



Saffire

FOOD AND BEVERAGES

The Inspiration

Surrounded by the pure blue of the pool, the sea and the sky, the Saffire takes inspiration from the precious blue sapphire stone

(V) Vegetarian Dish

Numbers represent allergen information.

For explanation please refer to the last page.

Food & Desserts

- Beef Sliders** (1, 4, 7, 9, 10, 12, 14) €19
Mini homemade beef patties in sesame buns with caramelised red onions, herb potato wedges and mixed green salad, sweet chilli sauce and relish
- Thai Grilled Chicken Skewers** (1, 2, 4, 6, 7, 9, 13, 14) €20
Served on grilled pita bread, chips and mixed green salad with lime and Sriracha aioli dipping sauce
- Mexican Zucchini** (7, 9) v €17
Roasted zucchini filled with sauté sweet corn, red kidney beans and melted cheddar cheese, crispy herb potato wedges and mixed green salad, sour cream with chives
- Vegetarian Taquitos** (1, 7, 9) v €17
Mexican tortilla wrap with roasted vegetables and cream cheese, served with chips and mixed green salad, sour cream with chives
- Triple Decker Ham & Cheese Sandwich** (1, 4, 7, 9) €14
Toasted slice bread, Virginian ham and melted cheddar cheese, romaine lettuce and tomato served with chips, mixed green salad and honey mustard sauce
- Village Salad** (1, 7, 9, 14) €17
Tomatoes, cucumber, green pepper, Kalamata olives, feta cheese, red onion, lettuce, rocket, coriander, olive oil and lemon dressing with oregano
- Falafel with Tahini** (1, 9, 12) v €17
Served in Lebanese pita bread with herb potato wedges and mixed green salad
- Burrata Salad** (7, 9, 10) v €18
With cherry tomatoes, roasted pine nuts, rocket salad and microgreens garnished with balsamic vinaigrette
- Pan Fried Seafood** (1, 3, 4, 8, 9, 13, 14) €20
Prawns, calamari and mussels with lime aioli sauce, herb potatoes wedges and mixed green salad
- Homemade Stacked Burger** (1, 4, 7, 9, 10, 12) €21
Premium 100% ground beef burger in sesame beetroot bun with glazed onions, marble cheddar cheese and fried onion rings served with chips, sweet chilli sauce and burger relish
- Mixed Greens and Super Food Salad** (1, 9, 10, 12, 13, 14) v €18
Fresh mixed green salad with edamame beans, mixed seeds, quinoa, dried cranberries and maple syrup vinaigrette
- Caesar Salad**
Romaine lettuce tossed with classic Caesar dressing, Parmesan flakes, crispy bacon and garlic croutons
- Garlic Tossed Prawns (1, 3, 4, 5, 7, 9, 13, 14) €21
 - Char-Grilled chicken fillet (1, 4, 5, 7, 9, 13, 14) €19
 - Classic (1, 4, 5, 7, 9, 13, 14) €17
- Classic Club Sandwich** (1, 4, 7, 9, 14) €17
Grilled turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with chips and mustard mayonnaise
- Sushi & Maki Platter** (to Share) (1, 3, 4, 5, 7, 9, 12, 13, 14) €45
Selection of 4 tempura prawn rolls, 4 vegan maki, 4 Ebi nigiri, 4 salmon nigiri, 4 crispy duck maki, 4 tuna and quinoa, accompanied by soy sauce, wasabi and pickled ginger
- Desserts & Ice Cream Selection**
- Strawberry Panna Cotta** (1, 5, 7) €7.5
Classic Italian dessert with creamy texture and a burst of fresh strawberry goodness, vanilla crèmeux and crumbled biscuit
- Apple Crumble Tart** (1, 4, 7, 10) €8
Soft, cinnamon baked apples and roasted walnuts in a crispy shortcrust shell, topped with a delicious crumble and vanilla ice cream
- MadeForTwo Fruit Platter** €18
Fresh cut fruits
- Waffle Basket** (1, 4, 7, 10, 13) €9
Dark chocolate, vanilla and cookies ice cream with crushed Oreo and chocolate sauce
- Crunchy Ice Cream Tacos** (1, 4, 7, 10, 13) €9
Caramel ice cream with butterscotch sauce and walnuts in a crispy tacos

Beverages

Signature Cocktails

I Know What You Did Last €22

Summer (for two) (1)

Blend of rums, ginger, coco cream, bitters, cinnamon, pineapple juice and a dash of absinthe

What Happens In Here Stays... €22

(for two) (1)

Blend of rums, infused with sesame, dash of Talisker whisky, coconut water

Sangria Pitcher (for two) (4, 14) €20

Homemade Sangria with fruits, herbs and spices, red wine and orange juice

Ama Tai (1) €13

Rum muddled with fresh pineapple, bergamot and cardamom, mixed with Apricot Brandy and a squeeze of lime, served over crushed ice

Strawberry Basil Smash (1) €13

Gin mixed with strawberry purée, fresh basil, fresh lemon juice, served over crushed ice

Very Berry Collins €13

Vodka infused vanilla mixed with berries, fruit purée, lemon juice, soda

Passion 43 (1) €13

Plymouth Gin, Liquor 43, Apricot Brandy, fresh passion fruit, lime, agave syrup, pineapple juice

Red is Hot €13

Zivania Red, strawberry purée, fresh lemon, raspberries top up with ginger beer

Masticha Sour (Low ABV) €13

Muddled green apple mixed with Masticha lemon, fresh lemon, sugar syrup

Amaretto Sour (Low ABV) (4, 14) €11

Amaretto liqueur, fresh lemon, sugar syrup and foamer

Beverages

Speciality Gin Corner

Mataroa GT (1) €15

Mataroa Gin, 3Cents Aegean tonic garnished with mint leaves and lemon peel

Gin Mare GT €13

Gin Mare, 3Cents pink grapefruit soda garnished with grapefruit and rosemary

Opihr GT €13

Opihr Gin, Thomas Henry Cherry blossom tonic, garnished with strawberries

Whitley Neil GT €12

Whitley Neil rhubarb and ginger Gin, tonic garnished with grapefruit peel, ginger, rhubarb

Peaky Blinders GT (1) €12

Peaky Blinders Gin, fever three mediterranean tonic garnish with salt, pepper, orange peel, lemon peel

Frozen Cocktails

Chi Chi (7) €13

Vanilla vodka, blue Curaçao, pineapple juice, coconut sauce blended with vanilla ice cream

Frozen Margaritas €13

Tequila, Cointreau, lime juice, fruit of your choice (strawberry, banana, passion, mango, lime, sour apple)

Frozen Mojito (1) €13

Rum, lime juice, mint, apple, sugar

Piña Colada (1, 7) €13

Blend of rums, homemade coconut sauce, pineapple juice blended with homemade ice cream

Frozen Daiquiri (1) €13

Rum, lime juice, blended with a fruit of your choice (strawberry, banana, passion, mango, lime, sour apple)

Twisted Classics Cocktails

Mojito (1) €13

Cuban rum muddled with fresh lime, mint and sugar, topped with soda

Bramble €13

Tanqueray Gin mixed with blackberry liqueur, fresh lemon and blackberry purée

PS Martini (1, 4, 14) €13

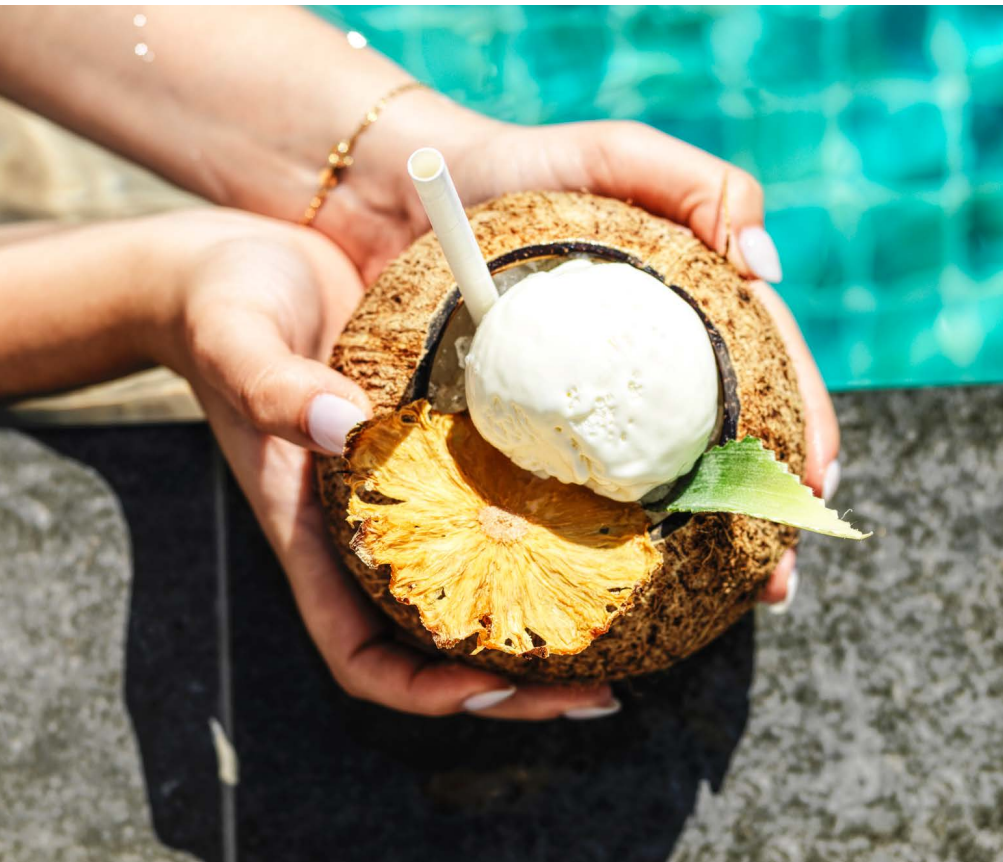
Vanilla vodka, passion fruit, lime juice, served with a shot of Prosecco on the side

Paloma €13

Tequila Reposado mixed with fresh lime agave syrup topped with pink grapefruit soda

Aperol Spritz €10

Aperol mixed with soda and topped with Prosecco



Beverages

Softails 25cl

- Detox Lemonade** €8.5
Green tea, fresh ginger, mint, lemon, honey
- Essence of Fruit Iced Tea** €8.5
Forest fruit tea, berries, agave syrup
- Mango Mule** €8.5
Mango purée, cucumber, lime, ginger beer
- Pattiha By The Sea** *seasonal €8.5
Fresh watermelon juice, mint leaves, sugar, lime
- Very Berry Smoothie** €8.5
Strawberries, forest berries, apple juice, fruit purée
- Love and Vice Smoothie** €8.5
Pineapple, passion, banana, honey, coconut milk
- Vitamin Booster** €8.5
Carrot, ginger, apple, pink grapefruit
- Earth Detox (2)** €8.5
Celery, fennel, ginger, green apple

Water

- Saint Nicholas 100 cl €4
Saint Nicholas 50 cl €2.5

Fresh Juices

- Orange, Pink Grapefruit, Green Apple, Carrot, Beetroot or Mix €8

Tea

- (Althaus- Earl Grey, Chamomile, Jasmine, Red Fruit & Mint) €6

Premium Soft Drinks

 €4.5

- Fever Tree Light Tonic
Thomas Henry Tonic
Thomas Henry Cherry Blossom Tonic
3Cents Aegean Tonic
3Cents Pink Grapefruit Soda
Elderflower Tonic
Red Bull

Juices 25cl

 €4

- Cranberry Juice
Orange Juice
Pineapple Juice
Pink Grapefruit Juice

Beverages

Soft Drinks 25cl €4

Coca Cola / Light / Zero
Sprite / Zero
Fanta Orange
Schweppes Tonic / Soda
Schweppes Ginger Ale
Ginger Beer Britvic

Classics

Instant Coffee & Decafe €5.5
Hot Chocolate (Classic) (7) €5.5

Cold Coffee

Ice Coffee Frappe €6
Freddo Espresso €6
Freddo Cappuccino (7) €6.5
Affogato (7) €6.5
Iced Caramel Caffè Latte (7) €6.5

Hot Coffee

(also available with soya, coconut
and almond milk)

Capuccino (7) €6
Caffè Latte (7) €6
Americano €6
Double Espresso €6
Espresso €4.5

Bottled Beer & Cider (1, 14)

Guinness Can 50cl €7.5
Kopparberg Strawberry & lime 33cl €7.5
Strongbow 33cl €7.5
Corona 35.5cl €6.5
Erdinger 33cl €6.5
Heineken 33cl €6.5
Daura Gluten Free Beer Keo 33cl €6.5
Non- Alcohol Beer €6
Keo 33cl €4.5

Draught Beer (1, 14)

Estrella 50cl €6.5
Estrella 25cl €5
Keo 50cl €6
Keo 25cl €4

Spirits 4cl

Gin

Monkey 47	€14
Gin Mare (1)	€11
Opihr (1)	€11
Hendricks	€10
Gordons Pink	€9
Beefeater	€8
Bombay Sapphire	€8
Non alcoholic Gin	€8

Vodka

Belvedere	€11
Absolut	€8
Smirnoff	€8

Whisky

Chivas Regal 12 y.o (1).	€9
Jack Daniels (1)	€9
Famous Grouse (1)	€8
J&B (1)	€8

Rum

Diplomatico Reserva	€13
Havana Club 7 y.o.	€9
Captain Morgan Spiced Gold	€9
Bacardi Carta Blanca (1)	€8
Havana Club 3 y.o.	€8

Tequila

Jose Cuervo Especial Gold	€8
Jose Cuervo Especial Silver	€8

Above prices are inclusive of all taxes.



Wines

Champagne & Sparkling

(4, 14)

by Bottle 75cl by Glass 15cl

Laurent-Perrier €195

Cuvée Rosé Brut NV

France, Reims

Moët & Chandon Ice €125

Imperial

France, Reims

Taittinger Prestige Rosé €125

France, Reims

Laurent-Perrier €95 €20

La Cuvée Brut NV

France, Reims

Charles Mignon Brut €75 €15

France, Épernay

Charles Mignon Rosé €75 €15

France, Épernay

Prosecco DOC NV €50 €10

Italy, Veneto

White Wine (4, 14)

by Bottle 75cl by Glass 15cl

Sauvignon Blanc, €50 €10

Bishops Leap

New Zealand, Marlborough

Dry with aromas of passion fruit and guava

Riesling dry, Von Unserm, €50 €10

Balthasar Röss

Germany, Rheingau

Xynisteri, Persefoni €35 €7

Cyprus, Paphos

Dry and fruity

Pinot Grigio, Banfi €35 €7

Italy, Tuscany

Dry and light

Vina Esmeralda, Torres €40 €8

Spain, Catalunya

Off-dry with hints of lemon

Rosé Wine (4, 14)

by Bottle 75cl by Glass 15cl

Château Sainte €65 €13

Marguerite Rosé

France, Provence

Light with aromas of crushed berries

Valentine Rose €35 €7

Cyprus

Light with aromas

Red Wine (4, 14)

by Bottle 75cl by Glass 15cl

Pinot Noir, Matua €55 €11

New Zealand, Marlborough

Light and fruity with aromas of cherries

Rioja Faustino €60 €12

Spain, Rioja

Aromas of blackberries

Kolios, Agios Fotios €35 €7

Cyprus Paphos

Dry, medium bodied and fruity

Cabernet Sauvignon, €35 €7

Montes

Chile

Dry, full-bodied

Ayios Efraim, Tsangarides €35 €7

Cyprus, Paphos

Dry with aromas of chocolate

Dessert Wine (4, 14)

by Bottle 75cl by Glass 15cl

Port, Ramos Pinto LBV €80 €11

Portugal, Porto

Dry, light and fruity

Moscato, Petalos €45 €9

Italy, Piedmont

Dry, light and fruity

In case of unavailability of any wine or vintage, a suitable substitute will be recommended
Above prices are inclusive of all taxes.



Allergens

- | | |
|-------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| 1. Cereals
Wheat, Rye,
Barley, Oats | 10. Nuts
Almonds, Hazelnuts, Walnuts,
Cashews, Pecan nuts,
Brazil nuts, Pistachio nuts,
Macadamia or Queensland nut |
| 2. Celery | 11. Peanuts |
| 3. Crustaceans | 12. Sesame Seeds |
| 4. Egg | 13. Soya |
| 5. Fish | 14. Sulphur Dioxide |
| 6. Lupin | |
| 7. Milk | |
| 8. Molluscs | |
| 9. Mustard | |

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