

FRESH & FAST
MENU

SIGNATURE COCKTAILS

CITRUS BLOSSOM SPRITZ Edinburgh orange blossom and mandarin gin paired with prosecco, finished with a splash of soda for a vibrant and effervescent cocktail	15.00
FROZEN BELLINI 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	18.00
FROZEN LYCHEE MARTINI A frosty delight featuring vodka, lychee liqueur, a splash of lime and lychee purée, perfectly blended for a refreshing twist on the classic martini	18.00
FROZEN MEXICANA A luxurious blend of patron tequila, agave nectar and zesty fresh lime, chilled to perfection for a premium frozen delight	18.00
FROZEN PORN STAR Vanilla vodka, passion fruit liqueur, passion fruit purée and sorbet, champagne	19.00
GRECO LOCO Patron tequila, Campari, almond and passion fruit, with a hint of lime for a perfect balance of sweet and bitter	17.00
NECTAR OF THE GODS A divine mix of gin, golden honey, and pink grapefruit juice, delivering a harmonious balance of sweetness and bitterness	15.00
POM-ROSE SPRITZ A delightful fusion of Edinburgh pomegranate and rose liqueur, paired with tonic water for a bubbly and floral delight	15.00
ROYALE SPRITZ Elderflower liqueur, lavender syrup, fresh lime juice, prosecco	17.00
SEA BREEZE Bacardi rum, Licor 43, pineapple juice, fresh orange juice, passion fruit purée	15.00

AMARA CLASSIC COCKTAILS

BELLINI Peach purée, crème de pêche, prosecco	18.00
CANTARITOS Silver tequila, fresh lime, orange and grapefruit juices, grapefruit soda and pinch of salt	16.00
CHAMPAGNE COCKTAIL Angostura bitters, Remy Martin vsop cognac, champagne	28.00
COSMOPOLITAN Citrus vodka, Cointreau, cranberry juice, fresh lime	16.00
ESPRESSO MARTINI Vanilla vodka, kahlúa, espresso shot	18.00
MOJITO Bacardi rum, fresh lime juice, sugar syrup, mint, soda water	15.00
MOSCOW MULE Grey Goose vodka, lime juice, Angostura bitters, ginger beer	18.00
NEGRONI Tanqueray gin, Campari, Antica Formula	16.00
PINA COLADA Mix of coconut and spicy rum, pineapple juice, cream, coconut syrup	16.00

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 Blueberry, honey, lime, soda water	11.00
HONEY RYDER Banana, orange juice, passion fruit, honey, vanilla	8.00
LAST COCONUT IN CYPRUS Coconut milk and sorbet, mango, pineapple	8.00
MANGO COOLER Mango, mint, lime juice, sprite	8.00

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

SAINT NICOLAS STILL	Cyprus	500ML 3.50	1000ML 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
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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 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	7.00
THE STAUNTON EARL GREY ORIGIN: India & Sri Lanka TASTING: Rich, Medium-bodied and vibrant, the elegant aromatic flavors of Neroli and Bergamot give a citrusy, sweet note	7.00
PEPPERMINT INFUSION HERBAL ORIGIN: India & Sri Lanka TASTING: Invigorating pure, natural English Mitcham dark peppermint leaves	9.00
TROPICAL PUNCH ORIGIN: India & Sri Lanka TASTING: Hibiscus, fruits & a hint of the tropics, ideal for ice tea or cocktails	9.00
NILE CHAMOMILE 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	9.00
GREEN-THE FORBIDDEN CITY JASMINE BLOSSOM ORIGIN: China TASTING: Light-bodied with a delicate floral fragrance of jasmine blossom	9.00

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BETWEEN THE SLICES

COASTAL CIABATTA ^{B, G, M}	22.00
Sun-dried tomatoes, mozzarella, basil pesto, baby rocket	
MEDITERRANEAN CAESAR WRAP ^{B, E, G, D}	22.00
Grilled chicken, Caesar dressing, tomatoes, romaine lettuce	
OCEAN LAX BAGEL ^{E, G, P}	22.00
Home smoked salmon, rocket leaves, cream cheese, pickled onions	
SIGNATURE SMOKED BEEF BRIOCHE ^{B, G, P, K}	22.00
Pickled jalapenos, cucumber, Dijon mustard and coleslaw	
VEGAN AVOCADO ROYALE ^{VG}	18.00
Gluten free olive bread, avocado hash, tomatoes, vegan cream cheese, vegan cheddar	

BETWEEN THE LEAVES

AMARA VITALITY ^{F, L, K, P}	28.00
Leaf blend, kale, quinoa, avocado, watermelon, cucumber, toasted cashews, tropical dressing	
IMPERIAL CAESAR ^{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	
TEX-MEX CRUNCH ^{B, G}	30.00
Iceberg, cherry tomatoes, avocado, sweet corn, shredded beef, sour cream, corn nachos	
FRUIT PLATTER ^{VG}	30.00
Variety of seasonal and exotic fruit	

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.