



COLUMBIA
PIER

HOUSE FAVOURITES

The Pier Sandwich

Chicken breast, bacon, egg, iceberg lettuce and mayonnaise in focaccia bread. Served with skin-on French fries

Steak Sandwich ^S

Steak fillet with spiced coleslaw, Provolone cheese, spicy mustard mayonnaise in focaccia bread. Served with crispy onions

Kebab 'Politiko'

Served on mini corn pitta with yoghurt, harissa, grilled tomato, coriander and red onion

Pulled Pork Bao Bun ★

Slow-roasted pulled pork, mustard, barbecue mayonnaise and chives

Garlic Prawns ^S

Marinated prawns, cooked in chilli sauce with garlic and extra virgin olive oil. Served with Lebanese flatbread

Halloumi Shawarma ★

With za'atar spice, olive oil, tomato, cucumber and mint. Served in Lebanese flatbread

'Trahanas' Soup with Chicken ★

Served with halloumi

BITES WITH A TWIST

Falafel

Served with hummus, yoghurt, pickled aubergines, peppers, chilli sauce and Lebanese flatbread

Chicken 'Gyro' Taco

Served in soft tacos with avocado purée, sriracha sauce, cherry tomatoes and red onion salad

Popcorn Chicken

Crispy fried chicken bites, served with two different dips and skin-on French fries

Chicken Katsu Curry

Served with curry sauce, steamed rice, pickled cucumber and cherry tomato salad

Hot Dog Bao Bun ★

Grilled pork sausage served in a steamed bao bun with sautéed onion, mustard, mayonnaise and ketchup

SHARING FOR 2

Nachos Mexicana

With guacamole, melted cheese and Mexican chilli con carne

Chips & Dips

With avocado cream, melted cheese and Mexican chilli con carne

Charcuterie 'Italiano' ^N

Selection of cold cuts

Cheese Platter ^N

Selection of local and European cheeses

Antipasti Mixed Platter ^N

Selection of local and European cold cuts and cheeses

SALADS

Crispy Goat's Cheese ^N

Fried goat's cheese croquette with rocket leaves, mixed seeds, pickled red onion, cherry tomatoes, blueberries, strawberries and raspberry dressing

Chicken and Burrata

Grilled chicken breast with mixed leaves, burrata, semi-dried tomatoes and sweet pine nut dressing. Served with multigrain bread sticks

The Greek

Rusks, Ipiros feta, mixed bell peppers, tomato, cucumber, red onion and black olives

Smoked Salmon ★

Served with mixed leaves, avocado, cherry tomatoes, red onion and basil dressing

★ Favourite new additions

BITES

HOUSE-MADE BURGERS

Served with skin-on French fries

Beef Burger

Served in a house-made brioche bun with red onion, iceberg lettuce, pickle, tomato and our signature barbecue sauce

15.50

The Pier Burger

Beef burger served in a house-made brioche bun with red onion, cheddar cheese, smoked bacon, iceberg lettuce, pickled cucumber, tomato and our signature barbecue sauce

17

Vegan 'Avant Garden' Burger ✓

Served in a vegan bun with antipasti mushrooms, avocado mousse, pickled cucumber and vegan mayonnaise

19

Double Smash Burger ★

Beef burger (2x125g) served in a house-made brioche bun with fried egg, bacon, tomato, cheddar cheese, lettuce, American-style dressing and barbecue sauce

19.50

ON THE SIDE

Fresh Mixed Leaf Salad

3.50

Fried Potato Chips

3.50

Bread Rolls

1.50

Skin-On French Fries

3.50

PASTA

Spaghetti all'Amatriciana Ⓢ

Spaghetti with smoked bacon, chilli, garlic and tomato sauce

14

Classic Bolognese

Spaghetti with beef ragù

16

Pelmeni Bowl

House-made beef and pork dumplings cooked in butter and served with smetana

16

SANDWICHES AND WRAPS

Served from 8 am until 6 pm

Salmon Wrap

Smoked salmon, rocket, capers, Philadelphia cream cheese and pickled cucumber

11

Tuna Wrap

Marinated tuna and mixed leaves

10.50

Chicken Sandwich

Marinated chicken fillet, lettuce, tomato, basil mayonnaise and Florina peppers

9.50

Halloumi & Lountza Multigrain Baguette

Lountza, halloumi, cucumber, tomato, lettuce and mayonnaise

9

Mexican Chicken Wrap Ⓢ

Marinated chicken, avocado cream, cheddar cheese, cucumber and tomato

10

Vegan Falafel Wrap ✓

Falafel, tahini, carrot, tomato, cucumber and red onion

10.50

Italian Piadina

Smoked scamorza cheese, salami, prosciutto, spianata and coppa

11

Smoked Turkey Bagel

Hummus, cucumber, smoked turkey and cream cheese

10

Mortadella Bagel

Mortadella, scamorza cheese, lettuce and tomato

10.50

All sandwiches and wraps are served with fresh mixed leaf salad or skin-on French fries.



For allergens
please scan or
ask your waiter.

✓ Vegan Ⓝ Nuts Ⓢ Spicy

All prices are in euro and include all legal charges.
Food is served from 12 pm.

BITES

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	6.50

WATER

Perrier 33cl	3
Perrier 75cl	5
Acqua Panna 50cl	3
Minoa 33cl	1.50

BEVERAGES

Soft Drinks 250ml / Iced Tea 330ml	4
Three Cents 200ml	4
Thomas Henry Soft Drink 250ml	4
Juices 350ml Apple / Orange / Pineapple / Cranberry	4
Red Bull Energy Drink 250ml	5

LEMONADES

Classic Fresh citrus juice, agave and sugar, mint leaves, topped up with soda	6
Strawberry Strawberry purée, fresh citrus juice, fresh strawberries, topped up with soda	6.50
Passion Passion fruit purée, fresh citrus juice, fresh passion seeds topped up with soda	6.50

SMOOTHIES

Mangolada Mango cubes, pineapple slice, mango gelato, honey, coconut milk	6.50
Midnight Boost Blackberry, raspberry, blueberry, banana, smooth peanut butter, honey, almond milk	
Red Desire Fresh strawberries, banana, fresh citrus juice	

SPECIAL LOOSE LEAF TEA

English Breakfast St. Andrews	5
Chamomile Meadow	
Fresh Mint	
Royal Mu Tan Green Tea	

HERB VALLEY TEA

Mesmerizing Geranium, lavender, hyssop, cinnamon, cloves, ginger	5.50
Love in a Mug Geranium, yarrow, hyssop, iron wart, spearmint	
Columbia Gardens Spearmint, lemon balm, geranium, lavender, jasmine, ginger, oranges, lemons	
He'be energy Pepper flakes, lemon verbena, pink pepper, lemon, ginger, peppermint	
Candy and Spice Spearmint, stevia, hyssop, cinnamon, pumpkin, chocolate coated apple	
Lemon Pie Lemon verbena, orange, clove, lemon balm, pepper ginger coated apples	
Columbia Sweetness Stevia, hyssop, lavender, orange, clove, apple	

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 Cazadores Blanco tequila, Cointreau liqueur, fresh citrus juice	11	Mimosa Prosecco, orange juice	9
Long Island Beefeater gin, Absolut vodka, Havana 3YO rum, Cointreau, Cazadores Blanco tequila, sugar syrup, fresh citrus juice, topped up with Coca Cola	11	Bellini Prosecco, peach purée	9
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 Cazadores 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

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	12
El Oro de Muelle Spiced rum, peach purée, vanilla syrup, fresh citrus juice & fresh ginger, topped up with ginger beer	12
Smoke on the Water La Herencia de Sánchez mescal, Cazadores Reposado tequila, passion fruit liqueur, agave syrup, fresh citrus mix	12
Endless Summer Vodka, raspberry liqueur, fresh citrus mix, sugar syrup, fresh strawberries	12
Signature Sangria Red wine, pineapple juice, orange juice, strawberry purée, green apple purée, cinnamon powder	10

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
Mediterranean Spritz Aperol, pink grapefruit soda, fresh lime juice	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

BEERS

Bottles	33cl
KEO	4.50
Paulaner	6
Heineken	5
Heineken 0%	4.50
Corona	6
Kopparberg Strawberry and Lime	6
Somersby Apple	6
	44cl
Guinness	7

VODKA

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

GIN

	4cl	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
		50cl
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
Cazadores Blanco	7	110
Cazadores Reposado	7	110
Patron Silver	7	110
Patron Reposado	8	130
La Herencia De Sánchez Mezcal	7	110
Extra charge on mixers	2	
Extra charge on premium mixers	3	

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
Ouzo Plomari	4	15
Zivania LOEL	4	15
		70cl
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

Misty Cove	Grapes	Country	15cl
Vasilikon	Sauvignon Blanc	New Zealand	6.50
Alpha Estate	Xynisteri	Cyprus	7
Minthy Rose	Malagouzia	Greece	7.50
Kaiken Estate	Lefkada, Cabernet Franc	Cyprus	7
Vlassides	Malbec	Argentina	7
Giusti Rosalia Prosecco	Shiraz	Cyprus	7.50
Acquesi Moscato D'Asti	Glera	Italy	7
Commandaria KEO 5cl	Moscato	Italy	7
Hot Wine	Mavro, Xynisteri	Cyprus	7
			8

WHITE WINES

Grifos 2	Xynisteri, Sauvignon Blanc	Cyprus	28
Argyrides	Chardonnay	Cyprus	30
Vasilikon	Xynisteri	Cyprus	32
Alpha Estate	Malagouzia	Greece	35
Chablis, Albert Bichot	Chardonnay	France	60
Misty Cove	Sauvignon Blanc	New Zealand	30

ROSÉ 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	35
Kaiken Estate	Malbec	Argentina	32
Makarounas	Maratheftiko	Cyprus	38
Ripassa Zenato	Corvina, Rondinella, Oseleta	Italy	60

SPARKLING WINES

Acquesi Moscato d'Asti	Moscato	Italy	32
Giusti Rosalia Prosecco	Glera	Italy	35

CHAMPAGNES

Mumm Gordon Rouge	Pinot Noir, Chardonnay, Pinot Meunier	France	100
Mumm Gordon Rosé	Pinot Noir, Chardonnay, Pinot Meunier	France	120
Ruinart Brut	Pinor Noir, Chardonnay	France	150
Ruinart Rosé	Pinot Noir, Chardonnay, Pinot Meunier	France	170

DESSERT WINES

Commandaria KEO	Mavro, Xynisteri	Cyprus	60
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WINES

HOT COFFEES

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 COFFEES

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

BOWLS AND MORE

Overnight Oats ^N	5
Almond milk, chia seeds, oats and maple syrup	
Chia Pudding ^N	6
With peanut butter, almond milk and blueberry filling	
Cottage Cheese Bowl ^N	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	

BAKED GOODS

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

REFRESHINGLY FRUITY

Fruity Cocoa Açai ^{V N}	14
Organic açai, bio granola, bio agave syrup, bio peanut and almond butter, cocoa nibs, coconut flakes, fresh strawberries and banana	

DESSERTS

6.50

Lemon Cheesecake	
Fruit Tart	
Carrot Cake ^N	
Apple Crumble ^N	
Lava Cake	
Orange Cake 'Portokalopita'	
Chocolate Praline ^N	
White Chocolate and Raspberry Mousse ^N	
Add any gelato	per scoop 3

GELATO

per scoop 3

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

SORBET

per scoop 3

Lemon
Mango
Raspberry
Strawberry
Melon
Exotic
Strawberry with Stevia



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^V Vegan ^N Nuts ^S Spicy

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