

oysig

AUTUMN

DRINKS



BEERS

DRAUGHT

25cl50cl

KEO

€2.80€4.40

BLUE MOON

€3.50€6.50

BOTTLES

33cl

KEO

€3.80

CARLSBERG

€3.80

STELLA

€4.50

CORONA

€4.50

STELLA 0%

€4.50

BALADIN NATIONALE AND BALADIN L'IPA 5.50%

* Premium *

€7.80

distinct citrusy notes of tangerine, melon and mango delightful character, elegant to drink.

Perfect pairing: all grilled meats

ERDINGER WEISS

€6.20

ERDINGER DUNKEL DARK

€6.20

CIDERS

33cl

SOMERSBY APPLE

€4.80

KOPPARBERG STRAWBERRY & LIME

€4.80

SPIRITS

VODKA

5cl

made by the distillation of fermented cereal grains or potatoes

ABSOLUT

€6.50

rich, full-bodied, smooth & mellow, with dried fruit, peppery grains, vanilla pod & hint of caramelisation

RUSSIAN STANDARD

€6.50

distilled 4 times, winter wheat & glacial waters, ultra clean & slightly fruity

BELVEDERE

€8.50

wonderfully clean & silky with creamy mouthfeel, floral notes & hints of vanilla with faint white chocolate, almond oil & mild black pepper

BELUGA NOBLE

€9.50

incredibly pure, with a creamy texture & hints of vanilla, white pepper, sage, long & crisp finish

GIN

5cl

made with the predominant flavour from juniper berries

BEAFEATER

€6.50

bold juniper, strong notes citrus, almond, angelica & licorice

BOMBAY SAPPHIRE

€6.50

nice warm & spicy, liquorice with a hint of cinnamon

TANQUERAY

€7.00

cedar, juniper, orange & lemon peel & a little aniseed

HENDRIKS

€8.50

floral – piney, orange blossom, citrus candy, creamy smooth, hint of spice

GIN MARE

€8.50

distilled from olives, thyme, rosemary and basil

BLACK SMOKERS

€8.50

blend of 13 local Cypriot botanicals, with a juniper light profile, earthy spices & fragrant bouquet

MONKEY 47

€11.00

is a super-premium gin composed of only the freshest, handpicked ingredients. It is made using 47 botanicals

SPIRITS

TEQUILA	shot 4cl	5cl
<i>made from the distillation using the blue agave plant</i>		
EL JIMADOR SILVER aromas of fresh agave & citrus, with a lively & fresh taste, clean & warm, with slight spicy aftertaste and lingering citrus notes	€5.00	€6.50
EL JIMADOR GOLD vanilla, toasted wood, fruits, spices & cooked agave, with subtle toasted hazelnuts, soft & long-lasting finish	€5.00	€6.50
CORRALEJO BLANC 100% AGAVE clean, fresh, silky and long-lasting finish with lingering pepper, raw agave, citrus & earthy notes	€5.00	€6.50
CORRALEJO RESPO 100% AGAVE soft, citrusy with a vanilla wood tone, delicate notes of vanilla, honey & agave sweetness	€5.50	€7.20
CORRALEJO ANEJO 100% AGAVE silky & smooth, with flavours of caramel, cooked pear, white pepper & cardamom	€6.00	€7.50
PATRON SILVER smooth & sweet with a medium body, fresh agave, citrus, plum custard with a touch of pepper	€7.50	€10.00
PATRON ANEJO smooth & sweet, with a distinct oak flavour complemented by vanilla, raisins & honey, with a fresh, citrusy finish	€9.00	€11.00
RUM <i>made by the distillation from fermented sugarcane</i>		5cl
BACARDI SUPERIOR light, clean, crisp & dry finish, with notes of almonds, lime, vanilla & tropical fruits		€6.50
PLANTATION 3 STARS tropical fruits, subtle spices & floral notes, ripe bananas & vanilla finish		€6.50
PLANTATION ORIGINAL DARK smoky nose, refined notes of banana, citrus peel & clove, light & elegant		€6.50
DIPLOMATICO RESERVA smooth, velvety texture, with flavours of chocolate, toffee, fudge, vanilla, tropical fruits & a touch of spice		€7.50
ANGOSTURA 1919 PREMIUM GOLD smooth, velvety mouthfeel, with harmonious flavours of caramel, vanilla, honey, toasted oak & tropical fruits		€8.50

SPIRITS

VERMOUTH - fortified wine flavoured using various botanicals 5cl

MARTINI EXTRA DRY €5.50

elegant, delicate and very cool with fresh & fruity aromas with sharp perfume

MARTINI BIANCO €5.50

white wine infused with herbs and sweet floral botanicals with vanilla and citrus palate

MARTINI ROSSO €5.50

sweet with notes of orange & caramel

CARPANO ANTICCA FORMULA €8.00

aroma of vanilla aroma, notes of spices, citrus & dried fruits, rich & full-bodied palate with flavours of vanilla, bitter orange, cocoa and saffron

BRANDY & COGNAC - made by the production of distilling wine using grapes or fruit 5cl

5 KINGS FINE BRANDY €6.50

Xynisteri grapes in oak barrels, mellow, soft flavour & rich aroma

METAXA 7 STARS €7.00

sweet, full bodied, mellow taste with hints of vanilla

COURVOSIER VS €11.00

peach & jasmine notes, spicy on the finish

HENNESSY XO €22.00

flavours of candied fruit, subtle & light spicy nose, powerful & soft tonality with a hint of cocoa & a warm fruity presence with a long finish

WHISKY & BOURBON - made through the distillation of fermented grain 5cl

JAMESON €6.50

Nose: Floral fragrance & spicy wood Taste: Spicy, nutty & vanilla with a smooth sweet sherry

FAMOUS GROUSE €6.50

freshly cut flowers aromas, flavours of spice, caramel & smokiness

JACK DANIEL'S €7.00

mellowed through sugar maple charcoal methods and then matured in handcrafted barrels

JOHNNIE WALKER BLACK €7.00

rich, complex & well balanced flavours of dark fruits, sweet vanilla & smokiness

CHIVAS 12 €7.00

full taste of honey, ripe apples, vanilla, hazelnut & butterscotch & orchard flowers nose

GLENFIDDICH 12 €8.00

fresh, sweet & fruity, butterscotch cream, malt & subtle oak with a smooth long finish

MAKERS MARK €8.00

sweet & smooth profile, with notes of vanilla, caramel & fruit, followed by a creamy, balanced finish with a hint of spice

GLENMORANGIE 10 €8.50

aromas and flavours of vanilla, citrus & honeyed fruit, with a creamy mouthfeel & a clean & lightly spiced & a hint of tropical fruit

MACALLAN 12 €14.00

rich, complex flavours, of dark chocolate, orange peel & dried fruit, with lingering spice & oak notes

SPIRITS

APERITIFS, DIGESTIVES & LIQUEURS

- A** served before a meal 4cl 5cl 20cl
- D** after a meal
- L** distilled spirit that has been flavoured

D	ZIVANIA	€4.00	€11.00
	mixture of cyprus grape pomace – Served: straight		
A	OUZO PLOMARI	€4.00	€11.00
	anise flavoured liqueur – Served: straight or with ice + water		
D L	MASTICHA	€5.00	
	sweet liquorice – Served: straight or with ice		
D L	LIMONCELLO	€5.00	
	sweet lemon liqueur – Served: straight		
D	AES AMBELIS COMMANDARIA 8CL	€7.50	
	rich with raisin, dates, chocolate, toffee and caramel sweet grapes Served: straight or with ice		
A L	CAMPARI	€6.00	
	bitter sweet liqueur – mixed with soda & slice of orange + ice		
L	BAILEY'S	€6.00	
	Irish whiskey & cream – straight or with ice		
D	JAGERMEISTER	€5.00	€6.00
	herbal, fruity, spicy digestive - straight		
L	SAMBUCA	€5.00	€6.00
	sweet anise, liquorice liqueur – straight or with ice		
L	AMARETTO DISARONNO	€5.00	€6.50
	sweet almond flavour liqueur – straight or with ice		
D	FERNET BRANCA	€5.00	€6.50
	bitter, herbal & balsamic - straight		
L	KALUHA	€6.50	
	Mexican coffee rum base with vanilla - straight or with ice		
L	TIA MARIA	€6.50	
	Infusion of Jamaican coffee & natural vanilla – straight or with ice		

COCKTAILS

SIGNATURE COCKTAILS

STRAWBERRY FUSION	€10.00
vodka, cointreau, strawberry puree, lime juice	
BERRY GIMLET	€10.00
gin, liqueur creme di framboise, mixed berries puree, lime juice	
PANDESIA	€11.00
gin, masticha, cucumber, melon, fresh lime	
JUNIPER FLOWER	€11.00
gin, elderflower, prosecco, soda	
MASTICHA MOJITO	€10.00
masticha, fresh mint, lime, sugar, soda, angostura bitters	
TROPICAL PLANTATION	€11.00
dark rum, liqueur falernum, coconut puree, vanilla madagascar, lime juice, angostura bitter	

SPRITZ

APEROL	€10.00
aperol, prosecco, soda, orange slice	
HUGO	€10.00
prosecco, elderflower, fresh mint, soda	
LIMONCELLO & YUZU SPRITZ	€12.00
yuzu liqueur, limoncello, prosecco, soda	
PALOMA SPRITZ	€12.00
tequila blanco, fresh grapefruit, prosecco, pink grapefruit soda, agave syrup	
PIMMS APEROL SPRITZ	€10.00
pimms, mint, cucumber, strawberry, orange - finished either with sprite or ginger beer	
PINK APEROL	€11.00
aperol, prosecco, pink grapefruit soda, fresh grapefruit slice	

SANGRIAS

WHITE SANGRIA	€10.00
white wine, brandy, liqueur peach, peach puree & juice, lime juice	
ROSE SANGRIA	€10.00
rose wine, brandy, passion fruit puree, peach juice, fresh lime, passoa liqueur	
RED SANGRIA	€10.00
red wine, cointreau, peach puree, fresh orange juice, simple sugar	

COCKTAILS

FAVOURITE CLASSIC COCKTAILS

APPLE MARTINI	€10.00
vodka vanilla, apple liqueur, apple puree, lime juice	
BLOODY MARY	€10.00
vodka, tomato juice, tabasco, lp worcestershire sauce, lemon juice, salt, pepper	
CAIPIRINHA	€10.00
cachaca, simple syrup, lime wedges	
MOJITO	€10.00
rum, fresh mint, lime wedges, sugar, soda	
COSMOPOLITAN	€10.00
vodka citron, cointreau, cranberry juice, lime juice	
DAIQUIRI	€10.00
rum, lime juice, sugar syrup	
ESPRESSO MARTINI	€10.00
vodka, coffee liqueur, espresso shot, simple sugar	
MAI TAI	€11.00
white rum, dark rum, cointreau, orgeat syrup, lime juice	

MOCKTAILS

VIRGIN MOJITO	€6.00
soda, fresh mint, lime wedges, sugar	
CHERRY MINT SPRITZER	€6.00
cherry soda, vanilla, fresh mint, lime juice	

MARGARITA CLASSIC	€10.00
tequila blanco, cointreau, lime juice	
MOSCOW MULE	€10.00
vodka, ginger beer, lime juice, angostura bitter	
NEGRONI	€11.00
gin, campari, sweet vermouth	
OLD FASHION	€10.00
bourbon whisky, sugar, angostura bitters	
PALOMA	€10.00
tequila blanco, lime juice, pink grapefruit, soda	
PINA COLADA	€10.00
rum, malibu, coconut puree, pineapple juice	
PORNSTAR MARTINI	€11.00
vodka vanilla, passoa liqueur, passion fruit puree, lime juice, prosecco shot	

BABY MOSCOW MULE	€6.00
ginger beer, lemon juice, sugar	
DRAGON'S KISS	€6.00
dragon fruit, banana, peach puree, apple juice	

WINE LIST

WHITE

18cl 75cl

XYNISTERI, TSIAKKAS

€8.00 €24.00

light body, dry, crisp, refreshing, notes of green apple, white peach, and citrus fruits, delicate hints of floral, vibrant acidity and zesty aftertaste

Perfect pairing: *Grilled/pan-fried white fish, fried calamari, prawns, halloumi, salads with feta, lemon/olive oil dressing, grilled chicken, pork, pasta with light sauces, vegetable dishes, creamy/semi-hard cheeses, risotto*

XYNISTERI / MUSCAT, AYIA MAVRI

€8.00 €24.00

medium-sweet, light with notes of peach, apricot, melon, honey and citrus, hints of floral, rounded palate and balanced acidity

Perfect pairing: *Greek, halloumi & quinoa salad, duck l'orange, light & fruit based desserts, spicy dishes*

SAUVIGNON BLANC, AES AMBELIS

€28.00

light-medium body, dry, crisp, notes of vibrant green apple, tropical fruits, with a refreshing acidity and clean finish

Perfect pairing: *Grilled/pan-fried white fish, fried calamari, prawns, salads, goats cheese, halloumi & feta dishes, grilled chicken, pork*

SEMILLON/SAUVIGNON BLANC, ZAMBARTAS

€9.00 €28.00

medium-full body, dry blend, notes of lemon blossoms, pink grapefruit, peach, pear & hints of sweet spice, resulting in a full lingering taste with a balanced acidity

Perfect pairing: *Grilled/pan-fried white fish, baked salmon, pan-fried prawns. Grilled chicken & pork, creamy pastas & risottos, goats, halloumi & feta cheese dishes, salads, vegetable dishes*

PROMARA, ZAMBARTAS

€9.00 €28.00

medium-bodied, dry-complex aromatic profile of stone and citrus fruit, with refreshing acidity and long aftertaste.

Perfect pairing: *Grilled seafood, and salmon, chicken, pork, pasta /risotto with creamy sauces, dishes with white cheeses*

MOROKANELLA, AES AMBELIS

€30.00

medium-full body, dry, notes of white peach, pear, quince, citrus, wild flowers, refreshing and balanced acidity, with a pleasant aftertaste

Perfect pairing: *Grilled/pan-fried white fish, fried calamari, pan-fried prawns. Grilled chicken & pork, creamy pastas & risottos, goats, halloumi & feta cheese dishes, salads, vegetable dishes*

CHARDONNAY, ARGYRIDES

€36.00

medium-bodied, dry-crisp, with a slight butter aftertaste & tropical fruits, aromas of baked apples, pears, honeysuckle with a hint of citrus & oak, good refreshing acidity, with an expressive and long finish

Perfect pairing: *baked salmon, white fish - like sea bream and sea bass, prawns in cream/rich sauce, creamy pasta/risotto dishes, roasted vegetable dishes, light pork/chicken dishes with sauces*

CY

WINE LIST

WHITE WINE

18cl

75cl

RETSINA, MYLONAS (SAVATIANO GRAPES)

€8.00

€24.00

medium-bodied, dry, aromas of citrus, peach, mango, pine, mastic, Mediterranean herbs, creamy feel, with fresh, crisp & lively acidity with a long & clean finish

Perfect pairing: Grilled/pan-fried white fish finished with olive oil & lemon, prawn saganaki, fried calamari, salmon, grilled chicken & pork, cheeses - feta, halloumi, chevre, pasta /risotto with creamy, vegetarian sauces

ASSYRTIKO-MUSCAT, PAPARGYRIOU, BLANC

€10.00

€32.00

medium-body, dry, aromas of apricot, lime, quince, with hints of rose & lokoumi, slight fruity sweetness (muscat) and refreshing crisp acidity (assyrtiko)

Perfect pairing: Grilled/pan-fried white fish, prawn saganaki, fried calamari, grilled chicken & pork, salads, light & creamy cheeses

MOSCHOFILERO, LAFAZANIS, GEOMETRIA

€29.00

medium body, dry, notes featuring rose petal, honeysuckle, citrus, sweet spices and hints of melon & lychee, round & mellow, with a refreshing vibrant acidity, with a rich textured long finish

Perfect pairing: Grilled/pan-fried white fish, fried calamari, grilled chicken & pork, salads, light & creamy cheeses, falafel, middle eastern dips

MALAGOUZIA, ALFA ESTATE, "TURTLES" SINGLE VINEYARD

€36.00

medium-full body, dry blend, notes of lemon blossoms, pink grapefruit, peach, pear & hints of sweet spice, resulting in a full lingering taste with a balanced acidity

Perfect pairing: Grilled/pan-fried white fish, prawn saganaki, fried calamari, grilled chicken & pork, salads, pasta with creamy, pesto, vegetarian sauces, baked vegetables, middle eastern dips, soft/creamy cheeses

SAUVIGNON BLANC, ALPHA ESTATE

€45.00

medium-full body, dry, aromas of gooseberry, passionfruit, melon, lychee, citrus & honeysuckle, round, mellow, yet with a fresh vibrant crisp acidity with a long finish

Perfect pairing: Grilled/pan-fried white fish, salmon, fried calamari, grilled & creamy chicken & pork, salads, pasta with creamy, pesto, vegetarian sauces, cheeses, middle eastern dips

ASSYRTIKO, SIGALAS, SANTORINI

€18.00

€65.00

full-bodied, bone-dry and crisp, high minerality, rich creamy texture with a beautifully balanced acidity - prominent notes of citrus, hints of peach & apricot, delicate notes of lemon blossom

Perfect pairing: Grilled / pan fried white fish, prawn saganaki, grilled shell fish, light pastas, our salads, grilled white meats, roasted lamb, all our cheese dishes

EKHO, VINTAGE, (POTAMISI, AIDANI, KARAIBRAIM GRAPES)

€55.00

medium-full body, dry, sweet fruit aromas and zesty acidity, depth and character of ancient indigenous grapes expressed through contemporary winemaking

Perfect pairing: Grilled/pan-fried white fish finished with Mediterranean ingredients, grilled chicken & pork, cheeses - feta, halloumi, chevre, salads, pasta with creamy, vegetarian sauces

GR

WINE LIST

WHITE

18cl

75cl

- IT** **PINOT GRIGIO, GUISTI, LONGHERI** €9.50 €30.00
medium bodied, dry, aromas of pear, green apple, banana, white peach, apricot, hints of mango, melon, citrus, fresh mouthfeel, with a crisp, lively acidity and long finnish
Perfect pairing: Grilled/pan-fried white fish finished with olive oil & lemon, prawn saganaki, fried calamari, salmon, grilled chicken & pork, cheeses - feta, halloumi, chevre, pasta /risotto with creamy sauces
- NZ** **SAUVIGNON BLANC, MISTY COVE, MARLBOROUGH** €10.00 €32.00
dry, medium body, aromas of citrus fruits, tropical fruits, green herbs, juicy, refreshing mouthfeel, with a crisp, lively zesty acidity and long clean finish
Perfect pairing: Grilled/pan-fried white fish finished with olive oil & lemon, prawn saganaki, fried calamari, salmon, grilled chicken & pork, salads, cheeses - feta, halloumi, chevre, pasta /risotto with creamy sauces
- FR** **SAUVIGNON BLANC, PASCAL JOLIVET, "ATTITUDE"** €38.00
medium bodied, dry, fresh & lively, with prominent notes of citrus, green apple, kiwi fruit, hints of cut grass & gooseberry, & light floral notes, with a refreshing long and impressionable finish
Perfect pairing: Grilled / pan fried white fish/ shell fish finished with lemon/olive oil, our salads, grilled chicken/pork, light pasta dishes, all our cheese dishes
- FR** **DOMAINE BILLAUD-SIMON CHABLIS, LE VAILLONS, LE VAILLONS PREMIER CRU AC** €120.00
medium-to-full body, dry, remarkable aromatic complexity - ripe lemon, grapefruit & a hint of bergamont, white peach, green apple. Excellent structure, roundness and richness, with lively, crisp & vibrant acidity that is beautifully intergrated with a long and refreshing texture
Perfect pairing: Grilled/pan fried white fish with butter & creamy sauce, chicken commandaria, creamy pasta & risottos, all our cheese dishes

ROSÉ

18cl

75cl

- CY** **LEFKADA/MARATHEFTIKO, AES AMBELIS** €8.00 €24.00
medium bodied, dry, refreshing acidity with dominant notes of pomegranate, strawberry & cherry, distinctive aromas of wild roses, & subtle spice & earthy notes, well balanced & long aromatic aftertaste
Perfect pairing: Grilled / pan fried white fish & prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes
- MAKAROUNAS MINTHY, CABERNET FRANC** €8.00 €25.00
medium, aromatic aromas of apple, peach, apricot, notes of rose petals and orange blossom, fresh long finish
Perfect pairing: Grilled / pan fried white fish & prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes

WINE LIST

ROSÉ

	18cl	75cl
CY TSIAKKAS, RODINOS (GRENACHE, SHIRAZ, VAMVAKADA, XYNISTERI) medium bodied, dry, organic, dominant notes of strawberry, pomegranate & cherry, hints of nectarine & peach, & distinct aroma of rose petals, with a lively & refreshing acidity, with a clean, dry finish of fruits and florals Perfect pairing: Grilled / pan fried white fish & prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes		€25.00
FR M DE MINUTY, PROVENCE, GRENACHE/ CINSAULT / SYRAH GRAPES light to medium bodied, dry, prominent aromatic redcurrant & strawberry with notes of pink grapefruit & candied orange peel, subtle floral lift, well rounded elegant with a refreshing lingering finnish Perfect pairing: Grilled white fish / shellfish, grilled chicken, light pasta dishes, all our salad & cheese dishes	€12.50	€38.00

RED

	18cl	75cl
CY PORFYROS, TSIAKKAS - MERLOT, SHIRAZ, AGIORGITIKO medium bodied, with notes of plum, cherry, chocolate, coffee Perfect pairing: Poultry, stews, legumes	€8.00	€24.00
MERLOT, PAPAIOANNOU matured in oak barrel, aroma of berries, soft, nice tannins & acidity Perfect pairing: Duck, beef, pasta, strong sauces, cheese	€9.50	€30.00
NELION, BLACK MUSCAT medium bodied, semi-sweet, highly aromatic rose petals & loukoumi, prominent notes of strawbery jam, cherry & pomegranate, with hints of lychee & passionfruit, the acidity provides a freshness, with a crisp long aromatic aftertaste Perfect pairing: Middle eastern dips, grilled chicken / pork, all of our cheese dishes, all our salads, grilled white fish / shellfish	€12.50	€28.00
SHIRAZ, VLASSIDES medium bodied, ripe dark fruits, hint of black pepper, velvety with a long finnish, elegant tannins, and moderate acidity Perfect pairing: Lamb, beef, pork, pasta with sauce, cheeses	€11.50	€36.00
SHIRAZ / LEFKADA, ZAMBARTAS full bodied, rich aged oak, blackberry, vanilla, spices, with a long finish, and balanced acidity Perfect pairing: grilled lamb and beef, pasta with tomato based-sauce, bbq, goats cheese salad		€41.00
MARATHEFTIKO, ARGYRIDES medium body, cherries, oak, vanilla, chocolate, good structure, acidity, with silky smooth tannins Perfect pairing: Lamb, stews, pork, mushrooms, meatballs, bolognese		€49.00

WINE LIST

RED

18cl

75cl

GR	XINOMAVRO, THYMIPOULOS, YOUNG VINES	€10.50	€33.00
	fresh red fruit, with a hint of spice, and a lively, juicy, light, crisp freshness <i>Perfect pairing: Grilled lamb, pork, and beef steak, moussaka, mushroom risotto, dishes with tomato sauce</i>		
	ALPHA ESTATE SMX SYRAH 60%, MERLOT 20%, XINOMAVRO 20%	€16.00	€55.00
	full bodied, with deep dark fruits, strong oak spice notes, well balanced tannins and acidity that adds freshness and lingering finish <i>Perfect pairing: Grilled steaks, slow cooked meats, cheeses</i>		
	PRIMITIVO, SALSEDINE DI MANDURIA DOC	€13.00	€40.00
	full-bodied, well balanced, soft, intense red fruit, like jam - raspberries, blackberries, plums and sweet spices, soft and elegant tannins, great balance and finish <i>Perfect pairing: Grilled meats, pasta with tomato, bolognese, chicken commandaria, moussaka</i>		
IT	CHIANTI RESERVA, NIPOZZANO, SANGIOVESE GRAPES		€44.00
	characterised by notes of black-cherry, violet, licorise, , cloves, nutmeg, dry, elegant with medium tannins, balanced acidity and long finish with a freshness <i>Perfect pairing: Pasta/risotto with meat & mushroom sauces, all grilled meats, chicken commandaria, duck</i>		
	VALPOLICELLA RIPASSO CLASSICO SUPERIORE, GIUSTI, CORVINA, VERONESE GRAPES		€55.00
	full bodied, velvety, elegant, smooth cherry jam raisin and soft tannins <i>Perfect pairing: Grilled steak, duck, lamb, pasta bolognese, mushroom risotto, tomato based sauces</i>		
	NERO D'AVOLA, SHYRAH, PASSULUNA, NICOSIA		€28.00
	bursting notes of red fruit jam & spices, velvety and balanced, with soft, sweet tannins, and delightful finish <i>Perfect pairing: Roasted & grilled meats, pastas with sauces and bolognese</i>		
SP	RIOJA RESERVA, BODEGAS MUGA, (TEMPRANILLO, GRENACHE, MAZUELO GRAPES)	€14.50	€45.00
	medium-to-full-bodied, prominent aromas of forest fruit, hints of dried figs/prunes, oak influence - vanilla, cocoa, roasted coffee, velvety, harmonious with juicy, cream feel, well-integrated acidity and long elegant finish <i>Perfect pairing: All grilled and slow cooked meats, mushroom dishes, pasta bolognese</i>		
ARG	MALBEC, MENDOZA, TERRAZAS DE LOS ANDES	€14.50	€45.00
	full-bodied, good structure, intense fruity notes of black fruits, with hints of vanilla, spice and chocolate, velvety tannins and a balanced acidity, long finish <i>Perfect pairing: All grilled and slow cooked meats, mushroom dishes, pasta bolognese, very light seafood and high acidity dishes</i>		

WINE LIST

RED		18cl	75cl
ARG	PINOT NOIR, PREMIER CRU, DOMAINE FAIVELEY, MECURY CLOS DES MYGLANDS MONOPOLE		€105.00
	velvety texture and well-intergrated tannins with a balance of juicy red and black fruits, subtle oak, violet floral, medium and refreshing acidity with a long and harmonious finish <i>Perfect pairing: All of our beef dishes, duck, lamb and chicken plates. Also our pastas and risottos with cheese and creamy sauces and salads with cheeses.</i>		
	CHATEAU D 'PEZ, ST ESTEPHE		€110.00
	full-bodied, rich, complex and beautifully balanced, ripe blackcurrant, blackberry, cherry, floral notes of violets and iris, hints of spices, chocolate and liquorice, toasted oak, solid tannin structure, balanced acidity and long finnish <i>Perfect pairing: Grilled steak, lamb, duck and slow cooked lamb, beef, mushroom risotto, truffle</i>		
SPARKLING		18cl	75cl
IT	PROSECCO, BOTEGBA, IL VINO DEI POETI	€9.00	€28.00
	dry, fine bubbles, apple, white peach, citrus fruits with hints of delicate floral notes, fresh, delicate and balanced, with soft acidity <i>Perfect pairing: Fried calamari, grilled white fish, fresh salads, mushroom risotto, pasta with cream-based sauces, pesto</i>		
	MOSCATO, BOTTEGA PETALO AMORE	€10.00	€30.00
	delicate sweetness, velvety, lively with a complex bouquet of roses, wisteria, wildflowers, and fruity notes of peach, apricot and citrus, low in alcohol and acidity <i>Perfect pairing: Fruit salads, berry pavlovas, cheesecake, creamy light desserts, spicy foods, quinoa salad with chevre</i>		
FR	CHAMPAGNE BRUT, VEUVE CLICQUOT		€120.00
	dry, initial notes of pear, apple & peach, hints of citrus, notes of brioche, vanilla, almond, medium-to-full bodied, creamy, elegant & full mouth feel, with lively & crisp acidity & clean, refreshing finish <i>Perfect pairing: Grilled white fish, fried calamari, mushroom risotto, creamy, cheesy pastas, foods with fat & richness</i>		



DRINKS

BEVERAGES 25cl | €3.20

COCA-COLA
COCA-COLA ZERO
SPRITE
SPRITE ZERO
FANTA
ICED TEA
Lemon or Peach

SOFT DRINKS 25cl | €3.50

THREE CENTS TONIC WATER
THREE CENTS CHERRY SODA
THREE CENTS SPARKLING LEMONADE
THREE CENTS PINK GRAPEFRUIT SODA
THREE CENTS GINGER BEER

JUICES 25cl | €3.00

ORANGE
APPLE
MANGO
PINEAPPLE
CRANBERRY
STRAWBERRY
TOMATO

FRESH JUICES

ORANGE € 4.00
ORANGE & CARROT € 5.00
ORANGE & PINK GRAPEFRUIT € 5.00
APPLE € 5.00
APPLE & CARROT € 5.00
PINK GRAPEFRUIT & CARROT € 5.00

WATER

KYKKOS 50CL € 1.50
AVRA 1L € 3.50
SAN PELLEGRINO SPARKLING 25CL € 3.00
SAN PELLEGRINO SPARKLING 75CL € 5.50

COFFEE & TEA

Hot

CYPRUS COFFEE S € 2.50 D € 3.00
ESPRESSO S € 2.50 D € 3.00
AMERICANO € 3.50
FLAT WHITE € 3.50
CAPPUCCINO € 3.50
CAFÉ LATTE € 3.50
CAFÉ MOCHA € 3.80
NESCAFÉ € 3.00
HOT CHOCOLATE € 3.80
SELECTION OF ORGANIC TEAS € 3.50
Breakfast / Green / Jasmine
Camomile / Peppermint / Summer Fruits
Herbal & Honey

Cold

OUSIA FRAPPE *#OnlyAtOusia* € 6.00
authentic recipe made with a twist
of whipped cream & vanilla ice cream
FRAPPE € 3.50
FREDDO ESPRESSO € 3.00
FREDDO CAPPUCCINO € 3.50
ICED LATTE € 3.50
FREDDO CAFÉ MOCHA € 3.80
ICED CARAMEL MACCHIATO € 3.80
ICED CHOCOLATE € 3.80

MILKSHAKES 30cl | €5.00

VANILLA
CHOCOLATE

SMOOTHIES 30cl | €6.00

All of our smoothies are made with 100% fruit

MANGO MADNESS
mango, banana
STRAWBERRY COOL
strawberry, banana
TROPICAL DELIGHT
passion fruit, mango, peach
MYSTIC DRAGONFRUIT
dragonfruit, banana, peach, apple

