



TAKE AWAY MENU

For orders and
enquiries please call:
+357 2585 8285



Cakes

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

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

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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
Caesar Salad Chicken *Allergens (4, 5, 8, 9, 10, 12) <i>Sucrine Lettuce / Crispy Pancetta / Croutons / Semi-dried Tomato</i>	20
Crab Salad *Allergens (1, 2, 5, 7, 8, 13) <i>Crispy greens / avocado / soy and sesame dressing</i>	25
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
Mushroom & Asparagus 🌱 *Allergens (1, 8, 12) <i>Crispy greens / white balsamic vinaigrette</i>	16

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

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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) <i>Truffles / Pecorino / Spinach</i>	19
Burrata 🌱 *Allergens (4, 8) <i>Tomato Confit / Basil</i>	19
Prosciutto *Allergens (4, 8) <i>Parmesan / Rucola</i>	19

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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>	18
BBQ Eel Roll *Allergens (2, 3, 7, 9, 13) <i>Eel / steamed prawns / avocado / cucumber / wakame salad</i>	18
Wasabi Salmon Roll *Allergens (3, 4, 5, 7, 8, 9, 13) <i>Roasted salmon / avocado / cucumber / wasabi / tobiko</i>	18
Spicy Tuna Roll *Allergens (3, 5, 7, 8, 13) <i>Tuna / avocado</i>	18
California Roll *Allergens (2, 3, 5, 7) <i>Crabmeat / avocado / cucumber / tobiko</i>	18
Soft Shell Crab Roll *Allergens (2, 4, 5, 7, 8, 9, 10) <i>Soft shell crab / avocado / cucumber</i>	18
Vegetable Roll *Allergens (4, 7) <i>Shiitake mushrooms / carrots / cucumber / avocado</i>	15
Maki Moriawase (16 pieces) <i>Combination of four different kinds of sushi rolls (four of each kind)</i>	35
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

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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.