



COCKTAILS

APERITIF

Britz Spritz / Water Ballon Glass / 14€

Italicus Liqueur 20%, St-Germain Elderflower Liqueur 20%, Prosecco Sparkling Wine, 3 Cents Soda

Aperol Spritz / Water Balloon Glass / 12€

Aperol Aperitivo, Prosecco Sparkling Wine, 3 Cents Soda

RUM

Dark&Stormy / Long Drink Glass / 14€

Goslings Black Seal 40%, Angostura Bitters, Fresh Line Juice, 3 cents Ginger Beer

La Florida / Martini Glass / 15€

Plantation 3 Star 41,2%, Jamaica-Barbados-Trinidad, Giffard Grenadine Syrup, Giffard Creme de Cacao Liqueur, Cointreau Liqueur, Cocchi Americano Blanco, Lime Juice

Around The World / Longdrink Glass / 16€

O/purist Tsipouro 42%, Clément Rhum Agricole 40%, John D. Taylor Velvet Falernum Liqueur, Fresh Pineapple, Fresh Line Juice, Angostura Bitters

Three Of Strong / Tiki Glass / 16€

Chairman's Spiced Rum 40%, Aperol Aperitivo, Fresh Passion Fruit, Giffard Passion Fruit Syrup, Fresh Lemon Juice, Angostura Syrup

Zombie / Tiki Glass / 20€

Plantation overproof 69%, Appleton Jamaica Rum 40%, Angostura Bitters, Fresh Passion Fruit, Fresh Pineapple, Grapefruit Juice, Lime Juice

Mai Tai / Tiki Glass / 18€

Wray & Nephew overproof 63%, Appleton Jamaica Rum 40%, Giffard Orgeat Syrup, Cointreau Liqueur, Angostura Bitter, Lime Juice

GIN

Negroni / Old Fashion Glass / 15€

Beefeater 24 London Dry Gin 45%, Campari Bitter 25%, Antica Formula Vermouth 16,5%

Snowflake / Champagne Glass / 22€

Tanqueray Ten 47,3%, St Germain Elderflower Liqueur, Lemon Juice, Champagne

Bird of Paradise / Old Fashion Glass / 16€

Tanqueray London Dry Gin 43,1%, Giffard Raspberry Syrup, Cream, Egg White, Orange Bitters

Bramble / Long Drink Glass / 16€

Tanqueray London Dry Gin 43,1%, Giffard Creme de Mure, Simple Syrup, Lemon Juice, Crashed Ice, Berries

Easy Street Fizz / Long Drink Glass / 15€

Beefeater London Dry Gin 40%, Elderflower Syrup, Lemon Juice, Schweppes Soda Water, Cucumber

Route Punch / Long Drink Glass / 18€

Rutte Dry Gin 43%, Champagne, Fresh Pineapple, Fresh Orange Juice, Fresh Lemon Juice, Simple Syrup



COCKTAILS

Red Snapper / Long Drink Glass / 16€

Citadelle Gin 44%, Worcestershire Sauce, Red Hot Pepper Sauce, Fresh Tomato Juice, Fresh Lemon Juice, Celery Sauce, Black Pepper, Sea Salt Afralla

WHISKEY

Whiskey Sour / Old Fashion Glass / 15€

Maker's Mark 45%, Orange Bitters, Lemon Juice, Simple Syrup

MEZCAL/ TEQUILA

Mezcal Paloma / Long Drink Glass / 18€

Mezcal Vida 42%, Agave Syrup, Grapefruit Soda 3 cents, Lime Juice

Margarita / Martini Glass / 15€

8 Ocho Blanco Tequila 40%, Cointreau Liqueur, Lime Juice, Sea Salt Afralla

VODKA

Chocolate/ Martini Glass/ 16€

Five Lakes Vodka 40%, De Kuyper Crème de Cacao Liqueur, Coffe Liqueur, Single Estate Espresso, Orange Bitters

NON ALCOHOLIC

Homemade Lemonade / Balloon Glass / 11€

Fresh Lemon Juice, Elderflower Syrup, Fresh Mint, Schweppes Soda Water

Mojito Baby / Hopster Glass / 11€ Fresh

Lime Juice, Agave Syrup, Fresh Mint, Grapefruit Soda, Ginger Beer

Bora Bora Brew / Long Drink Glass / 11€

Fresh Pineapple Juice, Giffard Grenadine Syrup, 3 Cent Bitter-Lemon



WINE LIST / BY THE GLASS

SPARKLING

Prosecco Cielo / 9.00€

Glera, Italy – 200ml

Champagne Deutz Brut Classic / 69.00€

Chardonnay – Pinot Noir – Pinot Meunier, France – 375ml

Champagne Ernest Rapeneau

Brut / 16.00€

Chardonnay – Pinot Noir – Pinot Meunier – Coteaux Champenois Rouge, France – 120ml

Grampsas Estate Oinocence

Semi-Sweet / 8.00€

Avgoustiatis, P.G.I. Zakynthos – 150ml

RED

Grampsas Estate Allegro / 8.00€

Avgoustiatis, P.G.I. Zakynthos – 150ml

WHITE

Grampsas Estate Allegro / 8.00€

Moschatela – Skiadopoulo, P.G.I. Zakynthos – 150ml

Boutaris Wines / 8.00€

Sauvignon Blanc, P.G.I. Amyndeo – 150ml

ROSE

Boutaris Wines Simio Stixis

Demi-sec / 8.00€

Cabernet Sauvignon – Moschofilero, P.G.I. Peloponnese – 150ml



WINE LIST

SPARKLING

Prosecco Casanova

Valdobbiadene / 40.00€

Glera, Italy 0.75lt

Ernest Rapeneau Brut / 90.00€

Chardonnay – Pinot Noir – Pinot Meunier – Coteaux Champenois Rouge, France 0.75lt

Born Rose Brut / 60.00€

Organic, Pinot Noir, Spain

Deutz Brut Classic / 120.00€

Chardonnay – Pinot Noir – Pinot Meunier, France 0.75lt

Deutz Rose Sakura / 180.00€

Chardonnay – Pinot Noir, France

Dom Perignon Brut Vintage / 500.00€

Chardonnay – Pinot Noir, France 0.75lt

Louis Roederer Cristal Brut

Vintage / 500€

Pinot Noir – Chardonnay, France 0.75lt

Veuve Cliquot Rich / 160.00€

Chardonnay – Pinot Noir – Pinot Meunier, France 0.75lt

Armand De Brignac Brut Gold / 750.00€

Chardonnay – Pinot Noir – Pinot Meunier, France 0.75lt

Perrier Jouet Grand Brut / 160.00€

Chardonnay – Pinot Noir – Pinot Meunier, France 0.75lt

Perrier Jouet Blason Rose / 180.00€

Chardonnay – Pinot Noir – Pinot Meunier, France 0.75lt

WHITE

Marlborough Estate Reserve / 39.00€

Sauvignon Blanc, New Zealand 0.75lt

Boutaris Wines / 39.00€

Sauvignon Blanc, P.G.I. Amyndeo

Grampsas Estate Verdea Skin

Contact / 46.00€

Goustolidi – Pavlos – Robola – Skiadopoulo, P.G.I. Zakynthos

Korianitis Winery Novus / 39.00€

Rare Local Varieties, Zakynthos 0.75lt

Grampsas Estate Novita / 39.00€

Goustolidi, P.G.I. Zakynthos 0.75lt

Roussas Wines Bio Limited / 49.00€

Chardonnay – Malagouzia, P.G.I. Magnisia 0.75lt

Girlemis Terre Pres Du Soleil / 45.00€

Malagouzia, Fthiotida 0.75lt



WINE LIST

Castelforte / 40.00€

Pinot Grigio, Veneto, Italy 0.75lt

Boutaris Wines Santorini / 64.00€

Asyrtiko, P.D.O. Santorini 0.75lt

Vivlia Chora Estate Ovilos / 65.00€

Semillon – Asyrtiko, P.G.I. Pageo 0.75lt

Avantis Lenga / 45.00€

Off-Dry, Gewurztraminer, Evia 0.75lt

Leon Beyer Riesling / 58.00€

Alsace, France 0.75lt

Joseph Drouhin Chablis / 85.00€

Chardonnay, Burgundy, France 0.75lt

Torres Vina Esmeralda / 50€

Gewurztraminer – Muscat, Spain 0.75lt

ROSE

0.75 lt/1. 5lt

Girlemis R / 40.00€

Syrah, Fthiotida 0.75lt

Domains Ott By Ott / 65.00€ / 130.00€

Cisault – Syrah, Cotes De Provence, France
0.75lt / 1.5lt

Oenops Wines Apla / 45.00€

Xinomavro – Limniona – Mavroudi,
P.G.I. Drama 0.75lt

Girlemis Winery / 48.00€

Limnio, Fthiotida 0.75lt

Lafazanis Winery Elysian / 45.00€

Syrah, Nemea 0.75lt

Chateau Miraval / 65.00€ / 150.00€

Cinsault – Grenache – Syrah – Rolle
Cotes De Provence, France 0.75lt / 1.5lt

**Chateau D'Esclans Whispering Angel /
65.00€ / 150.00€**

Grenache – Rolle – Cinsault – Syrah –
Tibouren, Cotes De Provence, France
0.75lt / 1.5lt

Gerard Bertrand Cotes De Roses / 45€

Grenache – Syrah – Sinsault,
Languedoc, France 0.75lt

La Tour Melas Silphium / 115.00€

Grenache Rouge – Syrah, Fthiotida 0.75lt

**Grampsas Estate Grand Rose Limited
Edition / 45.00€ / 110.00€**

Avgoustiatis, P.G.I. Zakynthos 0,75lt / 1.5lt

La Tour Melas Idylle D'Achinos / 48.00€

Grenache Rouge – Syrah – Agiorgitiko,
Fthiotida 0.75lt

**Avantis Lenga, Gewurztraminer /
50.00€**

Mavrokoundoura, Evia 0.75lt



WINE LIST

RED

Lafazanis Winery Orosimo / 55.00€

Merlot – Cabernet Sauvignon – Cabernet Franc – Syrah, Atalanti 0.75lt

Grampsas Estate At The Root Of The Mountain / 40.00€

Avgoustiatis, P.G.I. Zakynthos 0.75lt

Roussas Wines Bio Limited / 48.00€

Syrah – Cabernet Sauvignon, P.G.I. Magnisia 0.75lt

La Tour Melas Cyrus One / 65.00€

Cabernet Franc – Merlot – Agiorgitiko, P.G.I. Fthiotida 0.75lt

Boutaris Wines Legacy '1879', Xinomavro / 90.00€

P.D.O. Naousa 0.75lt

Casalforte Valpolicella Ripasso

D.O.C. / 45.00€

Corvina – Rondinella – Molinara – Negara, Italy 0.75lt

DESSERT FORTIFIE D WINES BY THE GLASS

Samos Nektar 6 yrs / 9.00€

Moschato, P.D.O. Samos – 80ml

Ramos Pinto Ruby Port / 6.00€

Touriga National – Touriga Franca – Tinta Barocca, Portugal – 80ml

Lolea No 5 Pink Sangria / 8.00€

Grenache – Tempranillo, Spain – 150 ml



L'été

sunset bar

SPIRITS

	GLASS/ BOTTLE
GIN	
Bombay	10€ / 110€
Beefeater London Dry	10€ / 110€
Beefeater London Dry 24	16€ / 160 €
Tanqueray	10€ / 110€
Tanqueray 10	13€ / 140€
Hendrick's Gin	13€ / 140€
Monkey 47	16€ / 160€
Citadelle	13€ / 140€

VODKA	
Stolichnaya Vodka	10€ / 110€
Ketel One	10€ / 110€
42 Below	13€ / 140€
Grey Goose	13€ / 140€
Grey Goose 1,5 L	
Grey Goose 3 L	
Beluga	16€ / 160€
Beluga 1,5 L	240€

RUM	
Havana Club 3 anos	10€ / 110€
Havana Club 7 anos	13€ / 140€
Diplomatico	16€ / 160€

	GLASS/ BOTTLE
Don Papa	13€ / 140€
Chairman's Reserve Spiced	13€ / 140€
Ron Zacapa centenario 23	16€ / 160€
Plantation	14€ / 140€

WHISKEY	
Haig	10€ / 110€
Jameson Original	10€ / 110€
Jack Daniels	13€ / 140€
Johnnie Walker Black	13€ / 140€
Johnnie Walker Blue	45€ / 450€
The Macallan 12 years old	16€ / 160€
Talisker 10 yearsold	16€ / 160€

TEQUILA	
Jose Cuervo	10€ / 110€
Ocho Blanco	13€ / 140€
Mezcal Vida	16€ / 160€
Patron Silver	16€ / 160€
Patron Reposado	16€ / 160€
Clase Azul Reposando	45€ / 450€



L'été

sunset bar

SPIRITS

APERITIF - DIGESTIVE		REFRESHMENTS	
Campari	10€	Red Bull	8€
Aperol	10€	Three Cents soda (Grapefruit / Ginger Beer / Aegean Tonic)	6€
Τσίπουρο Κανένας Τσάνταλης	8€		
		Coca – Coca-Cola light, Coca-Cola Zero Sprite, Soda, Tonic, Water 250 ml	5€
Mastiha Spirit Skinós	10€	Perrier	6€
Hennessy	16€	Pellegrino	
		Water 750ml	4.5€
BEERS			
Corona	7€		
Bud	7€		

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει, εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη) /
The customer is not obliged to pay if the notice of payment has not been received (receipt)

Το κατάστημα υποχρεούνται στην έκδοση νόμιμων αποδείξεων λιανικής πώλησης. / The store is obliged to issue a legal
proof of retail sale.

Στις τιμές περιλαμβάνονται δημοτικός φόρος Φ.Π.Α. / Price include: Municipal Tax, Value Added Tax

Αγορονομικός υπεύθυνος: Ζωντου Μαρία / Person responsible upon market inspection: Zontou Maria

M E N U



Salads

Quinoa salad | 14€

Beluga lentils, roasted bell peppers, coriander, hazelnut, avocado mousse and crispy Lebanese pita

Shrimp Croquettes

Caesar's Salad | 16€

Baby lettuce, Caesar's sauce, soil of rusk and bacon and Parmesan flakes

Buratta Salad | 14€

Buratta with grilled peach, peach cream, toasted almonds, cherry tomatoes, orange blossom and lavender dressing

Starters

Bruschetta Dakos | 11€

Home made toasted bread, cherry tomatoes and xinomizithra cheese mousse extra virgin olive oil (v)

Cheese Croquettes | 12€

with red fruits coulis aromatized with rose water

Fava and Beetroot | 10€

Fava, beetroot, truffle oil, black garlic caviar and capers chips

Beef Carpaccio | 17€

Truffle mayonnaise, egg yolk cream, soil of rusk, potato chips and Parmesan ice cream

Tuna Tartare | 17€

Wasabi mayonnaise, Ponzu tahini sauce, pickled ginger, bonito salt and chili Sorbet

Meat and Cheese Platter | 15€

Main Courses

Salmon Ravioli | 16€

Bisque Cream, chorizo oil, Parmesan air

Umbrine Fish | 19.50€

Briam cream, aubergine caponata and dashi cream with herbs

Smoked Pork Tagliata | 20€

Marinated in dark beer, sweet potato and cheddar puree, and dark beer sauce

Beef Burger | 17€

Truffle mayonnaise, cheddar, caramelized onion and double-fried potatoes

Beef Fillet | 28€

Mushroom Cream, pickled shimeji mushrooms, wild mushroom soil, onion chips and blue cheese sauce

Desserts

Catalan Cream Rice pudding | 9€

Chocolate Mousse | 12€

Passion fruit coulis , rosemary crumble

Sweet Brioche, Monte cream | 12€

with mastiha, red fruits coulis meringue snow
