Festive Season 2024

Celebrate The Gift of Togetherness

ALMYRA



Chic, sleek and set to your beat - welcome to Festive Season 2024 at Almyra, a soulful celebration of love, life and creativity.

In this season of love, we invite one and all to gather at Almyra to nurture kindness and acceptance, to celebrate the gift of our common humanity - and to lift souls and spirits in style.

DAILY EVENTS

This festive season, unwind and indulge in a range of delightful treats at Almyra. From creative cocktails to decadent cakes, our offerings are designed to make your holiday season even more special.

FRIDAY, 6TH DECEMBER 2024 – MONDAY, 6TH JANUARY 2025

AFTERNOON TEA

Embrace the spirit of the season with our festive Afternoon Tea. Savour a delightful assortment of freshly made sandwiches, warm, freshly baked scones, and an array of homemade pastries, all complemented by your choice of tea or hot coffee. For an extra touch of sparkle, indulge in a glass of Prosecco.

€32 for two people
Prosecco available as an extra €8.00
Available daily: 15:00 - 18:00

FESTIVE SWEET TREATS

Indulge your sweet tooth with a tempting selection of seasonal festive cakes, crafted to bring joy to your taste buds. Pair with one of our signature cocktails or a specialty coffee for the ultimate treat.

Available daily: 12:00 - 18:00

24 DECEMBER, CHRISTMAS EVE

LOBBY FESTIVITIES

Slink into the festive spirit with pre-dinner cocktails in Almyra's Lobby.

19:00 – 20:00

CHRISTMAS EVE GALA DINNER

Our musicians set the tempo for a gourmet dining experience in the chic surrounds of Mosaics. Enjoy a festive dining experience, complemented by live music from an acoustic duo, performing Christmas tunes alongside timeless international music to elevate the festive atmosphere.

20:00-22:00

25 DECEMBER, CHRISTMAS DAY

CHRISTMAS DAY LUNCH AT MOSAICS

Celebrate Christmas Day, Almyra-style, with a delightful selection of seasonal specialties, all set to the sounds of live harp music at Mosaics. And of course, Santa will be stopping by with gifts for the kids!

12:30 – 15:30

26 DECEMBER, BOXING DAY

TASTE OF TRADITION

Feast on Cyprus's finest flavours with a traditional lunch.

12:30 – 15:30

31 DECEMBER, NEW YEAR'S EVE

COCKTAIL RECEPTION IN THE LOBBY
Join us for a chic cocktail reception to kickstart the New Year celebrations.

19:00-20:00

NEW YEAR'S EVE DINNER AT MOSAICS

See in the New Year in style with a vibrant celebratory dinner at Mosaics. Celebrate with a spectacular fireworks display along the promenade, enjoy a glass of sparkling wine as the clock strikes midnight, and indulge in the tradition of vasilopita, with a chance to win a special prize! Groove to the beats of our live DJ, who will keep the energy high throughout the evening.

Dinner 20:00-22:00
Entertainment 20:00 - 00:30



1 JANUARY, NEW YEAR'S DAY

NEW YEAR'S DAY LUNCH
AT MOSAICS

Welcome the first day of the new year with a laid-back lunch, served al fresco if the sun is shining. Enjoy a selection of fresh seafood, charcuterie, carved meats, and devilishly delicious desserts to get 2025 off to a glittering start.

12:30 – 15:30





FESTIVE AFTERNOON TEA

Signature finger sandwiches

Chicken, sweetcorn, aioli and micro leaves (V, G, D, E, U)

Smoked Virginia ham, cheddar cheese, fresh anari (G, D, S, E)

Home cured Norwegian salmon, cream cheese lime zest (F, G, D, S, E)

Goat cheese tartlet with pistachio (G, D, E, N)

***

From our pastry

Guanaja Cremieux with candied citrus and almond sable (V, G, D, E, N, Y, A, S)

Gingerbread biscotti with melomacarono namelaka (V, G, D, E, N, Y)

Christmas pudding (V, G, D, E, N, A, S)

Loukoumi macaroon with cinnamon ganache (V, G, D, E, N, Y)

Homemade blueberry scones (V, G, E, D, N, A, S, Y)

Served with:

Spiced orange jam (V, A, S)

Clotted cream (V, D, A, S)

Homemade spiced butter (V, D, S)

Festive display desserts

Christmas Ball Chocolate Praliné (G, N, D, E, Y)	€7
Financier Melomakarona (G, N, D, E, Y)	€7
Mont-Blanc Christmas Log (G, N, D, E, Y)	€7

Festive Macaroon Selection

Indulge in our delightful assortment of festive flavors: (G, D, E, N, Y, A, S)

Gingerbread and cranberry Chestnut

Chocolate, kumquat, and orange

Amarena and rum

Port wine and fig compote

1 piece	€4
2 pcs	€7
3 pcs	€10

€32 for 2 persons
(Including 2 hot non-alcoholic beverages)

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.
Most dishes in our menu can be adapted to suit certain specific requirements

(A) Alcohol, (G) Gluten, (N) Nuts, (V) Suitable for Vegetarians, (D) Dairy, (E) Egg, (P) Peanuts (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood

All prices include V.A.T.

Christmas Eve Dinner Menu

24th December 2024

Freshly baked breads from our bakery
with infused butter

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Poached Lobster Salad
Ikura caviar, heirloom tomatoes,
cucumber gel and shiso

***

Confit Duck Croquettes
Parsnip puree, caramelised hazelnuts
and spiced cranberry

***

Atlantic Black Cod
Chili-miso, asparagus and lime butter sauce

***

USDA Black Angus Beef
Truffled fondant potato with marinated
mushrooms and glazed carrots

***

Raspberry bavarois, limoncello gel,
Lime breton sable and Basil sorbet
(V, G, D, E, N, Y)

***

Petit Fours

VEGETARIAN

Freshly baked breads from our bakery
with infused butter

***

Parsnip and chestnut
terrine, cranberries

***

Wild asparagus and
Cheddar cheese souffle

***

Butternut squash ricotta
ravioli with Celeriac jus

***

Mushroom wellington
with winter truffles
and spiced carrots

***

Raspberry bavarois, limoncello gel,
Lime breton sable and Basil sorbet
(V, G, D, E, N, Y)

***

Petit Fours

€80 per person

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Christmas Day Lunch Menu

25th December 2024

The Almyra Seafood Bar

Gillardeau Brittany oysters

Tuna tataki with a sesame crust

Marinated Norwegian salmon Gravlax
with beetroot and fresh herbs

Mediterranean seabream ceviche
with local citrus and avocado

“Som tam goon” spicy papaya salad with
crispy onions and poached prawns

Whole tiger prawns, Scottish langoustines,
Calamari, Mussels, Sea scallops

With a selection of condiments and dips

***

Notios Omakase Sushi

Selection of Almyra signature maki
rolls, sushi and sashimi

***

Homemade Soup

Roasted pumpkin soup with
focaccia garlic croutons

***

Signature Cheese Selection

Feta with virgin oil and wild oregano,
Roquefort Crouzat A.O.C, Brie de Meaux
with truffles A.O.C, Comte De Gruyere
A.O.C, Goats cheese rolled in pistachio,

Brillat Savarin with cranberries, crudities,
homemade crackers,
chutneys and fruit compotes

Carved to Order

Slow-roasted turkey crown with its own
sausage and chestnut stuffing

Honey glazed bone-in pork leg
with cinnamon and cloves

USDA whole striploin with
horseradish and red wine

***

Hot Dishes

Roast parsnips with honey and five spice,
Brussels sprouts with chestnuts in herb butter

Cauliflower cheese, steamed seasonal
vegetables, Glazed carrots with tarragon,
Roast potatoes in beef fat and thyme, Potato
gratin with horseradish cream

Braised red cabbage with
red wine and cranberry

***

Desserts

Chestnut Creme Brulé (D, E, N)

Christmas pudding brandy (G, D, E, A, S)

Tiramisu Chestnut Pear (D, E, A, S, Y)

Tarte apple maple syrup (G, D, E, N)

Melomakarona (G, D, E, N)

Ice cream selection and toppings (G, D, N, E)

Fruits selection

€70 per person

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Boxing Day Lunch Buffet

26th December 2024

Selection of homemade bread
with flavoured butter

***

Salads and Cold Appetisers

Quinoa Salad with Pomegranate
and Pistachios (N, S)

Caprese Salad with heirloom tomatoes (D, S)

Herb-Infused Potato Salad (S)

Beef noodle salad with hoisin dressing (K, Y, S, G)

Chicken Caesar Salad with romaine lettuce (D, S, G)

Grilled wild mushrooms and
artichokes salad with herbs (S)

Prawns with avocado and cocktail sauce (B, S, F)

Homemade Salmon gravlax (F)

Roast pepper and walnut dip (N, G, S)

Edamame yuzu dip (Y, S)

Local charcuterie platter with
chutneys and pickled vegetables (S, G)

***

Salad As You Like

Mixed leaves, Rocket, Cucumber, Tomato, Peppers, Red onions, Sweetcorn, Herbs, Pickled chili (S), Shredded carrots, Black eyed beans, green beans, Quinoa, Lentils, Beetroot, Baby potatoes, Parmesan (D), Cheddar (D), Gherkins (S), Pickled onion (S), Sun-dried tomato, Pomegranate, Egg noodles (G, E), Pasta (G), Halloumi (D), Shredded white cabbage, Croutons (G), Marinated olives, Capers (S), Ham, Salami (S), Spring onion, Aromatic chicken, Flax seeds, Pumpkin seeds, Sunflower seeds, Cranberries (S), Cashews (N)

with a choice of homemade dressings

Lemon-olive oil dressing (VEGAN)
Balsamic (VEGAN, S), Marie rose (V, U, A, S)
French (VEGAN, S, U), Caesar (E, U, F, D)

Soup Station

Roasted pumpkin soup with
focaccia garlic croutons (D, G)

***

Live Carvery Station

Roast Turkey with Truffle Butter (D, A)

Roast lamb rack, rosemary jus
and mint sauce (S, D, A)

Roast Honey glazed Gammon,
Pineapple relish (S, A)

Roast Black Angus Chuck Eyeroll, Port wine jus (A)

Salmon Coulibiac, Creamed dilled sauce (F, D)

***

Hot Dishes

Steamed basmati rice with dry fruits

Glazed carrot (D)

Brussels sprouts with butter (D)

Almond potatoes (D, N)

Aubergine with tomato and feta (D)

Roasted baby potatoes (D)

Rigatoni Arrabiata (G)

Ricotta and Spinach Ravioli, Sage butter (D, G)

***

From the Sugarland

Pumpkin Custar (V, N, G)

Creme Brulé Mastica (D, E, N)

Chocolate Caramel Quatre Qart (G, D, E, N)

Spicey Ris au lait (E, D)

Raspberry Yuzu Macaroon (E, D, N)

Fruits selection (V)

€70 per person

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All prices include local taxes.

New Year`s Eve Gala Dinner Menu

31st December 2024

Freshly baked breads from our bakery
with infused butter

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Wild Mediterranean Seabass Ceviche
Kumquat, avocado fresh truffle and chili-yuzu

***

Slow-cooked Wild Boar
Apple chutney, spiced cranberries and
vermouth

***

Wild Atlantic Halibut
Togarashi, broccolini and Ocsietra caviar
sauce

***

Slow-roasted Magret Duck
Truffle Dauphinoise, white asparagus
and port wine sauce

***

Madagascar vanilla Libum, feuilletine
with Ivory chocolate, mint blueberry
coulis and Kir Royale sorbet
(G, E, D, N, A, S)

***

Petit Fours

€100 per person

VEGETARIAN

Freshly baked breads from
our bakery with infused butter

***

Parsnip and chestnut
terrine, cranberries

***

Wild asparagus and
Cheddar cheese souffle

***

Butternut squash ricotta ravioli
with Celeriac jus

***

Mushroom wellington
with winter truffles
and spiced carrots

***

Raspberry bavarois, limoncello gel,
Lime breton sable and Basil sorbet

***

Petit Fours

€80 per person

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All prices include local taxes.

Almyra Children's Menu

(For children up to 6 years old)

Appetizers

Soup of the day €6

Avocado, tomato & cheddar cheese salad (D, V) €7

***

Main Courses

(you can choose one side dish)

Grilled salmon fillet (F) €14.5

Grilled beef medallions €12.5

Grilled chicken fillet €11.5

Grilled sea bass fillet (F) €13.5

Breaded chicken (G, E, D) €10.5

***

Side Dishes

Mashed potatoes (D)

Steamed vegetables (V)

Jasmin rice (V)

French fried potatoes(V)

***

Sandwiches and Burgers

Served with vegetable sticks and French fries

Ham and cheese sandwich (G, Y, D) €11

Black Angus mini burger or cheeseburger (G, E, D, K) €12.5

Mini tuna wraps (G, F, U, D) €10.5

Hot dog (G, D, E, U, Y) €10

Cold peanut butter and jam sandwich (P, D, G) €9.5

Pizza and Pasta

Spaghetti or Penne (G) €11

With your choice of sauce:
Bolognaise (A, C),
Tomato (VEGAN),
Carbonara (D, A)

Pitta Pizza Margherita with tomato and mozzarella (D, G, V) €10.5

Pitta Pizza Ham with tomato and mozzarella and pineapple (D, G, Y) €11.5

***

Desserts

Chocolate brownies served with berry compote (G, E, D, N, Y) €8

Seasonal fruit salad (VEGAN) €7

Ice Cream (per scoop) (D) €3.75

***

Puréed or Mashed Dishes for Infants €8

Salmon fillet (F), Sea Bass fillet (F),
Beef tenderloin, Chicken breast

Please choose an option from below steamed or boiled vegetables:

Potato, Broccoli, Carrot, Green Peas

***

Puréed or Mashed Desserts €4

Banana and local yoghurt (D) Banana and apple (VEGAN) Mixed fruits and berries (N, V)

All dishes in our menu are indicated with the below abbreviations for the most common allergens.
If you suffer from food allergy or intolerance, please let the head waiter know when placing your order.

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(M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood

All prices include local taxes

New Year Day Lunch Menu

1st January 2025

Live almyra salad bar station prepared by our chefs

Ocean crown scallop (M)

Alaskan Ocean King Crab (M)

Poached Premium Atlantic Lobster (M)

Grilled marinated tiger prawns (B)

Applewood Smoked duck breast

Grilled USDA Prime Ribeye steak

Heritage Goose Foie Gras

With a selection of condiments and dressings

***

Notios Omakase Sushi

Selection of Almyra signature maki rolls, sushi and sashimi (B, F, K, Y, A, S)

***

Homemade Soup

Cream of celeriac with black truffle and herb croutons (D, G, C)

***

Signature Cheese Selection

Truffle pecorino (D), Taleggio (D), Gorgonzola (D),
Herb curst Goat cheese (D), Gruyere (D),
Chaource (D), Crudities, Homemade crackers (D, G),
Chutneys and fruit compotes (S)

Carved to Order

Roasted leg of lamb with rosemary and garlic

Roast duck with orange glaze

Whole roast ribeye with red wine cherry sauce (S)

With a selection of sauces and condiments

***

Hot Dishes

Oven baked potatoes with sautéed leeks and parmesan (D),

Cheesy root vegetables gratin (D),

Baked portobello mushrooms with mozzarella, Steam winter vegetables,

Grilled artichoke hearts with raisins,

Stir fried broccolini with garlic,

Butter braised Asparagus with herbs (D),

Roasted butternut caramelized spiced maple glazed and toasted almonds (N)

***

Desserts

Pistachio Strawberry Macaroon (G, D, E, N)

Tarte Lemon Basilic (G, D, E, N)

Citrus Salad Infused in Tea (V)

Montblanc Blueberry (E, D, N)

Chocolate Pear cake (G, D, E, A, S)

White chocolate Ginger Clementine (D, S)

Fruits selection (V)

€70 per person

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All prices include local taxes.

STOP BY ALMYRA SPA FOR SOME WELL-DESERVED PAMPERING!

We offer several special experiences to make you glow for the holiday season. You can start your spa journey with a warming session in our sauna & steam room facilities followed by a swim to our indoor heated pool overlooking the Mediterranean Sea, allowing you to take in the view and spectacular sunsets.



MERRY LITTLE SPA-MAS

This luxurious journey begins with an energizing body brushing treatment that polishes your skin and improves circulation. Then unwind in a purifying warm sea bath with sea salt, seaweed powder, and soothing lavender for 20 minutes. At the end, surrender your body to deep moisture with a gentle full-body application of creams enriched with healing nutrients, vitamins, minerals, and essential fatty acids.

60 min | €80

DELUXE CHRISTMAS JOURNEY

Chilled by the winter weather? Warm up with this magnificent experience. We start with a 60-minute Hot Stones or Himalayan Stones massage—your choice—followed by a 30-minute express glow facial with VOYA products.

90 min | €150

RADIANT RELAXATION

Begin your rejuvenating journey with an invigorating body brush, followed by a luxurious body wrap infused with sea mineral white algae to deeply hydrate, nourish, and renew your skin. While cocooned in your wrap, enjoy a mini facial that imparts a radiant, all-over glow—perfect for the festive season.

70 min | €90

TRANQUIL CHRISTMAS MASSAGE JOURNEY

Escape the holiday hustle and treat yourself to the Kalmar Signature Experience. This 60-minute massage is expertly crafted to release physical tension and ease mental stress, harmonising your body, mind, and soul. Start with a personalised consultation, then explore Kalmar's exclusive Body Massage Oils—each designed to evoke Joy, Calm, Peace, or Love. The journey concludes with energy balancing, leaving you rejuvenated and prepared to embrace the festive season.

60 min | €100

12 Poseidonos Avenue - 8042 Paphos Cyprus

+357 26 888 700

almyra@thanoshotels.com

www.almyra.com

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THANOS hotels and resorts