



SENSITIVITY GUIDE

The Elysium's Sensitivity Guide has been designed to help our guests who suffer from food sensitivities, ensuring that they are afforded the opportunity to enjoy the full breadth of our menus, whilst maintaining a balanced diet. Look out for dishes marked with the guide's letters in understanding our dishes' potential allergens, and kindly let your server know which dishes you would like to enjoy so that we can prepare them for you.

ΔΙΑΤΡΟΦΙΚΕΣ ΟΔΗΓΙΕΣ

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.

(CE) CELERY | ΣΕΛΙΝΟ (CR) CRUSTACEANS | ΟΣΤΡΑΚΟΕΙΔΗ (EG) EGG | ΑΥΓΑ
(F) FISH | ΨΑΡΙ (G) GLUTEN | ΓΛΟΥΤΕΝΗ (LU) LUPIN | ΛΟΥΠΙΝΟ (M) MILK | ΓΑΛΑΚΤΟΚΟΜΙΚΑ
(MS) MOLLUSCS (MU) MUSTARD | ΜΟΥΣΤΑΡΔΑ (N) NUTS | ΞΗΡΟΙ ΚΑΡΠΟΙ
(P) PEANUTS | ΦΥΣΤΙΚΙΑ (SE) SESAME | ΣΟΥΣΑΜΙ (SB) SOYA | ΣΟΓΙΑ
(S02) SULPHUR DIOXIDE | ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ

AFTERNOON TEA AT THE ELYSIUM

ΑΠΟΓΕΥΜΑΤΙΝΟ ΤΣΑΪ ΣΤΟ ELYSIUM

Available 12:00 – 18:30

Διαθέσιμο 12:00 – 18:30

FOR TWO PERSONS 46

ΓΙΑ ΔΥΟ ΑΤΟΜΑ

A fine selection of

FRESHLY-BAKED SCONES

Served with clotted Cornish cream and jam

ΦΡΕΣΚΟΨΗΜΕΝΑ ΣΚΟΟΥΝΣ

Σερβίρονται με κρέμα «clotted» και μαρμελάδα

(M, G, EG)

SELECTION OF FINGER SANDWICHES

Honey roast ham, oak smoked salmon, egg mayonnaise,
cucumber and cream cheese.

ΕΠΙΛΟΓΗ ΑΠΟ ΣΑΝΤΟΥΪΤΣ

Ζαμπόν, καπνιστός σολομός, αυγό με μαγιονέζα
και αγγουράκι με κρέμα τυριού

(M, G, EG, F, MU, SE)

ASSORTMENT OF FINE CAKES

ΕΠΙΛΟΓΗ ΔΙΑΦΟΡΩΝ ΓΛΥΚΩΝ

(M, G, EG, NU, SB)

TEA OR COFFEE

ΤΣΑΪ Ή ΚΑΦΕΣ

ADD ON A GLASS OF THE FOLLOWING PER PERSON:

Italian prosecco 12

Italian prosecco Rosé 12

Mandois champagne 17.5

Moët et Chandon champagne 20

Mandois Rosé champagne 23

Prices are in euro (€) and include all taxes

Οι τιμές είναι σε ευρώ (€) και περιλαμβάνουν όλους τους φόρους

'PRINCESS AND PRINCES' CHILDREN'S AFTERNOON TEA

ΠΑΙΔΙΚΟ ΑΠΟΓΕΥΜΑΤΙΝΟ ΤΣΑΪ "ΠΡΙΓΚΙΠΕΣ ΚΑΙ ΠΡΙΓΚΙΠΙΣΣΕΣ"

Available 12:00 – 18:30

Διαθέσιμο 12:00 – 18:30

PER CHILD 18

ΑΝΑ ΠΑΙΔΙ

Selection of three sandwiches

HAM – CHEESE - CUCUMBER
ΠΟΙΚΙΛΙΑ ΑΠΟ ΤΡΙΑ ΣΑΝΤΟΥΪΤΣ
Ζαμπόν - τυρί - αγγουράκι
(M, G)

CARAMELISED POPCORN
ΚΑΡΑΜΕΛΩΜΕΝΗ ΣΙΤΑΡΟΠΟΥΛΑ

WHITE MILK CHOCOLATE LOLLIPOPS
ΓΛΕΙΦΙΤΖΟΥΡΙ ΑΠΟ ΛΕΥΚΗ ΣΟΚΟΛΑΤΑ ΓΑΛΑΚΤΟΣ
(SB, G)

SWEET MACARON
ΓΛΥΚΟ ΜΑΚΑΡΟΝ
(NU, EG, SB, M)

CHOICE OF MILKSHAKE
ΕΠΙΛΟΓΗ ΑΠΟ ΜΙΛΚΣΕΪΚ

FILLED SWEET 'CONE'
ΓΕΜΙΣΤΟΣ ΓΛΥΚΟΣ ΚΩΝΟΣ
(G, NU, M, EG)

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(MS) MOLLUSCS (MU) MUSTARD | ΜΟΥΣΤΑΡΔΑ (N) NUTS | ΞΗΡΟΙ ΚΑΡΠΟΙ
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FINGER BITES AND BOARDS

ΜΠΟΥΚΙΤΣΕΣ ΚΑΙ ΠΙΑΤΕΛΕΣ

LAMB CROQUETTES 10

Crisp lamb croquettes, whipped feta and mint
Τραγανές αρνίσιες κροκέτες με κρεμώδες τυρί φέτα και δυόσμο
(EG, G, M)

PRAWNS 10

Phyllo coated butterfly prawns, sweet chilli mayonnaise
Παναρισμένες γαρίδες με μαγιονέζα από γλυκό τσίλι
(CR, G, EG, S02, MU)

MUSHROOM 9

Mushroom and truffle arancini, truffle emulsion
Arancini (ριζοκεφτεδάκια) με μανιτάρι και τρούφα
(M, MU, N, SE, MS, G, EG)

ASSORTED LOCAL DIPS AND CHARRED PITTA BREAD 14

Hummus, tahini, red pepper and feta, herbed yoghurt
ΔΙΑΦΟΡΑ ΤΟΠΙΚΑ ΝΤΙΠΣ ΜΕ ΖΕΣΤΗ ΠΙΤΑ
Χούμους, ταχίνι, τυροκαυτερή και γιαούρτι με βότανα
(F, G, M, SE)

CHARCUTERIE SHARING BOARD 19

A selection of cured global meats, Elysium pickles, olives and charred bread
ΠΙΑΤΕΛΑ ΑΛΛΑΝΤΙΚΩΝ
Ποικιλία από διεθνή αλλαντικά, τουρσί, ελιές και ζεστό ψωμί
(G, MU, S02)

CHEESE PLATTER 26

A selection of local and global cheeses, Cypriot honey, bread and crackers
ΠΙΑΤΕΛΑ ΤΥΡΙΩΝ
Ποικιλία ντόπιων και διεθνών τυριών, κυπριακό μέλι, ψωμί και κράκερ
(G, M, N)

VEGETARIAN BOARD 18.5

Marinated local aubergines and courgettes,
mushroom and truffle arancini, falafel and olives
ΠΙΑΤΕΛΑ ΓΙΑ ΧΟΡΤΟΦΑΓΟΥΣ
Μαριναρισμένες μελιτζάνες και κολοκύθια, arancini (ριζοκεφτεδάκια)
με μανιτάρι και τρούφα, φαλάφελ και ελιές
(M, MU, N, SE, MS, G, EG)

SNACK BOARD 24

Mushroom and truffle arancini, Crisp butterfly prawns, lamb croquettes
ΠΙΑΤΕΛΑ ΜΕ ΔΙΑΦΟΡΑ ΣΝΑΚ
Arancini (ριζοκεφτεδάκια) με μανιτάρι και τρούφα, τραγανές γαρίδες,
τραγανές κροκέτες αρνιού
(CE, EG, G, SE, M, CR, MS)

Prices are in euro (€) and include all taxes

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FOOD

(CE) CELERY | ΣΕΛΙΝΟ (CR) CRUSTACEANS | ΟΣΤΡΑΚΟΕΙΔΗ (EG) EGG | ΑΥΓΑ
(F) FISH | ΨΑΡΙ (G) GLUTEN | ΓΛΟΥΤΕΝΗ (LU) LUPIN | ΛΟΥΠΙΝΟ (M) MILK | ΓΑΛΑΚΤΟΚΟΜΙΚΑ
(MS) MOLLUSCS (MU) MUSTARD | ΜΟΥΣΤΑΡΔΑ (N) NUTS | ΞΗΡΟΙ ΚΑΡΠΟΙ
(P) PEANUTS | ΦΥΣΤΙΚΙΑ (SE) SESAME | ΣΟΥΣΑΜΙ (SB) SOYA | ΣΟΓΙΑ
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SALADS

ΣΑΛΑΤΕΣ

BEETROOT AND GOAT'S CHEESE SALAD 13.5

Baked and pickled beetroot, goat cheese, local citrus, toasted pine nuts and basil

ΣΑΛΑΤΑ ΜΕ ΠΑΝΤΖΑΡΙ ΚΑΙ ΚΑΤΣΙΚΙΣΙΟ ΤΥΡΙ

Παντζάρι ψητό και τουρσί, κατσίκισιο τυρί, ντόπια εσπεριδοειδή,
καβουρδισμένα πινόλια και βασιλικός
(M, MU, N)

CAESAR SALAD 16

Crisp romaine lettuce, shaved parmesan, croutons and Caesar dressing

With your choice of:

GRILLED CHICKEN BREAST 17

PRAWNS 20

ΣΑΛΑΤΑ ΤΟΥ ΚΑΙΣΑΡΑ

Τραγανό μαρούλι, ξύσμα παρμεζάνας, κρουτόνς και σάλτσα του Καίσαρα

Επιλέξετε ανάμεσα σε:

ΦΙΛΕΤΟ ΚΟΤΟΠΟΥΛΟ ΣΧΑΡΑΣ

ΓΑΡΙΔΕΣ

(EG, F, G, M, MU, CR)

OCTOPUS SALAD 16.5

Grilled marinated octopus, Kalamata olives, summer tomatoes, oregano
and preserved lemon

ΣΑΛΑΤΑ ΜΕ ΧΤΑΠΟΔΙ

Ψητό χταπόδι στην σχάρα σερβίρεται με ελιές Καλαμών,ρίγανη
και λεμόνι τουρσί

(MS,CO2,CR)

CHICK PEA SALAD (VEGAN) 14.5

Chick peas, avocado hummus, artichoke, pomegranate, garden greens, sumac

ΡΕΒΙΘΟΣΑΛΑΤΑ

Σαλάτα με ρεβίθια αβοκάντο, μαριναρισμένες αγκινάρες,
ρόδι, πράσινα φύλλα και σουμάκι

(SE)

Prices are in euro (€) and include all taxes

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SANDWICHES AND PANINI'S

ΣΑΝΤΟΥΪΤΣ ΚΑΙ ΠΑΝΙΝΙ

THE ELYSIUM CLUB 18.5

Grilled chicken breast, streaky bacon, free-range egg, lettuce and vine tomato served with Cyprus hand cut fries

ΤΟ ΚΛΑΜΠ ΣΑΝΤΟΥΪΤΣ ΤΟΥ ELYSIUM

Κοτόπουλο φιλέτο σχάρας, μπέικον, αυγό ελευθέρως βοσκής, μαρούλι και ντομάτα συνοδευμένο με φρέσκες κυπριακές τηγαντές πατάτες
(EG, G, M, MU, SO2)

STEAK SANDWICH 20

Char grilled sirloin steak, rocket, balsamic glazed onions in toasted Ciabatta served with Cyprus hand cut fries

ΣΑΝΤΟΥΪΤΣ ΜΕ ΒΟΔΙΝΟ ΦΙΛΕΤΟ

Καραμελωμένα κρεμμύδια με βαλσάμικο σε φρυγανισμένη Ciabatta, σερβιρισμένο με κυπριακές τηγαντές πατάτες κομμένες στο χέρι
(G, M, MU, SO2)

STEAMED SOFT SHELL CRAB BAO BUNS 20

Crisp softshell crab, kimchi, wasabi mayo, served with prawn crackers

ΤΡΑΓΑΝΟ ΚΑΒΟΥΡΙ ΜΕ ΚΡΑΚΕΡ ΓΑΡΙΔΑΣ

Τραγανό καβούρι με μαλακό κέλυφος, κορεάτικα λαχανικά, μαγιονέζα με wasabi, σερβίρεται με κράκερ γαρίδας
(CR, F, G, SE, EG, MU, M)

PASTRAMI NEW YORK BAGEL 15

Pastrami, mustard mayo, pickled red cabbage, rocket and crispy onions

ΠΑΣΤΡΑΜΙ

Αλλαντικό παστράμι με σάλτσα μουστάρδας και μαγιονέζα, κόκκινο λάχανο τουρσί, ρόκα και κρεμμύδι
(MU, E, G, M)

ELYSIUM SMOKED SALMON 16

Cured smoked salmon, lemon cream cheese, pickled cucumber, shaved radish, gem lettuce

ΣΚΑΝΔΙΝΑΒΙΚΟΣ ΣΟΛΟΜΟΣ

Μαριναρισμένος σολομός, κρεμώδες τυρί αρωματισμένο με λεμόνι, αγγουράκι τουρσί, ραπανάκι και μαρούλι
(F, M, G, SO2)

HAM AND SWISS CHEESE PANINI 12

ΖΑΜΠΟΝ ΚΑΙ ΤΥΡΙ

(G, M, MU)

TUNA MELT WITH DUTCH CHEESE, OLIVE TAPENADE AND SUN-DRIED TOMATOES PANINI 14

ΤΟΝΟΣ ΜΕ ΛΙΩΜΕΝΟ ΤΥΡΙ, ΠΑΣΤΑ ΕΛΙΑΣ ΚΑΙ ΛΙΑΣΤΕΣ ΝΤΟΜΑΤΕΣ

(G, F, M, SO2)

FLORINA PEPPERS, HUMMUS, PARMESAN AND ROCKET PANINI 13

ΠΙΠΕΡΙΕΣ ΦΛΩΡΙΝΗΣ, ΧΟΥΜΟΥΣ, ΦΥΛΛΑ ΡΟΚΑΣ ΚΑΙ ΤΥΡΙ ΠΑΡΜΕΖΑΝΑ

(M, G, SE)

All the above are served with fresh hand cut potato fries

Όλα τα πιο πάνω συνοδεύονται με φρέσκιες τηγαντές πατάτες κομμένες στο χέρι

(CE) CELERY | ΣΕΛΙΝΟ (CR) CRUSTACEANS | ΟΣΤΡΑΚΟΕΙΔΗ (EG) EGG | ΑΥΓΑ

(F) FISH | ΨΑΡΙ (G) GLUTEN | ΓΛΟΥΤΕΝΗ (LU) LUPIN | ΛΟΥΠΙΝΟ (M) MILK | ΓΑΛΑΚΤΟΚΟΜΙΚΑ

(MS) MOLLUSCS (MU) MUSTARD | ΜΟΥΣΤΑΡΔΑ (N) NUTS | ΞΗΡΟΙ ΚΑΡΠΟΙ

(P) PEANUTS | ΦΥΣΤΙΚΙΑ (SE) SESAME | ΣΟΥΣΑΜΙ (SB) SOYA | ΣΟΓΙΑ

(SO2) SULPHUR DIOXIDE | ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ

ELYSIUM BURGERS

ΜΠΕΡΓΚΕΡΣ «ELYSIUM»

THE ELYSIUM BURGER 17.5

Grilled beef patty, bacon jam, cheddar cheese, mayonnaise,
garden tomato and rocket

ΤΟ ΜΠΕΡΓΚΕΡ «ELYSIUM»

Μπιφτέκι στην σχάρα, μπέικον, τυρί τσένταρ, μαγιονέζα,
λεπτοκομμένες ροδέλες ντομάτας και ρόκα

(G, M, EG)

WAGYU BURGER 22.5

Grilled Wagyu patty, oyster mushroom, aged parmesan,
truffle mayonnaise

ΜΠΕΡΓΚΕΡ WAGYU

Ζουμερό μπιφτέκι wagyu, μανιτάρια, τυρί παρμεζάνα και μαγιονέζα
αρωματισμένη με τρούφα

(EG, G, M, MS, MU)

KOREAN CHICKEN BURGER 17.5

Korean marinated chicken, kimchi slaw, crispy onions and sesame
ΚΟΡΕΑΤΙΚΟ ΜΠΕΡΓΚΕΡ ΚΟΤΟΠΟΥΛΟ

Μαριναρισμένο μπούτι κοτόπουλου, σερβίρεται με σαλάτα κίμτσι,
κρεμμύδι και σουσάμι

(M, F, G, EG, S02, SE, MU)

VEGAN BURGER 17.5

Beyond meat patty, vegan cheese, sundried tomato mayonnaise, red onion and
rocket, vegan brioche

ΜΠΕΡΓΚΕΡ ΓΙΑ ΧΟΡΤΟΦΑΓΟΥΣ

Μπιφτέκι λαχανικών, τυρί βίγκαν, λιαστές ντομάτες, κρεμμύδι και ρόκα
(MU, S02)

All above burgers are served with fresh hand cut potato fries

and can be served alternatively in gluten-free bread

Όλα τα πιο πάνω μπέργκερ σερβίρονται με φρέσκιες τηγαντές πατάτες κομμένες στο χέρι
και εναλλακτικά με ψωμί χωρίς γλουτένη

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HOT DISHES

ΖΕΣΤΑ ΠΙΑΤΑ

CHICKEN SOUVLAKI 20

Marinated chicken kebab, warm Greek pita, tzatziki, pickled cabbage and Cypriot hand cut fries

ΚΟΤΟΠΟΥΛΟ ΣΟΥΒΛΑΚΙ

Μαριναρισμένο κοτόπουλο σουβλάκι σε ζεστή Ελληνική πίτα, με τζατζίκι, λάχανο τουρσί και φρέσκες κυπριακές τηγανητές πατάτες

(G, M, MU, S02)

GRILLED SALMON 26

Grilled broccoli, roasted almonds, lemon infused rice, crisp capers

ΨΗΤΟΣ ΣΟΛΟΜΟΣ

Σερβίρεται με μπρόκολο και ρίζι αρωματισμένο με λεμόνι

(F, M, NU, G)

NAPOLITANA 15.5

'Duram' wheat pasta with your choice of spaghetti or penne

ΝΑΠΟΛΙΤΑΝΑ

Ζυμαρικά σιταριού «Durum» με спаγγέτι ή πένες της επιλογής σας

(EG, G, M)

CARBONARA 15.5

'Duram' wheat pasta with your choice of spaghetti or penne

ΚΑΡΜΠΟΝΑΡΑ

Ζυμαρικά σιταριού «Durum» με спаγγέτι ή πένες της επιλογής σας

(EG, G, M)

ARABIATTA 15.5

'Duram' wheat pasta with your choice of spaghetti or penne

ΑΡΑΒΙΑΤΑ

Ζυμαρικά σιταριού «Durum» με спаγγέτι ή πένες της επιλογής σας

(EG, G, M)

MUSHROOM AND TRUFFLE RAVIOLI 22

shaved parmesan, mushroom veloute

ΡΑΒΙΟΛΙ ΜΑΝΙΤΑΡΙΟΥ ΜΕ ΤΡΟΥΦΑ

Με τυρί παρμεζάνα και κρεμώδη σάλτσα μανιταριών

(EG, G, M, S02, MS)

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CAKES

ΚΕΪΚ

PRESENTING THE FINEST SWEET SELECTION

Visit our display to select your favorite sweet

Επισκεφθείτε την βιτρίνα μας και επιλέξτε το αγαπημένο σας γλυκό

FROM OUR BAKERY

ΑΠΟ ΤΟ ΦΟΥΡΝΟ ΜΑΣ

Available until 10:30

Διαθέσιμο μέχρι 10:30

FRESHLY DAY BAKED CROISSANTS (2 PIECES) 3

Φρεσκοψημένα κρουασάν (2 τεμάχια)

(M, EG, G)

FRESHLY BAKED VIENNOISERIE BASKET (4 PIECES) 6

Φρεσκοψημένα αρτοποιήματα (4 τεμάχια)

(M, EG, G)

MUFFINS OF THE DAY (2 PIECES) 5

Μάφινς με γέμιση φρούτων (2 τεμάχια)

(M, EG, G)

Prices are in euro (€) and include all taxes

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ELYSIUM

OCCIDENTAL ELIXIRS

Indulge in the Artistry of Libations

CONTENTS

TASTE THE SPLENDOR

A Symphony of Cocktails at Occidental

- MARTINI TWISTS 6
- THE SOURS 7
- SUMMER COOLERS 8
- BUBBLES 10

SIGNATURE SIPS

Crafted Creations from Occidental's Mixology Masters

- SILKY TOUCH 14
- WESTERN SKY 15
- PRELUDE 16
- POSITIVE REUNION 17
- SPICE SPARKLES 18
- TROJANS BEER 19
- GIFT OF LOVE 20
- NOSTALGIA 21
- GIN AND TONIC 22
- CLASSIC TRENDS 24
- MOCKTAILS 26

SPIRITUAL HEIGHTS

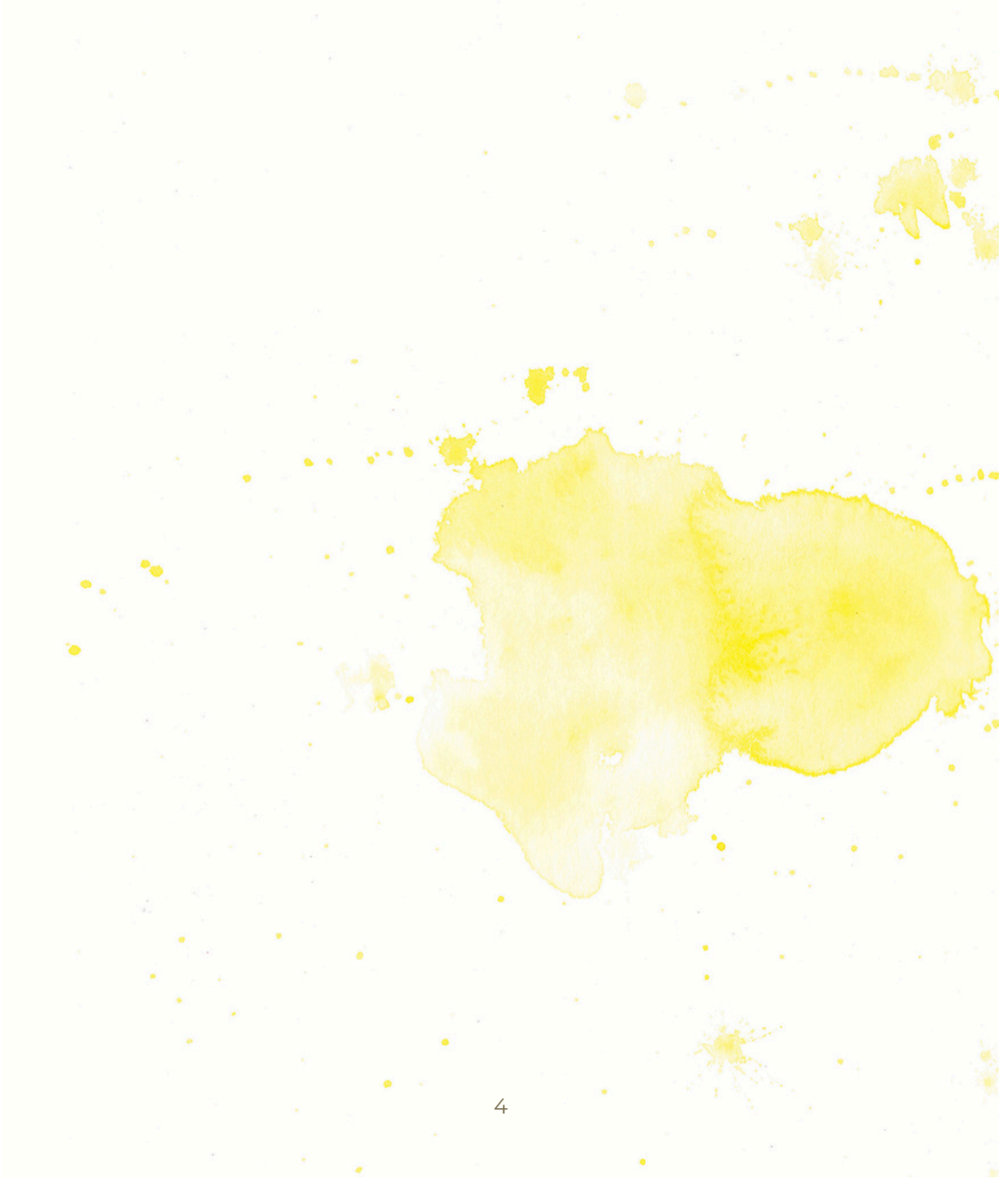
Elevating Your Tastes at Occidental

APERITIFS AND DIGESTIFS	30
VERMOUTHS	30
DIGESTIFS	30
SHERRY	30
PORT	30
VODKA	31
GIN	32
TEQUILA	33
RUM	33
BLENDED WHISKIES	34
BOURBON WHISKIES	34
SINGLE MALT WHISKIES	35
BRANDIES	36
COGNACS & ARMANACS	36
EAU DE VIE	36
LIQUEURS	37
CHAMPAGNES	38
WINES BY GLASS	39
BEERS & CIDERS	40
REFRESHMENTS & MINERALS	41

CAFFEINE BLISS

Savoring Serenity at Occidental

COFFEE	44
TEA	46
AFTERNOON TEA	48
CHILDREN'S AFTERNOON TEA	50





TASTE THE SPLENDOR

A Symphony of Cocktails at Occidental

MARTINI TWISTS

PORN STAR MARTINI

13

An exotic rendez-vous 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

CHOCOLATE HONEYCOMB

12

Honeycomb and chocolate combined to create a fabulous drink with honeycomb vodka, chocolate Baileys and Frangelico

ORIENTAL TOUCH

12

Fresh ginger muddled with lychees and finished with Captain Morgan Dark rum, Midori, fresh apple and lemon juices

VANILLA CHOCOLATE MALT

12

Mozart chocolate liqueur and Absolut Vanilla Vodka combined with almond and malted milk to give the evening a sweet touch.

Look out for the chocolate glass!

“One martini is alright. Two are too many, and three are not enough.”

THE SOURS

MASTICHA SOUR

12

Refusing to grow anywhere else except Chios island
the Masticha tree is giving us this amazing liqueur
that we serve in your glass shaking it
with fresh lemon juice, red grapefruit and orange juices

LEMONGRASS & CARDAMOM WHISKY SOUR

12

A stunning variation of the classic whisky sour just by infusing the bourbon
with lemongrass and by adding lemongrass and cardamom cordial and
cardamom bitters

MIDORI SOUR

11

A cocktail with harmonious sweet and sour flavour profile,
made with Midori liqueur, Cointreau, fresh lemon juice
and a drop of homemade vanilla syrup



SUMMER COOLERS

ELYSIUM SANGRIA

12

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

(Passion fruit, Mango, Strawberry, Cucumber)
A refreshing mix of Old Tom gin, ginger liqueur, elderflower cordial and fresh lime juice charged with cucumber soda

DIGGLER'S GOLD

12

Zubrowka Bison Vodka muddled with Apple Schnapps, lime juice, mint leaves, Vanilla sugar and fresh apple juice.
A pinch of gold shimmer in
this drink takes you on a golden journey

FLOR DE ALMENDRO

13

15 y.o Zacapa rum combined with Amaretto, Masticha liqueur, lemon and lime juice, Honey water, mango purée and orange flower water.

ELYSIUM LEMONADE

12

A refreshing drink twisted the Elysium way with Bacardi, mint leaves, lemon, vanilla syrup and topped up with lemonade

GREEN FOREST

13

Our bartenders twist on the green forest cocktail using mango, lime, Midori orange liqueur, Hendrick's gin, Cointreau and a pinch of mint leaves



BUBBLES

SICILIANO

20

A mix of Limoncello Di Capri,
fresh lemon juice, vanilla syrup and tonic water,
topped with Mandois Brut Champagne

MEDITERRANEAN SPRITZ

16

Soft and refreshing inspired by the Mediterranean colours.
Masticha liqueur mixed with Prosecco, tonic
and fresh grapefruit juice

CAMPARI / APEROL SPRITZ

16

Vibrant red and bracingly bitter or slightly sweet, herbal,
refreshing and quaffable mixed with bubbly Prosecco and soda
for the perfect aperitif cocktail.

ELYSIUM FIZZ

22

An unforgettable mix of Amaretto DiSaronno,
fresh orange juice, passion fruit purée and cranberry juice,
topped with Mandois Brut Champagne

MAYFAIR MOJITO

22

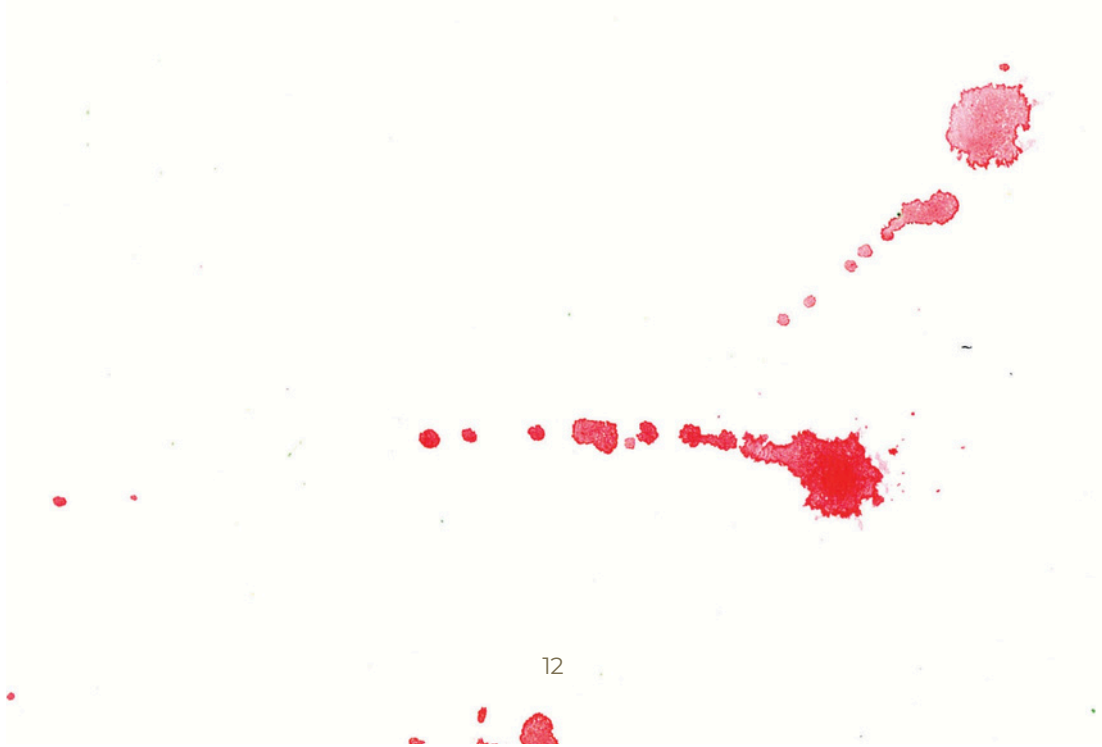
A generous measure of 8-year-old Bacardi muddled with lime and mint and charged up with Mandois Brut Champagne. A very healthy and refreshing way of drinking champagne

RED MONSOON

22

Smirnoff North Vodka shaken with Chambord, black berry purée, cranberry juice and fresh lemon juice, topped up with Mandois Brut Champagne. A marriage made in heaven!







SIGNATURE SIPS

Crafted Creations from Occidental's Mixology Masters



SILKY TOUCH

17

Bacardi 8yrs old mixed with Cointreau, blackcurrant liqueur,
fresh lime juice, strawberry purée and almond syrup

14



WESTERN SKY

18

A mix of fresh strawberry and blueberry purée, pink grapefruit soda, Absolut Vanilla vodka, fresh lime juice and Mandois Rosé Champagne

15



PRELUDE

16

Gin Mare infused with rosemary,
mixed with pink grapefruit soda, apricot brandy,
fresh lime juice and home-made cardamom syrup.

16



POSITIVE REUNION

18

The Monkey 45 gin and strawberry cordial with hints of lime juice, elderflower liqueur, vanilla syrup and Aphrodite bitters, embodies the story of the seasons.

17



SPICE SPARKLES

16

Chilli pepper muddled with strawberries and finished with Captain Morgan spiced rum, fresh pineapple and lemon juices



TROJANS BEER

18

Kraken Rum is enriched with roasted bananas, fresh lime and apple juices, added to which are our house syrups, pineapple and caramelised banana, a dash of Tiki Bitters and ginger beer



GIFT OF LOVE

17

A complex combination of rosemary-infused Tanqueray No.10 gin,
hints of almond, jasmine, mandarin and grapefruit,
and a final touch of Chambord



NOSTALGIA

18

Inspired by Greek mythology,
Metaxa 7, shaken with fresh lemon and orange juice
and enriched with home-made cinnamon honey syrup.

GIN AND TONIC

GIN MARE

15

Mediterranean Gin, with flavours of olive, basil, thyme and rosemary.
Garnished with olives and rosemary

MONKEY 47

14

Made in the black forest from 47 different botanicals.
Garnished with orange peel

MARTIN MILLER`S

13

Distilled in England, then shipped to Iceland to be diluted with
the purest water on Earth, cucumber is the secret botanical
and shines through.
Garnished with cucumber swirl and lime

TANQUERAY 10

14

A fruitier, lighter profile of Tanqueray with strong grapefruit
and chamomile flavours.
Garnished with grapefruit

HENDRICKS

13

A gin made oddly. 11 botanicals and their curious secrets, combined
in symphonic sublimity with rose and cucumber

THE BOTANIST

14

22 botanicals are used for the creation of this Islay gin.
Garnished with thyme and lemon

THE STAR OF BOMBAY

14

The classic notes of juniper, angelica and coriander
have been intensified, with the addition of bergamot and
ambrette seeds offering extra exoticness.
Garnished with orange peel

ELEPHANT

14

An African-inspired handcrafted premium gin with apple aroma,
an undertone of mountain pine and other herbaceous notes,
that captures the spirit of Africa.
Elephant Gin contributes 15% of profits to Big Life Foundation
and Space for Elephants, which are devoted to the
conservation of the African elephant

SILENT POOL

14

Full bodied and fresh produced using 24 botanicals and
spring water from Silent pool itself. Flavours of lavender and chamomile
combined with citrus notes and velvety honey.
Garnished with fresh chamomile

PORTOFINO

14

Nestled on the Ligurian coast, the region's unique microclimate
allows a lush Mediterranean vegetation to grow all year-round.
Portofino Dry Gin's initial notes are from fresh lemon and crisp juniper
that transport us to the hills of Portofino.
Garnished with lemon and rosemary.

CLASSIC TRENDS



BRANDY SOUR

“A refreshing cocktail, celebrated as the unofficial national drink of Cyprus.”

BRANDY SOUR 9

OUZO SPECIAL 9

MANHATTAN 10
(DRY, SWEET OR PERFECT)

MARTINI COCKTAIL 10

APPLE MARTINI 11

FRUIT DAQUIRI 10
(KIWI, STRAWBERRY, BANANA, LIME)

OLD FASHIONED 10

WHISKY SOUR 10

COSMOPOLITAN 10

CAIPIRINHAS DE FRUTA 10
(KIWI, STRAWBERRY, BANANA, LIME)

MOJITO 11

MARGARITA 10

CUBA LIBRE 9

PIMM'S NO 1 9

PINA COLADA 10

GIN FIZZ 9

BRANDY ALEXANDER 10

RUSTY NAIL 11

CLASSIC CHAMPAGNE COCKTAIL 22

MOCKTAILS



MANGO MULE

STRAWBERRY TWIST

9

Fresh strawberries, raspberry and blueberry purée, lemon and lime juices with home-made vanilla sugar

CRANPINA

8

A chilled blend of pineapple, grapefruit and cranberry juices

LEMONGRASS GINGER AND LIME

9

Muddled ginger with fresh lemongrass, lemon and lime juice and home-made lemongrass syrup

MANGO MULE

9

Muddled cucumber with mango purée, fresh lime juice and ginger ale

CHERRY AND THYME

9

Cherry purée with thyme, fresh lime juice and home-made vanilla sugar.

STRAWBERRY AND VANILLA MOJITO

9

A virgin form of Mojito with strawberry purée and vanilla syrup mixed with lime and fresh mint



SPIRITUAL HEIGHTS

Elevating Your Tastes at Occidental

APERITIFS AND DIGESTIFS (4CL)

Ouzo local 4.5
Ouzo Plomariou 5.5
Ouzo Varvayianni 5.5
Campari 7
Pernod 8
Aperol 8
Amaro Di Averna 8
Underberg (2cl) 4.5
Fernet Branca 7
Branca menta 8
Jägermeister 8

VERMOUTHS (6CL)

Martini Dry, Bianco, Rosso 6
Antica Formula 6.5
Noilly Prat 6.5
Ottos Athens 6.5

DIGESTIFS (6cl)

Commandaria 5.5

SHERRY

Local Sherry (Medium) 5.5
Harvey's Bristol Cream 6.5
Tio Pepe 6.5

PORT

Taylor's Fine Tawny 8
Taylor's Special Ruby 8
Taylor's Special White 8
Taylor's 10-years-old Tawny Port 11
Taylor's 40-years-old Tawny Port 30

VODKA

FRENCH | ΓΑΛΛΙΚΕΣ

Grey Goose Classic 10

Grey Goose Pear 10

Grey Goose Orange 10

Ciroc 11

POLISH | ΠΟΛΩΝΙΚΕΣ

Belvedere 10

Zubrowka Bison 7

SWEDISH | ΣΟΥΗΔΙΚΕΣ

Absolut Blue 7

Absolut Vanilla 7

Absolut Mandarin 7

Absolut Raspberry 7

Absolut Citron 7

RUSSIAN | ΡΩΣΙΚΕΣ

Smirnoff Red 7

Smirnoff North 7

Stolichnaya 7

Stolichnaya Elit 10

Beluga 9

Russian Standard 8

Kauffman selected vintage 26.5

FINNISH | ΦΙΝΛΑΝΔΙΚΕΣ

Finlandia Classic 8

DUTCH | ΟΛΛΑΝΔΙΚΕΣ

Ketel One 7

BRITISH | ΑΓΓΛΙΚΕΣ

Chase 9

Chase Rhubarb 10



GIN

Bombay 8

Gordon's 7

Gordon's Pink 7.5

Beefeater 24 9

Hendrick's 9

Tanqueray 8

Tanqueray 10 10

Martin Miller`s 9

Monkey 47 11

Gin Mare 12

The Botanist 10

The Star of Bombay 11

Elephant 10

Silent Pool 10

TEQUILA

Jose Cuervo - Tradicional 9
Jose Cuervo - Classico 7.5
Jose Cuervo - Especial, Reposado 8
Jose Cuervo - Reserva, 1800 Anejo 15.5
Patrón Anejo 11
Gran Patrón Platinum 44

RUM | POYMI

Bacardi 7
Bacardi 8-years-old 9
Captain Morgan Spiced 9
Havana Club 7-years-old 9
Pitu (Cachaca) 7.5
Kraken Black Spiced Rum 8
Ron Zacapa 23-years-old 11
Ron Zacapa X.O. 27.5

Soft Drinks or Juices as a mixer 2



WHISKIES

BLENDED

Johnnie Walker Red Label 7.5
Bell's 7.5
Famous Grouse 7.5
J&B 7.5
Johnnie Walker Black Label 9
Chivas Regal 12-years-old 9
Ballantine's Finest 7.5
Dimple 15-years-old 9
Chivas Royal Salute 21-years-old 20
Johnnie Walker Blue Label 30

BOURBON

Jim Beam 8
Makers Mark 10
Jack Daniel's (Tennessee Whiskey) 8
Jack Daniel's Single Barrel (Tennessee Whiskey) 9.5
Blanton's Single Barrel 10
Woodford Reserve 9
Gentleman Jack 9

WHISKIES

SINGLE MALT

HIGHLANDS

Glenmorangie 10-years-old 9
Macallan 12-years-old 26.5
Macallan 18-years-old 33

LOWLAND

Auchentoshan 12-years-old 10
Glenkinchie 12-years-old 10

ISLAY

Laphroaig 10-years-old 10
Bowmore 18-years-old 22

SPEYSIDE

Glenlivet 18-years-old 22
Glenlivet 12-years-old 10
Glenfiddich 12-years-old 10

IRISH

Jameson 7.5
Bushmills 7.5

CANADIAN

Canadian Club 8
Seagram's V.O. 8

BRANDIES (4cl)

KEO V.S.O.P. - Local 5.5
Five Kings - Local 5.5
Metaxa 5* 8
Calvados Coeur de Lion V.S.O.P 10
Metaxa 7* 10

COGNACS & ARMAGNACS (4cl)

Martell V.S. 9
Courvoisier V.S. 9
Courvoisier V.S.O.P. 10
Hennessy V.S.O.P. 10
Remy Martin V.S.O.P. 10
Delamain X.O. 19
Hennessy X.O. 19
Remy Martin X.O. 19
Delamain Reserve de la Famille 58
St. Vivant Armagnac 9
Château de Laubade Armagnac 10

EAU DE VIE (4cl)

Zivania - Domestic white 5.5
Kirschwasser 9
Poire Williams 9
Akvavit 9
Grappa Galatti 5.5
Grappa di Brunello di Montalcino Rennina 10

LIQUEURS

Amaretto DiSaronno 8
Amarula 8
Baileys 8
Benedictine D.O.M 9
Chambord 9
Cointreau 8
Chase Rhubarb 8
Drambuie 8
Filfar- Local Orange Liqueur 5.5
Frangelico 8
Galliano 8
Grand Marnier 9
Kahlua 8
Limoncello 6.5
Malibu 8
Midori 8
Mozart 8
Passoa- Passion fruit Liqueur 8
Sambuca 8
Southern Comfort 8
Tia Maria 8
Mastic Apalarina 6.5
Luxardo 6

CHAMPAGNES

Mandois, Brut 108
Bollinger Special Cuvée, Brut 175
Laurent-Perrier, Brut 138
'R' de Ruinart, Brut 150
Moët & Chandon, Imperial Brut 138
Ruinart Blanc de Blancs, Brut 192
Dom Ruinart Blanc de Blancs 430
Dom Perignon, Brut 430
Bollinger Grande Année, Brut 430
Cristal, Louis Roederer, Brut 525
Moët & Chandon Ice 140

ROSÉ CHAMPAGNES

'R' de Ruinart Rosé 192
Laurent-Perrier Cuvée Rosé 220
Mandois, Rosé 145

SPARKLING WINES

Asti Spumante - Italy 37
Prosecco - Italy 46
Prosecco Rosé - Italy 46
Bava Malvasia Rosé - Italy 55

CHAMPAGNES BY GLASS

Mandois, Brut 17.5
Moët & Chandon Ice 23

ROSÉ CHAMPAGNES BY GLASS

Mandois, Rosé 23

SPARKLING WINES BY GLASS

Prosecco - Italy 12
Prosecco Rosé - Italy 12

WINES BY GLASS

WHITE WINES

Xynisteri 7

Ezousa Winery, Kannaviou Village, Pafos, Cyprus

Alimos Chardonnay 8.5

Kyperounda Winery, Kyperounda Village, Cyprus

Hans Greyl (Sauvignon Blanc) 8.00

Marlborough, New Zeland

Côtes du Rhône (Viognier, Roussane, Clairette, Marsanne, Bourboulenc) 9

E. Guigal, France

Pinot Grigio IGT 8.5

Fattoria Del Pometo Lungarotti, Umbria, Italy

ROSÉ WINES | ΡΟΖΕ ΚΡΑΣΙΑ

Eros (Maratheftiko) 8

Ezousa Winery, Kannaviou Village - Paphos Region, Cyprus

Valentina Medium Sweet (Cabernet Sauvignon, Mataro) 7.5

Fikardos Winery, Mesogi Village -Paphos Region, Cyprus

Côtes du Rhône (Grenache, Cinsault, Mourvèdre, Syrah) 9

E.Guigal, France

RED WINES | ΚΟΚΚΙΝΑ ΚΡΑΣΙΑ

Maratheftiko, Syrah, Mourvedre 7

Ezousa Winery, Kannaviou Village, Pafos, Cyprus

Cabernet Sauvignon 8

Kolios Winery, Statos /Ayios Photios Village - Paphos Region, Cyprus

Valpolicella Classico Superiore Doc (Corvina – Rondinella) 9

Zenato, Veneto, Italy

Côtes du Rhône (Viognier, Roussane, Clairette, Marsanne, Bourboulenc) 9

E. Guigal, France

BEERS & CIDERS

LOCAL BEERS(33cl)

Carlsberg 4.5

Keo 4.5

DRAUGHT BEERS

Carlsberg (57cl) 6

Carlsberg (34cl) 4

Keo (57cl) 6

Keo (34cl) 4

IMPORTED BEERS

Heineken 6.5

Budweiser 6.5

Stella Artois 6.5

Corona 6.5

Becks Non Alcoholic 6.5

Crabbies Ginger Beer 7

Guinness (44cl) 6.5

CIDERS | ΜΗΛΙΤΕΣ

Strongbow (33cl) 6.5

Magners (33cl) 6.5





REFRESHMENTS & MINERALS

Soft drinks (25cl) 4.8

Chilled fruit juices (25cl) 4.5

Freshly-squeezed fruit juice (30cl) 6.5

Iced tea (33cl) 4.8

Imported mineral water (75cl) 5.5

Imported mineral water (33cl) 3.5

Imported mineral water sparkling (75cl) 5.5

Imported mineral water sparkling (33cl) 3.5



The background of the page is a watercolor-style illustration. It features a large, irregular splash of light blue in the upper right corner. The rest of the page is dominated by various splashes and dots of a vibrant pink or magenta color, scattered across a light cream or off-white background. The overall effect is artistic and serene.

CAFFEINE BLISS

Savoring Serenity at Occidental

COFFEE

HOT COFFEES

- Espresso 5
- Double Espresso 6
- Espresso Macchiato 5.2
- Cappuccino 6.4
- Mocha Cappuccino 6.5
- Latte Macchiato 6.5
- Mocha Latte 6.5
- Instant Coffee 5.8
- Cyprus Coffee 4.5
- Double Cyprus Coffee 5.5
- Filter Coffee 5.8
- Americano 6

All above coffees can also be prepared as decaffeinated
Οι πιο πάνω καφέδες μπορούν να σερβιριστούν και χωρίς καφεΐνη

COLD COFFEES

- Freddo Espresso 6.2
- Freddo Cappuccino 6.4
- Nescafé Frappé 6.4
- Caramel Macchiato 6.5
- Chocolate Cookies Frappé 6.5
- Alaska 6.5

COFFEES WITH SPIRITS

IRISH COFFEE 10

Café Crème, Jameson whiskey and whipped cream

CALYPSO COFFEE 10

Café Crème, Tia Maria liqueur and whipped cream

BAILEYS COFFEE 10

Café Crème, Baileys liqueur and whipped cream

ROYAL COFFEE 10

Café Crème, Brandy VSOP and whipped cream

FLAVOURED COFFEES

LATTECCINO 6.8

Infuse your latte with hazelnut, toffee nut, vanilla, crème brûlée or almond syrup

COCONUT DESIRE 6.8

Coconut flavours infused in latte

COOKIES DREAM 6.8

Espresso, cookies syrup, milk foam



TEA

EAST INDIA LOOSE TEA PROPOSALS

ELYSIUM AFTERNOON BLEND 5.8

This coppery coloured light bright medium tea is much more subtle, soft, smooth, and has a touch of muscatel flavour.

ROYAL BREAKFAST 5.8

Our blend of Royal Breakfast loose leaf black tea is full-bodied, providing a rich and malty brew alternative to the English breakfast tea. This blend has teas selected from the misty hills of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out its malty character and full-bodied cup.

THE STAUNTON EARL GREY 5.8

With an exceptional aroma and flavour that is light, sweet, citrus/floral and delicate.

FIRST ROMANCE 6.5

A very special fruit tea blend with a rich aromatic scent, reddish colour and a fruity mellow taste. A creamy sweet exotic flavours will delight your senses and evoke the excitement of a first romance. Laced with all-natural strawberry, orange peel and rose petals.

THE FIRST ESTATE ASSAM 6.5

Rich and full bodied, with a distinct malty flavour.

HEAVENLY SPECIAL BLACK 6.5

is tea boasts twisted leaves which produce a bright light golden coloured cup with it's deliciously smooth fruity, floral notes and rich in aroma.

KAMA SUTRA 6.5

A interesting spicy and very special lively tangy aroma with a hint of ginger is vitalizing warm drink. We have found this, a bright amber cup that has a distinctive floral aroma and hint of spicy notes. A tea blend made for special people for special occasions.

TRADITIONAL KARAK 6.5

Fragrant ginger and a blend of natural spices of peppercorn, cardamom, cinnamon, and cloves gives this strong black tea an intense, warming flavour.

THE FORBIDDEN CITY BLOSSOM GREEN TEA, CHINA 6.5

A fine Chinese green tea delicately flavoured with jasmine flowers.

GREEN TEA WITH SOURSOP 6.5

An exceptional spring plucking selects only handsome whole leaves with silver tips. Terrific aroma, exquisite taste, great sophistication.

SENCHA SAEMIDORI 7.7

This Wiry, spiky produce a hint of sea weedy aroma with steamed vegetables flavour.

MILK OOLONG RESERVE, TAIWAN 6.5

With its caramel infused aroma, our Milk Oolong creates a velvety smooth infusion when brewed. Oolong devotees will delight in this sweet and light-bodied gem.

LEMONGRASS & GINGER INFUSION 6.5

All natural, finest lemongrass is blended with warming ginger pieces for a fragrant, zesty cup giving a spicy finish.



AFTERNOON TEA

ΑΠΟΓΕΥΜΑΤΙΝΟ ΤΣΑΪ

Available 12:00 – 18:30

Διαθέσιμο 12:00 – 18:30

FOR TWO PERSONS

ΓΙΑ ΔΥΟ ΑΤΟΜΑ

46

A fine selection of

FRESHLY-BAKED SCONES

Served with clotted Cornish cream and jam.

ΦΡΕΣΚΟΨΗΜΕΝΑ ΣΚΟΟΥΝΣ

Σερβίρονται με κρέμα «clotted» και μαρμελάδα.

(M, G, EG)

SELECTION OF FINGER SANDWICHES

Honey roast ham, oak smoked salmon, egg mayonnaise,
cucumber and cream cheese.

ΕΠΙΛΟΓΗ ΑΠΟ ΣΑΝΤΟΥΪΤΣ

Ζαμπόν, καπνιστός σολομός, αυγό με μαγιονέζα.

(M, G, EG, F, MU, SE)

ASSORTMENT OF FINE CAKES

ΕΠΙΛΟΓΗ ΔΙΑΦΟΡΩΝ ΓΛΥΚΩΝ

(M, G, EG)

TEA OR COFFEE

ΤΣΑΙ Ή ΚΑΦΕΣ

ADD ON A GLASS OF THE FOLLOWING PER PERSON:

Italian prosecco 12

Italian prosecco Rosé 12

Mandois champagne 17.5

Moët et Chandon champagne 20

Mandois Rosé champagne 23



‘PRINCESS AND PRINCES’
CHILDREN’S AFTERNOON TEA
ΠΑΙΔΙΚΟ ΑΠΟΓΕΥΜΑΤΙΝΟ ΤΣΑΪ “ΠΡΙΓΚΙΠΕΣ ΚΑΙ ΠΡΙΓΚΙΠΙΣΣΕΣ”

Available 12:00 – 18:30
Διαθέσιμο 12:00 – 18:30

PER CHILD
ΑΝΑ ΠΑΙΔΙ
18

SELECTION OF THREE SANDWICHES

Ham – cheese - cucumber
ΠΟΙΚΙΛΙΑ ΑΠΟ ΤΡΙΑ ΣΑΝΤΟΥΪΤΣ
Ζαμπόν - τυρί - αγγουράκι

CARAMELISED POPCORN
ΚΑΡΑΜΕΛΩΜΕΝΗ ΣΙΤΑΡΟΠΟΥΛΑ

WHITE MILK CHOCOLATE LOLLIPOPS
ΓΛΕΙΦΙΤΖΟΥΡΙ ΑΠΟ ΛΕΥΚΗ ΣΟΚΟΛΑΤΑ ΓΑΛΑΚΤΟΣ

SWEET MACARON
ΓΛΥΚΟ ΜΑΚΑΡΟΝ

CHOICE OF MILKSHAKE
ΕΠΙΛΟΓΗ ΑΠΟ ΜΙΛΚΣΕΪΚ

FILLED SWEET 'CONE'
ΓΕΜΙΣΤΟΣ ΓΛΥΚΟΣ ΚΩΝΟΣ

E L Y S I U M