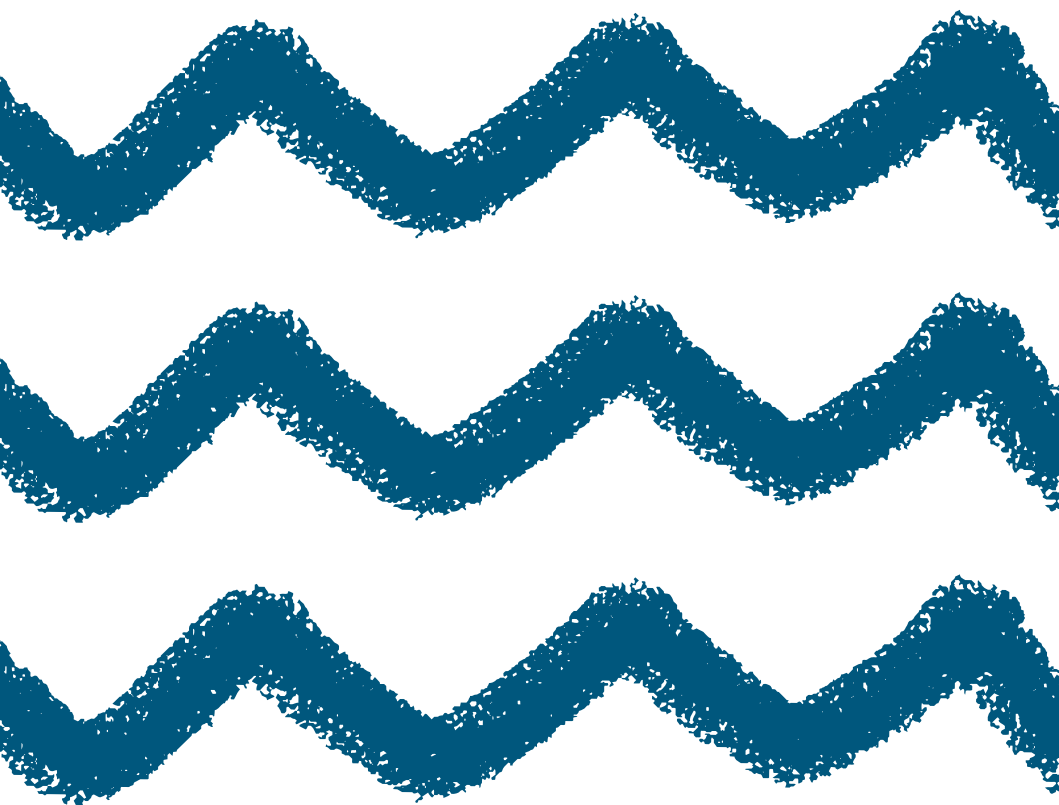




MARE NOSTRUM

pool bar





Refreshing Fruity

Elysium Sangria 12.00

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 12.00

(PASSION FRUIT, MANGO, STRAWBERRY, CUCUMBER)

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

Lemon Charm 12.00

Jim Beam and Limoncello mixed with fresh lemon, fresh spearmint leaves, topped up with soda

Frozen Margarita 10.00

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 13.00

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 11.00

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

Caipirinhas de fruta | Strawberry, Mango, lime 10.00

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

Palomacita 12.00

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

Mexico Strawberry Mango 11.00

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

Creamy Coolers

Pina Colada 10.00

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

Caffeine Fix 10.00

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

Banana Boat 10.00

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

Frozen Pink 10.00

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

Cold Breeze 10.00

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

Detox Juice Bar

Elixir of Life 9.00

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

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

Green Power 9.00

A blend of apple, cucumber, celery 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 9.00

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 9.00

Mango, coconut yoghurt and coconut milk blended with crushed ice

Mango Mule 9.00

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 9.00

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 9.00

A mix of fresh banana with strawberry purée blended with passion sorbet, fresh lime juice and topped up with soda

Strawberry Vanilla Mojito 9.00

The famous Mojito but with the rum replaced with strawberry puree and homemade vanilla sugar

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

Mediterranean Spritz 16.00

Soft and refreshing Masticha liquer mixed with Prosecco, tonic and fresh grapefruit juice

Above prices are in Euros and are inclusive of service charge and all taxes
Οι πιο πάνω τιμές είναι σε Ευρώ και περιλαμβάνουν δικαίωμα υπηρεσίας
και όλους τους φόρους

Refreshing Iced Teas

Tokyo Summer

7.00

An iced green tea with real morsels of yuzu, all-natural notes of lemon and watermelon. Watermelon, the emblematic summer fruit in Japan, melds its refreshing flavor to sparkling notes of yuzu and tangy accents of lemon in this thirst-quenching and energizing iced tea

Pink Cactus

7.00

An iced red rooibos tea, gentle and sweet, made with real cactus morsels. The intensely fruity and thirst-quenching flavor of this all-natural, 100% theine-free beverage offers fanciful moments and superb sensation of well-being

Thé Des Voyageurs

7.00

An iced nomadic tea as refreshing as sparkling water from a spring, an endless source of pleasure in any season. This green China tea is blended with exotic citrus fruits (citron, yuzu, orange, and bergamot). In the mouth, the sparkle of fresh notes is balanced, by the freshness of fruits that leave a bouquet of zesty emotions on the tongue

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	4.00

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Cold Coffees

Freddo Espresso	6.20
Freddo Cappuccino	6.40
Nescafé Frappé	6.40
Alaska	6.50
Caramel Macchiato	7.00
Chocolate Cookies Frappé	6.50
Frapuccino	6.00

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	17.50
Moët & Chandon Ice	23.00
Mandois, Rosé	23.00
Prosecco - Italy	12.00
Prosecco Rose - Italy	12.00

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Wine by Glass

WHITE WINES

Xynisteri 7.00

(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) 8.00

(Sauvignon Blanc)

Marlborough , New Zeland

ROSÉ WINES

Eros 8.00

(Maratheftiko)

Ezousa winery, Kannaviou village - Paphos region, Cyprus

Valentina Medium Sweet 7.50

(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 7.00

Ezousa winery, Kannaviou village - Paphos region, Cyprus

Valpolicella Classico Superiore Doc 9.00

Corvina - Rondinella, Zenato, Veneto, Italy

Côtes du Rhône 9.00

(Viognier, Roussane, Clairette, Marsanne, Bourboulenc)

E. Guigal, France

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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

Asparagus & Young Potato Salad (M, MU, S02) 15.00

Marinated asparagus, baby potatoes, fresh mint, new season peas, salad cream dressing
Σαλάτα με Σπαράγγια και Baby Πατάτες
Μαριναρισμένα σπαράγγια, φρέσκες μικρές πατάτες, дуόσμος, αρακάς νέας σοδειάς, dressing με κρέμα σαλάτας

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 γιούζου ντρέσινγκ

Grilled Panini

All served with crisps and olives

Florina Peppers, Hummus, Parmesan & Rocket Panini (M, G, SE) 15.00

Πανίνι με πιπεριές φλωρίνης, χούμους, παρμεζάνα και ρόκα

Tuna Melt (G, F, M, S02) 14.00

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) 12.00

Πανίνι με Ζαμπόν και Τυρί Έμενταλ

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Hot Finger Bites

Crispy chicken goujons (G, SB) 14.00

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

Crispy onion rings (G, MU, M) 14.00

With sweet chilli & tonkatsu sauce, cream cheese

Τραγανές Ροδέλες Κρεμμυδιού

Με γλυκιά σάλτσα τσίλι, σάλτσα tonkatsu, κρέμα τυριού

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) 17.00

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 14.00

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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