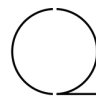


CAVO ZOE

Premium Branded
All-Inclusive

SALTY

YOU DESERVE IT



Snacks

10h30 - 17h30 Salty By The Pools
(A la carte)

Lunch

12h30 - 14h30
Salty By The Pools (A la carte)

Drinks Service

10h30 - 23h30
Salty By The Pools

Salty under The Stars

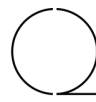
(Outdoors Dining / Once a week)

Dinner: 18h30 - 21h30

Reservations: 24h required in advance.

Service: Tasting Mediterranean menu

Dress code: Smart Casual



Refreshments

Soft Drinks

Juices

Ice Tea Lemon or Peach

Coffee

Tea / flavours

Cyprus Coffee

Iced Coffee (frappe)

Americano

Instant Coffee

Espresso

Double Espresso

Freddo Espresso / Cappuccino

Latte

Cappuccino

Hot /Cold Chocolate

Milkshakes 40cl

Vanilla, Chocolate, Strawberry, Banana

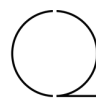
Fresh & Health

Smoothies

Strawberry, Cranberry, Banana

Fresh Juices

Orange



Bottled Beers

Keo
Carlsberg
Estrella Non Alco

By Glass

Leon (25cl)
Carlsberg (25cl)
Keo (25cl)
Kronenberg Blanche (25cl)

Wine

White

Ayioklima 75cl - Xinistery
Petrites - Dry Xinisteri

By Glass

Ayioklima - Xinistery

Rose

Constantinou Levanda 75cl - Grenache

By Glass

Constantinou Levanda - Grenache

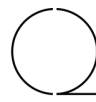
Red

Constantinou Velvet 75cl - Mataro, Grenache, Cabernet
Sauvignon

Andessites - Cabernet Sauvignon, Grenache, Mourvèdre

By Glass

Constantinou Velvet - Mataro, Grenache, Cabernet Sauvignon



Apéritifs & Liqueurs

Commandaria

Zivania

Jägermeister

Martini (Dry ,Bianco ,Rosso)

Campari

Sambuca

Baileys

Malibu

Dissarono

Brandy

Gin

Bombay Sapphire

Gordons

Vodka

Stolichnaya

Smirnoff

Rum

Bacardi

Captain Morgan Black

Tequila

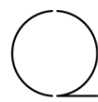
Silver

Gold

Whisky

Jonnie Walker Red

Famous Grouse



Cocktails

Hugo

Flavoured with elderflower, mint, lime and Prosecco. Refreshing, floral and herbal. Perfect for warm summer evenings.

Spritz Veneziano

The perfect drink for all seasons. Bright orange in colour and with a combination of sweet liqueur and fizzy Prosecco.

Negroni

The classic Negroni. The perfect balanced Cocktail with Gin, Vermouth and Campari

Dry or Dirty Martini

The symbol of urban sophistication, glamor and elegance with London Dry Gin

P/S Martini

Playful. A fruity, tropical cocktail. Just amazing for the warm summer nights or days

Mojito

Cool off with the ultimate Cuban Taste

Caipirinha

Brazil's national cocktail, made with cachaça, sugar, and lime

Daquiri

A vibrant blend of rum, lime, and a kiss of sugar. Sweet and tropical

Pina Colada

A tropical blend of rich coconut cream, white rum and tangy pineapple. Served with an umbrella for kitsch appeal

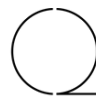
Margarita

Our classic recipe stays true to the original: equal parts tequila, orange liqueur and lime served over ice in a salt-rimmed glass

Old Fashioned

A true classic cocktail. Made with whiskey, sugar, Angostura bitters, an orange peel and cherry for garnish

Virgin Mojito Virgin Pina Colada



Bites

10H30 - 17H30

Cyprus village Salad (milk)

With mixed lettuce, tomato, cucumber, onion, bell pepper, black olives, caper, feta cheese and oregano

Original Cretan Dakos (wheat, milk)

2 barley rusks, ripe tomatoes, myzithra and feta cheese, virgin olive oil, oregano.

Chicken Caesar Salad (wheat, milk, egg, mustard)

Grilled chicken breast, lettuce, crispy bacon, parmesan flakes, and croutons. Served with Caesar dressing

Quinoa Salad with Sundried tomato, halloumi cheese (milk, mustard,so2)

Quinoa with lettuce, sundried tomatoes, halloumi cheese, raisins. Served with honey and mustard dressing.

Grilled chicken breast guacamole sandwich in ciabatta bread (wheat)

Ciabatta bread with chicken, avocado, tomato, spring onion, and lettuce. Served with French fries.

Ham & cheese toast (milk, wheat)

Toasted sandwich with ham and cheese. Served with tomato, cucumber and French fries.

Chicken fajitas (wheat, milk)

Chicken fajitas, served with tortillas, cucumber, tomato, shredded cheese, onion, lettuce guacamole and sour cream.

Tacos shells filled with beef chili con carne (milk)

2 tacos shells filled with beef chili con carne, cucumber, tomato, red onion, lettuce. Served with guacamole sauce and sour cream sauce.

Bao Buns with Pork (wheat, sesame, egg, mustard)

2 bao buns filled with slow cooked pork neck, cabbage, carrots, cucumber, red onion pickles, roast sesame seeds and sweet chili mayonnaise sauce.

Pizza Margarita (wheat, milk)

Pizza leave with tomato sauce, mozzarella cheese.

Classic burger (wheat)

Plain burger in brioche bun, tomato, cucumber. Served with French fries.

Vegan Homemade falafel (wheat)

Homemade falafel served with pita bread, eggplants salad, mixed pepper sauce and French fries.