

An abstract painting featuring a vibrant, swirling composition of colors. A large, bright yellow-orange arc dominates the upper left, transitioning into a deep red at the top. Below this, a broad, pale yellow band curves across the middle. The lower right is filled with dark, textured strokes in shades of blue, purple, and black, interspersed with fine, colorful lines and specks. The overall effect is one of dynamic movement and rich, layered textures.

THE (LOUNGE)

SUSTAINABLE MENU OPTIONS

City of Dreams Mediterranean is committed to creating environmentally and socially responsible dining experiences.

We are pleased to offer sustainable menu items while upholding our high standards and quality of service.

To further minimise our environmental impact, we work closely with our partners to find alternatives to single-use plastic containers, reduce our carbon footprint, source products locally, and adopt new technologies to reduce food waste.

The following icons
identify menu items featuring:



VEGETARIAN

Contains no meat or seafood.



PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials that are designed to replace animal-derived items.



SUSTAINABLE SEAFOOD

Seafood that is caught or farmed in ethical and sustainable ways, positively contributing to fishery-dependent communities.



CAGE-FREE EGGS

Reflecting our commitment to humane and responsible sourcing for better welfare and richer flavour.

The menu is available daily from 08:00 to 22:30

VIENNOISERIES

Croissant 	6
Flaky Dough	
Cheese Croissant 	6
Flaky Dough with Emmental Cheese	
Pain au Chocolat 	6
Flaky Dough with Dark Chocolate	
Almond Croissant 	6
Flaky Dough with Almond Cream, Sliced Almonds, Powdered Sugar	

SALADS

Horiatiki Salad 	15
Cypriot Feta Cheese, Kalamata Olives, Peppers, Tomato, Onion Capers, Lemon and Oregano Dressing	
Caesar Salad	15
Romaine Hearts, Quail Eggs, Anchovies, Semi-Dried Tomato, Focaccia Croutons, Parmesan, Caesar Dressing	
Chicken Avocado	15
Quinoa, Chicken, Avocado, Sun-Dried Tomato, Walnuts, Orange, Mustard Dressing	
Niçoise Salad	15
Tuna, Mixed Lettuce, Quail Eggs, Green Beans, Black Olives, Potato, Onion, Cucumber, Capers, Anchovies, Lemon Vinaigrette Dressing	

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the team know when placing your order.

COLD SANDWICHES

Lox

15

Smoked Salmon, Herbed Cream Cheese, Tomato, Quail Eggs, Fennel, Mesclun, Mayo, Tobiko Caviar, Brown Bread

Chicken Tandoori

15

Gruyère Cheese, Mint Leaves, Mayonnaise, Turmeric, Curry, Smoked Paprika, Panini Bread

Panini Mozzato

15

Pesto, Tomato, Dried Olive Powder, Mozzarella, Confit Tomato with Mayo, Basil Leaves, Panini Bread

SAVOURY BITE

Quiche Lorraine

11

Anari Cheese, Semi-Dried Tomatoes

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The menu is available daily from 12:00 to 22:30

APPETIZERS

Beef Carpaccio 24

Truffle Mayo, Grated Parmesan, Black Olive Crumble, Rucola

Burrata 22

Heirloom Tomato Carpaccio, Basil Pesto, Fleur de Sel,
Virgin Olive Oil

Mixed Mezze 18

Selection of Cold and Hot Mezza, Arabic Bread

SOUPS

Porcini Mushroom 14

Crispy Sourdough Croutons

Shorbat Adas 12

Red Lentil, Caramelised Onion, Cumin, Crispy Pitta Bread

SANDWICHES

The Steak 22

Black Angus Beef, Crispy Ciabatta Bread, Roasted Garlic Aioli,
Caramelised Onions, Baby Rucola, French Fries

Club Sandwich 18

Grilled Chicken Breast, Beef Bacon, Fried Egg,
Tomato, Lettuce, French Fries

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MAIN DISHES

Pan-Seared Ribeye

46

Dauphinoise Potato Gratin, Parmesan, Asparagus,
Black Pepper Sauce

Chicken Breast

20

Corn Fed Chicken Breast, Potato Mousseline,
Sautéed Oyster Mushroom, Spinach, Caramelised Shallots,
Herbed Jus

Sea Bass

20

Red Capsicum Compote, Pumpkin Purée,
Vine Tomatoes, Vierge Sauce, Black Olive Dust

Tagliatelle Pasta

16

Green Asparagus, Homemade Semi-Dried Tomatoes,
Roasted Butternut Squash, Pine Nuts & Olive Oil

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DESSERTS

Yogurt Passion 	5
Fresh Passion Fruit, Yogurt, Passion Fruit Purée, Honey	
Yogurt Muesli 	5
Yogurt, Muesli, Honey, Dried Mango & Apricot, Pumpkin Seeds	
Lemon Tart  	8
Almond Vanilla Tart, Lemon Curd, Almond Cream, Almond Crumble, Lemon & Lime Zest Glaze	
Cheesecake  	8
Vanilla Lemon Sablé, Red Berries, Raspberry Coulis, Fresh Berries	
Oreo Cheesecake  	9
Cream Cheese, Chocolate Oreo Cookies	
Pistachio Paris-Brest  	9
Paris-Brest Pâte à Choux, Pistachio Craquelin, Pistachio Whipped Ganache, Pistachio Praline	
Carrot Cake  	9
Cream Cheese Frosting, Pecan Praline, Roasted Pecans	

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Monte Carlo Cake  	9
Crunchy Gianduja Crust, Hazelnut Crèmeux, Gianduja Chocolate, Mousse Cake, Chocolate Sablé, Chocolate Glaze, Cocoa Nibs	
Opera Cake  	12
Almond Joconde Sponge, Coffee Buttercream, Chocolate Ganache, Dark Chocolate Glaze	
Fraisier Cake  	12
Viennese Sponge, Strawberries, Vanilla Mousse, Mascarpone Cream, Raspberry Almond Nibs	
Tiramisu  	12
Coffee Syrup, Mascarpone Cream, Chocolate, Cocoa Powder	
Seasonal Fruit Tart  	8
Buttery Pastry, Pastry Cream, Seasonal Fruits	
Ice Cream (Per Scoop)	4
Seasonal Fruit Plate 	12

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KIDS' MENU

Happy Beef Sliders	15
Coleslaw & French Fries	
Chicken Nuggets	12
Cocktail Sauce & French Fries	
Fish Fingers	12
Tartar Sauce & French Fries	
Penne Pasta 	10
Tomato Sauce, Basil Oil & Parmesan Cheese	
Mini Pizza 	10
Tomato Sauce & Mozzarella Cheese	

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ALLERGENS LIST

THE (LOUNGE)

Sweets & Food	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
Viennoiserie														
Croissant	*		*				*							
Cheese Croissant	*		*				*	*				*		
Pain au Chocolat	*		*				*	*						
Almond Croissant	*		*				*	*						
Salads														
Horiatiki Salad							*					*		
Caesar Salad	*		*	*		*	*			*	*	*		
Chicken Avocado							*	*		*		*		
Niçoise Salad			*	*						*		*		
Cold Sandwiches														
Lox	*		*	*		*	*			*	*			
Chicken Tandoori	*						*				*			
Panini Mozzato	*		*			*	*	*				*		
Savoury Bite														
Quiche Lorraine	*		*			*	*	*		*	*	*		
Appetizers														
Beef Carpaccio			*				*			*		*		
Burrata	*						*	*			*	*		
Mixed Mezze	*						*	*		*	*	*		
Soups														
Porcini Mushroom	*						*		*					
Shorbat Adas	*						*		*					
Sandwiches														
The Steak	*		*			*	*		*	*		*		
Club Sandwich	*		*			*	*			*		*		

* Soybeans (fully refined soybean oil is exempted)

All products are manufactured in the same premises using common equipment making possible the presence of cross-contamination even in products which do not contain allergens. The same applies even if some ingredients are removed from our products in the menu. / Όλα τα προϊόντα παρασκευάζονται στους ίδιους χώρους χρησιμοποιώντας κοινό εξοπλισμό με αποτέλεσμα να είναι πιθανή οποιαδήποτε διασταυρούμενη επιμόλυνση ακόμα και σε προϊόντα που δεν εμφανίζουν αλλεργιογόνους παράγοντες. Το ίδιο ισχύει ακόμα και αν γίνει αφαίρεση συστατικών από τις συνθέσεις που συμπεριλαμβάνονται στο μενού μας.

All information from the table are characteristics of products which were valid in June 2023. Divergence may occur due to change of suppliers, replacement of materials, revision of recipes or even from contamination during the manufacture in the restaurant. / Όλες οι πληροφορίες που συμπεριλαμβάνονται στον πίνακα αποτελούν χαρακτηριστικά των προϊόντων που ήταν σε ισχύ τον Ιούνιο του 2023. Αποκλίσεις μπορεί να υπάρξουν εξαιτίας αλλαγής προμηθευτών, αντικατάστασης υλικών, αναθεώρησης συνταγών ή ακόμα και από επιμόλυνση κατά την παρασκευή στο εστιατόριο.

Consuming undercooked meat or eggs poses a food safety risk and may cause a food-borne illness to the consumer. / Η κατανάλωση ωμών ή όχι καλά μαγειρεμένων κρεάτων ή αυγών ενέχει κίνδυνο για την ασφάλεια των τροφίμων και μπορεί να προκαλέσει τροφιμογενή νοσήματα στον καταναλωτή.

Sweets & Food	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
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MAIN DISHES														
Pan-Seared Ribeye							*		*			*		
Chicken Breast							*		*			*		
Sea Bass				*			*	*	*			*		
Tagliatelle Pasta	*		*				*					*		

DESSERTS														
Yogurt Passion	*				*		*	*			*	*		
Yogurt Muesli	*				*		*	*			*	*		
Lemon Tart	*		*			*	*	*						
Cheesecake	*		*			*	*	*						
Oreo Cheesecake	*		*			*	*	*						
Pistachio Paris-Brest	*		*			*	*	*						
Carrot Cake	*		*			*	*	*						
Monte Carlo Cake	*		*			*	*	*						
Opera Cake	*		*			*	*	*						
Fraisier Cake	*		*			*	*	*						
Tiramisu	*		*			*	*	*						
Seasonal Fruit Tart	*		*			*	*	*						
Ice cream	*		*				*	*						
Seasonal Fruit Plate														

KIDS' MENU														
Happy Beef Sliders	*		*			*	*		*	*	*	*		
Chicken Nuggets	*		*			*	*					*		
Fish Fingers	*		*	*		*	*					*		
Penne Pasta	*		*				*							
Mini Pizza	*						*		*			*		

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