



mizumazu
ASIAN RESTAURANT

Brunch

Served from 11:00am to 1:00pm

Classic continental Breakfast €20.00

Selection of house baked pastries - classic butter croissant, chocolate, Danish and muffins - served with berry jam and marmalade accompanied with your choice of fresh juice, brewed coffee or tea

Full Limassol NYX Breakfast €25.00

Two free range valley eggs cooked to your preference and served with homemade hash brown potatoes, toast and grilled choice sausage, grilled back bacon, accompanied with your choice of fresh juice, brewed coffee or tea

Healthy Breakfast €22.00

White omelet with tofu, and yoghurt bowl with mixed berries, accompanied with your choice of fresh juice, brewed coffee or tea

Middle East Breakfast €25.00

Hummus, falafel, Lebanese pita bread, marinated smoked aubergine coriander salad, poached eggs on spicy cumin tomato sauce, accompanied with your choice of fresh juice, brewed coffee or tea

Build your own Omelet €22.00

Three eggs omelet, choice of three fillings, mushrooms, onion, cheese, homemade hash brown potatoes and toast, accompanied with your choice of muffins or croissant

Two eggs Breakfast €22.00

Two eggs any style (fried, poached, boiled), beef sausage, homemade hash brown potatoes and toast, accompanied with your choice of muffins or croissant

Eggs Benedict €22.00

Poached eggs, English muffin, Golden Chicken Ham, Hollandaise sauce and homemade hash brown potatoes

Salmon Eggs Benedict €22.00

Poached eggs, English muffin, smoked salmon, tomatoes, capers and baby rocket, Hollandaise sauce and homemade hash brown potatoes




Avocado Toast €16.00




Focaccia bread, cream cheese, baby rocket leaves, cherry tomatoes, avocado and spiced pecans

Please inform your waiter if you have any dietary requirements or allergies.
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Ciabatta Smoked salmon    €18.00
Smoked salmon rose on toasted ciabatta with red onion, lettuce leaves, capers, cherry tomatoes and cream cheese

Pancakes    €12.00
With maple syrup, powdered sugar, choice of berries and honey

Waffle    €12.00
With maple syrup, powdered sugar, choice of berries and honey

Breakfast sides

Bacon  €4.00

Chicken Sausage  €4.00

Pork Sausage  €4.00

Homemade Hashbrown Potatoes  €4.00

Muffin or Croissant    €2.00

Smoked Salmon  €6.00
2 smoked salmon rosettes 

Mixed Berries €4.00






Breakfast bowls

Yoghurt  €8.00
Light yoghurt with raisin, honey and berries

Greek Yoghurt   €8.00
Greek yoghurt with granola, honey and pecan

Bowl of Berries €8.00
Selection of seasonal berries and strawberries

Cereals

Served with: Full fat milk  or Light milk  or Soya milk  or Almond milk  or Coconut milk or Oat milk 

Granola  €8.00

Corn Flakes  €8.00

Rice Crispies  €8.00

Weetabix  €8.00

Oat  €8.00

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ALL DAY MENU

Available from 13:00pm

Starters

Smoked Edamame 🌱 €9.00
Fresh lime wedges

Crispy Baby Calamari 🍤 €14.00
Togarashi powder, lime and wasabi mayo

Prawn Gyoza 🍤 🍣 €14.00
With spring onion, coriander leaves and ginger soya dressing

Sesame Tuna Tataki 🍣 🌊 €15.00
With wakame salad and ponzu sauce

Tempura Prawns 🍤 🍣 €15.00
Prawns, mango sweet chili salsa, wakame, prawn chips

Crispy Vegetables Tempura 🍤 🌾 €12.00
Roasted sesame sauce

Vegetable Spring Rolls (4 pcs) €16.00
Homemade fresh spring rolls with sweet chili sauce

Our Bao Buns

Duck 🍤 €16.00
Crispy duck, spring onion, carrot sticks, hoisin-teriyaki sauce

Beef 🍤 €16.00
Filled with quality sliced beef, crispy onions, chili mayonnaise, coriander, radish

Prawns 🌾 🍣 🍤 🍣 €16.00
Tempura prawns, crushed avocado, black sesame, coriander, wasabi mayonnaise

soups

Ramen Chicken 🍣 🍣 🌊 €14.00
Chicken broth, shiitake mushrooms, bok choy, noodles, eggs

Miso 🍣 🌱 €14.00
Tofu, nori, spring onion, miso paste

salads

Tuna Tataki 🌊

€18.00

Tuna, green leaves, masago arare, carrot sticks, katsuobushi, cherry tomatoes, citrus ponzu dressing

Rock Shrimp Salad 🍤

€18.00

Prawns, red onion, mango, carrots, chili flakes, cucumber, mixed leaves, mango soya dressing

Garden Green Salad (V)

€14.00

Mixed green leaves, cherry tomatoes, cucumber, radish, carrots, bell peppers, olive oil lemon dressing

Thai Style Chicken Salad 🌿

€16.00

Fresh garden vegetables with green apple segments, seared chicken fillet, served with our Asian pesto dressing, sprinkled with roasted peanuts

poke bowls

Sunny Salmon & Tuna 🍣🌊🌱🌿🌶️🥥

€18.00

White sushi rice, salmon, tuna, fresh avocado, edamame, red cabbage, spring onion, sesame seeds, teriyaki sauce and spicy mayo

Spicy Tuna 🌶️🌊🌱

€18.00

White sushi rice, tuna, spicy mayo, goma wakame, red cabbage, carrots, cucumber, tobiko, sesame seeds, chili flakes, ponzu dressing

Vegan 🌱(V)

€16.00

Tofu with rice, coloured peppers, spring onions, edamame beans, avocado slice

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maki rolls

(8 Pieces)

Shrimp 🍤🐟🍌

€25.00

Tempura shrimp, masago arare, avocado and cilantro, topped with tuna, lime slice and scallions, drizzled with eel sauce, Japanese spicy mayo

Wild Waves 🍤🐟🍌🥒

€25.00

Deep-fried prime soft-shell crab, spicy sauce, cucumbers, topped with tuna, avocado, sesame seeds, orange tobiko, Japanese mayo

Salmon 🐟🍌

€25.00

Salmon, avocado, mango, cucumber, green tobiko, teriyaki sauce

Vegan Roll 🍌(V)

€22.00

Asparagus, carrots, scallions, avocado, drizzled with teriyaki sauce

Crunchy Crazy California 🍌🍤🥒

€25.00

Filled with cream cheese, prawn tempura, avocado, rolled in crispy batter flour, topped with drizzled sweet chili and teriyaki sauce

Philadelphia Sky Roll 🍤🥒

€25.00

Filled with smoked salmon, asparagus, cream cheese, topped with smoked salmon

Rock n' Roll 🍌🍤🥒

€25.00

Filled with finely chopped fresh tuna and fresh salmon mixed with tempura flakes and spicy mayonnaise, cucumber and spring onion rolled in green tobiko

futomaki

(8 Pieces)

Blue Sky 🐟🍌🥒

€25.00

Spicy tuna, asparagus, avocado, orange tobiko, topped with spicy honey teriyaki sauce

Natsu Maki 🍌(V)

€25.00

Mango, cucumber, pickled daikon, topped with honey teriyaki,

Duck Roll 🐟🍌

€22.00

Crispy duck, carrots, cucumber, spring onion, mango, unagi sauce

nigiri

(8 Pieces)

Suzuki Seabass  €25.00

Sweet Ebi Shrimp  €25.00

Sake Salmon  €25.00

sushi tower

€60.00

Prawns Roll (8 pcs)   

Prawns tempura filled with avocado, cucumber, topped with spicy mayo, tanuki flakes and teriyaki glaze

Salmon Roll (8 pcs)   

Filling with salmon, mango, cucumber, topped with salmon, orange tobiko, ponzu glazed

poke bowls

Sunny Salmon     

White sushi rice, juicy salmon, fresh avocado, edamame, red cabbage, teriyaki sauce, spicy mayo, avocado cream, and sesame seeds

nigiri

Seabass Nigiri (2 pcs) 

Tuna Nigiri (2 pcs) 

sashimi

Tuna Sashimi (4 pcs) 

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cold / raw

Seabass Ceviche

€25.00

Seabass marinated with lime, amarillo peppers, red onion, cherry tomatoes, fresh coriander leaves, olive oil

Salmon Tartare

€27.00

Salmon, spring onion, chives, ikura caviar, avocado crushed, ginger ponzu sauce

Tuna Sashimi

€18.00

Pacific fresh thinly sliced tuna fillet, yuzu soya sauce, roasted sesame seeds, masago arare, pickled ginger

Salmon Carpaccio

€18.00

Fresh wild salmon thinly slice, garlic with lime juice, chives, sesame seeds, wasabi mayo, pickled ginger, black caviar and tamari sauce

bbq roast and seafood

Wild Salmon

€32.00

Crispy skin salmon fillet with peas purée, teriyaki sauce

Peppered Red Tuna

€30.00

Pan seared red tuna with mango soya sauce on Bok choy vegetable

Grilled Prawns

€32.00

Grilled prawns perfumed with lime, chili flakes, drizzled with lemon juice

Thai Seared Seabass n' Citrus Flavor

€30.00

Fresh Fillet Seabass Fish, seasoned salt, black pepper, cooked into Flat Iron grill, infused with lemon zest, lime juice, on a bed of vegetable tempura and a drizzle of Yuzu Sauce

Lobster Tail

€70.00

250 grams Atlantic lobster in fresh garlic and butter sauce, peas purée

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Black Angus Rib Eye / 350 grams 🍖 🍷 €50.00
*Tagliata style with truffle potato purée
and Korean barbecue sauce*

Black Angus Fillet / 300 grams 🍖 🍷 €55.00
*Pan seared Black Angus fillet Tagliata style
with truffle potato purée and Korean barbecue sauce*

Wagyu Beef 🍖 🍷 €75.00
*Striploin Tagliata style with butter soy sauce,
truffle potato purée, smoked aubergine
wedges and spinach*

Side Choices:

Stir Fried Vegetables

Steamed Basmati Rice

Egg Fried Rice 🍳

wok main courses

Chicken Kung Pao 🍖 🍷 €27.00
*Chicken with cashew nuts, dark soya sauce,
red chilies, spring onions*

Yasai Katsu 🍖 (V) €22.00
*Vegetables coated with panko bread crumbs
served with Japanese curry sauce*

Malabar Cauliflowers (V) €22.00
*Marinated cauliflowers, coconut curry
cream dip, coriander leaves, radishes*

Yakisoba Noodles 🍖 🍷 🍳 🌊
*Japanese style egg noodles teppan fried,
with grilled seasonal mixed vegetables
and yakisoba sauce*

**Vegan "Chicken" curry with coconut milk
and green wood apples** 🍷 €28.00
*Stripes of "chicken flavours", coloured peppers,
spring onion on a rich curry sauce, served with steamed rice*

**All the main wok courses are served with
your choice of steamed rice or vegetable egg fried rice**

Vegan “Chicken” Kung Pao 🍲🌱 €28.00
Pan fried “chicken flavours” with seasonal coloured peppers, cashew nuts, red chillies, infused with dark soya sauce, served with steamed rice

add:

Prawns 🍲 €28.00
Chicken fillet €25.00
Beef fillet €28.00
Vegetables €20.00

Thai Green Chicken Curry 🍲🌱🌿 €27.00
Chicken breast, coconut milk, fish sauce, ginger, onion, garlic, green beans, peppers, carrots and spicy curry paste

Spicy Prawns Red Chili Peppers 🍲🌶️🌱 €30.00
Prawns sauté with spicy chili, coloured peppers, onions, chopped garlic

Sweet & Sour Pork 🍲 €27.00
Pork loin, pineapple, peppers, onions, garlic, carrots, in sweet & sour sauce

Beef with Oyster Sauce 🍲🌿 €32.00
Tender Beef Loin, onions, broccoli, spring onion, carrots, coloured peppers, shiitake mushrooms and oyster sauce

Spicy Tuna with Soya 🍲🌱🌿 €28.00
Cubes of red tuna, cashew nuts, onions, peppers, red chili oil, shiitake mushrooms, red wine, sesame seeds, oil and soya sauce

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desserts

Fruit Tart    	€7.00
<i>Vanilla cream with seasonal fruits</i>	
Exotic Tapioca 	€7.00
<i>Mango and passion fruit filling with tapioca and coconut cream</i>	
Lemon Tart    	€7.00
<i>Lemon cream with meringue and lime zest</i>	
Crunch Chocolate    	€7.00
<i>Chocolate mousse, hazelnut and peanut, whipping chocolate mouse</i>	
Pistachio Choux    	€7.00
<i>Pistachio praline with vanilla cream and crunchy choux pastry</i>	
Caramel Cheesecake    	€7.00
<i>Cream cheese with vanilla, white chocolate caramel glaze and Pralicrac salted butter caramel stuffing</i>	
Japanese Mochi Ice cream (2 pieces) 	€7.00
<i>Flavors: vanilla, chocolate, mango, green tea</i>	
Ice cream and Sorbet Selection  (per scoop)	€3.50

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Icons Guide / Οδηγός Συμβόλων

	Nuts / Ξηροί καρποί		Crustaceans / Οστρακοειδή
	Celery / Σέλινο		Molluscs / Μαλάκια
	Cereal containing Gluten Δημητριακά που περιέχουν Γλουτένη		Fish / Ψάρι
	Sesame Seeds / Σουσάμι		Eggs / Αυγά
	Milk / Γάλα		Soya / Σόγια
	Mustard / Μουστάρδα		Lupin / Λούπινο
	Sulphur Dioxide Διοξείδιο του θείου		Peanuts / Φιστίκια
			Vegetarian / Χορτοφαγικό
			Spicy / Καυτερό

NYX

HOTEL

BY LEONARDO HOTELS