



**kohili**  
BEACH



CAP ST GEORGES  
HOTEL & RESORT



**MENU**

# Champagne & Sparkling Wine €

## **BILLECART-SALMON**

Billecart-Salmon, Brut, Reserve, Reims	140
Billecart-Salmon, Brut Rose, Reserve, Reims	170

## **RUINART**

"R" de Ruinart, Brut, Reims	140
Ruinart Brut, Rose, Reims	170
Ruinart Blanc de Blanc, Brut, Reims	170

## **MOET & CHANDON**

Moet & Chandon, Brut, Imperial, Epernay	130
Moet & Chandon, Brut Rosé, Imperial, Epernay	140
Moet & Chandon, Ice, Imperial, Epernay	150

## **DOM PIRIGNON**

Dom Perignon, Vintage 2010, 'Epernay	740
Dom Perignon, Rose, Vintage 2010, 'Epernay	1300

## **LOUIS ROEDERER**

Louis Roederer, "Cristal", Vintage 2012, Reims	570
Louis Roederer, "Cristal", Rose Vintage 2009, Reims	1500

## **VEUVE CLICQUOT**

Veuve Clicquot Brut	140
Veuve Clicquot Demi- Sec	160

## **LAURENT-PERRIER**

Laurent-Perrier, Brut, Marne	130
Laurent-Perrier, Rose Brut, Marne	190

## **POL ROGER**

Pol Roger, Brut, 'Epernay	145
Pol Roger, Brut, Rose, 'Epernay	240

## **BOLLINGER**

Bollinger, Special Cuvée, Brut, Ay	170
Bollinger, La Grande Année, Rosé, Brut, Vintage 2012, A&E	740

## **ARMAND DE BRIGNAC**

Armand de Brignac, Gold, Brut, Reims	820
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## **ZARDETTO**

Zardetto, Prosecco di Conegliano-Valdobbiadene Superiore, Dry, DOCG, Italy	48
Zardetto, Prosecco, Extra Dry, Rose, DOC, Veneto, Italy	48

## **FRANCIACORTA**

Contadi Castaldi, Franciacorta, Satèn, DOCG Lombardy, Italy	75
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## **SPUMANTE**

Bava, Malvasia di Coastelnuovo don Bosco, Dolce	52
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# Raw & Shell

## OYSTERS ON ICE <sup>(8)</sup>

Fresh lime, mango spicy sauce, pickled mix vegetable sauce

HALF DOZEN

WHOLE DOZEN

€

45

84

# Salads

## KOHILI SALAD <sup>(7,12,14)</sup>

Baby rocket leaves, goat cheese, sesame granola, pistachios  
sundried tomatoes, balsamic vinaigrette

€

19

## ITALIAN CHICKEN <sup>(4,7,5,2)</sup>

Chicken fillet, anchovies, parmesan flakes, streaky bacon, breadsticks,  
romaine lettuce, homemade italian dressing

18

## VILLAGE <sup>(7,2)</sup>

Tomatoes, cucumbers, sliced onions, olives, capers, fetta cheese,  
olive oil vinaigrette.

14

# Snacks

## BLACK ANGUS BEEF BURGER <sup>(2,7,14)</sup>

Brioche bun, beef pattie 250gr, caramelized onions, cheddar cheese,  
streaky bacon, iceberg lettuce, tomatoes, smoky BBQ sauce

€

26

## WORLDWIDE CLUB SANDWICH <sup>(2,4,7,9)</sup>

Toasted sliced bread, chicken cubes, crispy bacon, lettuce,  
tomatoes, egg, cheese, homemade mayo sauce!

22

## ASIAN SMOKED SALMON <sup>(2,5,7)</sup>

Multigrain baguette, asian style coleslaw, pickled onions, cream cheese,  
mango, pineapple sauce

29

## CYPRUS SPECIALITY PITTA <sup>(2,7,14)</sup>

Crispy local pitta bread, halloumi cheese, traditional wine sausage,  
tomatoes, cucumbers, lettuce leaf

22

## MUSHROOM VEGAN <sup>(2)</sup>

Oven baked ciabatta bread, mushrooms ragout, sliced roasted, aubergines,  
avocado cream, tomatoes, iceberg lettuce

18

## CHICKEN SOUVLAKI <sup>(7)</sup>

Tzatziki, tomatoes, cucumber, parsley and french fries

24

## To Share

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	€
<b>CHEESE &amp; CHARCUTERIES PLATTER</b> <sup>(7)</sup>	26
Variety of cheese & breadsticks, onion jam	
<b>FRESH SEASONAL FRUITS FOR 2</b>	24

## Kids Menu

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	€
<b>OMELETTE ROLL UP WITH CHEESE</b> <sup>(4,7)</sup>	14
<b>PENNE, TOMATO AND BASIL SAUCE</b> <sup>(2,4,7)</sup>	14
<b>CHICKEN GOUJONS WITH CHIPS</b> <sup>(2,4,7,12)</sup>	16
<b>NAPOLITANA PIZZA</b> <sup>(2,4,7)</sup>	16

## Desserts

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	€
<b>RASPBERRY CAKE</b> <sup>(2,4,7)</sup>	10
<b>WALNUT CAKE WITH VANILLA ICE CREAM</b> <sup>(2,4,7,10)</sup>	10
<b>ICE CREAM</b> <sup>(7)</sup>	3.5 <sup>per scoop</sup>
<b>SORBET</b> <sup>(7)</sup>	3.5 <sup>per scoop</sup>

# Summer Cocktails

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	€
<b>ROSE &amp; GINGER PALOMA</b>	14
El Jimador reposado tequila, fresh red grapefruit juice, fresh lime juice, rose syrup and topped up with ginger beer.	
<b>MEDITERRANEAN MELODY</b>	15
Skinos Mastiha, Mataroa Mediterranean gin, fresh lemon juice, Campari, and bitter mandarin puree and pink grapefruit soda.	
<b>PEACH BLOSSOM</b>	14
Jack Daniel's whiskey, Aperol with peach and coconut.	
<b>CAP'S MOJITO</b>	21
Angostura Reserva Rum, fresh mint, lime halves muddled with homemade berry and rose's syrup, topped up with rose champagne.	
<b>AURA IN ME</b>	14
Belvedere vodka, fresh lemon juice, elderflower syrup, local honey, cardamon, pink pepper and egg white or vegan alternative.	
<b>CARIBBEAN COOLER</b>	14
A blend of Bacardi Carta Blanca Rum & Bacardi spiced Rum ginger, caramelised pineapple, orange liqueur.	
<b>PORNSTAR MARTINI</b>	16
Grey Goose vanilla infused vodka, passion fruit puree, fresh lime juice, Passoa liqueur and a shot of champagne on the side.	

# Gin Plus

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<b>A SPICY G&amp;T</b>	15
Opihr Oriental spiced gin is added to muddled chili and lime juice with 3 Cents tonic water.	
<b>MEDITERRANEAN G&amp;T</b>	15
Gin Mare accompanied with basil, cherry tomato, and green olive with Fever Tree Mediterranean tonic water.	
<b>CONTEMPORARY G&amp;T</b>	15
Ginraw Gastronomic gin with Fever Tree elderflower tonic, lemon, orange twist and thyme.	
<b>PINKY UP</b>	14
Kingfisher Pink gin with 3 Cents cherry soda, strawberries, and basil spring.	
<b>PASSION IN THE TROPICAN</b>	15
Whitley Neil gin with 3 Cents pineapple soda	

# Classic Cocktails

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MOJITO	12
CAIPIRINHA	12
BRANDY SOUR	12
BLOODY MARY	12
PINA COLADA	12
COSMOPOLITAN	12
GIN FIZZ	12
APEROL SPRITZ	12
CUBA LIBRE	12
WHISKEY SOUR	12
PALOMA	12
MOSCOW MULE	12
GIN BASIC	12

## **FROZEN DAIQUIRI** 12

Choose your flavor: Strawberry, Mango, Passion fruit, Peach  
Havana Club 3 Años rum, fresh lime juice, Cointreau liqueur  
blended all together with ice.

## **FROZEN MARGARITA** 12

Choose your flavor: Strawberry, Mango, Passion, Peach  
Herradura Tequila blanco, fresh lime juice and Cointreau.

# Smoothie Suggestions

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<b>TROPICAL TANGO</b>	9.5
Melon, Mango, Pineapple and Kiwi blended with apple juice.	
<b>POWER GRANATE</b>	9.5
Strawberries, Apple, Pomegranate and Blackcurrant blended with cranberry juice.	
<b>CARIBBEAN BREEZE</b>	9.5
Coconut, strawberry, pineapple blended with orange juice.	
<b>PACIFIC LOVE</b>	9.5
Fig, Vanilla, apple, banana, peach blended with orange juice.	
<b>VEGGIE TWIST</b>	9.5
Ginger, Apple, Spinach, Carrot and Lemon blended with apple juice.	

## Aperitifs & Digestives 4cl

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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

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Ciroc, France	14
Grey Goose, France	12
Belvedere, Poland	13.5
Absolute Blue, Sweden	8
Stolichnaya, Russia	8
Beluga Noble, Russia	16
Beluga Gold Line, Russia	32

## Gin 4cl

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Hendrick's, Scotland	10
Monkey 47, Germany	14.5
Gin Mare, Spain	11.5
The Botanist, Scotland	10
Tanqueray No. 10, England	11
Beefeater Pink, England	9
The Kingfisher, Cyprus	9.5
The Kingfisher Pink, Cyprus	9.5
Mataroa, Greece	9.5

## Tequila 4cl

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Herradura Blanco	10.5
El Jimador Reposado	9.5
Patron Silver	13
Patron Reposado	18
Mijenta Blanco	13.5
Don Julio 1942	46
Clase Azul Reposado	41

## Rum 4cl

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Bacardi Carta Blanca	7
Bacardi spiced	10.5
Havana Club 3 Apos	8
Havana Club 7 Apos	10.5
Diplomatico Reserva Exclusiva	14

## Gin 4cl

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Hendrick's, Scotland	10
Monkey 47, Germany	14.5
Gin Mare, Spain	11.5
The Botanist, Scotland	10
Tanqueray No.10, England	11
Beefeater Pink, England	9
The Kingfisher, Cyprus	9.5
The Kingfisher Pink, Cyprus	9.5
Mataroa, Greece	9.5

# Whiskey

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## **BLEND**ED SCOTCH

Johnnie Walker Black Label	11
Johnnie Walker Double Black	14
Monkey Shoulder	13
Chivas Regal 12 y/o	12
Chivas Regal 18 y/o	19

## **SINGLE MALT**

### HIGHLAND

Glenmorangie 10 y/o	14
Glenmorangie 18 y/o	23

### SPEYSIDE

Glenfiddich 12 y/o	15
Glenfiddich 18 y/o	19
Macallan 12 y/o	21
Macallan 15 y/o	32

### IRISH

Jameson	10
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### AMERICAN

Maker's Mark Bourbon	13
Jim Beam Bourbon	10
Jack Daniel's Tennessee	9

### CANADIAN

Canadian Club	9.5
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### JAPANESE

Nikka Days	15.5
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# Brandy & Cognac 4cl

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Hennessy V.S	12
Hennessy X.O	38
Courvoisier V.S	11
Five Kings	6
Metaxa 7	9

# Liqueurs 4cl

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Amaretto Disaronno	9
Baileys	9
Benedictine D.O.M	10
Drambuie	10
Filfar Orange Local Liqueur	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



# Wines by Glass

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## CHAMPAGNE & SPARKLING - 12.5cl

"R"de Ruinart, Brut Blanc, Reims	28
Ruinart, Brut Rose, Reims	30
Zardetto, Prosecco di Cogneliano - Valdobbiadene Superiore, Brut, DOCG, Veneto, Italy	12
Zardetto, Prosecco Rosi, Extra Dry, DOC, Veneto, Italy	12

## WHITE WINE

Kolios Winery, 'Persefoni Dry, Xynisteri, Kolios Winery	9
Zenato, Pinot Grigio delle Venezie, DOC, Veneto, Italy	11
Albert Bichot, Chablis, France	17
Michel Redde, 'La Moynerie', Pully-Fume, AOC, Loire, France(C)	20
La Scolca, 'Etichetta Nera' Gavi dei Gavi, DOCG, Piedmont, Italy(C)	25
Gaja, 'Rossj-Bass', Chardonnay, Langhe, DOP, Piedmont, Italy(C)	45

## ROSE WINE

Makarounas Winery, 'Minthy, Pafos, Cyprus	11
Chateau Les Valentines, 'Les Valentines', AOC, Cotes de Provence, France	14

## RED WINE

Kolios Winery, 'Agios Fotios', Maratheftiko, Pafos, Cyprus	11
Jean-Philippe Janoueix, Chateau Cap St Georges, AOC, Saint-Emilion, France ©	20
Zenata di Nozzole, Chianti Classico, DOCG, Tuscany, Italy II	11
Zenato, Amarone della Valpolicella Classico, DOCG, Tuscany, Italy (C)	45
Pio Cesare, Barolo, DOCG, Piedmont, Italy (C)	50

# Beer Bottle & Cider 33cl

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Keo (Domestic)	5.5
Carlsberg (Domestic Production)	5.5
Heineken (The Netherlands)	6.5
Corona (Mexico)	6.5
San Miguel, gluten free (Spain)	7
Guinness (Ireland)	7
Heineken, non-alcoholic (The Netherlands)	6.5
Stella Artois (Belgium)	6.5
Somersby Apple Cider (Denmark)	6
Kopparberg strawberry & lime	6

PRICES INCLUDE ALL LEGAL CHARGES

## Refreshments

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Soft Drinks And Juices - 25cl	4
Tea (Choose your flavour)	5.5
Freshly Squeezed Juices - 40cl	6
Premium Tonics & Sodas	5
Mixers - 25cl	2
Premium Mixers	3
Sparkling Water 0.75cl	6
Sparkling Water 0.25cl	4
Mineral still water 1ltr	5.5
Mineral still water 0.5ltr	3.5
Sparkling water 0.5ltr	4
Energy drink	5

## Coffees

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Cappuccino	6
Caffe Latte	6
Americano	5.5
Espresso	4
Doppio	5.5
Instant Coffee	5.5
Cyprus Coffee	3.5
Double Cyprus Coffee	5
Frappe Coffee	5.5
Iced Latte	6
Freddo Espresso	5.5
Freddo Cappuccino	6



CAP ST GEORGES

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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.**