



limelight
TAVERNA

Wine Menu

Aperitifs**Ορεκτικά
Ποτά**

GLASS OF COMMANDARIA	5cl	3.95
Ideal as an aperitif or an after dinner drink dessert wine. Commandaria is a unique wine produced from some of the oldest grape varieties in the world.		
ZIVANIA		2.50
BABY PROSECCO	20cl	5.95
White or pink		
CYPRUS SHERRY	5cl	3.00
OUZO	4cl	3.00
MARTINI	5cl	3.50
CAMPARI BITTER	4cl	3.50

Cocktails**Κοκτέιλ**

BRANDY SOUR		4.50
Cocktail brandy, Lemon squash, Angostura bitters, Soda water		
PINA COLADA		4.50
White rum, Coconut cream, Pineapple juice		
COSMOPOLITAN		4.50
Vodka citron, Cointreau, Fresh lime juice, Cranberry juice		
MOJITO		5.50
White rum, Fresh lime juice, Springs of mint, brown sugar		
SEX ON THE BEACH		4.50
Vodka, Peach schnapps, Orange juice, Cranberry juice		
TEQUILA SUNRISE		4.50
Tequila, Orange juice, Grenadine		
CUBA LIBRE		4.50
White rum, Cola, Fresh lime juice		

Champagne & Sparkling Wines

75cl

Σαμπάνιες & Αφρώδες Κρασιά

75cl

Dry White Wines

Ημίξηρα Άσπρα Κρασιά

PROSECCO	ITALY		22.50
Type: Sparkling white wine			
Grape varieties: Prosecco			
Tasting notes: Lively with very typical citrus and melon flavour.			
Accompanies: Ideal as an aperitif, excellent through the whole meal, best with fish and pasta.			
MAGNUM PROSECCO	ITALY	1.5lt	50.00
Ideal For Parties			
BABY PROSECCO		20cl	5.95
White or pink			
Type: Dry Sparkling Italian wine			
Grape varieties: Prosecco			
Tasting notes: It is crisp and clean with small bubbles. Rich taste and complex aromas.			
Accompanies: Ideal as an aperitif			
MATEUS	PORTUGAL		15.50
Type: Semi Dry, Portugal's table wine			
Tasting notes: A light, young, fresh, and lightly sparkling pink coloured wine with great versatility.			
Grape varieties: Tempranill , shiraz, aragones.			
Accompanies: salads,pasta,light food.			
MOET&CHANDON-BRUT IMPERIAL	FRANCE		69.00
Type: Champagne Brut			
Grape varieties: Pinot Noir, Chardonnay			
Tasting notes: Unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.			
Accompanies: As an aperitif and for that special occasion			
KRETIKOS	GREECE		16.00
Type: dry white			
Tasting notes: Straw yellow colour * Aromas of flowers and citrus fruit with the domination of lemon and lime			
Grape varieties: Vilana - Plyto - Dafni			
Accompanies: Grilled fish, spring salads, Greek seafood delicacies, cheese and fruit.			
RIGENA TSALAPATIS	CYPRUS		16.00
Type: White dry wine-			
Grape varieties: Xinisteri-			
Tasting notes: Pale yellow color and typical varietal aromas such the peach-mango			
Accompanies: Appetizers, salmon, fish, salads and soft cheeses.			
PETRITIS	CYPRUS		20.00
Type: White dry wine			
Grape varieties: Xinisteri			
Tasting notes: A crisp white wine and refreshing aftertaste wrapped with bouquet of wild flowers and fresh fruit			
Accompanies: Spicy foods, salads and desserts.			
MOSCHOFILERO	GREECE		23.00
Type: White dry wine			
Grape varieties: Moschofilero			
Tasting notes: It is a crisp, refreshing white wine with enticing citrus, floral and melon aromas.			
Accompanies: Light white fish and salads			

Dry White Wines

Ξηρά Άσπρα Κρασιά

PINOT GRIGIO I.G.T ITALY **20.00**

Type: White dry wine

Grape varieties: Pinot Grigio

Tasting notes: Pale yellow with a special bouquet of wild flowers and acacia.

The flavour is dry, full and evenly balanced

Accompanies: Soups, white meat, particularly suitable with seafood, including in the presence of sauces

ATHINA CYPRUS **16.00**

Grape varieties: Xynisteri, Bright Light Gold

Tasting notes: delicate light fruity, Palete: silky, smooth feeling

Accompanies: Grilled fish, spring salads, Greek seafood delicacies, cheese and fruit.

CHABLIS RESERVE FRANCE **35.00**

Type: Light dry white wine

Grape varieties: Chardonnay

Tasting notes: This pale green-gold wine has a fresh nose typical of mineral and apple fruit. On the palate it is quite fleshy with a good body.

Accompanies: This wine goes well with freshwater fish, shellfish and poultry in white sauce.

CARAFE CYPRUS 1lt **13.50**

CARAFE CYPRUS 0.50lt **7.50**

WINE BY THE GLASS CYPRUS **4.00**

Medium Dry White Wines

Ημίξηρα Άσπρα Κρασιά

LE MANOIR GREECE **16.00**

Type: Medium dry wine

Grape varieties: Vilana, Plyto, Dafni, Thrapsathiri

Tasting notes: Straw yellow colour. Aromas of flowers and citrus fruit with the domination of lemon and lime. Fresh with pleasant taste

Accompanies: Grilled fish, spring salads, soft cheese and fruits

AYIOKLIMA CYPRUS **17.00**

Type: White DRY wine

Grape varieties: Xinisteri

Tasting notes: Its intense, attractive aromas stand out – mainly peach, apricot and pineapple. The fruity element is present in the mouth as well, along with a lively, well-balanced acidity and an aftertaste of good duration

Accompanies: Fish and white meat

Semi Sweet Wines

Ημίγλυκα Κρασιά

LATO GREECE **15.00**

Type: Semi sweet White

Grape varieties: Vilana, Plyto, Dafni and Thrapsathiri

Tasting notes: Straw yellow of flowers and citrus fruit * colour *

Aromas Fresh with pleasant taste. It is an excellent aperitif.

Accompanies: fresh salads, cheese and fruit.

Semi Sweet Rose Wines

Ημίγλυκα Ροζε Κρασιά

TSALAPATIS CYPRUS **16.00**

Type: Semi sweet rose wine

Grape varieties: Grenache & rouge syrah

Tasting notes: A very pleasant wine with a rose colour and intense aromas of red fruits.

Accompanies: Mediterranean and spicy food.

Dry Red Wines

Ξηρά Κόκκινα Κρασιά

KRETIKOS	GREECE		16.00
Type: Dry red			
Grape varieties: Kotsifali, Mantilari			
Tasting notes: Dark red colour, ripe fruit aromas with the domination of cherries and plums.			
Accompanies: Grilled meat, poultry			
NIKOLINA	CYPRUS		16.00
Type: Bright dark red			
Grape varieties: Grenache, mattaro			
Tasting notes: light fruity, pelete; long listing smooth, gentle and well balanced with delicate tannins and long duration			
Accompanies: Grilled meat, poultry			
SHIRAZ TSALAPATIS	CYPRUS		19.50
Type: Red dry wine			
Grape varieties: 100% SHIRAZ			
Tasting notes: The intense varietal aroma of blackberry complexes well with the vanilla given by the oak barrel. Full-bodied and yet velvety in flavor, "Shiraz" reveals its aging in new French oak barrels.			
Accompanies: Enjoyed with meat, Spicy foods as well as with cheese			
RIGAS –TSALAPATIS	CYPRUS		16.00
Type: Dry red			
Grape varieties: Lefkada & Cabernet Sauvignon			
Tasting notes: Deep rich dark red berries dominate the aroma alternated with aromas of green pepper and spices			
Accompanies: Rich stews, red sauces and CYPRUS TRADITIONAL FOOD			
MARATHEFTIKO	CYPRUS		22.00
Type: Dry red			
Grape varieties: MARATHEFTIKO TRADITIONAL GRAPE VARIETY			
Tasting notes: Dark red colour. Crimson red with purple hues on the ring. The characteristic scent of violets complimented by black cherries and by the elegance of French oak. Rich black fruit flavour with medium body and silky tannins. The aftertaste is pleasantly lingering.			
Accompanies: CYPRUS MEZE, GRILLED OR ROASTED MEATS.			
MICHALAKIS GOLD CUVÉE	GREECE		25.50
Type: Dry red			
Grape varieties: Syrah & Mandilari.			
Tasting notes: Deep red colour, fragrances from blackberry cherry and forest fruits. Rich body, mature and full long taste			
Accompanies: Red roasted meats and rich flavour cheese			
MERLOT	CYPRUS		21.50
Type: Dry Red			
Grape varieties: Merlot			
Tasting notes: Dark red colour, complex bouquet aromas of vanilla and ripe fruit with blackberries and forest fruit. Rich structure, silky tannins, full mouth and long aftertaste.			
Accompanies : Grill meat and yellow cheese			
CARAFE	CYPRUS	1lt	13.50
CARAFE	CYPRUS	0.50lt	7.50
WINE BY THE GLASS	CYPRUS		4.00

Medium Dry Red Wines

Ημίξηρα Κόκκινα Κρασιά

LE MANOIR	GREECE		16.00
Type: Medium Red Wine			
Grape varieties: Kotsifali, Mantilari			
Tasting notes: Dark red colour, ripe fruit aromas with the domination of cherries and plums, fresh with soft tannins and a pleasant taste.			
Accompanies: Grilled meat ,poultry and spring salads and fruit .Excellent aperitif.			

Dry Rose Wines

Ξηρά Ροζέ Κρασιά

KRETIKOS

GREECE

16.00

Type: Dry rose

Grape varieties: Mandilari & Kotsifali

Tasting notes: Discret aromas of wild flowers and fresh fruits. Bright rose colour.

Accompanies: Fish, meat, pasta, salads, fruits and cheese.

TSIAKKAS

CYPRUS

17.50

Type: Rose dry wine

Grape varieties: Grenache, Rouge Syrah

Tasting notes: A very pleasant wine with a rose colour and intense aromas of red fruits

Accompanies: Mediterranean dishes

PINOT GRIDIO BLUSH I.G.T ITALY

21.50

Type: Rose dry wine

Grape varieties: Pinot Grigio rosado

Tasting notes: Its intense, attractive aromas stand out – mainly peach, apricot and pineapple. The fruity element is present in the mouth as well, along with a lively, well-balanced acidity and an aftertaste of good duration

Accompanies: Fish and white meat

Medium Dry Rose Wines

Ημίξηρα Ροζέ Κρασιά

LE MANOIR

GREECE

16.00

Types: Medium dry rose wine

Grape varieties: Kotsifali, Liatiko & mantilari

Tasting notes: Bright pink colour with aroma of cherry and plum. Fresh and pleasant taste.

Accompanies: Ideal with poultry, fruits and is an excellent aperitif

Medium Sweet Red Wines

Ημίγλυκα Κόκκινα Κρασιά

LATO

GREECE

15.00

Type: Semi sweet red

Grape varieties: Kotsifali and Mantilari

Tasting notes: Dark red colour. Ripe fruit aromas (cherries, plums).

Fresh with soft tannins and a pleasant taste.

Accompanies: Poultry, spring salads, soft cheese and fruit. It is an excellent aperitif.

The Choice Of Sommelier

CHATEANEUF DU PAPE FRANCE

Type: DRY RED WINE

Grape varieties: GRENACHE, SYRAH, MOURVEDRE.

Tasting notes: THE WINE IS VERY NOBLE WITH AROMA OF FIG, DARK CHOCOLATE AND CHERRY AND HAS A GREAT AGEING POTENTIAL THAT ONLY THE TERROIR CAN PASS ON THE WINE.

Accompanies: Red roasted meats and rich flavour cheese.

45.00

AMARONE CLASSICO ITALY

Type: DRY DEEP RUBY RED

Grape varieties: CORVINA, RONDINELLA, MOLINARA.

Tasting notes: BAKED FRUIT, PLUMS AND CHERRIES. FRUITY TASTES WITH HINTS. VERY WELL BALANCED.

Accompanies: MAIN-COURSE DISHES, GRILLED OR ROASTED RED MEATS, GAME, STRONG CHEESES.

58.00

RIOJA RESERVA SPAIN

Type of wine: RESERVA DRY

Appellation of Origin: RIOJA

Grape varieties: 100% Tempranillo

Tasting notes: THE LEGACY OF RIOJA REGION IS A CENTURIES-OLD-WINE MAKING TRADITION THE LOVE AND DEDICATION TO WINE AREAN ... WITH ALL THE CHARACTER AND PERSONALITY OF THE FINEST RIOJA WINES.

Accompanies: Red meats, game and matured cheeses.

38.00

SAINT EMILION

GRAND GRU FRENCH

Type: DRY RED WINE (GRAND GRU)

Grape varieties: MERLOT & CABERNET SAUVIGNON

Tasting notes: FULL-BODIED WITH DELICATE TANNINS

Accompanies: IT GOES MARVELLOUSLY WELL WITH MEAT, POULTRY, GAME AND CHEESE.

35.00

