

**FESTIVE SPA SPECIALS
TO PAMPER YOURSELF**

FESTIVE EXPRESS MANICURE AND PEDICURE WITH
COLD PARAFFIN BATH ACCOMPANIED WITH CHRISTMAS
HOMEMADE HOT COCOA

60MIN -58 EUR

GINGERBEAD FULL BODY SCRUB
AND FULL BODY MASSAGE ACCOMPANIED WITH GINGER TEA

75MIN -65EUR

JOLLY CHRISTMAS TREATMENTS (BACK,NECK,HEAD AND
SHOULDERS MASSAGE) AND FACIAL TREATMENT, ACCOMPANIED
WITH CINAMMON TEA

60MIN -72 EUR

SPA SPECIALS VALID FROM 15/12/2022 - 15/01/2023

**CHRISTMAS PACKAGE
24/12/2022 - 26/12/2022**

219 EUR PER PERSON

TWO NIGHT ACCOMODATION WITH BREAKFAST
WELCOME MULLET WINE UPON ARRIVAL
ONE FULL BODY MASSAGE 55'
5-COURSE GALA DINNER ON CHRISTMAS EVE
CHRISTMAS LUNCH BUFFET ON 25/12/2022
LIVE MUSIC ON 24/12 AND 25/12

**NEW YEAR'S PACKAGE
31/12/2022 - 02/01/2023**

239 EUR PER PERSON

TWO NIGHT ACCOMODATION WITH BREAKFAST
WELCOME WINE AND FRUIT PLATTER IN THE ROOM
ONE FULL BODY MASSAGE 55'
7-COURSE GALA DINNER NEW YEAR'S EVE
GIFT BAG
NEW YEARS LUNCH BUFFET ON 01/01
LIVE MUSIC ON 31/12 AND - 01/01

*OFFER VALID FOR BOOKING ROOMS WITH DOUBLE
OCCUPANCY



AELIA HOLIDAY SEASON
2022 / 23

BOOK TODAY

150, Grigoriou Afxentiou,
Tseri - Analiontas Str, 2641

+357 22 01 55 90 aelia@aeliawellness.com.cy

www.aeliawellness.com.cy

Aelia

**EXPERIENCE
THE MAGIC
OF
CHRISTMAS**

Aelia
WELLNESS RETREAT

DECEMBER 2022 - JANUARY 2023

AELIA'S HOLIDAY SCHEDULE

Photo Competition 01/12 - 15/01

Post your Christmas photo from Aelia with hashtag #christmasataelia and win a spa voucher

Letters to Santa 26/11 - 30/12

Write and put your letter in Aelia's Santa Box!

Classical Live Evening on 17/12

With the breath-taking Soprano Anoki von Arx and famous Cypriot singer Skevi Kouloubri

Holiday Brunch Buffet 18/12

Live music with the well - known Marianna Pieretti

Christmas Eve 5 Course Dinner 24/12

Live music with Skevi Kouloubri

Christmas Day Buffet 25/12

Live music with Marianna Pieretti

New Year's Eve 7 Course Dinner 31/12

Live music with
Costas Constantinou



New Year's Day Buffet 1/1

Live music with Skevi Kouloubri

The magic of Christmas never ends and it's greatest gifts are family and friends. why not spend it at

Aelia

FIND MORE INFO ON OUR WEBSITE OR VISIT OUR SOCIAL MEDIA @AELIAWELLNESS

CHRISTMAS EVE 5 COURSE MENU

with live music

43 EUR PER PERSON

STARTERS

FESTIVE CREAMY CHESTNUT SOUP WITH ASPARAGUS AND LIME ZEST

ITALIAN MOZZARELLINI WITH BASIL PESTO AND SWEET BLACK WALNUT

CLEAN YOUR PALETTE
BITTER ORANGE SORBET WITH FRESH MINT

MAIN

CHRISTMAS ROAST TURKEY ROULADE WITH TRADITIONAL STUFFING
OR
NORWEGIAN BEETROOT CRUSTED SALMON WITH JAPANESE NOODLES AND LOBSTER BISQUE
OR
MILK-FED VEAL STEAK ON LASAGNE MILLE FEUILLE AND WILD BERRY COULIS
OR
VEGETARIAN OR VEGAN RISOTTO WITH ASPARAGUS, PORTOBELLO MUSHROOMS AND PINE NUTS

DESSERT

CHRISTMAS RED VELVET CRUMBLE WITH MASTIHA ICE CREAM

CHRISTMAS DAY LUNCH BUFFET MENU

with live music

29 EUR PER PERSON

SALADS

VILLAGE SALAD
COLESLAW & PASTA SALAD
SPINACH MUSHROOM SALAD WITH NUTS
MOZZARELLA RUCOLA SALAD
BUCKWHEAT SALAD

DIPS

HUMMUS, TZATZIKI, TAHINI, TIROKAFTERI

MAIN

TURKEY WITH CRANBERRY SAUCE
GRILLED BABY VEAL STEAK
GRILLED CHICKEN TANDOORI
ROASTED PORK FILLET IN CAROB SAUCE
BAKED SALMON WAKAME & LEMON DRESSING
FARFALLE CARBONARA
CHRISTMAS STUFFING
SEASONAL VEGETABLES
POTATOES WITH PARSLEY AND CHIVES

DESSERTS

MINI ECLAIR
ORANGE PIE
CHRISTMAS CAKE
CHOCOLATE SOUFFLE
CHEESECAKE
KOURABIEDES
MELOMAKARONA
FRUITS

NEW YEAR'S EVE 7 SET COURSE MENU

with live music

53 EUR PER PERSON

STARTERS

CELERY GINGER SOUP WITH CARAMELISED VEAL

AVOCADO MOUSSE ASSORTED WITH WAKAME, CRUNCHY BEAN SPROUTS AND POMEGRANATE VINAIGRETTE

CLEAN YOUR PALETTE
PEACH MASTIHA AND CHAMPAGNE SORBET

MAIN

CHEF'S HOMEMADE LOBSTER RAVIOLI

AMERICAN BLACK ANGUS BEEF FILLET WITH TRUFFLE RISOTTO AND PORCINI JUS

DESSERTS

WARM LAVA CAKE WITH CAROB ICE CREAM

PETIT FOUR WITH MASTIHA LIQUEUR

NEW YEAR'S DAY LUNCH BUFFET MENU

with live music

36 EUR PER PERSON

SALADS

TRADITIONAL GREEK SALAD
MANOURI SALAD WITH GRILLED VEGETABLES
TABBOULEH SALAD
ROCKET SALAD WITH PARMESAN
BEETROOT CELERY SALAD
PRAWN SHOTS

DIPS

TIROKAFTERI, TZATZIKI, TAHINI, HUMMUS, BEETROOT, OLIVES

BACK TO TRADITIONS

TENDER OVERCHARCOAL LAMP SOUVLA
JUICY OVERCHARCOAL PORK SOUVLA

MAIN

GRILLED CHICKEN THIGHS WITH HERBS
BABY VEAL WITH WILD MUSHROOM SAUCE
RED PESTO PASTA WITH PORTOBELLO MUSHROOMS
SALMON DRIZZLED WITH CHAMPAGNE SAUCE
WILD RICE
AMERICAN POTATOES
SEASONAL VEGETABLES

LIVE COOKING

GLAZED GAMMON CARVED ON THE SPOT
MUSHROOM TRUFFLE RISOTTO STRAIGHT FROM THE PAN

DESSERTS

DOUKISSA
TIRAMISU
ORANGE PIE
CHOCOLATE MOUSSE
VASILOPITA
BEETROOT PANNA COTTA
BAKLAVA
KOURAPIEDES
MELOMAKARONA
FRUITS