THE POOL BAR MENU

SIGNATURE COCKTAILS

CITRUS BLOSSOM SPRITZ — 15.00
Edinburgh orange blossom and mandarin gin
paired with prosecco, finished with a splash of soda
for a vibrant and effervescent cocktail

FROZEN BELLINI — 18.00
A refreshing frozen twist on the classic cocktail,
featuring peach vodka, peach liqueur, purée and lime
topped with a splash of prosecco and served ice cold

FROZEN LYCHEE MARTINI — 18.00
A frosty delight featuring vodka, lychee liqueur,
a splash of lime and lychee purée, perfectly blended
for a refreshing twist on the classic martini

FROZEN MEXICANA — 18.00
A luxurious blend of patron tequila, agave nectar
and zesty fresh lime, chilled to perfection
for a premium frozen delight

FROZEN PORN STAR — 19.00
Vanilla vodka, passion fruit liqueur, passion fruit purée
and sorbet, champagne

GRECO LOCO — 17.00
Patron tequila, Campari, almond and passion fruit,
with a hint of lime for a perfect balance of sweet and bitter

NECTAR OF THE GODS — 15.00
A divine mix of gin, golden honey, and pink grapefruit juice,
delivering a harmonious balance of sweetness and bitterness

POM-ROSE SPRITZ — 15.00
A delightful fusion of Edinburgh pomegranate and rose liqueur,
paired with tonic water for a bubbly and floral delight

ROYALE SPRITZ — 17.00
Elderflower liqueur, lavender syrup, fresh lime juice, prosecco

SEA BREEZE — 15.00
Bacardi rum, Licor 43, pineapple juice, fresh orange juice,
passion fruit purée

AMARA CLASSIC COCKTAILS

BELLINI 18.00
Peach purée, crème de pêche, prosecco

CANTARITOS 16.00
Silver tequila, fresh lime, orange and grapefruit juice,
grapefruit soda and pinch of salt

CHAMPAGNE COCKTAIL 28.00
Angostura bitters, Remy Martin vsop cognac, champagne

COSMOPOLITAN 16.00
Citrus vodka, Cointreau, cranberry juice, fresh lime

ESPRESSO MARTINI 18.00
Vanilla vodka, kahlúa, espresso shot

MOJITO 15.00
Bacardi rum, fresh lime juice, sugar syrup, mint, soda water

MOSCOW MULE 18.00
Grey Goose vodka, lime juice, Angostura bitters, ginger beer

NEGRONI 16.00
Tanqueray gin, Campari, Antica Formula

PINA COLADA 16.00
Mix of coconut and spicy rum, pineapple juice,
cream, coconut syrup

GIN & TONIC

BLOOM 17.00
Fever Tree tonic, caramelized grapefruit and fresh strawberry

GIN MARE 18.00
Fever Tree mediterranean tonic, olives and rosemary

GORDONS PINK 17.00
Fever Tree tonic, caramelized lime and fresh strawberries

MARTIN MILLERS 20.00
Fever Tree elderflower tonic, fresh cucumber and caramelized lemon

MONKEY 47 22.00
Fever Tree light tonic, lime squeeze and sage

SILENT POOL 21.00
Fever Tree light tonic, caramelized orange and rose petals

TANQUERAY 10 18.00
Three Cents pink grapefruit soda, caramelized grapefruit and lime squeeze

THE BOTANIST 17.00
Three Cents lemon tonic, caramelized lemon and rosemary

OTHER GINS

50ML

HENDRICK'S	16.00
STAR OF BOMBAY	16.00
COTSWOLDS	15.00
OPIHR	15.00
CITADELLE	14.00
EDINBURGH	14.00
BEEFEATER 24	13.00
TANQUERAY NON-ALCOHOLIC	12.00

VODKA

50ML

GREY GOOSE	15.00
BELVEDERE	14.00
RUSSIAN STANDARD	10.00

RUM

50ML

KRAKEN, BLACK SPICED	15.00
HAVANA CLUB, 7 AÑOS	10.00
BACARDI, CARTA BLANCA	8.00
CAPTAIN MORGAN, SPICED	8.00

TEQUILA

50ML

AZUL, ANEJO	130.00
AZUL, REPOSADO	64.00
AZUL, PLATA	34.00
PATRON REPOSADO	16.00
PATRON ANEJO	16.00
PATRON SILVER	15.00

• An extra charge of €3 will apply for any soft drinks or juice ordered as a mixer

WHISKEY BLENDED

	50ML
JAMESON IRISH	14.00
JOHNNIE WALKER, BLACK	13.00
CHIVAS REGAL, 12YO	12.00

WHISKY SINGLE MALT

	50ML
THE MACALLAN, 12YO	25.00
GLENFIDDICH, 12YO	14.00

COGNAC - BRANDY

	50ML
HENNESSY, V.S.O.P.	22.00
METAXA, 7*	13.00

LIQUEUR

	50ML
DISARONNO, AMARETTO	11.00
BAILEY'S	11.00
LIMONCELLO	11.00
MALIBU	11.00
SAMBUCA	11.00
KAHLÚA	11.00
SKINOS MASTIHA	11.00
COINTREAU	11.00

APERITIF / DIGESTIVE

	50ML
OUZO PLOMARI	11.00
CAMPARI	10.00
APEROL	9.00
ZIVANIA	9.00
JAGERMEISTER	8.00

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NON ALCOHOLIC COCKTAILS

BLUEBERRY COOLER 11.00
Blueberry, honey, lime, soda water

HONEY RYDER 8.00
Banana, orange juice, passion fruit, honey, vanilla

LAST COCONUT IN CYPRUS 8.00
Coconut milk and sorbet, mango, pineapple

MANGO COOLER 8.00
Mango, mint, lime juice, sprite

CHAMPAGNE

				125ML	750ML
WHITE					
Ruinart, 'R'	BRUT	REIMS	NV		180.00
Veuve Clicquot, Yellow Label	BRUT	REIMS	NV	30.00	142.00
ROSÉ					
Ruinart, Rosé	BRUT	REIMS	NV		220.00
Veuve Clicquot, Rosé	BRUT	REIMS	NV	38.00	178.00
SPARKLING WINES					
Giusti Prosecco, Extra Dry	ASOLO DOCG	ITALY	2021	10.00	45.00

WINES

				125ML	750ML
WHITE					
Domaine Laroche, St.Martin CHARDONNAY	CHABLIS AC	FRANCE	2024	23.00	86.00
Elena Walch PINOT GRIGIO	TRENTINO ALTO ADIGE	ITALY	2024	15.00	58.00
Misty Cove, SAUVIGNON BLANC	MARLBOROUGH	N.ZEALAND	2025	14.00	54.00
Kyperounda, Petritis XYNISTERI	LIMASSOL PGI	CYPRUS	2024	11.00	40.00
ROSÉ					
Ch. Minuty, M de Minuty GRENACHE	CÔTES DE PROVENCE AC	FRANCE	2024	16.00	62.00
Gerolemos Winery, Rose MARATHEFTIKO	LIMASSOL PGI	CYPRUS	2024	13.00	50.00
RED					
Bourgogne ''Origine'', Albert Bichot PINOT NOIR	BURGUNDY	FRANCE	2023	23.00	86.00
Prunotto Dolcetto d`Alba, DOLCETTO	DOLCETTO D`ALBA DOC	ITALY	2024	20.00	76.00
Tsiakkas Winery, MARATHEFTIKO	LIMASSOL PGI	CYPRUS	2022	15.00	58.00

• Wine List available upon request

BEER SELECTION

		330ML
KEO	Cyprus	7.00
CARLSBERG	Cyprus	7.00
CARLSBERG NO ALCOHOL	Cyprus	6.50
STELLA ARTOIS	Belgium	8.00
LEFFE BLONDE	Belgium	8.00
PILSNER URQUELL	Czech Republic	8.00
CORONA	Mexico	8.00
HEINEKEN ALCOHOL FREE	Holland	6.50

CIDER

		330ML
MILITSA APPLE	Cyprus	8.00
MILITSA STRAWBERRY & LIME	Cyprus	8.00

WATER

		500ML	1000ML
SAINT NICOLAS STILL	Cyprus	3.50	5.00
SAN PELLEGRINO SPARKLING	Italy	6.00	

FRESH JUICES

APPLE	7.50
CARROT	7.50
GRAPEFRUIT	7.00
MIX JUICE	9.00
ORANGE	7.00

SOFT DRINKS

COCA COLA, COCA-COLA ZERO	4.00
SPRITE, 7UP FREE, FANTA ORANGE, SODA, TONIC	4.00
ICE TEA 330ML (PEACH, LEMON)	5.00

HOMEMADE FLAVOURED SODAS

HOMEMADE LEMONADE	CARAFE 1.5L	18.00

SMOOTHIES

FRUIT FUSION 15.00
Fresh strawberry, apple juice, fresh apricot, monin mango puree

OWN YOUR HORIZON 18.00
Matcha tea powder, coconut milk, yogurt, banana fresh, honey, pineapple frozen pure

VITALITY BOOST 14.00
Baby spinach, apple fresh, monin passion fruit puree, fresh orange juice

DETOX JUICES

DETOXZEN 12.00
Cucumber, green apple, celery stick, white melon

NUTRIC WELLNESS 14.00
Peanut butter, soya milk, yogurt, banana.

MILKSHAKES

AMARA SPLIT 7.00
Fresh banana, chocolate sauce, vanilla gelato

OFF THE WALL 7.00
Chocolate sauce, coconut milk, chocolate chip gelato

RINGO 7.00
Fresh strawberries, strawberry sauce, strawberry gelato

COFFEE

ESPRESSO	5.00
DOUBLE ESPRESSO	6.00
AMERICANO	6.00
CAPPUCCINO	6.00
CAFÉ LATTE	6.00
CYPRUS COFFEE	5.00
DOUBLE CYPRUS COFFEE	6.00
DUBAI COFFEE	7.00

COFFEE ON ICE

FREDDO ESPRESSO	6.00
FREDDO CAPPUCCINO	7.00
FRAPPE	6.00
COLD LATTE	7.00
DUBAI COFFEE	7.00
MATCHA POWDER	9.00

* Coffee and tea are sustainably certified and sourced.

TEA

BY EAST INDIA TEA COMPANY

ROYAL BREAKFAST 7.00
ORIGIN: India & Sri Lanka
TASTING: The original full bodied English Breakfast loose leaf tea blended to provide a rich, robust tea that compliments a hearty breakfast

THE STAUNTON EARL GREY 7.00
ORIGIN: India & Sri Lanka
TASTING: Rich, Medium-bodied and vibrant, the elegant aromatic flavors of Neroli and Bergamot give a citrusy, sweet note

PEPPERMINT INFUSION HERBAL 9.00
ORIGIN: India & Sri Lanka
TASTING: Invigorating pure, natural English Mitcham dark peppermint leaves

TROPICAL PUNCH 9.00
ORIGIN: India & Sri Lanka
TASTING: Hibiscus, fruits & a hint of the tropics, ideal for ice tea or cocktails

NILE CHAMOMILE 9.00
ORIGIN: Egypt
TASTING: Made with delicate flowers grown in the oasis of the Nile Delta, home of the world's finest chamomile, this Egyptian chamomile infusion features distinctive notes of apple and a golden yellow liquor

GREEN-THE FORBIDDEN CITY JASMINE BLOSSOM 9.00
ORIGIN: China
TASTING: Light-bodied with a delicate floral fragrance of jasmine blossom

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LIGHT BITES

SPICED GREEN PODS [VG] — 16.00
Edamame, flaky sea salt, chili

AVOCADO CRUNCH [D, B] — 20.00
Crispy avocado coated in panko, aioli

GOLDEN HALLOUMI BITES [G, D, B] — 20.00
Raspberry marmalade, roasted sesame

FRIED SWEET POTATOES [V, B, P] — 20.00
Smoky chipotle dip

PITA & DIP SELECTION [B, G] — 12.00
Choice of Guacamole, Hummus, Taramas or Tahini
Served with crispy pita bread

CRISPY CALAMARI RINGS [E, H, D, N, B] — 28.00
French fries, tartar sauce

BUTTER PRAWN ROYALE [E, H, D, N, B] — 30.00
Sriracha sauce mayonnaise, caramelized lime zest

GREENS, BOWLS

IMPERIAL CEASAR [G, B, D, E]
Baby gem, anchovies dressing, croutons, Parmesan flakes

With chicken — 30.00
With prawns [E,C] — 36.00

ISLAND GREEK [B, G, V] — 24.00
Tomatoes, cucumber, Kalamata olives, red onions
bell peppers, feta cheese, oregano vinaigrette

TUNA FUSION [E, N, O, P] — 36.00
Baby rocket, cherry tomatoes, avocado,
Asian-mango dressing, sesame Furikake seasoning

AMARA VITALITY [F, L, K, P] — 28.00
Leaf blend, kale, quinoa, avocado, watermelon,
cucumber, toasted cashews, tropical dressing

TEX-MEX CRUNCH [B, G] — 30.00
Iceberg, cherry tomatoes, avocado, sweet corn,
shredded beef, sour cream, corn nachos

ACAI HEALTHY BOWL [L, B, M] — 30.00
Mixed berries, granola, banana, kiwi, strawberry,
coconut flakes

* All our fish and seafood is sustainably certified and sourced

STACKED FAVORITES

COASTAL CIABATTA [B, G, M] 22.00
Mozzarella, sun-dried tomatoes, basil pesto, baby rocket

OCEAN LAX BAGEL [E, G, P] 22.00
Home smoked salmon, cream cheese, pickled onions, cucumber, rocket leaves

ITALIAN CORNER

CLASSIC SPAGHETTI [B, G, D] 28.00
Cherry tomato sauce, basil, Parmesan, burrata cheese

FETTUCINE BOLOGNESE [B, G, D] 26.00
Beef ragu, tomato sauce, Parmesan

PIZZA MARGHERITA [B, G] 22.00
Mozzarella, San Marzano tomatoes, Parmesan cheese, basil

PIZZA BURRATA [B, G] 30.00
San Marzano tomates, mozzarella cheese, burrata, sundried tomatoes, cherry tomatoes, rocket

GRILLED & TOASTED

ANGUS BEEF BURGER [B, G, D, P] 30.00
Lettuce, tomatoes, pickled cucumber, onions black truffle sauce

BUTTERMILK CHICKEN BURGER [D, B, G, K] 25.00
Crispy free range fried chicken, house pickles, cucumber, lettuce, ranch sauce, chimichurri

CLUB SANDWICH [B, G, D] 25.00
Chicken, lettuce, tomatoes, eggs, mayonnaise, crispy bacon

STEAK SANDWICH [G, B, K] 30.00
Striploin steak, Amarillo sauce, baby rocket, Pecorino, crispy onions

FALAFEL BURGER [B, G, P, O] 28.00
Falafel, cheddar cheese, smoked mustard, garlic mayo, pickled red cabbage, lettuce

* All sandwiches are served with French fries & coleslaw salad

FRUIT BOWLS 14.00

200 GR

Choice of cherries, figs, mango, melon,
mixed berries, pineapple, strawberries or watermelon

FRUIT PLATTER VG 30.00

Variety of seasonal and exotic fruit

CHILLED INDULGENCE

DONUTS D, G, L, M 18.00

With vanilla ice cream and cherry syrup

WAFFLES D, G, L, M 18.00

With Tiramisu ice cream

GELATO

4.00
PER SCOOP

CARAMELIA D, G, L, M

PISTACHIO D, G, L, M

SWISS CHOCOLATE D, G, L, M

VANILLA DREAM D, G, L, M

SORBET

4.00
PER SCOOP

LEMON & LIME L, M

MANGO & PASSION L, M

RASPBERRY & STRAWBERRY L, M

HOMEMADE MAGNUM

COCONUT & PINEAPPLE D, G, L, M 7.00

MANDARIN & DARK CHOCOLATE D, G, L, M 7.00

PASSION & HAZELNUT D, G, L, M 7.00

KIDS MENU

PENNE OR SPAGHETTI [B, G] 13.00
A choice of tomato sauce or beef

PIZZA MARGHERITA [B, G] 15.00

BEEF BURGER [B, G, D] 15.00
Beef, mayonnaise, ketchup, lettuce, tomatoes, cheese, French fries

CHICKEN NUGGETS WITH FRENCH FRIES [B, D, G] 15.00

GRILLED CHICKEN ON SKEWERS
WITH FRENCH FRIES [B, G, N, P] 16.00

MINI BEEF STEAK WITH MASHED POTATOES [G] 16.00

GRILLED SALMON FILLET WITH MASHED POTATOES [G] 16.00

KIDS DESSERTS

CHURROS [D, G, L, M] 18.00
With chocolate praline, white chocolate, strawberries,
fresh cream and vanilla ice cream

BABY MENU*

CREATE YOUR PREFERRED COMBINATION
Whether steamed or boiled, blended or diced
our products are fresh and based on seasonal availability

More options can be prepared upon request

CARBOHYDRATES

Pasta [B, G]
Rice [G]

FIBRE

Carrot [G]
Courgette [G]
Potato [G]
Pumpkin [G]

PROTEIN

Chicken
Beef
Fish of the day [E]
Turkey
Veal

VITAMINS

Apple
Banana
Pear

*BABY MENU OPTIONS ARE COMPLIMENTARY

SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs, E| Fish, F| Lupin, G| Milk (including lactose), H| Molluscs, K| Mustard, L| Nuts, M| Peanuts, N| Sesame seeds, O| Soya, P| Sulphur dioxide/sulphites, V| Vegetarian VG| Vegan

All prices are in (€) and include all taxes.