



VERANDA (LOUNGE)

MENU

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.

CHEESE PLATTER 	22
Selection of Local & International Cheeses Jam & Crackers	
CHARCUTERIE BOARD	22
Premium Italian Meat Cuts Dry Fruit & Toasted Nuts	
BEEF BURGER	22
Beef Patty, Tomato, Iceberg Lettuce, French Fries	
CHICKEN SHAWARMA	20
Garlic Sauce, Arabic Pickles, Saj Bread, French Fries, Salad	
CLUB SANDWICH 	22
Grilled Chicken Breast, Beef Bacon, Egg, Tomato, Lettuce, French Fries	
PIZZA MARGHERITA 	16
Pomodoro Sauce, Mozzarella Cheese, Basil Leaves	
PIZZA BBQ	19
Chicken, Jalapeño Peppers, Red Onion, BBQ Sauce	
PIZZA CAPRICCIOSA	18
Pomodoro Sauce, Mozzarella, Smoked Turkey, Mushroom, Red Onion, Artichoke, Kalamata Olives	
NACHOS	8
Hot Cheese Sauce, Jalapeño Peppers	
CURLY FRIES 	8
Sea Salt, Smoked Paprika	
BROWNIE	8
Whipped Cream, Caramel Sauce	
WAFFLE	8
Vanilla Ice Cream, Choice of Topping (Berry Compote, Caramel, Chocolate Sauce)	
FRUIT PLATE 	8
Seasonal Fruit	

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. Please scroll down for the detailed allergens list.

VERANDA LOUNGE MENU | ALLERGENS LIST

MENU	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
SNACKS														
Cheese Platter	•						•	•				•		
Charcuterie Board	•						•	•			•	•		
Beef Burger	•		•				•				•	•		
Chicken Shawarma	•		•			•	•				•	•		
Club Sandwich	•		•				•					•		
Pizza Margherita	•		•				•		•			•		
Pizza BBQ	•		•			•	•		•		•	•		
Pizza Capricciosa	•		•				•		•			•		
Nachos	•					•	•		•	•	•	•		
Curly Fries	•					•		•				•		
Brownie	•		•				•							
Waffle	•		•			•								
Fruit Plate														

* 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 on 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.