



TAKE AWAY MENU

For orders and
enquiries please call:
+357 2585 8285



Hot Beverages

Hot Beverages

	€
Cappuccino Double espresso topped with frothy steamed milk	6
Americano Double espresso with side hot water and milk	6
White Mocha White chocolate with double espresso	7
Café Viennois Espresso with hot milk, topped with whipped cream	6
Caffe Latte Espresso with hot steamed milk	6
Chocolate/Caramel Latte Espresso with hot milk and chocolate/caramel sauce	7

Homemade

Hot Chocolate with 49% cocoa milk chocolate from Latin America	7.5
Café au Lait Large cup of filter coffee with hot frothy milk	6
Classic Filter Coffee 80% Arabica, 20% Robusta with chocolate notes, dry nuts, and herbs	6
Signature Aromatic Filter Coffee 100% Arabica, hazelnut & vanilla aromas	6
Latte Baileys Espresso mixed with milk and Baileys	12

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Tea Selection

€ 6

Breakfast

Ceylon, Darjeeling and Asian teas with drop of milk

Earl Grey Yin Zhen

Black tea, bergamot essential oil, flower petals

Jasmine Green Tea

A green and strongly perfumed jasmine tea enriched with jasmine flowers

Darjeeling

A well-balanced blend of almond and ripe peach

Oolong Tea

Salted butter caramel and flower petals

Fruits and More

Hibiscus flowers with apple pieces, orange and rosehip peels

Rooibos Cederberg

Slightly sweet and honey liquor taste with low tannin level and caffeine free

Decaffeinated Earl Grey

Black decaffeinated tea, finely flavored with bergamot from Calabria

Tureg Vert Mente

A gunpowder green tea, mint leaves and a natural mint aroma

Vert Yunnan

The Yunnan infusion exhibits green and fruity notes with an enduring finish

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Cold Beverages

Iced Coffees & Shakes

	€
Freddo Espresso	6
Freddo Cappuccino	6
Cold Brew Slow distillation of our signature coffee	6
Ice Café Latte with your choice of chocolate or caramel	6
Choco Freddo Espresso coffee blended with crushed ice and caramel gelato	7
Colors Shake Coffee, Ferrero cookies, nuts, vanilla gelato and chocolate	8
Café Frappe	6
Café Frappe With Baileys	12
Milkshake Chocolate, vanilla, strawberry, banoffee	8.5

Make your own fresh juice

€ 8

Orange

Grapefruit

Apple

Carrot

Pineapple

Celery

Pomegranate

Ginger

Watermelon (in season)

Strawberry (in season)

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Super Juices / Tonic Bar €

Acai Berries

Acai berries, pomegranate juice, pineapple juice, strawberries, raspberries, honey 10

Beet de Root

Beetroot, apple juice, blueberries, ginger, mint, honey 10

Mango Vanilla

Vanilla, chia seeds, mango, pineapple, banana, orange juice 10

Glowing Green Spirulina

Green spirulina, banana, almond milk, chia seeds, ginger, maple syrup 10

Zen Matcha

Matcha, banana, oat milk, turmeric, pineapple, kale, moringa, maple syrup 10

Almond - Banana Shake

Oats, almond milk, banana, almonds, maple syrup and cinnamon 9

Big Green

Green apple, avocado, celery, spinach, mint 9

Homemade Ice Tea €

Bali Green tea with fruity jasmine notes and ginger 7

Jardin bleu Black tea, orchard fruits with red berries and wild strawberries 7

Passion Framboise Hibiscus flower, rose hip bark, dried apple pieces 7

Peach The delicacy of peach and the velvety sweetness of a luscious summer fruit 7

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Cakes

Cakes

	Individual	whole
Guanaja *Allergens (4, 8, 9, 12) Guanaja chocolate cream / vanilla Madagascar crème brûlée / chocolate biscuit	7.50	30.00
Tart Citron *Allergens (4, 6, 7, 8, 9, 10, 12) Lemon cream / crunchy meringue / almond biscuit	7.50	30.00
Avellana *Allergens (4, 8, 9, 12) Milk chocolate mousse / gianduja cremeux / hazelnut croustillant	7.50	32.00
Red Velvet Cheesecake *Allergens (4, 8, 9, 12) Philadelphia cream / blackcurrants compote	7.50	32.00
Dubai Chocolate *Allergens (4, 8, 9, 12, 13) Chocolate biscuit tart / pistachio / kataifi praline / pistachio mouse / roasted pistachio	7.50	32.00
Apple Tart *Allergens (4, 8, 9, 12) Walnuts / raisins / cinnamon	7.50	-
Peanut Butter *Allergens (4, 6, 8, 9, 12) Jivara chocolate caramel / peanut butter financier	7.50	-
Profiterole *Allergens (4, 8, 9, 12) Milk chocolate whipped ganache biscotti flavour	7.50	-
Charlotte Rouge *Allergens (4, 6, 8, 9, 12) Fruit rouge cream / almond mousse / pistachio biscuit / fresh red fruits	7.50	32.00
Baked Cheesecake *Allergens (4, 8, 9)	7.50	-
Rocher no Sugar *Allergens (4, 8, 12) Creamy chocolate ganache/ hazelnut “praline”/ oats and hazelnut crumble	7.50	-
Fruit Tart *Allergens (4, 8, 9, 12) Pastry cream / seasonal fruits	-	32.00

Gelato

	€
Per Scoop	3.00
1LT Gelato	21.50
1.5LT Gelato	28.50

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From The Bake Shop

	€
Croissant *Allergens (4, 6, 8, 9) (traditional French recipe)	2.50
Pain au Chocolat *Allergens (4, 6, 8, 9)	5
Almond Croissant *Allergens (4, 6, 8, 9, 12)	4
Danish Pastry with Fruits *Allergens (4, 8, 9)	4
Danish Pastry of the Day *Allergens (4, 6, 8, 9, 12)	4
Carrot Cake *Allergens (4, 8, 9, 12) with Cream Cheese Filling, Walnuts and Raisins	6.50
Chicken Pie *Allergens (4, 5, 8, 9) Freshly baked mild chicken curry served with mango chutney	8
Cheese Pie *Allergens (4, 8, 9) A delicate blend of five cheeses, fresh mint leaves and sun-dried tomatoes in phyllo and kataifi pastry	7
Colors Signature Pie *Allergens (4, 8, 9, 13) Leeks / fetta and manouri cheese / handmade phyllo pastry	7

Breads

	€
French Baguettes *Allergens (8, 12, 13) White and multi-seed	2.20
Chia *Allergens (8, 12, 13) Chia seeds provide a source of complete protein, vitamins and iron	3.35
Maise *Allergens (4, 7, 8, 12) Pleasant taste due to a slight hint of spices and sunflower seeds	3.35
Bavarian Dark *Allergens (8) Following the traditional Bavarian recipe	3.35
Beetroot *Allergens (8, 12, 13) Tasteful and low in fat	3.35
Prozimeno *Allergens (8) Traditional bread enriched with wheat bran and our sourdough	3.35
Walnut *Allergens (8, 12) Rustic hearty loaf with a nutty flavour, and a dense chewy texture	4

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Salads & Sandwiches

Salads

	€
Caesar Salad Plain *Allergens (4, 5, 8, 9, 10, 12) <i>Sucrine Lettuce / Crispy Pancetta / Croutons / Semi-dried Tomato</i>	16
With slow-cooked Chicken Breast *Allergens (4, 5, 8, 9, 10, 12)	23
Crab Salad *Allergens (1, 2, 5, 7, 8, 13) <i>Crispy greens / avocado / soy and sesame dressing</i>	28
Asian Prawn *Allergens (1, 2, 7, 8, 12, 13) <i>Crunchy salad / avocado / cashews / wakame / ponzu dressing</i>	22
Goat Cheese 🌱 *Allergens (1, 4, 8, 12) <i>Mixed salad / marinated pears / caramelized pecans / mint</i>	19
Salmon *Allergens (1, 3, 5, 13) <i>Baby greens / beluga lentils / vegetables / lemon vinaigrette</i>	20
Burrata 🌱 *Allergens (1, 4, 8, 12) <i>Rucola / tomato vinaigrette / taggiasche olives / macadamia nuts</i>	17
Nicoise Salad *Allergens (3, 7, 8, 9) <i>Fresh Tuna / baby gems / boiled eggs / potatoes / anchovies / lemon vinaigrette</i>	22

Sandwiches

	€
Colors Club *Allergens (4, 5, 8, 9, 10) <i>Chicken breast / crispy pancetta / cream cheese / egg</i>	16
Fresh Salmon *Allergens (1, 3, 4, 5, 6, 7, 8, 9, 13) <i>Avocado / egg / Wasabi mayonnaise / ponzu / beetroot bread</i>	19
Chicken *Allergens (1, 4, 5, 8, 9) <i>Spinach and portobello / parmesan / Japanese mayonnaise / provolone cheese / tortilla</i>	17
Portobello Mushroom *Allergens (1, 5, 7, 8) <i>Five spiced mushroom / avocado / Chinese cabbage slaw / focaccia</i>	14
Iberico Pork & Provolone *Allergens (1, 4, 5, 8, 9, 12) <i>Asian slaw / pickle cucumber relish / brioche</i>	18
Avocado on Toast *Allergens (8, 9, 10) <i>Sourdough bread / boiled egg / extra virgin olive oil</i>	14

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Stuffed Croissants & Homemade Pinsas

Stuffed Croissants

€

Smoked Salmon / Cream Cheese/ Lime *Allergens (1, 3, 4, 8, 9)

17

Honey – cooked Ham/ Provolone Cheese *Allergens (1, 4, 8, 9)

14

Homemade Pinsas

€

Mushrooms 🌱 *Allergens (4, 8)

19

Truffles / Pecorino / Spinach

Burrata 🌱 *Allergens (4, 8)

19

Tomato Confit / Basil

Prosciutto *Allergens (4, 8)

19

Parmesan / Rucola

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Sushi Rolls & Nigiri

Sushi Rolls (8 pieces)	€
Crispy Tempura Roll *Allergens (2, 4, 5, 7, 8, 9, 10) <i>Prawn tempura / avocado / cucumber</i>	20
BBQ Eel Roll *Allergens (2, 3, 7, 9, 13) <i>Eel / steamed prawns / avocado / cucumber / wakame salad</i>	20
Spicy Tuna Roll *Allergens (3, 5, 7, 8, 13) <i>Tuna / avocado</i>	20
California Roll *Allergens (2, 3, 5, 7) <i>Crabmeat / avocado / cucumber / tobiko</i>	20
Soft Shell Crab Roll *Allergens (2, 4, 5, 7, 8, 9, 10) <i>Soft shell crab / avocado / cucumber</i>	20
Vegetable Roll *Allergens (4, 7) <i>Shiitake mushrooms / carrots / cucumber / avocado</i>	19
Salmon Supreme *Allergens (3, 5, 7, 8) <i>Roasted salmon / avocado / cucumber / salmon caviar</i>	20
Wasabi Prawn *Allergens (2, 5, 7, 8, 9, 13) <i>Prawn / avocado / cucumber / wasabi tobiko</i>	20
Maki Moriawase (16 pieces) <i>Combination of four different kinds of sushi rolls (four of each kind)</i>	38

Nigiri (2 pieces)	€
Salmon *Allergens (3, 5, 7)	9
Bluefin Tuna *Allergens (3, 5, 7)	11
Sea Bass *Allergens (3, 5, 7)	9
Prawn *Allergens (3, 5, 7)	9
Eel *Allergens (3, 5, 7)	11

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ALLERGENS INDEX

INDICATING NUMBER	ALLERGEN SYMBOL & NAME	ALLERGEN DESCRIPTION
1	CELERY	This includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CRUSTACEANS	Crab, lobster, prawns and scampi are crustaceans, shrimp paste often used in Thai and south-east Asian curries or salads. Is an ingredient to look out for.
3	FISH	You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
4	MILK	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, in powdered soups and sauces. It's often split into casein in curds and BLG in whey.
5	MUSTARD	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
6	PEANUTS	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
7	SOYA	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.
8	WHEAT-GLUTEN	Wheat (such as spelt and Khorasen wheat/Kamut), rye, barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
9	EGGS	Eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
10	LUPIN	Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
11	MOLLUSCS	These include mussels, land snails, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews.
12	TREE NUTS	Not to be mistaken with peanuts (which are actually a legume & grow underground). This ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.
13	SESAME	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
14	SULPHUR DIOXIDE	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.