
We take this opportunity to wish you an enjoyable stay at the Elysium.
We are delighted to offer you our 24hour In Room Dining menu
which caters to a range of needs from breakfast, lunch or dinner.

However, should you require anything that is not on the menu
please contact Room Service (ext. 7004).

Should you have any special dietary requirements
that we need to be mindful of – such as gluten-free
or lactose-free – please do not hesitate to inform us.

SENSITIVITY GUIDE

The Elysium's Sensitivity Guide has been designed to help our guests who suffer from food sensitivities, ensuring that they are afforded the opportunity to enjoy the full breadth of our menus, whilst maintaining a balanced diet.

Look out for dishes marked with the guide's symbols in understanding our dishes' potential allergens, and kindly let your server know which meals you would like to enjoy so that we can prepare them for you.

ALLERGENS

G	Gluten
LU	Lupin
CE	Celery
CR	Crustaceans
M	Milk
So2	Sulphur Dioxide
SE	Sesame
MS	Molluscs
MU	Mustard
N	Tree Nuts
EG	Egg
F	Fish
SB	Soybeans
P	Peanuts

Disclaimer:

Elysium Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

As Elysium prepares all its food in centralized kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

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IN-ROOM BREAKFAST

7:00AM – 10:30AM

Dear Guest,

As the ideal start to a new day, we would like to invite you to avail yourselves of our rich breakfast buffet in our Lemonia restaurant.

Should you prefer to have breakfast in your room, you may order directly using the menu below through our room service operator, or you can indicate your preferences on the breakfast doorknob menu, and hang it outside your door for collection before 3:00am.

CONTINENTAL BREAKFAST

Baker's basket

(G, M, EG, SO2)

Assorted freshly baked breads, croissants, and Danish pastries
with butter, marmalade, preserves, and honey

Cereals

(G, M)

All-bran, Muesli, Bircher Muesli, Choco Rice Krispies, Corn Flakes,
homemade Granola, Porridge, Rice Krispies, Special K, Weetabix

Milk

Full fat (M) low fat (M), skimmed (M), soy (SB),
almond (N), coconut, goats (M)

Your choice of juice

Fresh orange or grapefruit, chilled apple, pineapple, tomato

Coffee

Espresso, cappuccino, filter, decaffeinated

Tea

Darjeeling, English breakfast, Earl Grey, decaffeinated tea,
fresh mint, organic

Other

Hot chocolate (M)

In addition to the Continental Breakfast:

ENGLISH BREAKFAST 14.00

Select the preparation of your eggs, and two side dishes of your choice:

Eggs (EG)

Fried, poached, scrambled, boiled, omelette with a choice of:
ham, bacon, cheese (M), mushrooms, peppers

Sides

Bacon, pork sausage (G), chicken sausage (G),
tomato (M), mushrooms, baked beans, hash browns

Toast (G)

White or brown bread

“HEALTHY OPTION” BREAKFAST 14.50

‘Power shot’ of the day, whole wheat bread, cream cheese with local honey,
homemade muesli, freshly sliced fruits, a berry smoothie, and egg-white
omelette with herbs
(G, M, EG)

“CYPRUS BREAKFAST” 14.00

2 fried eggs served with traditional grilled halloumi and pork loin (lountza),
marinated black olives, tomato and cucumber
(EG, M)

BREAKFAST À LA CARTE

EGGS

(EG)

Fried, poached, scrambled, boiled, omelette	6.00
Eggs benedict (EG, M, SO2, G)	11.50
Eggs florentine (EG, M, SO2, G)	11.50
Eggs Royale (E, F, M, SO2, G)	14.50
Sides	3.00
Bacon, pork sausage (G), chicken sausage (G), tomato (M), mushrooms, baked beans, hash browns	

SPECIALTY ITEMS

Selection of cold cuts	10.50
Oak smoked salmon	12.50
Selection of cheeses (M)	10.50
Fresh grapefruit	4.00
Fresh fruit salad	6.50
Full fat Greek yogurt (M)	4.00
Low fat yogurt (M)	4.00
Fruit yogurt (M)	4.00
Poached prunes (SO2)	9.00
Poached apricots (SO2)	9.00
French toast (M, G, EG)	7.50
Belgian waffles (M, G, EG)	9.50
Pancakes (M, G, EG)	7.50
Croissants & Danish pastries (M, G, EG)	8.50
Selection of bread rolls with jam & butter (M, G)	6.50
Toast, white or brown bread (G)	4.00
Multi-grain bread (G, N)	4.00

ALL DAY DINING
11:00 – 22:30

SNACKING AND SHARING

Assorted local dips and charred pitta bread (F, G, M, SE, NU) Hummus, tahini, red pepper and feta, herb yoghurt	16.00
Charcuterie sharing board (G, MU, SO2) A selection of cured global meats, Elysium pickles, olives and charred bread	22.00
Cheese platter (G, M, N) A selection of local and global cheeses, Cypriot honey, bread and crackers	28.00
Vegetarian board (M, MU, N, SE, EG, G, MS) Marinated local aubergines and courgettes, mushroom and truffle arancini, falafel and olives	22.00
Snack board (CE, EG, G, SE, M, CR, MS) Mushroom & truffle arancini, crisp fylo prawns & lamb croquettes	26.00

SOUPS

Soup of the day Please ask your server the soup of the day	14.00
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SANDWICHES

(all sandwiches are served with salad & fries)

The Elysium club (EG, G, M, MU, SO2) Grilled chicken breast, streaky bacon, free range eggs, lettuce and vine tomato	21.00
Steak sandwich (G, M MU, SO2) Char grilled sirloin steak, rocket, balsamic glazed onions in toasted Ciabatta served with Cyprus hand cut fries	23.00

SANDWICHES AND ITALIAN STYLE PANINI'S

Pastrami New York bagel (MU, E, G, M) Pastrami, mustard mayo, pickled red cabbage, rocket and crispy onions	17.00
Elysium Smoked Salmon (F, M, G, SO2) Cured smoked salmon, lemon cream cheese, pickled cucumber, shaved radish, gem lettuce	18.00
Honey-baked ham and Swiss cheese Panini (G, M, MU)	13.00
Tuna melt with Dutch cheese, olive tapenade and sun-dried tomatoes Panini (G, F, M, SO2)	15.00
Florina Peppers, hummus, parmesan and rocket Panini (M, G, SE)	15.00

SALADS

The Elysium beetroot and goat's cheese salad (M, N, SO2) Baked and pickled beetroot, goat's cheese, local citrus, toasted pine nuts and basil	16.50
Caesar salad (EG, F, G, M, MU) Crisp romaine lettuce, shaved parmesan, croutons and Caesar dressing	18.00
With your choice of: Grilled chicken breast Rare seared tuna	20.00 24.00

ELYSIUM BURGERS

All below burgers are served with fresh hand-cut potato fries
and can be served alternatively in gluten-free bread

Elysium burger (M, MU, G, S02, EG) Grilled beef patty, bacon jam, cheddar cheese, mayonnaise, garden tomato and rocket	22.00
Wagyu Burger (EG, G, M, MS, MU) Grilled Wagyu patty, oyster mushroom, aged parmesan, and truffle mayonnaise	25.00
Korean Chicken burger (M, F, G, EG, S02, SE, MU) Korean marinated chicken, kimchi slaw, crispy onions and sesame	21.00
Vegan burger (MU, S02) Beyond meat patty, vegan cheese, sundried tomato mayonnaise, red onion and rocket, vegan brioche	21.00

STONE FIRED PIZZA AND PASTA

Gluten free available on all pizzas
All below pizzas are served as individual 10inch 'pies'

Elybear – Classic Margherita (G, M) Tomato, cheese and oregano	15.00
The 'Greek' (G, M) Tomato sauce, feta, green peppers, black olives, mountain oregano	16.00
Meat feast (G, M) With pepperoni, bacon, cured ham, and roast chicken	17.00
Pizza 'di mare' (G, M, MS, F, CR) Seafood, octopus, mussels, salmon, finished with anchovy dressing	21.00
Calzone pepperoni, mozzarella, red pepper (G, M, EG)	18.50
Spaghetti or Penne pasta (EG, G, M) The finest "Durum" wheat pasta with your choice of sauce: Napolitana, Pesto, Bolognese or Carbonara	18.00
Mushroom and truffle ravioli (EG, G, M, S02, MS) Shaved parmesan, mushroom veloute	24.00

MAINS

Lamb (M, G, EG, SO2) Canon of lamb, rosemary and shallot mousse, courgette, potato terrine	36.00
Beef (M, SO2) Fillet of black angus, braised cheek, confit onion, pomme puree, red wines jus	45.00
Chicken (M, SO2, MS) Roast breast of corn-fed chicken, Celeriac and truffle risotto, pickled mushrooms	25.00
Salmon (F, EG, G, M) Pan roast salmon, garden tomatoes, potato gnocchi, pistou dressing, grilled artichoke	28.00
Sea bream (M, F, SO2) Steamed fillet of sea bream, peas a la Francaise, moked bacon and mint	28.00
Grilled aged ribeye (M, SO2) Plum tomato, asparagus, peppercorn sauce	42.00

VEGAN MENU

STARTERS

Tomato (M, SO2) Heritage tomatoes, black olive, pickled shallots and basil	16.00
Asparagus Warm asparagus, shaved breakfast radish, truffle dressing	14.50
Greek salad Crisp garden leaves, marinated village olives, vine tomatoes, oregano dressed tofu	18.00

MAIN COURSE

Celeriac Celeriac and truffle risotto, rocket, pickled celeriac and celery	18.00
Gnocchi (G) Roasted gnocchi, spinach, asparagus, peas, herb yogurt (Vegan), toasted hazelnuts	18.00
Thai green curry (SB) Coconut cream, young corn, bok choy, tofu, steamed rice	17.00

DESSERTS

Chocolate, praline and caramel cake (G, M, E, N) Served with vanilla sauce	9.00
Crème brûlée (E, M) Flavoured with oranges and filfar liqueur	9.00
Strawberry tart (E, M, G) Served with strawberry sauce (Vegan Sugar Free Option Available)	9.00
Pavlova (Gluten free) (E, M) Seasonal red berries, crème patisserie	9.00
Selection of ice creams & sorbets (G, M, P, N) Please ask your server today's choice of flavours	8.00

ELY BEAR MENU

11:00 – 22:30

Penne pasta (G, EG) Tomato and basil sauce	12.00
Chicken (G, EG) Crispy breaded chicken fillets, sweet corn and French fries	13.00
Beef burger (G, EG) Grilled beef patty, in a soft brioche roll, vine tomato and cheese, served with French fries	12.00
‘Fish n Chips’ (F, G, EG, MU) Crispy cod goujons, fries, steamed peas and mayonnaise	10.50
French fries Served with ketchup & mayonnaise	8.00

PICNIC BASKETS

Please order 24 hours in advance

Picnic breakfast (G, N, EG, M)	14.00 per person
One sandwich; a choice of ham and cheese, turkey or salad	
One croissant, Danish pastry or fruit cake	
Whole piece of fruit – apple or banana	
 Golfer's snack (G, N, EG, M)	 16.50 per person
One sandwich; a choice of ham and cheese, turkey or salad	
One croissant, Danish pastry or fruit cake	
Fruit yogurt 100g	
Two pieces of fruit – apple and banana	
Juice and mineral water	
 The Elysium Hamper (G, N,EG,M, SO2)	 75.00 per person
A selection of cured meats	
A selection Cypriot & global cheeses with homemade chutney (M, SO2)	
Freshly baked breads (G)	
Cumberland sausage scotch egg (G, EG, M)	
Local pork & apricot sausage roll (G, EG,SE, M)	
Marinated olives	
Greek salad (M, SO2)	
Bollinger champagne (37.5cl)	

AFTERNOON TEA AT ELYSIUM

Available 12:00 – 18:30

Afternoon tea is for two persons and it includes: 55.00

Freshly-Baked Scones (M, G, EG)

Served with clotted Cornish cream and jam

Selection of Finger Sandwiches (M, G, EG, F, MU, SE)

Honey roast ham, oak smoked salmon, egg mayonnaise,
cucumber and cream cheese

Assortment of fine cakes (M, G, EG)

Tea or Coffee

Add on a glass of the following per person:

Italian prosecco 13.00

Italian prosecco Rosé 13.00

Mandois champagne 22.00

Moët et Chandon champagne 32.00

Mandois Rosé champagne 25.00

After 'princesses and princes'

CHILDREN'S AFTERNOON TEA

Available 12:00 – 18:30

Afternoon tea includes: 22.00 per child

Selection of Three Sandwiches (M, G)

Ham – Cheese - Cucumber

Caramelised Popcorn

White Milk Chocolate Lollipops (SB, G)

Sweet Macaroon 'Burger' (NU, EG, SB, M)

Choice of Milkshake

Filled Sweet 'Cone' (G, NU, M, EG)

MOONLIGHT MENU

22:30 – 06:30

Traditional moussaka (G, M) Baked aubergine, courgette, and potato slices and mince meat topped with creamy cheese béchamel Served with a side salad	18.50
Vegetable moussaka (G, M) Baked aubergine, courgette, Cyprus sliced potatoes, topped with creamy cheese béchamel, Served with a side salad	18.50
The Elysium burger (G, M, EG, MU, SO2) Grilled beef patty, bacon, Swiss cheese, soft brioche roll, served with in house pickles	21.00
'Ely Bear' classic margherita pizza (G, M) With tomato, mozzarella, and fresh basil	15.00
Meat feast pizza (G, M) With pepperoni, bacon, cured ham, and roast chic	17.00

BEVERAGES

WINES

WHITE

	15cl	75cl
Xynisteri Ezousa winery, Kannaviou Village, Paphos, Cyprus	8.00	30.00
Hans Greyl (Sauvignon Blanc) Marlborough, New Zealand	9.00	44.00
Reserva Estate Collection (Chardonnay) Viu Manent, Colchagua Valley, Chile	9.00	42.00

ROSÉ

Eros (Maratheftiko) Ezousa Winery, Kannaviou Village, Paphos Region, Cyprus	8.00	34.00
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RED

Maratheftiko Syrah, Mourvedre Ezousa winery, Kannaviou village, Paphos, Cyprus	8.00	32.00
Côtes Du Rhône (Syrah, Grenache, Mourvèdre) E. Guigal, Rhône valley, France	9.00	45.00

CHAMPAGNES / SPARKLING WINES

Mandois, Brut	22.00	108.00
Mandois, Rosé	25.00	145.00
Drappier Carte D'or Brut	-	125.00
Besserat de Bellefon Blanc de Blancs Grand Cru	-	180.00
Prosecco Butterfly Doc Extra dry Astoria, Treviso, Italy	13.00	46.00
Fashion Victim Rose Extra Dry Astoria, Treviso, Italy	13.00	46.00

COFFEE PROPOSALS

All coffees can also be prepared as decaffeinated

HOT COFFEES

Espresso	5.00 / 6.00
Espresso Macchiato	5.20
Cappuccino	6.70
Mocha Cappuccino	7.00
Latte Macchiato	7.00
Mocha Latte	7.50
Instant Coffee	5.80
Cyprus Coffee	4.50
Double Cyprus Coffee	5.50
Filter Coffee	5.80
Americano	6.00

COLD COFFEES

Freddo Espresso	6.80
Freddo Cappuccino	7.00
Nescafé Frappé	6.40
Caramel Macchiato	8.00
Chocolate Cookies Frappé	6.50

REFRESHMENTS & MINERALS

Soft drinks (25cl)	4.80
Chilled fruit juices (25cl)	4.50
Freshly-squeezed fruit juice (30cl)	7.00
Iced tea (33cl)	4.80
Imported mineral water (75cl)	5.50
Imported mineral water sparkling (75cl)	5.50
Imported mineral water (33cl)	3.50
Imported mineral water sparkling (33cl)	3.50

OTHER BEVERAGES

Traditional Chocolate	6.00
Loose tea selection	5.80

