



E|Z|A|R|Í|A

HALF BOARD PREMIUM INCLUSIONS

MadeForTwo
HALF BOARD
PREMIUM

The Half Board Premium inclusions add a pinch of delicious togetherness to your meal

Soft beverages & water

Two local beers per person or a bottle of wine for two from the Half Board Premium list

Tea and Coffee

Enjoy the choices of our fine wines, handpicked by our Sommelier at the Half Board Premium Upgrade

WHITE WINE

	by Bottle 75cl	by Glass 15cl
Xynisteri Tsangarides Cyprus, Paphos Dry, perfect with Greek salad	€35	€7
Xynisteri, Keo Cyprus, Limassol Dry, light and great with seafood	€35	
Chenin Blanc, Cape Dream South Africa, Stellenbosch Dry with aromas of guava	€30	
Xynisteri, Persefoni Cyprus, Paphos Dry and fruity wine	€35	€7
Vina Esmeralda, Torres Spain, Catalunya Dry and Flora	€40	€8
Pinot Grigio, Le Rime, Castello Banfi Italy, Tuscany Dry, light and fruity	€35	€7
Petritis Dry, Novel Cyprus, Limassol, Kyperounda Citrus Fruits, gooseberries	€35	€7

ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
Coeur de Lion Cyprus Dry and fruity	€35	€7
Valentina, Fikardos Cyprus Semi Sweet, Aromas of wild berries	€35	€7

RED WINE

	by Bottle 75cl	by Glass 15cl
Saint Fotios, Kolios Cyprus Dry, medium bodied and fruity	€35	€7
Pinotage, Cape Dream South Africa, Stellenbosch Dry and medium bodied perfect match for lamb	€35	
Valpolicella, Zeni Italy, Verona Dry and fruity	€30	
Agios Efraim, Tsangarides Cyprus, Paphos Dry with aromas of chocolate	€35	€7
Castello di Banfi Sangiovese Cabernet Sauvignon Italy, Tuscany Dry, light and fruity	€55	

DESSERT WINE

	by Bottle 75cl	by Glass 15cl
Commandaria, Agios Constantinos Cyprus Dry, traditional fortified	€40	€8

SOFTAILS 18cl

Detox Lemonade Green tea, fresh ginger, mint, lemon, honey	€8.5
Spice It Up Strawberry, chili, basil, top up with tonic	€8.5

WINE

CHAMPAGNE & SPARKLING WINE

Champagne Laurent-Perrier Brut NV €20
France, Reims
Crispy with notes of brioche and green apples

Charles Mignon Brut €15
France, Épernay
A note of citrus and crisp fruits, such as apples and pears, floral elements and hints of toasty and nutty aroma

Charles Mignon Rosé €15
France, Épernay
Aromatic bouquet with notes of red berries, such as strawberries and raspberries, along with hints of floral and citrus accents

Prosecco Zardetto DOCG NV €10
Italy, Veneto
Floral on the nose and light on the palate

WHITE WINE

Sauvignon Blanc, Bishops Leap €10
New Zealand, Marlborough
Dry with aromas of passion fruit and guava

Chablis, Jean Marc Brocard €15
France, Chablis
Dry and mineral

ROSÉ WINE

Valentina Fikardos €7
Cyprus
Semi Sweet, Aromas of wild berries

Château Sainte Marguerite Rosé €13
France, Provence
Light with aromas of crushed berries

RED WINE

Agios Efraim, Tsangarides €7
Cyprus, Paphos
Dry with aromas of chocolate

Rioja Faustino €12
Spain, Rioja
Aromas of blackberries, great with grilled meat

Pinot Noir, Matua €11
New Zealand, Marlborough
Light and fruity with aromas of cherries

DESSERT WINE ^{10cl}

Porto Ramos Pinto LBV €11
Portugal, Douro

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage, a suitable substitute will be recommended

VINTAGE CHAMPAGNE BRUT

Half Board
Premium
Upgrade

Laurent-Perrier, Brut NV France, Reims	€95	€70
Louis Roederer, Brut NV France, Reims	€125	€100
Billecart Salmon, Brut Réserve NV France, Reims	€140	€115
Ruinart, Blanc de Blanc France, Reims	€260	€235
Dom Pérignon France, Epernay	€600	€575
Taittinger, Comtes de Champagne, BDB France, Mareuil-Sur-Ay	€1000	€975
Cristal, Louis Roederer, Brut France, Epernay	€650	€625
Krug, Grande Cuvée NV France, Ay	€650	€625

CHAMPAGNE ROSÉ

Half Board
Premium
Upgrade

Taittinger NV France, Reims	€125	€100
Billecart Salmon NV France, Mareuil-Sur-Ay	€170	€145
Laurent-Perrier NV France, Reims	€195	€170
Cuvée Elisabeth, Billecart Salmon France, Mareuil-Sur-Ay	€550	€525

SPARKLING WINE

Half Board
Premium
Upgrade

Prosecco, Zardetto, DOCG NV Italy, Veneto	€50	€25
Riesling Sekt, Balthasar Ress NV Germany, Rheingau	€80	€55
Franciacorta, Ca'del Bosco NV Italy, Franciacorta	€125	€100

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage, a suitable
substitute will be recommended

WHITE WINE

Half Board
Premium
Upgrade

Sauvignon Blanc, Montes Chile Off-Dry with Hints of Lemon	€40	€15
Semillon, Sterna Cyprus, Paphos Dry, with oily texture	€55	€30
Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€50	€25
Riesling Dry, Von Unserm, Balthasar Ress Germany Rheingau Dry and refreshing	€50	€25
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€65	€40
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€60	€35
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€70	€45
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€60	€35
Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€60	€35
Xynisteri Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€60	€35
Riesling Spatlese, Balthasar Ress Germany, Rheingau, Halgarten Off Dry, late harvest, mineral	€70	€45
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€70	€45
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€80	€55
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€70	€45
Viognier, LE, Argyrides Cyprus, Paphos Ripe Peachy and Oily texture	€60	€35
Pouilly-Fuissé, Bouchard Père & Fils France, Burgundy Dry, sharp, perfect with seafood	€100	€75
Gewurztraminer, Hugel France, Alsace Dry, light and fruity	€70	€45
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€70	€45
Sancerre, Vacheron France, Loire	€115	€90
Château Carbonnieux Grand Cru Classé France, Bordeaux	€150	€125
Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016 France, Burgundy	€180	€155
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€250	€225
Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007 France, Burgundy	€750	€725

ROSÉ WINE

Half Board
Premium
Upgrade

Hoof and Lur, Troupis Greece, Mantinia	€60	€35
Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€65	€40
Château de Saint-Martin, Cru Classé 2017 France, Provence	€65	€40
Château Saint Valentine France, Provence	€60	€35

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage, a suitable substitute will be recommended

RED WINE

Half Board
Premium
Upgrade

Cabernet Sauvignon, Montes Chile Dry, full bodied and powerfull	€40	€15
Rioja, Faustino Spain, Rioja Dry, with aromas of blackberry	€60	€35
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€55	€30
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€60	€35
Duas Quintas, Ramos Pinto Italy, Chianti Dry, light with aromas of cherries	€55	€30
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€55	€30
Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€55	€30
Carmenere, Errazuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€60	€35
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€85	€60
Villa Antinori Italy, Tuscany	€60	€35
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€90	€65
Embruix de Vall-Llach 2015 Spain, Priorat Dry, aromas of liquorice	€100	€75
Amarone della Valpolicella, Astoria Italy, Verona Dry, full-bodied, complex	€100	€75
Promis, Gaja Italy, Tuscany	€100	€75
The Chocolate Block, Boekenhoutskloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€95	€70
Château Tour de Pez France, St. Estèphe	€120	€95
Brunello di Montalcino, Il Poggione Italy, Tuscany	€160	€135
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€130	€105
Vosne-Romanée France, Burgundy	€220	€195
Château Lagrange France, St. Julien	€190	€165
Domaine de Chevalier France, Pessac Leognan	€300	€275
Charmes-Chambertin Grand Cru, Louis Latour France, Burgundy	€750	€725
Sassicaia Italy, Bolgheri	€950	€925
Opus One 2012 USA, Napa Valley	€1000	€975
Château Lafite Rothschild, 1er Grand Cru Classé France, Bordeaux	€1400	€1375

DESSERT WINE

Half Board
Premium
Upgrade

Moscato, Petalos, Bottega Italy, Asti	€45	€20
KEO St. John Commandaria 50cl Cyprus	€50	€25
Choya, Plum Wine Japan	€65	€40
Porto Ramos Pinto, LBV Portugal, Douro	€80	€55

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage, a suitable substitute will be recommended

BEVERAGE

BOTTLED BEER & CIDER 33cl

Keo	€4.5
Heineken	€6.5
Non-Alcoholic Beer	€6
Corona	€6.5
Kopparberg Strawberry & Lime Cider	€7.5

SPIRITS 4cl**GIN**

Gordon's	€8
Gin Mare	€11

VODKA

Beluga Noble	€11
Belvedere	€11

WHISKY

Johnnie Walker Black	€9
Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€30

RUM

Havana Club 3 y.o.	€8
Havana Club 7 y.o. Cuba	€9

TEQUILA

Jose Cuervo Gold	€8
Patrón Silver	€10

BRANDY

Remy Martin VSOP	€11
Hennessy XO	€35

PREMIUM SOFT DRINKS

€4.5

Fever Tree Light Tonic
 Thomas Henry Tonic
 Thomas Henry Cherry Blossom Tonic
 Fever Tree Elderflower Tonic
 3Cents Aegean Tonic
 3Cents Pink Grapefruit Soda
 Red Bull

SOFT DRINKS 25cl

€4

Coca-Cola / Light / Zero
 Fanta Orange
 Ginger Ale Schweppes
 Schweppes Tonic / Soda
 Sprite / Zero

FRESH JUICE

€8

Make your own combination
 (Orange, Carrot, Apple, Pineapple)

JUICES

€4

Cranberry Juice
 Orange Juice
 Pineapple Juice

WATER

Perrier sparkling water 33cl €4.5
 Ydor Sourotis still water 1L €4.5
 Evian still water 75cl €6.5
 S. Pellegrino sparkling water 75cl €6.5

TEA

€6

English Superior
 Earl Grey Classic
 Darjeeling Castleton
 Jasmine Deluxe
 Fancy Chamomile
 Fruit Berry
 Lemon Mint

COFFEE

Filter coffee €6
 Cyprus Coffee €4.5
 Americano €6
 Cappuccino €6
 Espresso €4.5
 Double Espresso €6
 Ice Coffee Frappe €6
 Freddo Espresso €6

* also available with soya, coconut and almond milk

Above prices are inclusive of all taxes