



Menu

HOUSE FAVOURITES

The Pier Sandwich 15
Focaccia sandwich with bacon, egg, mayo, iceberg and chicken breast. Served with fried potato chips

Steak Sandwich ★ 5 19
Steak fillet with spiced coleslaw, provolone, spicy mustard mayo in focaccia bread. Served with crispy onions

Kebab 'Politiko' 14
Served on mini corn pitta with yoghurt, harissa, grilled tomato, smoked paprika and red onion

Bao Bun Sausage 5 12.50
Spicy sausage with peppers, tomato sauce, mustard, grated feta and chives

Garlic Prawns 5 18
Marinated prawns, cooked in chili sauce with garlic and extra virgin olive oil. Served with Lebanese flatbread

Soup of the Day 10
Please ask your waiter

BITES WITH A TWIST

Falafel Plate 11
Falafel with hummus, yoghurt, pickled aubergines, peppers and chili sauce. Served with Lebanese flatbread

'Gyro' Chicken Taco 12
Served in soft tacos with avocado purée, cherry tomatoes and red onion salad

Pop Corn Chicken 14
Crispy chicken bites served with two different dips, chives and fried potato chips

Chicken Katsu Curry ★ 18
Served with steamed rice, cucumber and cherry tomato salad

Prawn Delight ★ 15
'Pane' deep fried prawns with Thousand Island dressing, tartar sauce, iceberg and tomatoes in a soft roll

★ Favourite new additions

SHARING FOR 2

Nachos Mexicana 15
With avocado cream, melted cheese and Mexican chili con carne

Chips & Dips ★ 14
With avocado cream, melted cheese and Mexican chili con carne

Charcuterie 'Italiano' ★ 19
Selection of cold cuts

Cheese Platter ★ 19
Selection of local and European cheeses

Antipasti Mix Platter ★ 19
Selection of cold cuts and local and European cheeses

SALADS

Crispy Goat's Cheese ★ 13
With mixed seeds, pickled red onion, cherry tomatoes and raspberry dressing

Chicken and Burrata 15
With semi-dried tomatoes and sweet pine nut dressing. Served with multigrain bread sticks

The Greek 12.50
Served with dakos, Ipiros feta, mixed sweet peppers, tomato chunks, cucumber, red onion and black olives

HOMEMADE BURGERS

Served with fried potato chips

Beef Burger 15.50
With red onion, iceberg, pickles, tomato and our signature sauce

Pier Burger 17
Beef burger with red onion, cheddar cheese, bacon, iceberg, pickles, tomato and BBQ sauce

Pier Prawn Burger ★ 19.50
Homemade prawn burger, tomato, lettuce, onion, cocktail and tartar sauce

Vegan 'Avant Garden' Burger ★ 5 19
Served in a vegan bun with antipasti mushrooms, avocado mousse, pickled cucumber, vegan mayo

BITES

ON THE SIDE

Fresh Mixed Leaves Salad	3.50
Fried Potato Chips	3.50
Bread Rolls	1.50

PASTA

Spaghetti all'Amatriciana S	14
Spaghetti with smoked bacon, chili and garlic in a tomato sauce	

Classic Bolognese	15
Spaghetti with beef ragu minced sauce	

Pelmeni Bowl	15
Homemade beef and pork dumplings cooked in butter and served with smetana cream	

REFRESHINGLY FRUITY

Cocoa Frutti Acai V	14
Organic Acai, bio granola, bio agave syrup, bio peanut and almond butter, cocoa nibs, coconut flakes, fresh strawberries and bananas	

SOMETHING SWEET

Lemon Cheesecake	6.50
Fruit Tart	
Carrot Cake	
Apple Crumble	
Lava Cake	
Orange Cake 'Portokalopita'	
Chocolate Praline	
White Chocolate and Raspberry Mousse	
Add any gelato	1.50

GELATO

per scoop 3

Vanilla
Chocolate
Ferrero Rocher
Cremino
Snickers
Salted Caramel
Apple Pie
Pistachio
Cookies and Cream
Mastic
Yoghurt with Berries
Cheesecake

SORBET

per scoop 3

Lemon
Mango
Raspberry
Strawberry
Mulberry
Melon
Exotic
Strawberry with Stevia

For allergens please scan or ask your waiter.



V Vegan N Nuts S Spicy

All prices are in euro and include all legal charges.
Food is served from 11am.

BITES

HOT COFFEE

Espresso	3.50
Double Espresso	4
Espresso Macchiato	4
Double Espresso Macchiato	4.50
Americano	4.50
Flat White	5
Latte	5
Cappuccino	5
Double Cappuccino	5.50
Nescafe	4
Mocha	5

COLD COFFEE

Frappe	4
Freddo Espresso	4.50
Freddo Cappuccino	5
Iced Latte	5
Iced Flat White	5
Iced Americano	4.50
Cold Brew	5
Iced Mocha	5

CHOCOLATES (iced or hot)

Milk Chocolate	5
White Chocolate	5

MILKSHAKES

Chocolate / Vanilla / Strawberry / Oreo	6
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FRESH JUICES

Orange 300ml	6
Detox 350ml Green apple / cucumber / fresh celery / kiwi / fresh ginger	

WATER

Perrier 33cl	3
Perrier 75cl	5
Aqua Panna 50cl	3
Gerolsteiner 75cl	5

SMOOTHIES

6.50

Mangolada Mango cubes, pineapple slice, mango gelato, honey, coconut milk
Midnight Boost Blackberry, raspberry, blueberry, banana, smooth peanut butter, honey, almond milk
Red Desire Fresh strawberries, banana, fresh citrus juice
Green Freshness Mint leaves, fresh citrus juice, lime cordial

SPECIAL LOOSE LEAF TEA

5

English Breakfast St.Andrews
Imperial Earl Grey
Jasmine Ting Yuan
Green Himalajian
Casablanca Mint
Royal Pai Mu Tan (Green Tea)
Chamomile Meadow
Lemon Mint
Ginger Breeze
Essence Of Fruits

BEVERAGES

Soft Drinks 250ml / Iced Tea 330ml	3
Three Cents 200ml	4
Thomas Henry Soft Drink 250ml	4
Juices 350ml Apple / Orange / Pineapple / Lemonade	3
Red Bull Energy Drink 250ml	4

LEMONADES

6

Classic Fresh citrus juice, agave and sugar, mint leaves, topped up with soda
Strawberry Strawberry purée, fresh citrus juice, fresh strawberries, topped up with soda
Passion Passion fruit purée, fresh citrus juice, fresh passion seeds topped up with soda

OLD TIME CLASSIC COCKTAILS

Hugo Elderflower syrup, mint leaves, topped up with prosecco	11	Cosmopolitan Absolut vodka, Cointreau, cranberry juice, fresh citrus juice	11
Mojito Havana 3YO rum, lime wedges, sugar, mint leaves, topped up with soda	11	Pornstar Martini Absolut Vanilla, Passoa liqueur, passion fruit purée, fresh citrus juice, prosecco shot on the side	11
Classic Daiquiri Havana 3YO rum, fresh citrus juice, sugar syrup	11	Mai Tai Plantation 3YO, Havana 3YO and Havana 7YO rum, Cointreau, almond syrup, fresh citrus juice	11
Margarita Casadores Blanco tequila, Cointreau liqueur, fresh citrus juice	11		
Long Island Beefeater gin, Absolut vodka, Havana 3YO rum, Cointreau, Casadores Blanco tequila, sugar syrup, fresh citrus juice, topped up with Coca Cola	11		
Old Fashioned Mitcher's bourbon whiskey, sugar syrup, dash of Angostura bitters	12		
It's Sour Choose your base: Jameson whiskey, Havana 7YO rum, Beefeater gin, Amaretto. Served with fresh citrus mix, sugar syrup and Angostura bitters	11		
Negroni Beefeater gin, Campari, Antica Formula vermouth	12		
Mule Choose your base: Absolut vodka, Beefeater gin, Mastic liqueur. Served with fresh ginger, fresh citrus juice, topped up with ginger beer	11		
Paloma Casadores Reposado tequila, fresh pink grapefruit juice, fresh citrus juice, agave syrup, topped up with pink soda	11		
Bloody Mary Absolut vodka, fresh citrus mix, tomato juice, horseradish, Worcestershire sauce, salt, pepper, tabasco	11		
Espresso Martini Absolut Vanilla, sugar syrup, kahlua coffee liqueur, espresso coffee	11		

SIGNATURE COCKTAILS

Rossa Pinta La Pinta liqueur, Mezcal, agave syrup, yoghurt, fresh citrus mix, pomegranate seeds	12
Dead Man's Chest Blend of rums, passion fruit syrup, apple juice, fresh citrus juice	12
Black Pearl Amaretto liqueur, passion fruit liqueur, fresh citrus juice, almond syrup & fresh blackberries	13
El Oro de Muelle Spiced Rum, peach purée, vanilla syrup, fresh citrus juice & fresh ginger, topped up with ginger beer	12

SPRITZ CORNER

Aperol Spritz Aperol, prosecco, topped up with soda	12
Campari Spritz Campari, prosecco, topped up with soda	12
Limoncello Spritz Limoncello liqueur, prosecco, fresh citrus juice, topped up with soda	12
Sbaliato Negroni Spritz Campari, Antica Formula Vermouth, prosecco, topped up with soda	12
Passion Spritz Passion fruit liqueur, fresh pink grapefruit juice, prosecco, topped up with soda	12

COCKTAIL SHOTS

Aqua Bomb	5
Jager Bomb	5

SIGNATURE PERFECT SERVE GIN AND TONIC

Kinross Fresh blackberries and peppercorn, topped up with Thomas Henry cherry blossom tonic	11
Gin Mare Rosemary, lemon peel, topped up with Three Cents tonic	12
Kingfisher Peel of orange, dried orange slices, cinnamon stick, topped up with Three Cents tonic	10
Mirabeau Cardamom seeds, lemongrass, topped up with Britvic elderflower tonic	12

BEERS

Bottles	33cl
KEO	4
Paulaner	5
Heineken	4
Heineken 0%	4
Corona	5
Koppaberg Strawberry and Lime	6
Somersby Apple	6

44cl

Guinness	6
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VODKA

	4cl	70cl
Absolut	7	100
Stolichnaya	7	100
Grey Goose	9	130
Beluga	9	130

GIN

	4cl	50cl	70cl
Beefeater Gin	8		100
Beefeater 24	9		130
Hendrick's	9		130
Kingfisher	8		100
Kinross	9		110
Mirabeau	10		140
Gin Mare	10		140
Monkey 47	11	120	

RUM

	4cl	70cl
Havana Club 3 YO	7	100
Havana Club 7 YO	8	110
Sailor Jerry	7	100
Diplomático Reserva	9	140
Bumbu	7	110

TEQUILA & MEZCAL

	4cl	70cl
Casadores Blanco	7	110
Casadores Reposado	7	110
Patron Silver	7	110
Patron Reposado	8	130
La Herencia De Sánchez Mezcal	7	110

Extra charge on mixers	2
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Extra charge on premium mixers	3
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WHISKEY	4cl		70cl
SINGLE MALT SCOTCH			
Glenmorangie 10 YO	8		130
Glenlivet 12 YO	8		130
Glenlivet 15 YO	10		140
Macallan 12 YO Double Cask	12		180
BLENDED SCOTCH	4cl		70cl
Ballantine's	7		100
Chivas Regal 12 YO	8		110
Chivas Regal 18 YO	12		180
Johnnie Walker Black Label	8		110
Johnnie Walker Double Black Label	10		140
IRISH	4cl		70cl
Jameson	8		110
AMERICAN	4cl		70cl
Michter's US*1 Small Batch Bourbon	12		170
COGNAC & BRANDY	4cl		70cl
Lion Spirit VSOP	6		100
Remy Martin VSOP	8		130
Martell VS	8		130
Metaxa 7*	8		130
APÉRITIFS	4cl		70cl
Aperol	7		100
Campari	7		100
DIGESTIFS	4cl	20cl	70cl
Ouzo Plomari	4	15	
Zivania LOEL	4	15	
Jägermeister	7		110
LIQUEURS	4cl		70cl
Baileys	6		100
Kahlúa	6		100
Malibu	6		100
Skinos Mastiha	7		100
Disaronno Amaretto	7		110
Limoncello	7		100
La Pinta	7		110
Extra charge on mixers	2		
Extra charge on premium mixers	3		

WINES BY GLASS

	Grapes	Country	15cl
Misty Cove, Sauvignon Blanc	Sauvignon Blanc	New Zealand	7
Minthy Rose	Lefkada, Cabernet Franc	Cyprus	7
Kaiken Estate	Malbec	Argentina	7
Giusti Rosalia Prosecco	Glera	Italy	7
Acquesi Moscato D'Asti	Moscato	Italy	7
Hot Wine			8
Signature Sangria			10

WHITE WINES

			75cl
Gryfos 2	Xynisteri/Sauvignon Blanc	Cyprus	25
Argyrides Chardonnay	Chardonnay	Cyprus	28
Vasilikon Xynisteri	Xynisteri	Cyprus	25
Alpha Estate	Malagouzia	Greece	30
Chablis, Albert Bichot	Chardonnay	France	60
Misty Cove	Sauvignon Blanc	New Zealand	30

ROSE WINES

Rodinos	Grenache	Cyprus	25
Minthy Rose	Lefkada, Cabernet Franc	Cyprus	27
Chateau Minuty, Prestige	Grenache, Cinsault, Syrah	France	50

RED WINES

Vlassides	Shiraz	Cyprus	32
Kaiken Estate	Malbec	Argentina	30
Makarounas	Marateftiko	Cyprus	37
Ripassa Zenato	Corvina , Rondinella, Oseleta	Italy	55

SPARKLING WINES

Acquesi Moscato d'Asti	Moscato	Italy	32
Giusti Rosalia Prosecco	Glera	Italy	32
Belaire Luxe White	Chardonnay	France	70
Belaire Luxe Rosé	Variety of grapes	France	70

CHAMPAGNES

Mumm Gordon Rouge	Pinot Noir, Chardonnay, Pinot Meunier	France	100
Mumm Gordon Rose	Pinot Noir, Chardonnay, Pinot Meunier	France	120

WINES

BOWLS AND MORE

Overnight Oats	5
Almond milk, chia seeds, oats and maple syrup	
Chia Pudding	6
With peanut butter, almond milk and blueberry filling	
Cottage Cheese Bowl	6
Cottage cheese with blueberry filling and walnuts	
Fruity Yoghurt Bowl	5
Yoghurt with fresh fruits and honey	
Granola Yoghurt Bowl	5
Yoghurt with dried fruits granola	
Granola Bars	3.50
Choco Nut Bar	3

SAVORIES

Olive Pie	3.20
Spinach Pie Mytilinis	3.20
Cheese Pie Mytilinis	3.20
Bougatsa Thessalonikis	3.20
Smoked Turkey Anari	3.20
Croissants Plain / Chocolate	3.20
Tahini Koulouri	3.20

SWEETS

Muffins	3
Blueberry / Chocolate Chip / Chocolate Choc Chip	
Brownies	3.50

SANDWICHES AND WRAPS

Salmon Wrap	7.50
Smoked salmon, rocket, capers, Philadelphia cream cheese, pickled cucumber	
Tuna Wrap	7
Marinated tuna and mixed leaves	
Chicken Sandwich	6
Marinated chicken fillet, lettuce, tomato, basil mayo and Florina peppers	
Halloumi & Lountza Multigrain Baguette	5.50
Lountza, halloumi, cucumber, tomato, lettuce and mayo	
Mexican Chicken Wrap ^S	6.50
Marinated chicken, avocado cream, cheddar cheese, cucumber, tomato	
Vegan Falafel Wrap ^V	7
Falafel, tahini, carrot, tomato, cucumber, red onion	
Vegan Indian Wrap ^V	7
Vegan mayo, tomato, red onion, iceberg, cucumber, carrot	
Italian Piadina	7.50
Smoked scamorza cheese, salami, prosciutto, spianata, coppa	
Hiromeri Bagel	7
Hiromeri, pickled cucumber, emmental cheese, rucola	
Smoked Turkey Bagel	6.50
Hummus, cucumber, smoked turkey, cream cheese	
Peanut Butter Bagel	6
Peanut butter, jam	
Egg Salad Croissant	7
Eggs, mayo, mustard, smoked paprika	
Croissant Mortadella	7
Mortadella, scamorza cheese, lettuce, tomato	
Egg Salad Tortilla	6
Eggs, mayo, mustard, smoked paprika	

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