

CASA DEL SOL /MENU

“Las Sopas” /Soups

Sopa de calabaza. /V

Pumpkin soup
Pumpkin, sweet corns coconut milk light spiced.

Sopa de patata y puerro con pimiento verde y cilantro./V €5.00

Potatoes and leek
Potato and leek soup with green peppers and coriander.

Buffet de ensaladas y aperitivos calientes
Salad and hot Appetizers buffet

Make your own starter for 8.00 per person

Salsa de siete capas

Seven layers dip
Refried beans, guacamole sour cream, cheddar cheese, tomato, sliced black olives and green onions

Ensalada de pollo con aderezo de mango/N

Chicken and mango salad
Green Salad with Chicken Filet, Orange Cubes, Apples, Tortillas Strips And Mango Dressing

Ensalada de de atún

Tuna salad
Green salad with Tuna, Cucumber, Corn Coriander and Spring Onions.
Topped with homemade Ceviche Dressing

Ensalada de de quinoa con aguacate/V

Quinoa and avocado salad
Quinoa with cherry tomatoes red onions, avocado, yellow pepper and zucchini

Ensalada de alubias negras

Red beans salad
Black beans, sweet corn, red bell, orange bell peppers, red onions and fresh cilantro

Tostadas /V

Tostadas de jamón y queso
Tostadas with ham and cheese tortillas

Nachos cubiertos con chile con carne/V

Nachos topped with chilli con carne served with guacamole-pico de gallo and sour cream

Quesadillas de Verduras /N

Quesadillas stuffed with peppers,corn,red kidney, cheddar cheese and pico de gallo served with crunchy slaw and sour cream

“Entrantes” / starters

Chicken Wings

Alitas de pollo /N
Grilled chicken wings marinated in Mexican bbq sauce served with crunchy slaw and sour cream

Empanadas

Meet pie/N
Empanadas filled with chilli beef served with tomato sauce and sour cream

“Favoritos Mexicanos” / Mexican Favorites

Fajitas Corner

All of our fajita served in a sizzling skillet with Yellow, Red and Green bell Pepper, Red Onions, accompanied with flour Tortillas, grated cheese and 3 dips (Guacamole, Pico de Gallo and Sour Cream)

Chicken

Beef

Pork

Mushrooms /V

Tacos Corner

3 crispy corn tacos shell with Frijoles Refritos, lettuce, tomatoes, Guacamole and grated cheese.

Pork

Chicken

Mushrooms and vegetables /V

Chili con Carne

The original Mexican beef minced with corn, Red Kidney Chili sauce topped with grated cheese. Served with rice.

€5.00 Enchiladas /V

Enchiladas stuffed with sweet potato- peppers-black beans and mushrooms served with tomato sauce-sour cream-Mexican rice and side salad

Burrito

Burrito with black beans-chilli beef-Mexican rice-corn and cheddar cheese. Served with guacamole-pico de gallo and side salad

Pollo al curry con verduras y leche de coco

Chicken curry
Chicken with carrots, potatoes with hot curry and coconut milk. Dressed with cilantro, served with rice.

€8.00

Costillas de Cerdo

Braized and grilled pork ribs with Mexican bbq sauce served with pineapple salsa- wedges potatoes and crunchy slaw

Medallions of white fish fillet

Medallions of hoki filet dressed with salsa and color peppers. Served with rice and vegetables

Postres /Dessert

Churros mejico's

Churros twist on the classic Mexican doughnuts, dipped in chocolate & served with cajeta sauce

Tarta de Chocolate azteca /V

With Red Berries sauce

Crema de caramelo

With bananas slice and caramel

Helado Arcoiris /V

Ice cream Rainbow, with Vanilla, Chocolate and Strawberry flavor mango sorbet.

Ice cream

Helado de vainillia, chocolate o fresa

MENÚ INFANTIL / KIDS MENU

Pasta napolitana

€6.00 Pasta boloñesa

Pizza margarita

€6.00 Mini Burgers

Nuggets de pollo

€5.50

Dear guest,
“Your well-being is important to us. Before ordering please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some foods may contain or have come in contact with one or more of the following allergens.”

Allergens



Peanuts
Φιστίκια



Nuts
Καρύδια



Shellfish
Οστρακόδερμο



Molluscs
Μαλάκια



Fish
Ψάρι



Egg
Αυγό



Milk
Γάλα



Cereals
containing
Gluten
Γλουτέν



Soya
Σόγια



Sesame
seeds
Σισάμι



Celery
Σέλινο



Mustard
Μουστάρδα



Lupin
Λουπίν



Sulphur
Dioxide
Διοξείδιο
του θείου

V : vegetarian | N

Prices include service charge & V.A.T.



CASA DEL SOL LISTA DE BARRAS - BAR LIST

La hora del café /Coffee time €

Freshly brewed filter Coffee	2.50
Instant Coffee	2.50
Decaffeinated instant Coffee	2.50
Espresso	2.50
Cappuccino	3.50
Café latte	3.50
Hot chocolate	3.50

“La hora del té” /Tea time

English breakfast Tea	2.50
Green Tea	2.50
Peppermint Tea	2.50
Chamomile Tea	2.50

Bebidas a base de hielo /Gold Coffee

Frappe	3.50
Iced chocolate	3.50
Milk shakes	3.50

Refrescos y zumos Soft drinks and juices

Local still water 50cl	1.50
Local still water 100cl	2.00
Soft drinks 25cl	2.50
Juices 25cl	2.50
Iced tea 33cl (lemon or peach)	2.50
Squashes (orange, lemon, lime and black currant)	2.00
Mixers	1.00

Cervezas/Beers

DRAUGHT BEER	
Keo 25cl	2.50
keo 50cl	3.50
LOCAL BOTTLE 33CL	
Keo	3.00
Carlsberg	3.00
IMPORTED BEERS 33CL	
Heineken	4.00
Heineken nonalcoholic	4.00
Corona	4.00
Sol	4.00
Cobamberg 33cl	4.00

Aperitivos / Aperitifs 4CL

Campari	4.00
Aperol	4.00
Ouzo	3.50
Martini (dry/Bianco/Rosso)	3.50

Brandies/cognacs 4CL €

Keo VSOP	3.50
Five kings Keo	4.50
Metaxas 5*	5.00
Courvoisier	5.00
Remy Martin VSOP	5.00

Whiky/Whiskeys 4CL

Local whiskey	3.00
J/w red label	4.00
Famous Grouse	4.00
J&B	4.00
J/w black label	5.00
Chivas regal	5.00
Jack Daniels	5.00
Glenfidish	5.00

Licores/Spirits 4CL

Bacardi light rum	4.00
Captain Morgan dark rum	4.00
Absolut vodka	4.00
Smirnof vodka	4.00
Gordons gin	4.00
Hendriks	4.00
Tanqueray	4.00

Tequilas/Specialist 4CL

Patron blanco	7.50
José guervo silver	4.00
Espolón reposa	6.00
José guervo Gold	4.00
Ocho blanco	5.50

Licor/liqueurs 4CL

Blue curacao	3.00
Amaretto	3.00
Irish cream liqueur	3.00
Triple sec	3.00
Coconut liqueur	3.00
Bailys	4.00
Kalua coffee liqueur	4.00

Digestivos/Digestives 4CL €

Jakemaister	4.00
Fernet branca	4.00
Local zivania	3.00

Cocteles/Cocktails

Gin fizz	6.00
Gin, Lemon Squash, Soda Water	
Bloody mary	6.00
Vodka, Tomato Juice, Spices, lemon juice, black pepper, salt	
Blue lagoon	6.00
vodka,gin, blue curakao, lemon juice and sugar	
Mojito	7.00
bacardi ligh rum, fresh mint,Bron sugar,lemon and soda	
Caipirinia	7.00
cachaca, lime, Brown sugar and soda	

FROZEN MARGARITAS

Frozen lemon margarita	6.00
Tequila, triple sec, lemon squash and lemon juice	
Frozen strawberry margarita	6.00
Tequila, triple sec, and strawberries	
Frozen blue margarita	6.00
Tequila, triple sec, blue curacao, lemon squash and lemon juice	

Sin alcohol/ Non-alcoholics 4CL

Aliathon touch	3.00
Blueberry and lemonade	
Mickey Mouse	3.00
Mix juices and grenadine	
Frozen strawberry margarita	3.00

All about vino / especial mexicana...

Homemade Mexican Sangría

Red Wine, brandy, Orange juice and sliced orange&apples

By glass (20cl)	5.00
By pitcher (50cl)	10.00

Vinos/ Wines €

Wine by the glass 18CL

White/red/rose 18cl	5.00
Prosecco sparkling wine dry	6.00

Vino Blanco/White wine 75cl bottle (local variety)

Keo Xinisteri dry	15.00
Keo winery/Cyprus	
Petridis Xinisteri dry,	22.00
Kyperounta winery/Cyprus	
Persefoni	17.00
medium dry Xinisteri, Kolios winery/Cyprus	
Mystes	27.00
Chardonnay, Arximatrída winery/Cyprus	

Vino Rosado/ Rose wine 75cl bottle (local variety)

Eros Dry	22.00
Ezousa winery Kanaviou/Cyprus	
Santa Marina	15.00
medium sweet xinisteri, kamanderena winery Paphos	
Mystes dry rose,	24.00
Arximatrída winery/Cyprus	

Vino Tinto/ Red wine 75cl bottle

Ayios onoufrios dry	17.00
Grenache Mavro Optalmo Kathikas winery/Cyprus	
Keo Cabernet sauvignon	17.00
Keo winery Limaso/Cyprus	
Tsiakkas merlot dry	23.00
Tsikkas winery Limassol/Cyprus	
Vlasides Shiras kilani Limassol/Cyprus	23.00
Mystes	29.00
Maratheftiko Arximatrída winery/Cyprus	

