COLORS

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
Matcha Latte Matcha Tea with hot steamed milk	7
Chocolate/Caramel Latte Espresso with hot milk and chocolate/caramel sauce	7

Homemade

Hot Chocolate with 49% cocoa milk chocolate from Latin America	7
Vegan Hot Chocolate With dark couverture and almond milk	7
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

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

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

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

Cold Beverages

Iced Coffees & Shakes

	€
Freddo Espresso	6
Freddo Cappuccino	6
Cold Brew Slow distillation of our signature coffee	6
Iced Café Latte with your choice of chocolate or caramel	6
Iced Matcha Latte	7
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

Make your own fresh juice

€ 8

Orange
Grapefruit
Apple
Carrot
Pineapple
Celery
Pomegranate
Ginger
Watermelon (in season)
Strawberry (in season)

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc). Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

Super Juices / Tonic Bar

	€
Acai Berries Acai berries, pomegranate juice, pineapple juice, strawberries, raspberries, honey	10
Vitaminico Bee pollen, apple juice, carrot juice, celery juice, honey	10
Mango Vanilla Vanilla, chia seeds, mango, pineapple, banana, orange juice	10
Defensive Ginger, pineapple, apple juice, carrot juice, orange juice	10
Energize Guarana, apple juice, orange juice, strawberries, banana	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

Cakes

	individual	whole
Guanaja *Allergens (4, 8, 9, 12) Guanaja chocolate cream / vanilla Madagascar crème brûlée / chocolate biscuit	6.50	30.00
Tart Citron *Allergens (4, 6, 7, 8, 9, 10, 12) Lemon cream / crunchy meringue / almond biscuit	6.50	30.00
Avellana *Allergens (4, 8, 9, 12) Milk chocolate mousse / gianduja cremeux / hazelnut croustillant	6.50	32.00
Red Velvet Cheesecake *Allergens (4, 8, 9, 12) Philadelphia cream / blackcurrants compote	6.50	32.00
Milk Chocolate Tart *Allergens (4, 6, 8, 9, 12) 46% cocoa Bahibe milk chocolate creameux / Dulcey whipped ganache / caramel layer	6.50	32.00
Apple Tart *Allergens (4, 8, 9, 12) Walnuts / raisins / cinnamon	6.50	-
Peanut Butter *Allergens (4, 6, 8, 9, 12) Jivara chocolate caramel / peanut butter financier	6.50	-
Paris Brest *Allergens (4, 8, 9, 12) Vanilla Madagascar Cream	6.50	-
Charlotte Rouge *Allergens (4, 6, 8, 9, 12) Fruit rouge cream / almond mousse / pistachio biscuit / fresh red fruits	6.50	32.00
Dulcey Caramel *Allergens (4, 8, 9, 12) Muscovado streusel / banana confit	6.50	30.00
Rocher *Allergens (4, 6, 8, 9, 12) Creamy Jivara ganache / hazelnut praline / crunchy feuilletine	6.50	-
Chocolate Pie *Allergens (4, 6, 8, 9, 12) Salted caramel / roasted almonds	-	30.00
Fruit Tart *Allergens (4, 8, 9, 12) Pastry cream / seasonal fruits	-	32.00

Gelato

	€
1 Scoop	3.00
2 Scoops	6.00
3 Scoops	9.00
1LT Gelato	20.00
1.5LT Gelato	27.00

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

From The Bake Shop

	€
Croissant*Allergens (4, 6, 8, 9) (traditional French recipe)	2.50
Pain au Chocolat *Allergens (4, 6, 8, 9)	4
Almond Croissant *Allergens (4, 6, 8, 9, 12)	4
Dulcey Flan Croissant *Allergens (4, 8, 9)	5.50
Danish Pastry with Fruits *Allergens (4, 8, 9)	4
Rocher Croissant *Allergens (4, 6, 8, 9, 12)	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

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc). Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

Salads & Sandwiches

Salads

	€
Caesar Salad Plain *Allergens (4, 5, 8, 9, 10, 12) *Sucrine Lettuce / Crispy Pancetta / Croutons / Semi-dried Tomato*	16
Caesar Salad Chicken *Allergens (4, 5, 8, 9, 10, 12) *Sucrine Lettuce / Crispy Pancetta / Croutons / Semi-dried Tomato*	20
Crab Salad *Allergens (1, 2, 5, 7, 8, 13) *Crispy greens / avocado / soy and sesame dressing*	25
Asian Prawn *Allergens (1, 2, 7, 8, 12, 13) *Crunchy salad / avocado / cashews / wakame / ponzu dressing*	22
Goat Cheese *Allergens (1, 4, 8, 12) *Mixed salad / marinated pears / caramelized pecans / mint*	19
Salmon *Allergens (1, 3, 5, 13) *Baby greens / beluga lentils / vegetables / lemon vinaigrette*	20
Mushroom & Asparagus *Allergens (1, 8, 12) *Crispy greens / white balsamic vinaigrette*	16

Sandwiches

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

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

Stuffed Croissants & Homemade Pinsas

Stuffed Croissants

	€
Brie / Serano Ham / Pickle Relish *Allergens (1, 4, 8, 9)	15
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) *Truffles / Pecorino / Spinach*	19
Burrata *Allergens (4, 8) *Tomato Confit / Basil*	19
Prosciutto *Allergens (4, 8) *Parmesan / Rucola*	19

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

Sushi Rolls & Nigiri

Sushi Rolls (8 pieces)

	€
Crispy Tempura Roll *Allergens (2, 4, 5, 7, 8, 9, 10) *Prawn tempura / avocado / cucumber*	18
BBQ Eel Roll *Allergens (2, 3, 7, 9, 13) *Eel / steamed prawns / avocado / cucumber / wakame salad*	18
Wasabi Salmon Roll **Allergens (3, 4, 5, 7, 8, 9, 13)* *Roasted salmon / avocado / cucumber / wasabi / tobiko*	18
Spicy Tuna Roll **Allergens (3, 5, 7, 8, 13)* *Tuna / avocado*	18
California Roll **Allergens (2, 3, 5, 7)* *Crabmeat / avocado / cucumber / tobiko*	18
Soft Shell Crab Roll **Allergens (2, 4, 5, 7, 8, 9, 10)* *Soft shell crab / avocado / cucumber*	18
Vegetable Roll **Allergens (4, 7)* *Shiitake mushrooms / carrots / cucumber / avocado*	15
Maki Moriawase (16 pieces)	35

Combination of four different kinds of sushi rolls (four of each kind)

Nigiri (2 pieces)

	€
Salmon *Allergens (3, 5, 7)	8
Bluefin Tuna *Allergens (3, 5, 7)	10
Sea Bass *Allergens (3, 5, 7)	8
Prawn *Allergens (3, 5, 7)	8
Eel *Allergens (3, 5, 7)	10

Please note that most of our dishes, cakes, creations contain ingredients which may cause allergies(nuts, gluten, etc).
Our Colors Café Manager is at your disposal should you require any clarification as to the products used for the preparation of our menu.
All prices are in Euro and include VAT
= dishes suitable for vegans *= dishes suitable for vegetarians*

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 is 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.