

An aerial photograph of a coastline, showing a large body of blue water on the left and a rugged, golden-brown landmass on the right. The land appears to be a mix of rocky terrain and sparse vegetation. The text "CENTER (STAGE)" is overlaid in the center of the image.

CENTER (STAGE)

CENTER (STAGE)

At the heart of the gaming action, this is the most vibrant spot in the resort. Fabulous entertainment and an exciting ambience set the mood for moments of thrill.

This is Center Stage, and this is where everything happens.

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.

APPETIZERS

- Garlic Bread**  10
Blue Cheese Dip, Chives
- Baked Feta**  10
Semi-Dried Cherry Tomatoes, Grilled Red Capsicum,
Oregano Olive Oil, Black Olive Dust
- Halloumi 'Cigars'**  8
Halloumi Spring Rolls, Basil Tomato Capsicum Chutney
- Chicken Drums** 8
Smoked Sticky Chicken, BBQ Sauce, Sesame Seeds,
Spring Onions, Crudités, Ranch Dip
- Falafel**  8
Chickpeas, Garlic, Cumin, Tabbouleh Salad,
Toasted Sesame Tahini
- Salt & Pepper Squid** 12
Sriracha Mayo, Lemon
- Nachos** 15
Beef Chilli Con Carne, Cheese, Jalapeño,
Sour Cream, Guacamole

SALADS

- Greek Salad** 12
Tomato, Cucumber, Red Onion, Capsicum, Feta,
Red Wine Vinaigrette, Olive Oil, Kalamata Olives, Oregano
- Caesar Salad** 12
Caesar Sauce, Romaine Lettuce, Anchovies,
Parmesan, Croutons
- Rocket Salad**  12
Baby Rocket, Dried Figs, Goat Cheese, Toasted Walnuts,
House-Dried Cherry Tomatoes, Roasted Capsicum,
Sweet Balsamic Glaze

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.

SANDWICHES & BURGERS

- Steak Sandwich** 19
Sautéed Beef Strips (Low Carbon), Caramelised Onions, Smoked Scamorza Cheese, Arugula, Fries
- Club Sandwich**  15
Toasted White Bread, Beef Bacon, Egg Mayo, Chicken, Iceberg Lettuce, Tomato, Fries
- Chicken Burger**  20
Crispy Chicken Thighs, Cabbage Slaw, Paprika Mayonnaise, Fries
- Double Burger** 25
Black Angus Beef Double Patty, Smoked Scamorza Cheese, Smokey Maple Beef Bacon, Sriracha Coleslaw, Cucumber Dill Pickles, Fries
- Vegan Burger**  12
Bean Burger, Vegan Mayo Coleslaw, Romaine Lettuce, Cucumber Dill Pickles, Tomato, Vegan Cheese, Chickpea Fries

MAIN COURSES

- Fish & Chips**  20
Fries, Mushy Peas, Tartar Sauce, Lemon
- Chicken Schnitzel**  12
Baby Rocket, Lemon, Fries
- Lamb Kofta** 22
Garlic, Cumin, Coriander, Sweet Paprika, Side Salad, Grilled Pita, Yoghurt Tahini Dip
- Ribeye Steak** 29
Ribeye (Low Carbon), Creamy Mushroom Sauce, Fries
- Salmon Fillet**  22
Butter Green Beans, Mashed Potato, Lemon Butter Sauce

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.

PASTA

- Penne Arrabbiata**  12
Chilli, Garlic, Tomato, Basil Oil, Parmesan
- Chicken Linguine Alfredo** 16
Wild Mushroom, Cream Sauce, Parmesan
- Linguine Pesto**  14
Broccoli, Basil Pesto, Garlic

FLAT BREADS

- Mediterranean**  16
Mixed Capsicum Peppers, Black Olives, Red Onion,
Vegan Cheese, Oregano, Extra Virgin Olive Oil
- Margherita**  14
Tomato, Mozzarella, Fresh Basil, Olive Oil

DESSERTS

DESSERTS

- Cheesecake**  8
Oreo Biscuit, Berry Coulis
- Hot Chocolate Tart**  8
Vanilla Ice Cream, Walnuts
- Seasonal Fruit Plate**  8
Raspberry Sorbet
- Red Berries Pavlova**  8
Raspberry Sorbet, Vanilla Whipped Ganache

DESSERT COCKTAILS

- Tiramisu** 10
Kahlúa, Vodka, Amaretto, Vanilla, Chocolate Bitters
- Creme Brûlée** 10
Caramel, Vanilla, Infused Whisky
- Blueberry Cheesecake** 10
Cream Cheese, Vanilla Ice Cream, Blueberry, Vodka

BEVERAGES

HOT COFFEE & BEVERAGES

Espresso	5
Ristretto	5
Lungo	5
Cyprus Coffee	5
Cyprus Coffee Double	5.5
Espresso Macchiato	5.5
Double Espresso	6.5
Americano	6.5
Cappuccino	6.5
Latte	6.5
Mocha	6.5
Hot Chocolate	6.5
Matcha Latte	7.5
Irish Coffee	9

ICED COFFEE & BEVERAGES

Frappe	5.5
Freddo Espresso	6.5
Freddo Cappuccino	6.5
Iced Americano	6.5
Iced Latte	6.5
Iced Chocolate	6.5

* All our coffees are available in Decaf

** Non-dairy milk options available

All prices are in Euro and inclusive of taxes.

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

TEA

English Breakfast Tea	6.5
Earl Grey Tea	6.5
Jasmine Tea	6.5
Green Tea	6.5
Red Fruits Tea	6.5
Rose Buds Tea	6.5
Chamomile Tea	6.5

STILL & SPARKLING WATER

San Pellegrino, Sparkling Water 25cl	3.5
San Pellegrino, Sparkling Water 75cl	5
Acqua Panna, Still Water 75cl	5

SOFT DRINKS

Coca Cola	4.5
Coca Cola Zero	4.5
Sprite	4.5
Fanta Orange	4.5
Iced Tea Peach	4.5
Iced Tea Lemon	4.5

MIXERS

Premium Mixers	3.5
----------------	-----

ENERGY DRINKS

Red Bull	5
Red Bull Sugar Free	5

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary requirement, please let a member of the team know when placing your order.

JUICES

Orange	4.5
Grapefruit	4.5
Lemonade	4.5
Apple	4.5
Peach	4.5
Pineapple	4.5
Cranberry	4.5
Pomegranate	4.5
Mango	4.5
Tomato	4.5

MILKSHAKES

Vanilla	6.5
Chocolate	6.5
Strawberry	6.5
Banana	6.5

SMOOTHIES

B&S	7
Banana, Strawberry, Coconut Milk	
Caramel Apple	7
Apple, Caramel, Cinnamon, Almond Milk	
Detox	7
Soya Milk, Matcha Powder, Green Apple, Celery, Cucumber, Cinnamon	
Mixed Berries	7
Blueberry, Raspberry, Coconut Milk, Orange Juice	

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary requirement,
please let a member of the team know when placing your order.

BOTTLED BEERS

33cl

KEO	6
Carlsberg	6
Carlsberg 0.0%	7
Corona	7
Sandy Weiss	7
Voreia IPA	8
Voreia Wit	8
	50cl
Guinness	8

DRAUGHT BEERS

25cl 50cl

KEO	4.5	6
Erdinger Weiss	5	7

CIDERS

50cl

Kopparberg	9
------------	---

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary requirement,
please let a member of the team know when placing your order.

MOCKTAILS

8

Coco D

Pineapple, Banana, Fresh Lemon Juice, Orange, Coconut, Dragon Fruit Syrup

Orange Mango Crush

Orange Juice, Lemon Sorbet, Mango Nectar, Soda

Strawberry Lemonade

Strawberries, Basil, Sugar Free Vanilla Syrup, Wild Berries Tea, Lemon Juice

Tropical Passion

Passion Fruit, Pineapple, Falernum, Tonic

CLASSIC COCKTAILS

13

Aperol Spritz

B-52

Black Russian

Bloody Mary

Brandy Sour

Cosmopolitan

Daiquiri

Long Island

Mai Tai

Margarita

Martini

Mojito

Moscow Mule

Negroni

Old Fashioned

Piña Colada

Sex on the Beach

White Russian

Zombie

All prices are in Euro and inclusive of taxes.

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

VODKA 5cl

Absolut	10
Smirnoff Red, Gluten Free	10
Russian Standard Gold	11
Grey Goose	12
Beluga Noble	12
Belvedere	12
Stoli Elit	13
Ciroc	13

GIN 5cl

Bombay Sapphire	11
Opihr	12
Gin Mare	12
Hendrick's	13
The Botanist	13
Tanqueray N° Ten	14
Edinburgh	14
Monkey 47	14
Salt & Stone	15

TEQUILA 5cl

Patrón Silver	12
Montelobos Ensemble, Mezcal	12
Patrón Reposado	13
Patrón Anêjo	14
Jose Cuervo Reserva De La Familia, Extra Anêjo	23
Clase Azul Silver	37
Clase Azul Reposado	55
Clase Azul Durango	115
Clase Azul Anêjo	190

All prices are in Euro and inclusive of taxes.

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

RUM	5cl
Captain Morgan White	10
El Dorado 3yrs	11
Diplomático Mantuano	13
El Dorado 8yrs	13
Zacapa 23yrs	15
Diplomático Reserva Exclusiva	15
El Dorado 21yrs	19
Diplomático De Familia	20
Zacapa XO	25

BRANDY	5cl
Five Kings XO	11

COGNAC	
Hennessy VS	11
Hennessy XO	42
Delamain XO Vesper	43
Courvoisier XO	54
Hennessy Paradis	142

ARMAGNAC	
Janneau VSOP	12

CALVADOS	
Calvados Fine	10

ANISE	
Plomari Ouzo	7
Barbayannis Ouzo Blue	7
Barbayannis Ouzo Green	7

All prices are in Euro and inclusive of taxes.
 All our menus contain allergens. For any allergy or special dietary requirement,
 please let a member of the team know when placing your order.

WHISKY

5cl

Jameson, Irish	10
Maker's Mark, Bourbon	12
Jack Daniel's Single Barrel	14

SCOTCH BLENDED WHISKY

The Famous Grouse	10
Johnnie Walker Black Label	11
Chivas 12yrs	12
Chivas 18yrs	14
Johnnie Walker Blue Label	38

SCOTCH SINGLE MALT WHISKY

Glenfiddich 12yrs	11
Glenmorangie The Original 10yrs	13
Lagavulin 16yrs	15
Bunnahabhain 12yrs	19
Macallan Triple Cask 12yrs	21
Dalmore 15yrs	23
Bruichladdich Octomore 5yrs	33
Macallan Double Cask 15yrs	36
Dalmore 18yrs	64
Macallan Double Cask 18yrs	80
Dalmore 25yrs	460

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary requirement,
please let a member of the team know when placing your order.

LIQUEURS

5cl

Filfar Mandarin	9
Filfar Orange	9
Luxardo Limoncello	10
Skinos Mastiha	10
Kahlúa	10
Baileys	10
Disaronno Amaretto	10
Malibu	10

DIGESTIVES

5cl

Jägermeister	10
Fernet Branca	10
Ramazzotti Amaro	10

EAU-DE-VIE

5cl

Zivania LOEL	7
Tsipouro Dekaraki, Malagouzia	7

All prices are in Euro and inclusive of taxes.
All our menus contain allergens. For any allergy or special dietary requirement,
please let a member of the team know when placing your order.

WINES

Wine selections and vintages are subject to change and are available based on current availability.

WINES BY THE GLASS

BUBBLES

12.5cl

Glera

Zardetto, Refosso, Brut
Italy, DOCG Prosecco 9

Pinot Noir

Henriot, Brut Souverain
Reims, AC Champagne 20

Henriot, Rosé, Brut
Reims, AC Champagne 23

WHITE WINES

15cl

Xynisteri

Vasilikon Winery
Cyprus, PGI Paphos 7

Ezousa Winery
Cyprus, Paphos 8

Morokanella

Gerolemos, Winery
Cyprus 8

Malagouzia

Alpha Estate, Turtles
Greece, PGI Florina 9

Viognier

Ezousa Winery
Cyprus, Paphos 10

Sauvignon Blanc

Matua
New Zealand, Marlborough 10

Henri Bourgeois
Sancerre, France 14

All prices are in Euro and inclusive of taxes.

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

Chardonnay

La Chablisienne, Petit Chablis Vibrant
Chablis, France

15

Gewürztraminer

Joseph Cattin, Koshier
Alsace, France

15

ROSÉ WINES

15cl

Grenache

Miraval
France, AC Côtes de Provence

15

RED WINES

15cl

Syrah

E. Guigal
France, AC Côtes du Rhône

8

Maratheftiko

Ezousa Winery
Cyprus, Paphos

8

Kyperounda Winery, Alma
Cyprus, PGI Limassol

9

Pinot Noir

Chanson Bourgogne Rouge
Burgundy, France

15

DESSERT WINES

9cl

Mavro & Xynisteri

St. John Commandaria
Cyprus, PDO Commandaria

10

WINE BOTTLES

75cl

LIGHT, CRISP WHITE SPARKLING WINES

Glera

Zardetto, Refosso, Brut 48
Italy, DOCG Prosecco Superiore

JUICY, AROMATIC WHITE SPARKLING WINES

Pinot Noir

Henriot, Brut Souverain 110
Reims, AC Champagne

Chardonnay

Ruinart, Blanc de Blancs, Brut NV 170
Reims, AC Champagne

Dom Perignon, Brut 480
Épernay, AC Champagne

DELICATE, FRUITY ROSÉ SPARKLING WINES

Pinot Noir 125

Henriot, Rosé, Brut
Reims, AC Champagne

Ruinar, Rosé, Brut 170
Reims, AC Champagne

WHITE WINES

Xynisteri

Vasilikon Winery 30
Cyprus, PGI Paphos

Ezousa Winery 36
Cyprus, Paphos

Pinot Grigio	
Zenato	32
Venezie, Italy	
Morokanella	
Gerolemos Winery	35
Cyprus, Omodos	
Malagouzia	
Alpha Estate, Turtles	38
Greece, PGI Florina	
Viognier	
Ezousa Winery	45
Cyprus, Paphos	
Sauvignon Blanc	
Matua	48
New Zealand, Marlborough	
Henri Bourgeois, Les Baronnes	65
AC Sancerre, France	
Magic Mountain, Nico Lazaridi	65
PGI Agora, Greece	
Chardonnay	
Petit Chablis Vibrant	58
AC. Chablis, France	
Albert Bichot	62
AC. Chablis, France	
Louis Latour, Grand Cru	420
AC Corton - Charlemagne, France	
Louis Jadot, Grand Cru Les Demoiselles	1000
AC Chevalier - Montrachet, France	

All prices are in Euro and inclusive of taxes.

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

ROSÉ WINES

Grenache

Miraval 68
France, AC Côtes de Provence

Whispering Angel 75
Chateau d' Esclans, France

RED WINES

Syrah

E. Guigal, France 36
AC Côtes Du Rhone

Maratheftiko

Ezousa Winery 36
Cyprus, Paphos

Kyperounda Winery, Alma 40
Cyprus, PGI Limassol

Zinfandel

Bogle Family 45
SF, California

Cabernet Sauvignon

Methy, Vasilikon Winery 50
PGI Paphos, Cyprus

Magic Mountain, Nico Lazaridi 88
PGI Agora, Greece

Château Margaux, 1st Grand Cru 1600
AC Margaux, France

Pinot Noir

Chanson 65
AC Bourgogne, France

Malbec

Bodega Norton 65
Mendoza, Argentina

Tempranillo

Marqués de Cáceres, Reserva 80
Rioja, Spain

Corvina

Masi, Costasera Amarone 150
DOCG Valpolicella, Italy

DESSERT WINE**Natural Sweet**

St. John 52
Cyprus, PDO Commandaria