

A dynamic splash of white milk is the central focus, captured mid-air with various droplets and a large, curved splash. The background is a vibrant teal color with large, overlapping white and teal circular shapes. Several white circles of varying sizes are scattered throughout the composition, some appearing as bubbles or highlights.

*milkbar*

## Allergens



Cereals that contain gluten



Milk



Eggs



Nuts



Peanuts



Sesame



Soya



Mustard



Celery



Fish



Shellfish



Molluscs

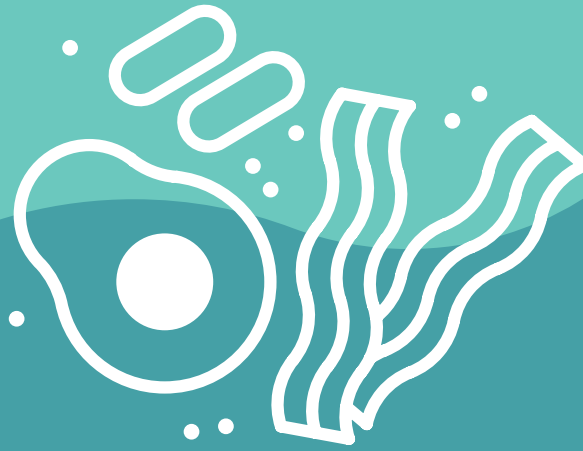


Lupin



Sulphur Dioxide

♥ Healthy | 🌶️ Spicy | (V) Vegetarian | (GF) Gluten Free | (LC) Low Cholesterol



**FOOD**

**Our products come from farmers and producers dedicated to producing high quality vegetables and pasta which meet international food safety standards.**

We source **fresh eggs**, which are produced by local chickens reared only on natural food.

The **chicken** we use comes from local certified breeders.

**Black Angus** is known to produce high quality beef, and is considered one of the finest meats in the world.

We use **extra virgin olive oil**, produced with traditional methods for the perfect aroma and taste.

Our **pasta** is exceptional in both quality and production. Made from natural ingredients including durum wheat semolina and pasteurized egg, it is rich in protein.

## FRESHLY BAKED

### Classic Croissant

Served with butter, homemade jam or hazelnut chocolate or honey

### Spinach Pie

Stuffed with healthy spinach and cheese

### Homemade Olive Pie

### Cretan Graviera Cheese Pie

## BREAKFAST TREATS

### Bagel Cheese Bomb

With cream cheese

### Smoked Salmon Bagel

With avocado, tomato, cream cheese, and lettuce

### Chicken Bagel

With pesto mayo sauce, tomato and crispy Iceberg lettuce

### Chicken Wrap

Grilled chicken wrap with mayonnaise and salad.  
Served with fries

### Homemade Granola

With light yogurt, walnuts, blueberries, strawberries, and honey

## BREAKFAST COMBO

### Milkbar's

Two poached eggs on English muffins topped with Hollandaise sauce, crispy bacon, English sausage, hash browns, grilled tomato, Portobello mushrooms, breaded halloumi with sesame seeds and honey

### Go Healthy (V)

Traditional halloumi cheese on brown bread with grape syrup, avocado, and two boiled eggs

### Cypriot Traditional

Two fried eggs on homemade bread, smoked lountza, Cyprus sausage, tomato with oregano, baked black olives, breaded halloumi with sesame seeds, and honey

### English

Two fried eggs on English muffins, with crispy bacon, English sausages, hash browns, baked beans, grilled tomato, and Portobello mushrooms

### Veggie

Two fried eggs on English muffins, with hash browns, baked beans, grilled tomato, Portobello mushroom, breaded halloumi with sesame seeds, and honey

## DISH OF THE DAY

Ask your waiter for the daily dish

## EGG CLASSICS OR NOT

SERVED UNTIL 16:00

**Plain Omelette** 

**4 Egg White Omelette** 

With smoked turkey

**Scrambled Eggs** 

On English muffins

**Smoked Salmon** 

With scrambled eggs and chives

**Eggs Royale** 

Two poached eggs on English muffins topped with smoked salmon and Hollandaise sauce

**Eggs Florentine** 

Two poached eggs on English muffins topped with spinach and Hollandaise sauce

**Eggs Benedict** 

Two poached eggs on English muffins topped with crispy bacon and Hollandaise sauce

**add**

Turkey / Mushrooms / Ham /  
Halloumi / Cheese

## SALADS

SERVED FROM 12:00

**Chicken Parmesan** 

Green salad with marinated grilled chicken breast, mushrooms, parmesan flakes, croutons, fresh and sun-dried tomatoes, and basil pesto vinaigrette

**Super Bowl** 

Mixed green salad with quinoa, wakame (seaweed), pomegranate, mango, cashew nuts, avocado, and citrus vinaigrette

**Golden** 

Caramelized goat's cheese sprinkled with toasted almond flakes, red wine poached pears, garden greens, and honey and mustard vinaigrette

**The Milky One (V)** 

Green salad with breaded halloumi, dried figs in Commandaria brine, crushed brittle, and cherry tomatoes with carob syrup vinaigrette

**Grilled prawns** 

Garden green salad with prawns, bell peppers, caper corns, cherry tomatoes, almond flakes, fennel, and a light soy sauce vinaigrette

## BURGERS AND MORE ...

### The Black

Patty made trimmings of **Black Angus** beef in a brioche bun, with caramelized onions, crispy bacon, cheddar cheese, smoked horseradish sauce, fresh tomato and lettuce. Served with fries

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### Smokey and Pulled

Slow cooked pork in 4 bao buns, with a light smoke aroma, hoisin sauce and crispy iceberg lettuce. Served with fries

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### Chicken Burger

Marinated grilled chicken fillet in a brioche burger bun, honey mustard sauce, melted cheese, crispy iceberg lettuce, and fresh tomato. Served with fries

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### Salmon Bun

Salmon fillet, avocado, tomato, wakame (seaweed), light cream cheese in a toasted carbonated black brioche bun. Served with quinoa salad

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### Rainbow (V)

Grilled Portobello mushroom, halloumi cheese, smoked sweet pepper, tomato, and lettuce in a carbonated black brioche bun. Served with salad.

### Hungry Man

Grilled beef steak strips in panini, with caramelized onions and mushrooms, and béarnaise sauce. Served with fries and salad

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### Our Club

Triple-decker toasted bread stuffed with chicken fillet, cheese, bacon, egg omelette, mayonnaise, lettuce, and tomato. Served with fries

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### Avocado & Portobello Club (V)

Brown toasted bread with a spread of light cream cheese, fresh sliced avocado, grilled Portobello mushroom, tomato, and lettuce. Served with salad

## PASTAS

### Prawn

Linguini with homemade shrimp bisque, cherry tomatoes, and prawns

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### Pollo Funghi

Pappardelle with chicken fillet, variety of mushrooms, and white wine sauce, springled with parsley

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### Rigatoni alla Carbonara

Rigatoni with smoked crispy pancetta and bacon, mushrooms, grated parmesan cheese and a touch of fresh cream

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### Cheese Ravioli (V)

Ravioli stuffed with cheese, served with creamy pesto sauce, topped with sun-dried tomatoes and parmesan flakes

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### Spaghetti Napolitana (V)

Fresh spaghetti with fresh herbs and homemade tomato sauce

Also available with gluten-free spaghetti

## MORE THAN BRUNCH

SERVED FROM 12:00

### Pork Chop

800gr grilled pork chop, served with salad, fries, and a smokey barbeque sauce on the side

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### Grilled Chicken

250gr grilled chicken breast, marinated with Dijon mustard, sesame oil, smoked paprika, ginger, and lemongrass. Served with fresh seasonal vegetables, wild rice, and avocado mousse

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### Sea Bass

Fresh sea bass fillet with carrot purée, confit baby potatoes with fresh herbs, asparagus and lime sauce

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### Salmon

Crispy salmon fillet marinated with orange and lemon zest, served with grilled vegetables, wild rice and a light tarragon lemon sauce

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### Crispy Calamari

Fried calamari with hazelnuts and sweet chili.





**DESSERTS**

## Waffles

With banana, strawberries, and hazelnut chocolate. Served with vanilla ice cream

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## American Pancakes

With maple syrup, patisserie cream, and blueberries

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With hazelnut chocolate, patisserie cream, and strawberries

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## Apple Baked Cheese Cake

Set on crumble tart and served with fresh strawberry sauce

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## Milk Bar Chocolate Mousse

With espresso crème brûlée on a fudgy brownie, hot chocolate sauce and bananas with toffee sauce

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## Lemon Meringue Pie

Accompanied by strawberry ice cream and a forest berries sauce

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## Walnut Pie

Topped with cream cheese, served with caramel ice cream and an aromatic honey sauce

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## Orange Pie

Topped with pastry crème, accompanied by vanilla ice cream and pomegranate sauce

## ICE CREAM (per scoop)

Choose from our homemade selection

Mango

Vanilla

Chocolate

Caramel

Lemon Sorbet

Strawberry

Mint Chocolate

Forest Fruits

## PLATTERS

### Mini Fruit Platter

Seasonal fruits

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### Mini Cheese Platter

Variety of artisan cheeses accompanied with fruit preserves

Desserts may contain traces of eggs, soya, nuts, sesame, milk, lupine



**KIDS**

## Homemade Chicken Strips

Marinated crispy chicken strips, served with fries, tomato, and cucumber

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## Spaghetti Napolitana

Spaghetti pasta with Napolitana sauce

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## Burger

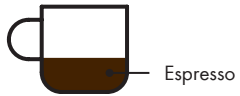
Beef patty with tomato, and lettuce.  
Served with fries

Add cheese for



**DRINKS**

# KNOW YOUR COFFEE



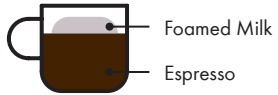
**ESPRESSO**



**RISTRETTO**



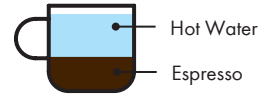
**LUNGO**



**MACCHIATO**



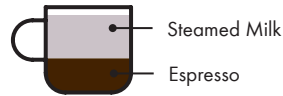
**CON PANNA**



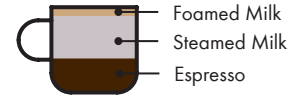
**AMERICANO**



**CAPPUCCINO**



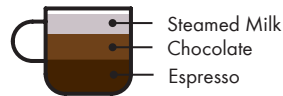
**FLAT WHITE**



**CAFFÉ LATTE**



**AFFOGATO**



**MOCHA**

## COFFEE

Coffee originates from the fruit of the *Coffea* tree of the Rubiaceae family, which grows and thrives between the Tropic of Capricorn and Cancer in what is known as the coffee belt.

Coffee beans are called 'cherries' due to their sweet taste, red color, and cherry-like appearance. As with any fruit, coffee has the ideal flavor when it is at the right maturity level. As cherries from the same tree may mature at different times, collection is carried out accordingly. Similar to wine, quality coffee draws its characteristics from the terroir, and is directly influenced by the harmony and balance of the soil, weather conditions, variety, and altitude at which it grows.

### Varieties

The two main varieties of coffee are Arabica and Robusta. Each lends distinct characteristics to a blend.

The Arabica grains provide refinement, sharpness, purity, and elegance, while Robusta gives body, texture, and intense coffee aromas.

The precise mixing of the varieties allows for a richness in flavor, to which each variety contributes with its own characteristics.

### Roasting

Depending on the roasting technique, the same coffee can be transformed. Allowing for varying character, beans are roasted to optimize and maximize flavor, taking into account the country of origin, the kind, the consignment, the batch etc. Done incorrectly, this may destroy a fine quality coffee, but a knowledgeable implementation of the roasting process will bring out the beans' best features and allow each coffee to express its unique characteristics.

### **Buondi Limited Edition:**

100% Arabica, with delicate aromas, tropical fruit flavors, hidden cocoa notes, and notes of freshly-baked cereals. A special blend of the best varieties grown in Guatemala, Antigua, Costa Rica, and Santos Astrid.

#### **Taste Characteristics:**

- Distinctive scent of freshly-baked cereals
- Balanced acidity
- Moderate body
- Notes of roasted nuts and chocolate couverture
- Long-lasting aftertaste

### **Buondi Prestige:**

Powerful, with an explosion of aromas, but also gentle and delicate, this is a coffee to delight every true lover of espresso. It combines the sweetness of genuine Brazilian coffee with the uniqueness of Central American coffees, the exquisite character of East African coffees, and the strength of coffee from India in perfect proportions.

#### **Taste Characteristics:**

- Strong aromas
- Balanced flavor

### **Buondi Single Origin Honduras:**

100% Arabica originating exclusively from Honduras. The country's ideal terrain, combined with the prevailing climatic conditions, contribute to the production of this extraordinary quality coffee which is cultivated on the volcanic heights and produced in controlled quantities.

#### **Taste Characteristics:**

- Light and distinctive aromas
- Balanced acidity
- Gentle and rich body
- Notes of caramelized brown sugar and chocolate
- Long-lasting aftertaste



## COFFEE

### HOT

#### Espresso / Espresso Double

Buondi Prestige

Buondi Limited Edition

#### Espresso Lungo

#### Espresso Macchiato

#### Americano

#### Cappuccino / Double

#### Flat White

#### Caffé Latte

#### Caramel Latte

#### Affogato al Café

#### Mocha

#### White Mocha

#### Filter Coffee

Buondi Single Origin Honduras

#### Flavored Filter Coffee

Vanilla, Hazelnut, Caramel, Chocolate

#### Cyprus Coffee / Double

#### Instant Coffee

### COLD

#### Iced Americano

#### Freddo Espresso

#### Freddo Cappuccino

#### Frappe

#### Iced Latte

#### Iced Caramel Latte

#### Iced Mocha

#### Milkbar Affogato

Vanilla ice cream, double espresso, milk

#### Snowy Iced Mocha

#### Japanese Style Cold Brew

#### Iced Matcha Latte

Organic matcha shot with coconut milk

## SPECIALS

### Iced Irish

Cold brew, Irish whiskey, whipped cream

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### Night Walker

Cold brew, homemade coffee liqueur, whipped cream

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### Martin & Lewis

Espresso, vanilla ice cream, bourbon, whipped cream

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### Amos & Andy

Espresso, chocolate ice cream, homemade coffee liqueur, whipped cream

## CHOCOLATE BASED

### HOT

#### Hot Chocolate

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#### Hot White Chocolate

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#### Flavored Hot Chocolate

(choose your flavor) Vanilla, hazelnut, caramel, almond, coconut, strawberry

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#### Flavored Hot White Chocolate

(choose your flavor) Hazelnut, almond, strawberry

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#### Marshmallow Hot Chocolate

Classic or white chocolate with marshmallows

### COLD

#### Iced Chocolate

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#### Flavored Iced Chocolate

(choose your flavor) Vanilla, hazelnut, caramel, almond, coconut, strawberry

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#### Flavored Iced White Chocolate

(choose your flavor) Hazelnut, almond, strawberry

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#### Crushed Candy Chocolate

White chocolate blended with raspberry, milk and ice topped with whipped cream and candy crumbles

## PREMIUM LOOSE TEA

### Green Tea

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### English Breakfast

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### Chamomile

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### Earl Grey

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### Mint (Bio)

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### Jasmine

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## HERBAL TEA

### Fiore Di Lavender

Verbena, Greek mountain tea, lavender, citrus fruit, hibiscus, lemongrass

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### Alexandria Symphony

Hibiscus, rose hip, peppermint, blackberry, red currant, strawberry, mint and raspberry

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### Slim Tea

High level of antioxidants, green tea, green maté and green coffee beans, chamomile

### Aloe Vera Anti-Aging Tea

Green tea, aloe vera, pineapple

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### Pure Energy Ginseng Tea

Green tea, Chinese ginseng root, pineapple and ginger

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### Relax Tea

Valeriana, lavender, chamomile, apple, peach, orange, spearmint, lemon balm

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### Red Square

Hibiscus, cranberry, apple

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### Rooibos Aphaia

Sweet Rooibos flavored with apple pieces, raisin, almond and pistachio

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### The Gardens of Bukhara

Pineapple, coconut, cranberry, citrus fruit, rosebud, pomegranate, vanilla

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### Detox Tea, Herbs of Mount Olympus

Stinging nettle, fennel, thyme, sage, chamomile, Greek mountain tea, lemon balm, apple and green rooibos

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### Matcha Premium

## SMOOTH... YOUR BAR

### The Hulk

Green apple, pear, celery, spinach leaves, green apple purée

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### Marlon Mango

Strawberry purée, mango, passion fruit, mango purée, mango juice

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### African Queen

Banana, coconut purée, pineapple, pineapple juice

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### Ginger Rogers

Peach purée, pear, ginger, apple juice, caramel

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### Berry White

White chocolate powder, mixed berry, strawberry purée, milk

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### Josephine Baker

Banana, passion fruit, milk, mango juice

## SHAKE... THE MILK

### Choose your shake flavor

Mango, Vanilla, Chocolate, Caramel, Lemon sorbet, Strawberry, Mint chocolate, Forest fruits

## FRESH FRUIT JUICES

Orange, red grapefruit, apple, carrot

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### Zen Garden

Pears, mint leaves, celery, cucumber, green apple

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### Beatles

Beetroot, celery, carrot, green apple

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### Summer Breeze

Pomegranate, apple, orange, pink grapefruit

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### Morning Sunshine

Apple, mandarin, red grapefruit, orange, ginger

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### ACE

Apple, carrot, orange, ginger

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### Purify

Pomegranate, apple, carrot, lemon, mandarin

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### Green Detox

Apple, cucumber, celery

## HEALTHY DRINKS

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### **Aloe Pineapple Crush With Green Tea**

KIKI's organic aloe ferox juice - pineapple, organic green tea, agave nectar, mango

*KIKI's Organic Aloe Ferox Juice* is a pure and unfiltered natural juice. It is native to Africa, where it grows wild in its natural habitat. Aloe Ferox is known for its natural colon-cleansing benefits. It is particularly high in calcium, which contributes to the functioning of the digestive enzymes and amino acids that assist in breaking down food. Aloe Ferox Juice is unconcentrated and undiluted, therefore all of the plant's vital nutrients are retained in their natural form. Ideally consumed before meals.

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### **Turmeric Latte**

KIKI's turmeric powder, agave nectar, coconut milk, cinnamon

*KIKI's Organic Turmeric* is a perennial plant from the ginger family which originates in India. Traditionally called 'Indian saffron', it is widely used in herbal remedies for its nutrient-dense properties. Our Organic Turmeric Powder has a warm gingery/peppery taste.

### **Pea Protein Punch**

KIKI's pea protein - banana, oatflakes, almond milk, caramel sauce

*KIKI's Raw Organic Pea Protein Powder* is derived from organically-grown yellow peas, which are rich in protein and low in fat. Free from any animal products and genetically-modified materials, it's a perfect alternative for vegetarians and vegans.

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### **Almond Vanilla Charcoal Latte**

KIKI's activated charcoal - vanilla extract, pinch of sea salt, espresso ristretto, maple syrup (optional), almond milk

*KIKI's Activated Charcoal* is produced from sustainable coconuts which have been purified with steam to remove any contaminants. Activated charcoal contributes to reducing wind after eating.



## SOFT DRINKS & JUICES

33cl

Coca Cola, Diet Coke, Coke Zero  
Sprite, Diet Sprite, Fanta, Tonic, Ginger Ale,  
Bitter Lemon, Soda Water  
Iced Tea (Peach or Lemon)  
Energy Drink

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### Fruit Juices

Orange, Pineapple, Pink Grapefruit,  
Cranberry, Tomato, Apple, Lemon, Mango

## HOMEMADE LEMONADE

### Classic Lemonade

Sugar, lemon, soda with fresh mint leaves

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### Citrus Mix

Lemon, lime, orange, sugar, soda, fresh mint leaves

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### Apple & Ginger Lemonade

Green apple juice, fresh lemon juice, ginger,  
mint leaves, sugar

## STILL & SPARKLING MINERAL WATER

Natural 50cl 1L  
San Pellegrino 33cl 75cl

## BEER

Carlsberg 33cl  
Keo  
Stella Artois  
Corona 50cl  
Erdinger  
Guinness

## DRAUGHT BEER

Carlsberg Classic 25cl 50cl  
Stella Artois  
Hoegaarden

## CIDER

Somersby 33cl  
Kopparberg

## COCKTAILS

### **Aperol Spritz**

Aperol, prosecco, soda water, orange

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### **Hugo**

Elderflower syrup, prosecco, fresh mint

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### **Espressotini**

Homemade coffee liqueur, vodka, espresso, brown sugar

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### **Coffee Old Fashioned**

Cold brew coffee, bourbon, crème de cacao, brown sugar, orange bitter

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### **Spiced Ophir GT**

Ophir gin, strawberry slices, red chili slices, premium tonic

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### **Elephant GT**

Elephant gin, fresh ginger and apple slices, premium tonic, lemon bitter

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### **Sangria**

Wine-based light and sweet drink with selected fruits. For available combination ask your server

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### **Blossom**

Floral & fruity blossom spirit with ice and soda

# WINE

## WHITE

19cl 75cl

### Local

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### Imported

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#### Grifos 2

Xynisteri, Sauvignon

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#### Petritis

Xynisteri, Kyperounda Winery

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#### Notios

Roditis, Moschofilero, Asyrtiko, Gaia

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#### Savatiano

Papagiannakos, Mesogaia

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#### Sauvignon Blanc

Vlassides, Kilani

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#### Malagousia

Ktima Gerovassiliou, Drama

## RED

19cl 75cl

### Local

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### Imported

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#### Andesites

Kyperounda

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#### Grifos 1

Agiorgitiko and Mataro, Vlassides

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#### Notios

Agiorgitiko, Syrah, Gaia wines

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#### Shiraz Vlassides

Kilani

## ROSÉ

19cl 75cl

### Local

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### Imported

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#### Kyperounda

Cyprus

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#### Zambartas

Cyprus



# THANK YOU FOR CHOOSING US TO SERVE YOU

Members of PNS Restaurants

