On behalf of the hotels that participate in the ‘Cyprus Breakfast’ programme, we would like to wish you a Happy and a Prosperous New Year 2019

MERRY CHRISTMAS

and

HAPPY NEW YEAR 2019
Another successful year for the ‘Cyprus Breakfast’ programme with the participation of 15 new hotels from Limassol, Ayia Napa, Protaras and Pafos bringing the total number to 57.

The ‘Cyprus Breakfast’ programme was created by the Cyprus Tourism Organisation (CTO), the Travel Foundation UK and the Cyprus Sustainable Tourism Initiative (CSTI) through the Cyprus Destination Partnership programme. The aim of the programme is to promote local gastronomy and enhance authenticity in the hotels in Cyprus.

The visits continued from October to December to audit the ‘Cyprus Breakfast’, in hotels in Ayia Napa, Protaras, Limassol, Pafos, Larnaka, Nicosia and the mountainous areas. The hotels through the use of local products highlight the flavours and aromas of Cyprus and invite their guests to experience our gastronomic richness and hospitality.
Welcome our new members!

Akamanthea Holiday, Village, Pafos

Good morning with Cyprus Breakfast at Akamanthea Holiday Village with the freshness and abundance of traditional seasonal products of Cyprus.

The guests enjoy a nutritious and healthy breakfast featuring the Mediterranean diet such as olives, pumpkin pies, rose petals marmalade, fresh fruits and seasonal vegetables both from local producers and the hotel garden.

Louis Paphos Breeze

The management and staff of the hotel have embraced the ‘Cyprus Breakfast’. Breakfast at the Louis Paphos Breeze hotel, where quality is the main concern, offers to guests family warmth and authenticity.

The guests can enjoy a variety of traditional pastries and deserts such as soutsiouko, spoon sweets and fresh seasonal fruits.
Welcome our new members!

Asimina Suites Hotel, Pafos

The Constantinou Bros, Asimina Suites Hotel, offers a huge variety of products giving to their guests the opportunity to taste a unique culinary experience with local flavours and aromas that combine the abundance of our gastronomic richness with our hospitality.

The guests discover the freshness of the Cyprus cuisine, with our traditional halloumi and anari, kolliva (boiled wheat combined with some other ingredients such as almonds, sesame seeds, pomegranate seeds, raisins) olives, carob syrup, honey with honeycomb, bulgar wheat pies stuffed with minced meat, cured meats in wine, smoked or dried in salt like lountza, chiromeri and posyrti and many other local pastries.

Pioneer Beach Hotel, Pafos

The traditional ‘Cyprus Breakfast’ of the hotel includes moustokouloura, pisies, honey with honeycomb, chiromeri, lountza, the traditional halloumi, anari, carob syrup and many other products that offer to the guests local flavours associated with the authentic Cyprus.
Welcome our new members!

Athena Beach Hotel, Pafos

The management and staff of all the Constantinou Bros Hotels, have embraced with love and passion the ‘Cyprus Breakfast’.

There is a huge variety with traditional products spread out for their guests including the traditional halloumi, anari with carob syrup, lountza, honey with honeycomb, katimeria and many other traditional sweets, fruits and much more.

Athena Royal Beach Hotel, Pafos

The hotel offers to its guests a healthy breakfast with plenty of products, full of all the flavours and aromas of Cyprus.

Good practices
In addition, the hotel has prepared a booklet where visitors can find information about our traditional products, highlighting the seasonal products of Cyprus.
Welcome our new members!

Alexander the Great Beach Hotel, Pafos

The Alexander the Great Beach Hotel, is one of our new members of the ‘Cyprus Breakfast’ programme. The hotel promotes local products and the Cyprus Breakfast corner offers flavours based on our tradition.

Guests can taste anari with carob syrup, soutsiouko, pastellaki, tahinopitta, rice pudding, seasonal fruits, fresh lemonade and many other products.

Elias Beach Hotel, Limassol

The Cyprus Breakfast at the Elias Beach Hotel is considered as a gastronomic enjoyment providing to its guests a range of local products supporting the local producers as well.

The hotel offers a variety of Cypriot products such as the traditional halloumi, anari, carob syrup, Cyprus sausages, cookies with aniseed, flaounes, soutsiouko, pallouze, honey with honeycomb, rice pudding, seasonal fruits and many other products.
Training for hotel employees offering ‘Cyprus Breakfast’

On 30th October and 2nd November the Cyprus Tourism Organisation organised a seminar at Louis Ledra Beach Hotel in Pafos and Elias Beach Hotel in Limassol for the hotels’ personnel who assist and serve guests during breakfast. The seminar was for hotels that are certified or interested to become members of the Cyprus Breakfast programme.

The aim of the seminar was the participants to acquire the appropriate knowledge to inform/or to offer a guided tour around the Cyprus Breakfast explaining the historical, cultural and nutritional attributes of the products and recipes in order to enhance the guests’ experience. Mr Savvas Maliotis and Mrs. Florentia Kythraiotou presented the seminar.

Extensive information was also given in relation to local products and traditional gastronomy. Questions were answered, like what defines local products, how they are categorised and how they are presented and promoted through the Cyprus Breakfast.

For more information about the Cyprus Breakfast programme please check the following links or contact us at info@cyprusbreakfast.eu

- Facebook Page: https://www.facebook.com/cyprusbreakfast/
- Website: http://www.cyprusbreakfast.eu/
The members of the ‘Cyprus Breakfast’ programme
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NEWSLETTER

DECEMBER 2018

The members of the ‘Cyprus Breakfast’ programme
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