin A and C, source of Omega-3, rich in antioxidants provides fibre, iron and calcium

Green Power 11.00

A blend of apple, cucumber, fresh mint and ginger

QUALITIES: Vitamin E, C and K, helps in managing blood pressure, boosts digestive health and provides protection against cancer and diabetes

Elysium Detox 11.00

A blend of banana, apple, fresh strawberries and almond milk

QUALITIES: Vitamin A, K and C, good for blood sugar, helps to prevent arthritis, inflammation, and other infections

Non-Alcoholic Cocktails & Smoothies

Mango and Coconut	11.00
Mango, coconut yoghurt and coconut milk blended with crushed ice	
Mango Mule	10.00
Muddled cucumber with mango puree, fresh lime juice and ginger ale	
Blossom Cherry	9.00
Cherry puree with fresh rosemary, fresh lime juice and homemade vanilla sugar	
Sherbet Fizz	10.00
A citrus mix of fresh lemon and lime juice, blended with lemon sorbet and topped up with soda and lemonade	
Virgin Colada	9.00
Pineapple juice, coconut cream and fresh cream	
Passion Mare	10.00
A mix of fresh banana with strawberry purée blended with passion sorbet, fresh lime juice and topped up with soda	
Watermelon Breeze	9.00
A mix of watermelon puree, lime juice, homemade honey syrup, fresh mint leaves and topped up with soda.	
Stawberry Twist	9.00
A healthy mix of fresh strawberries, raspberry and blueberry puree, fresh limejuice and homemade vanilla sugar	

Bubble Cocktails

Aperol / Campari Spritz	16.00
Aperol or Campari, sparkling wine & soda with orange zest	
The Hugo	16.00
Elderflower syrup, sparkling wine & soda garnished with fresh mint	
Passion Bubbles	16.00
A summer twist with Sparkling wine, Passoa, fresh passion fruit and topped up with soda water	

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Organic Refreshing Iced Teas

Lavender & Sage 8.00

A soothing and refreshing herbal iced tea made from organic sage and lavender, blended with natural mango aroma, grape juice, and black carrot juice.

Mint Turmeric & Geranium 8.00

An uplifting herbal blend of organic geranium and peppermint, infused with turmeric and natural grape juice.

Refreshing and slightly spicy, ideal for warm days or relaxing evenings.

Lemon & Mountain Tea 8.00

Enjoy the earthy taste of organic local mountain tea (Sideritis), naturally sweetened with grape juice and uplifted by fresh lemon aroma.

Refreshments & Minerals

Soft Drinks 25cl 4.80

Chilled Fruit Juices 25cl 4.50

Iced Tea 33cl 4.80

Milkshakes 7.00

Local Mineral water still 100cl 4.00

Local Mineral water still 50cl 2.80

Imported Mineral water sparkling 33cl 3.50

Imported Mineral water sparkling 75cl 5.50

Slush Puppy 5.00

Cold Coffees

Freddo Espresso 7.00

Freddo Cappuccino 7.00

Nescafé Frappé 6.50

Alaska 7.00

Caramel Macchiato 8.00

Chocolate Cookies Frappé 7.00

Frapuccino 8.00

Beers & Ciders

Carlsberg 33cl	4.50
Keo 33cl	4.50
Carlsberg Draught 50cl	6.00
Carlsberg Draught 34cl	4.00
Keo Draught 50cl	6.00
Keo Draught 34cl	4.00
Strongbow	6.50
Magners	6.50
Heineken	6.50
Heineken Draught 34cl	4.00
Heineken Draught 50cl	6.00
Budweiser	6.50
Stella Artois	6.50
Corona	6.50
Becks Non Alcoholic	6.50
Guinness 44cl	6.50
Crabbies Ginger Beer	7.00

Champagne by Glass

Mandois, Brut	22.00
Moët & Chandon Ice	32.00
Mandois, Rosé	25.00
Prosecco - Italy	13.00
Prosecco Rose - Italy	13.00

Wine by Glass

WHITE WINES

Xynisteri 8.00
(Xynisteri, Semillon)
Ezousa Wineries, Kannaviou Village - Paphos Region, Cyprus

Côtes du Rhône 9.00
(Viognier, Roussane, Clairette, Marsanne, Bourboulenc)
E. Guigal, France

Hans Greyl (Sauvignon Blanc) 9.00
(Sauvignon Blanc)
Marlborough, New Zealand

ROSÉ WINES

Eros 8.00
(Maratheftiko)
Ezousa winery, Kannaviou village - Paphos region, Cyprus

Valentina Medium Sweet 8.00
(Cabernet Sauvignon, Mataro)
Fikardos winery, Mesogi village -Paphos region, Cyprus

Côtes du Rhône 9.00
(Grenache, Cinsault, Mourvèdre, Syrah)
E.Guigal, France

RED WINES

Maratheftiko, Syrah, Mourvedre 8.00
Ezousa winery, Kannaviou village - Paphos region, Cyprus

Valpolicella Classico Superiore Doc 10.00
Corvina - Rondinella, Zenato, Veneto, Italy

Côtes du Rhône 9.00
(Viognier, Roussane, Clairette, Marsanne, Bourboulenc)
E. Guigal, France



Salads & Bowls

Chicken Caesar Salad (F, G, EG, M) 17.00

Crisp roman lettuce, aged parmesan, sliced chicken, crisp croutons, Caesar dressing

Σαλάτα του Καίσαρα

Τραγανό μαρούλι, ξύσμα παρμεζάνας, φιλέτο κοτόπουλο, κρουτόνς και σάλτσα του Καίσαρα

Greek Salad (S02, M) 18.00

Garden leaves, black olives, village peppers, pickled onions, feta, finished with oregano and olive oil | Vegan version also available

Ελληνική Σαλάτα

Φρέσκα φύλλα σαλάτας, μαύρες ελιές, πιπεριές, κρεμυδάκι τουρσί, φέτα, ελαιόλαδο και ρίγανη

Beef Fillet Salad (F, SB, N, SE, G) 22.00

Beef fillet, egg noodles, pak choi, coriander, sesame, creamy peanut dressing

Σαλάτα με Μοσχαρίσιο Φιλέτο

Μοσχαρίσιο φιλέτο, noodles αυγού, pak choi, κόλιανδρος, σουσάμι, κρεμώδες dressing φυστικιού

Salmon & Avocado Rice bowl (F, S02, SE, G, SB) 16.00

Asian style cured Salmon, Cypriot avocado, sushi rice, pickled ginger, toasted sesame, yuzu dressing

Μπόλ με Σολομό & Αβοκάντο

Σολομός ασιατικού στύλ, αβοκάντο, ρύζι, τζίντζερ τουρσί, σουσάμι και γιούτζου ντρέσινγκ

Healthy Protein Bowl (N, G) 15.00

Mixed berry protein bowl, cashew, oats

Μπολ Πρωτεΐνης

Πρωτεϊνούχο μπολ με ανάμεικτα μούρα, Κασίους, βρώμη

Grilled Paninis and Wraps

All served with crisps and olives

Wholemeal Wrap (G, SE) 15.00

Wholemeal wrap, spinach, avocado, tahini, sundried tomatoes

Wrap Ολικής Άλεσης

Wrap ολικής άλεσης, σπανάκι, αβοκάντο, ταχίνι, λιαστές ντομάτες

Tuna Melt (G, F, M, S02) 15.00

Dutch cheese, olive tapenade and sun-dried tomatoes

Τόνος με λιωμένο ολλανδικό τυρί, πάστα ελιάς και λιαστές ντομάτες

Ham & Swiss Cheese Panini (M, G, MU) 14.00

Πανίνι με Ζαμπόν και Τυρί Έμενταλ

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Hot Finger Bites

Crispy chicken goujons (G, SB) 16.00

Sticky lemon dressing

Τραγανές φτερούγες κοτόπουλου

Τραγανές φτερούγες κοτόπουλου με ντρέσινγκ λεμονιού

Korean spiced chicken wings (G, SB, SE, N) 14.00

Sesame and peanuts

Κορεάτικες φτερούγες κοτόπουλου

Κορεάτικες φτερούγες κοτόπουλου με μπαχαρικά, σουσάμι και φυστίκια

Falafels Vegan (SE, G) 14.00

Crisp falafels, beetroot hummus, tahini, charred Greek pitta

Φαλάφελ

Τραγανά φαλάφελ χούμους παντζαριού ταχίνι τραγανή ελληνική πίτα

Halloumi Fries (G, MU, M) 12.00

Halloumi fries, tangy sriracha yoghurt

Τηγανητό Χαλούμι σε Sticks

Τηγανητό χαλούμι σε sticks, γιαούρτι sriracha με ένταση

Fresh hand-cut curly fries (S02, MU, E)

FULLY LOADED

14.00

Curly fries fully loaded with, pulled beef, jalapenos, topped with garlic mayonnaise

PLAIN

8.00

Curly fries with jalapenos, topped with garlic mayonnaise

Φρεσκοκομμένες κυματιστές τηγανητές πατάτες

ΓΕΜΙΣΤΕΣ

14.00

Τραγανές πατάτες τηγανητές, νυφάδες βοδινού,

καυτερές πιπεριές και μαγιονέζα αρωματισμένη με σκόρδο

ΣΚΕΤΕΣ

8.00

Τραγανές πατάτες τηγανητές, καυτερές πιπεριές

και μαγιονέζα αρωματισμένη με σκόρδο

Traditional Stone Baked Pizza

Elybear – Classic Margarita (G, M) 15.00

Tomato, cheese and oregano | Vegan version also available

Κλασική μαργαρίτα Elybear

Με ντομάτα, τυρί μοτσαρέλα και ρίγανη

Σερβίρεται και σε χορτοφαγική έκδοση

The Greek (G, M) 16.00

Tomato sauce, feta, green peppers, black olives,
mountain oregano | Vegan version also available

Η Ελληνική

Σάλτσα ντομάτας, τυρί φέτα, πράσινες πιπεριές, μαύρες ελιές,

ρίγανη του βουνού | Σερβίρεται και σε χορτοφαγική έκδοση

Pepperoni Pizza (G, M) 18.00

Tomato sauce, mozzarella, and authentic pepperoni
on a thin crispy crust

Πίτσα Πεπερόνι

Σάλτσα ντομάτας, μοτσαρέλα και αυθεντικό πεπερόνι σε λεπτή
τραγανή ζύμη

All above pizza's are served as individual 10inch 'pies'

Gluten free option available on all PIZZAS

Seasonal Fruit

Cut Seasonal Fruit Platter 16.00

Local watermelon and sweet melon 10.00

Available between June / August only

Sensitivity Guide

If you suffer from any food sensitivities, simply use the Elysium's Sensitivity Guide in aiding your selection of dishes: a streamlined and straightforward approach to eating right and maintaining a balanced diet. Look to the relevant guide symbols in understanding the ingredients and make-up of your food, and please do not hesitate in letting your server know which dishes you desire so we can prepare them especially for you.

Διατροφικός Οδηγός

Ο Διατροφικός Οδηγός του ξενοδοχείου Elysium έχει σχεδιαστεί ούτως ώστε να βοηθήσει τους επισκέπτες μας που έχουν διατροφικές ευαισθησίες, παρέχοντάς τους την ευκαιρία να απολαύσουν τις επιλογές του μενού μας, διατηρώντας παράλληλα μια σωστή και ισορροπημένη διατροφή. Δώστε προσοχή στα πιάτα που σημειώνονται με τα σύμβολα του οδηγού για να κατανοήσετε τα αλλεργιογόνα που πιθανώς περιέχουν κι ενημερώστε τον σερβιτόρο σας για τα γεύματα που θα θέλατε να απολαύσετε ώστε να τα ετοιμάσουμε ειδικά για εσάς.

G	GLUTEN
LU	LUPIN
CE	CELERY
CR	CRUSTACEANS
M	MILK
So2	SULPUR DIOXIDE
SE	SESAME
MS	MOLLUCS
MU	MUSTARD
N	TREE NUTS
EG	EGG
F	FISH
SB	SOYBEANS
P	PEANUTS



ELYSIUM

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