## COCKTAILS

## PORNSTAR MARTINI

A classic Vanilla vodka and Passoa shaken with passionfruit purree, served with a Prosecco shot

BLUEBERRY MARGARITA
Tequila, blue curaçao, and fresh blueberries harmonize in tangy sweetness

APEROL SPRITZ
Aperol, Prosecco, and soda water mingle for a bittersweet, fizzy delight

DISARONNO SOURS
Disaronno, pineapple, lemon, and syrup for a sweet-tart harmony

## KIWI MOJITO

Muddled kiwi, mint, and lime blend in a refreshing citrus burst

RAINBOW PUNCH
A fusion of grenadine, Malibu, blue raspberry, and orange juice

## RASPBERRY BREEZE

Raspberry gin, cranberry, and lemonade: a fruity breeze

## MELON REFRESHER

Melon liqueur, apple Sourz, lemon, syrup, topped with lemonade

D R A U G H T

FOSTERS•MORETTI•INCH’S•CRUZCAMPO•KRONENBOURG•JOHN SMITH'S

## HOUSE WINE

ROSE 175ML
Pleasing bouquet of strawberries with a palate of black cherries \& peach

## WHITE 175 ML

Cypriot wine, crisp \& dry from the Troodos Mountains

## FOOD

## MEAT PLATTER

A serving of authentic Cypriot chicken and pork souvlaki skewers, grilled over charcoal! Served with chips. Serves two

## CHICKEN WRAP

Chicken souvlaki in a wrap with mayonnaise, lettuce, cucumber. Served with chips and salad

## FALAFEL BURGER

Crispy falafel patty and fresh veggies in a soft bun, served with chips

## SEAFOOD PLATTER

Crispy calamari, succulent king prawns, delicate whitebait served with golden chips on the side. Serves two

## CHICKEN \& BACON SALAD

Chicken and bacon with a classic salad of lettuce, cucumber, tomato, peppers, onions \& lemon

## KEFTEDES

Greek-style pork and potato meatballs, tender inside and crispy outside, served with chips and a tomato sauce on the side. Vegan option available

