

Aelia
WELLNESS RETREAT

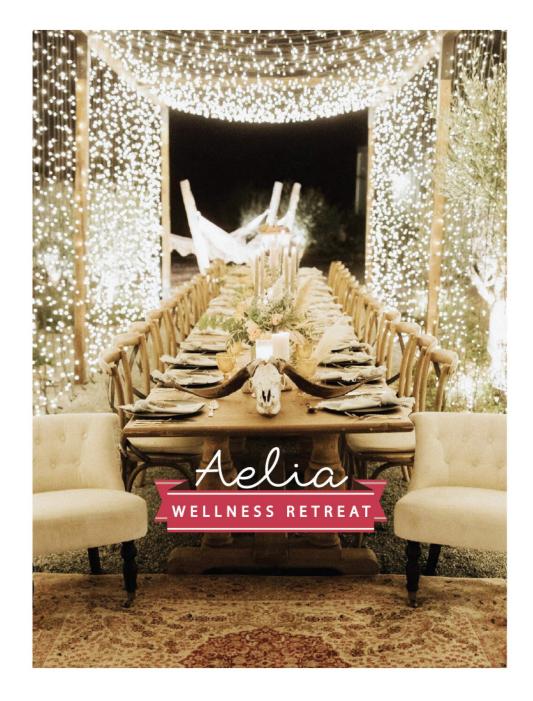


Let us be part of your Christmas story!

On behalf of Aelia Wellness Retreat we would like to wish you a Merry Christmas and an exciting New Year filled with love, laughter, happiness and opportunities.

We would like to take this opportunity and warmly thank you for your support over the past year. It has been our privilege to be a part of so many of your special occasions.

We look forward to welcoming you in 2020!





Afternoons at Helia

Treat yourself this season...

and what better way than heading out for a Christmas-themed afternoon with family or friends at Aelia's stunning festive surroundings?

Enjoy a selection of teas, warming mulled wine, mouth-watering pastries and sweet treats with nostalgic Christmas scents and aromas.





Brunch at Helia Wellness Retreat

Starting from 30/11-10/01
Everyday between 23/02-06/01

SuperGreen Omelette 11.80

Low carb green omelette with baby spinach, porcini mushrooms and vine tomatoes

Quinoa Poached Eggs 12.50

Poached Eggs on a French baquette, with smoked salmon, quinoa and a scoop of intensely flavored tartufo

The Full Monty 14.50

Traditional homemade bread topped with fried eggs, halloumi, Myconian sausage, hash brown potatoes, rocket and cherry tomatoes

Cheesy Eggs Benedict 13.50

Eggs Benedict in wholegrain bread with the highly nutritious superfood buckwheat salad, crispy bacon, drizzled with our homemade cheese sauce and avocado dip

Gorgonzola Egg Pudding 12.80

Mini Egg Puddings with luscious gorgonzola cheese and spinach served with quinoa salad and avocado dip

Salmon Bagel 13.40

Fresh and fluffy high in protein oat bagel with a filling of cream cheese and smoked salmon

Traditional Greek Pies 7.80

The famous traditional homemade spinach and cheese pies served with wild refreshing rocket salad



Basket for two 14.80

A fulfilling basket with a variety of delicacies - Spinach pie, cheese pie and a variety of sandwiches, smoked salmon - cream cheese and turkey - pesto

Monte Cristo French Toast 12.20

The classic delightful savory French toast pan-fried until golden with ham and melted cheese, homemade creamy sauce served with French fries

Savory Pancake Tower 12.20

Pancakes with traditional halloumi, crispy pork, rich gorgonzola cheese, drizzled with an exotic creamy sauce

Fluffy Wholegrain Pancakes 11.20

Wholegrain pancakes high in fiber to keep you full throughout the day - With maple syrup, sweetened cashew nuts, seasonal fruits and coconut flakes

Forest Choco Pancakes 10.80

A sweet start to the day - Pancakes with praline chocolate spread and honey, freshly cut fruits, whipped cream and caramelized cashew nuts

The Ultimate Granola bowl 9.80

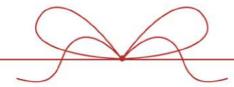
The simple healthy recipe - sour cream, crispy granola, exotic fruits and maple syrup

Glazed Cinnamon Swirls 6.50

A biscuit-textured cinnamon bun, with maple glaze, topped with creamy vanilla ice cream

Lover's Old Fashioned Apple Crumble 7.80

Warm apple filling with cinnamon topped with crispy, buttery crumble served with vanilla ice cream



Christmas Eve 24.12.2019 Tive Course Set menu and Live music

Cappuccino wild Mushroom soup with cinnamon dust



Trilogy of king prawns, avocado, chestnut puree, wakame and pomegranate dressing



Lemon Sorbet to cleanse your palate



Rack of Lamb with quinoa cake, sweet potatoes and rose chutney

or

Fresh Wild Salmon with beetroot crust on a bed of Italian risotto and vierge berry sauce



Bitter chocolate and pistachio tarte with mastiha ice cream drizzled with mango-vanilla sauce

39 euro per person



Christmas Day 25.12.2019 Qunch Buffet and Live music

Salads

- -Christmas Waldorf salad with apples, fruit mayonnaise, walnuts and chestnuts
- -Brussel sprouts salad with prosciutto and pineapple
 -Caesar salad with prawns, fresh greens, and crunchy croutons drizzled
 with homemade Caesar sauce
- -Baby rocket Salad with fresh mozzarella, parmesan flakes, sundried tomatoes, balsamic and blueberry dressing

Hot Dishes

- Traditional Roasted Turkey
- Pork Fillet with wild mushroom and commandaria sauce
 - Grilled Chicken with limes
 - Baked salmon with balsamic vinegraitte
 - Christmas rice with liver nuts and fresh coriander
 - Tortellini with a variety of cheeses
 - Penne Pomodoro with fresh basil
 - Seasonal steamed and grilled vegetables
 - Roast potatoes with fresh thyme and honey

Desserts

- -Old fashioned pecan pie with a rich sweet creamy sauce -Drunken Tiramisu with Savoyard biscuits and mascarpone cheese
 - -Wobbly Panacota with aromatic vanilla
 - -Homemade Traditional Chocolate Cake

32 euro per person



New Year's Eve 31.12.2019 Four Course Set menu and DI festive live set

Pumpkin soup with quail poached egg drizzled with basil and mint oil



Black truffle ravioli on baby spinach drizzled with vanilla and champagne sauce



Orange sorbet to cleanse your palate



Fresh Irish beef fillet with mushroom aromatic ragout, cake potatoes, coffee and thyme jus



Wild seabass with vegetable and black rice soufflé and saffron-rose dressing



Lime milefeuille with espresso cream

44 euro per person



New Year's Day 1.1.2020 Lunch Buffet and Live music

Salads

- Buckwheat salad with bell peppers, avocado, fresh coriander, pine seed, mango and yogurt dressing
 Superfood salad with quinoa, pumpkin seeds and bell peppers
- Superfood salad with quinoa, pumpkin seeds and bell peppers

 Greek salad with cucumber, tomato, olives, feta cheese sprinkled with oregano

 Avocado, spinach and raisins salad

Hot Dishes

- Roasted lamb with rosemary
- Stuffed chicken with cheese and sundried tomatoes
 - Pork fillet with porcini mushroom jus
 - Roast beef with mustard and asparagus sauce
 - Spinach and ricotta ravioli
 - Penne carbonara
 - Cake potatoes
 - Steam sprouts
 - = Wild rice

Deserts

- Traditional Doukissa
- Fluffy phyllo orange pie
- Millfeuille with cream and cocoa
- Traditional Homemade Baklava
 - Fresh Fruits

32 euro per person





This Christmas create your very own memorable moments with a cosy escape at Aelia Wellness Retreat. Kick back and relax, experience the sparkle and charm of the festive season with our exclusive package!



• Festive Getaway Package

- One Night Double/Twin Room Accommodation
- Breakfast in Bed
- Back to Basics Massage for two
- Gift Bag
- Mulled Wine

Valid 15/12/2019 - 10/1/2020

only 180 euro



• New Year's Eve Package for Two Persons

One Night Double/Twin Room Accommodation
 Four Course Festive Dinner for two
 Gift Bag
 New Year's Day Breakfast

Valid 31/12/2019

only 210 euro



Season's Pampering Cocoon Spa

Set 2020 off to the best possible start by embarking on a wellness retreat that combines rejuvenation of body and mind.

Hidden in the majestic Aelia Wellness Retreat, discover a true wellness oasis on a Christmas spa break at the Cocoon Spa.

Wrap yourself up in a fluffy robe, escape to Cocoon Spa connect with yourself, the world around you and the present moment...
envision your best new year!



Valid 01/12/10 - 10/01/20 Luminous Beauty Facial

Cheat a glow by opting for our boosting skin treatment!
The Christmas-inspired facial with oxygen, stem cells from natural extracts, peptides and hyaluronic acid that work in synergy to awaken the skin's optimum potential.

from 75 - only 60 euro



The season of giving...

Beautifully presented gift vouchers are available to make the perfect gift for a loved one.

The choice is yours...

Whether you are purchasing for the foodie, the traveler or the spalover, we have lots of gift voucher options.

If you can't decide what to pick you can also purchase a voucher to any monetary value to use towards anything at Aelia.

A selection of special presents are also available to purchase at the in-house Aelia shop as well as luxurious and award winning Aromatherapy Associates beauty products at Cocoon Spa.



Make it a December to remember...



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