



kohili
RESTAURANT - BAR



CAP ST GEORGES
HOTEL & RESORT

ALLERGENS

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk and Dairy
8. Mollusk
9. Mustard
10. Nuts
11. Peanuts
12. Sesame
13. Soya
14. Sulphur Dioxide

**IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES,
PLEASE ALERT YOUR HEAD WAITER PRIOR TO ORDERING.**



STARTERS

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GREENLAND PRAWNS ^(4,3,7)

18

Pickled cucumber, avocado mousse and mustard yoghurt

OYSTERS ON ICE ⁽⁸⁾

Fresh herbs & tomatoes dressing

half dozen

45

whole dozen

84

GRILLED HALLOUMI ^(12,7,2)

14

Pitta bread, tomato confit, black sesame, honey, green salad

FRIED BABY CALAMARI ^(2,3,7)

16

Artichoke's truffle puree

SAUTEED GARLIC MUSHROOMS ⁽²⁾

18

Ciabatta bread, green salad

PAN FRIED GARLIC PRAWNS ⁽³⁾

18

Tomato & black olives sauce

BAKED FETA & DIPS ^(2,7,5,12)

18

Cyprus village salad, baked feta and smoked aubergines, white taramas, avocado mousse

GARLIC BREAD ^(2,7)

8

Topped with tomato balsamic dressing

SALADS

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MESOYIOS ⁽⁷⁾

22

Baby beetroots, tomatoes, cucumber, greens, red onion pedals, caper berries

VILLAGE SALAD ⁽⁷⁾

14

Tomatoes, cucumber, lettuce, rocket, black olives, green pepper, onions, capers, feta cheese

NICOISE ^(5,4,2)

24

Grilled tuna steak, greens, quail egg, anchovies powder, citrus dressing

SUPERFOOD ^(5,12)

18

Marinated raw salmon, quinoa, broccoli, avocado, greens, radish, sesame seeds

BURRATA ^(2, 5,10)

20

Color cherry tomatoes, creamy Burrata cheese, prosciutto, asparagus, pine nuts



FRESH FISH

**Take a look on our counter display
for the catch of the day
from our local fishermen and dive
into a plate of the freshest fish
you could wish for.**

The fish is served with seasonal accompaniments of the day,
based on local recipes.

**PRICES ARE ACCORDING
TO DAILY MARKET RATES.**

**PLEASE ASK YOUR HEAD WAITER
FOR ANY FURTHER ASSISTANCE.**



FISH & SEAFOOD

	€
CALAMARI ⁽⁸⁾ Grilled or deep fried, Tartare sauce	38
SALMON ^(5,12) Pan fried fillet, dusted with sesame	30
TUNA ^(5,12) Grilled marinated tuna steak	30

All dishes are served
with seasonal accompaniments of the day

SPECIALITIES

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RIB EYE WAGYU ^(14, 4,2) 120

Your choice of sauce:
Bearnaise, Green peppercorns,
mushrooms

BLACK ANGUS BEEF TENDERLOIN ^(14,4,2) 42

Your choice of sauce:
Bearnaise, Green peppercorns,
mushrooms

CHICKEN FILLET 24

Fresh lemon wedges & oregano

LAMB CHOPS 36

Marinated with herbs
from our garden

IBERICO PORK CHOP 36

Fresh herbs sauce

OCTOPUS LEGS ⁽⁸⁾ 38

Olive oil and lemon

GORGONZOLA CHEESE BURGER ^(2,4,7) 24

Beef burger with
blue cheese topping

All the above dishes are served
with seasonal accompaniments of the day,
based on local recipes.

SOUPS

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CHILLED CUCUMBER & AVOCADO SOUP ⁽⁵⁾ 16

Spicy prawns

SEAFOOD SOUP ^(5,8,7) 22

Clams, scallops, Calamari,
prawns, mussels

TOMATO SOUP ^(2,7) 14

Fresh cream, basil pesto crouton

PASTA

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LOBSTER & CRAB RAVIOLI ^(3,7,2) 28

Tomato vodka cream sauce

LINGUINE ^(2,7) 22

Wild mushrooms & truffle



TO SHARE €

CHEESE & CHARCUTERIES PLATTER ^(2,7) 26

Freshly baked rolls, celery sticks, red onion jam

FRUITS 16

Seasonal cut fruits

FOR THE KIDS €

CHICKEN GOUJONS ^(2,4,12,7) 16

French fries, vegetables

CHICKEN FILLET BURGER ^(2,4,7) 16

French fries, salad

PENNE TOMATO BASIL SAUCE ^(2,4,7) 14

Parmesan cheese

LINGUINE MUSHROOM CREAM SAUCE ^(2,4,7) 16

Parmesan cheese

BEEF SLIDERS ^(2,4,7) 16

French fries, salad

HOMEMADE PIZZA ^(2,4,7) 16

Mushrooms, cheese, tomatoes

DESSERTS €

LEMON TART ^(2,4,7,10,12) 10

APPLE CRUMBLE TART ^(2,4,7,10,12) 10

BROWNIES ^(2,4,7,10,12) 10

CHARLOTTE ^(2,4,7,10,12) 10

TIRAMISU ^(2,4,7,10,12) 10

TRILOGY ^(2,4,7,10,12) 10

FRESH SEASONAL FRUITS 12

SELECTION OF ICE CREAMS & SORBET ⁽⁷⁾ 3.5 per scoop

COCKTAILS

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CAP'S MOJITO

21

Angostura Reserva Rum, fresh mint, lime halves muddled with home-made berries and roses syrup, topped up with rose champagne.

MEDITERRANEAN MELODY

15

A refreshing combination of the Mediterranean culture. Skinos Mastiha, Mataroa Mediterranean Gin, Campari, Bitter Mandarin, and pink grapefruit soda.

A TRUE LEGEND

15

Courvoisier V.S.O.P, Ginger ale, pineapple juice, apple juice, lemon juice, peach syrup and a dash of aromatic bitters.

AURA IN ME

14

Belvedere vodka, fresh lemon juice, elderflower syrup, local honey, cardamon, pink pepper, egg white or vegan alternative.

THE FINAL SAY

15

Bacardi Spiced rum, Courvoisier V.S, peach purée, guava syrup, fresh lemon juice and pineapple juice.

MIND THE GAP

14

Tanqueray No. TEN infused with strawberries and black pepper, fresh lemon juice, vanilla syrup, four fruit rouges espuma, and macaron.

THE CYPRIOT

14

Zivania gold, rose wine from our region, Passoa liqueur, apple pure, fresh passion fruit, and cinnamon.

HIBISCUS AND BLOOD ORANGE MARGARITA

14

Herradura tequila blanco infused with hibiscus, Cointreau, blood orange purée, citrus and sugar.

THAI LEMON GRASS MARGARITA

14

Mijenta Blanco Tequila, dry orange liqueur, Fresh lime juice, agave syrup, muddled with lemongrass & ginger, a sprig of basil, Kosher salt and curry powder for the rim.



GIN PLUS €

MEDITERRANEAN G&T 15

Gin Mare accompanied with basil, cherry tomato, and green olive with Fever Tree Mediterranean tonic water.

CONTEMPORARY G&T 15

Ginraw Gastronomic gin with Fever Tree elderflower tonic, lemon, orange twist and thyme.

PINKY UP 14

Kingfisher pink gin with 3cent cherry soda, strawberries, and a basil sprig.

PASSION IN THE TROPICAN 15

Whitley Neil Gin with 3cents pineapple soda.

CLASSIC & MODERN COCKTAILS €

MOJITO 12

PORNSTAR MARTINI 16

ESPRESSO MARTINI 14

NEGRONI 14

APEROL SPRITZ 12

HUGO 12

PALOMA 12

CAIPIRINHA 12

CLASSIC DAIQUIRI 12

FROZEN DAIQUIRI 12

Choose your flavor:

Strawberry, Mango, Passion Fruit, Peach

CLASSIC MARGARITA 12

FROZEN MARGARITA 12

Choose your flavor:

Strawberry, Mango, Passion Fruit, Peach

OLD FASHIONED 12

COSMOPOLITAN 12

GIN BASIL SMASH 12

BLOODY MARY 12

PINA COLADA 12

WHISKEY SOUR 12

**APERITIFS &
DIGESTIVES 4cl**

	€
CAMPARI	9
APEROL	9
PIMMS No1	8
MARTINI (DRY, ROSSO, BIANCO)	7.5
PERNOD ANISE	9
ZIVANIA LOEL	7
OUZO PLOMARI	8
FERNET BRANCA	8
JAGERMEISTER	9
UNDERBERG	8

VODKA 4cl

	€
BELUGA NOBLE (RUSSIA)	16
BELUGA ALLURE (RUSSIA)	23
BELUGA GOLD (RUSSIA)	32
CÎROC (FRANCE)	14
BELVEDERE (POLAND)	13.5
GREY GOOSE (FRANCE)	12
GREY GOOSE VX (FRANCE)	19
STOLICHNAYA ELIT (RUSSIA)	15
CRYSTAL HEAD (CANADA)	14.5
TITO'S (UNITED STATES)	12
KETEL ONE (THE NETHERLANDS)	9
KAUFFMAN SOFT (RUSSIA)	12

GIN 4cl

	€
MONKEY 47 (GERMANY)	14.5
PORTOBELLO ROAD (UNITED KINGDOM)	11
TANQUERAY No. TEN (UNITED KINGDOM)	11
ELEPHANT (GERMANY)	12
MARTIN MILLER'S (UNITED KINGDOM)	10
HENDRICK'S (SCOTLAND)	10
THE BOTANIST (SCOTLAND)	11
ETSU (JAPAN)	15
GIN MARE (SPAIN)	11.5
GINRAW (SPAIN)	14
BEEFEATER PINK (UNITED KINGDOM)	9
THE KINGFISHER (CYPRUS)	9.5
THE KINGFISHER PINK (CYPRUS)	9.5
MATAROA (GREECE)	9.5

TEQUILA 4cl

	€
HERRANDURA BLANCO	10.5
EL JIMADOR REPOSADO	9.5
DON JULIO 1942	46
PATRON SILVER	13
MIJENTA BLANCO	13.5
CLASE AZUL REPOSADO	41
NUESTRA SOLEDAD (MEZCAL)	10
MONTE LOBOS JOVEN (MEZCAL)	12

RUM 4cl

	€
HAVANA CLUB 3 AÑOS	8
HAVANA CLUB 7 AÑOS	10.5
HAVANA SELECCIÓN DE MAESTROS	18.5
ANGOSTURA 1787	19
EL DORADO 15 Y.O	15
BACARDI CARTA BLANCA	7
BACARDI SPICED	10.5
RON ZACAPA SOLERA 23	18
RON ZACAPA X.O.	33
DIPLOMATICO RESERVA EXCLUSIVA	14
DIPLOMATICO AMBASSADOR	63
CAPUCANA (CACHAÇA)	15
YAGUARA (CACHAÇA ORGANIC)	14



WHISKY *4cl* €

BLENDDED SCOTCH

Johnnie Walker Black Label	11
Chivas Regal 12 Y.O	12
Johnnie Walker Blue Label	52
Johnnie Walker Double Black	14
Chivas Regal 18 Y.O	19
Chivas Regal 25 Y.O	63
Royal Salute 21 Y.O	38
Monkey Shoulder	13
Naked Malt	14.5

SINGLE MALT

HIGHLAND

Glenmorangie 10 Y.O	14
Glenmorangie 18 Y.O	23
Glenmorangie Signet	41
Dalmore Cigar Malt	28
Aberfeldy 21 Y.O	32
Clynelish 14 Y.O	16.5
Royal Lochnagar 12 Y.O	16
Oban 14 Y.O	18.5

SPEYSIDE

Glenfiddich 12 Y.O	15
Glenfiddich 18 Y.O	19
Glenfiddich 21 Y.O	26
Macallan 12 Y.O	21
Macallan 15 Y.O	32
Macallan 18 Y.O	83

ISLANDS

Talisker 10 Y.O	10
Jura 10 Y.O	10

ISLAY

Lagavulin 16 Y.O	18
Laphroaig Quarter Cask	12
Bowmore 15 Y.O	18

LOWLAND

Auchentoshan Three Wood	14
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IRISH

Teeling Small Batch	16
Bushmills	8
Jameson	10
Tullamore Dew	11.5

AMERICAN

Woodford Reserve Bourbon	14.5
Woodford Reserve Rye	15
Maker's Mark Bourbon	13
Jim Beam Bourbon	10
Jack Daniel's	9

CANADIAN

Canadian Club	9.5
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JAPANESE

Nikka Days	15.5
Nikka Pure Malt Black	25
The Matsui Mizunara	49

BRANDY & COGNAC <i>4cl</i>	€
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HENNESSY V.S	12
HENNESSY X.O	38
HENNESSY PARADIS	165
REMY MARTIN X.O SPECIAL	26.5
DELAMAIN X.O	37
COURVOISIER V.S	11
METAXA 7 STARS	9
FIVE KINGS	6
CALVADOS COEUR DE LION V.S.O P	12
CHÂTEAU DU TARIQUET	26
BAS ARMAGNAC X.O	
CHÂTEAU DU TARIQUET BAS ARMAGNAC V.S.OP	15
EAU DE VIE <i>6cl</i>	€
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GRAPPA RENNINA	11.5
BRUNELLO DI MONTALCINO	
GRAPPA MILLE E UNA NOTTE	11.5
TSIPOURO APOSTOLAKI <i>(WITHOUT ANISE)</i>	7
TSIPOURO APOSTOLAKI <i>(WITH ANISE)</i>	7
LIQUEURS <i>6cl</i>	€
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AMARETTO DISARONNO	9
BAILEYS	9
BENEDICTINE D.O.M	10
DRAMBUIE	10
FILFAR ORANGE LOCAL LIQUOR	7
FRANGELICO	9
GRAND MARNIER	11
LIMONCELLO	8
MALIBU	9
MIDORI	9
MOZART	10
SAMBUCA WHITE	9
SAMBUCA BLACK	9
SOUTHERN COMFORT	9
SKINOS MASTIHA	8.5



BEERS AND CIDERS BOTTLED

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Keo (<i>Domestic</i>)	33cl	5.5
Carlsberg (<i>Domestic Production</i>)	33cl	5.5
Chimay Red Ale (<i>Belgium</i>)	33cl	9
Erdinger Weissbier (<i>Germany</i>)	33cl	7
Heineken (<i>The Netherlands</i>)	33cl	6.5
Heineken Non-Alcoholic (<i>The Netherlands</i>)	33cl	6.5
Corona (<i>Mexico</i>)	35cl	6.5
St. Sebastian Grand Cru (<i>Belgium</i>)	50cl	19
San Miguel Gluten Free (<i>Spain</i>)	33cl	7
Guinness (<i>Ireland</i>)	44cl	7
Peroni (<i>Italy</i>)	33cl	7
Stella Artois (<i>Belgium</i>)	33cl	6.5
Somersby Apple Cider (<i>Denmark</i>)	33cl	6
Kopparberg Strawberry & Lime (<i>Sweden</i>)	33cl	6

SMOOTHY SUGGESTIONS

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TROPICAL TANGO

9.5

Melon, Mango, Pineapple and Kiwi
blended with apple juice.

VEGGIE TWIST

9.5

Ginger, Apple, Spinach, Carrot, and lemon
blended with apple juice.

CARRIBEAN BREEZE

9.5

Coconut, strawberry, pineapple,
blended with coconut milk.

PACIFIC LOVE

9.5

Fig, Vanilla, apple, peach, banana,
blended with peach juice.

POWER GRANADE

9.5

Strawberries, Apple, Pomegranate, and Blackcurrant
blended with cranberry juice.

		€
SOFT DRINKS AND JUICES	25cl	4
FRESHLY SQUEEZED ORANGE JUICE	40cl	6
PREMIUM TONICS AND SODAS		5
MIXERS	25cl	2
PREMIUM MIXERS		3
TEAS		5.5
HOT BEVERAGES		€
ESPRESSO		4
DOPPIO		5.5
CAPPUCCINO		6
CAFFE LATTE		6
AMERICANO		5.5
FRENCH PRESS FILTRE COFFEE		6
INSTANT COFFEE		5.5
CYPRUS COFFEE		3.5
DOUBLE CYPRUS COFFEE		5
COLD BEVERAGES		€
ICED LATTE		6
FREDDO ESPRESSO		5.5
FREDDO CAPPUCCINO		6
COFFEE FRAPPE		5.5
WATER		€
STILL WATER - IMPORTED	0.75cl	5.5
STILL WATER - IMPORTED	0.33cl	3.5
SPARKLING WATER - IMPORTED	0.75cl	6
SPARKLING WATER - IMPORTED	0.25cl	4





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www.capstgeorges.com