

Available from 18:00-00:00

SIGNATURE COCKTAILS

Health is Wealth Vodka meets watermelon puree, zesty lime and a kick of black pepper for a cocktail that's as refreshing as it is guilt-free. Low-calorie, high refreshment, this is your go-to sip for feeling good and looking good, with a fluffy lime foam to top it all off.	14.0€
British infusion Gin and forest tea infused to create the ultimate summer escape. With Pimm's No1 aperitif, sage syrup, orange bitters and premium tonic, we elevate the Gin & Tonic experience.	14.0€
Eclipse For those who like their drinks mysterious! Fig, cinnamon and anise infused Gin, team up with orange liqueur, almond syrup and lemon juice. A splash of absinthe adds the perfect hint of magic. Get ready for a dark and dreamy sip.	15.0€
Aegean Chill Craving a refreshing escape? Tsipouro blends with mountain tea, cucumber syrup, lemon and mint, all clarified for the smoothest sip. A splash of premium Aegean tonic finish it off. Cool, light and effortlessly breezy, with Low ABV that lets you sip all day long.	14.0€
Citrus Couture Feel fancy without the fuss. Gin or vodka (your choice), meets tangerine syrup and zesty lemon juice, topped off with soft lemon foam. It's fresh, chic and elegant.	14.0€
Burning Desire This one brings the heat! Tequila reposado meets fiery habanero infused with agave syrup, fresh lime and a splash of pineapple premium soda. One sip and you'll feel the spice, followed by the sweet escape you never saw coming. Ready to turn up the thrill?	15.0€
Heritage Roots Bold, bright and full of character. Roots Mastic liqueur and local tsikoudia (raki) shake things up with fresh lemon and a burst of pomegranate. It's like taking a stroll through Mediterranean, but with a glass in hand.	14.0€

THE ART OF SPARKLES

Fig & Fizz Italicus, lillet blanc vermouth, orange bitters, premium fig leaf soda	13.0€
Crimson Spritz Campari, otto's Athens vermouth, violet syrup, premium tonic	13.0€
Amber Glow Gin, benedictine, premium mandarin & bergamot soda	13.0€
Ivory Spark Mastic liqueur, elderflower, white wine, premium soda, angostura bitters	13.0€

CLASSIC COCKTAILS

Pornstar Martini Vodka, passoa, passion fruit puree, pineapple juice, vanilla syrup, lime juice	12.0€
Negroni Beefeater 24, Campari, Otto's Athens Vermouth	13.0€
Tommy's Margarita Tequila reposado 100% agave, lime juice, agave syrup	12.0€
Whiskey Sour Bourbon whiskey, lemon juice, sugar syrup, angostura bitters, lemon foam	12.0€

GREEK SELECTION

APERITIF	
Tsipouro with Anise	8.0€
Ouzo	8.0€
Otto's Athens Vermouth	8.0€
DIGESTIVE	
Local Tsikoudia (Raki) 35N shot	4.0€
Local Tsikoudia (Raki) 35N 100ml	9.0€
Local Aged Tsikoudia (Raki) 35N	13.0€
Metaxa 7*	9.0€
Metaxa 12*	11.0€
Metaxa Private Reserve	15.0€
LIQUEUR	
Roots Mastic	8.0€
Roots Rakomelo	8.0€
Roots Divino Bianco 0%	8.0€
Roots Divino Rosso 0%	8.0€
WHISKEY	
BLENDS	
Jameson	9.0€
Roe & Co	11.0€
Johnny Walker Black	10.0€
BOURBON	
Four Roses	9.0€
Maker's Mark	11.0€
Woodford Reserve	14.0€
RYE	
Bulleit Rye	11.0€
OTHER	
Canadian Club	9.0€
Jack Daniels	9.0€
MALTS	
Glenfidich 12	10.0€
Monkey Shoulder	11.0€
Mcallan 12	25.0€
Hibiki Japanese Harmony	45.0€

VODKA

Finlandia	9.0€
Stolichnaya	9.0€
Zubrowka	9.0€
Tito's Handmade 	11.0€
Grey Goose	14.0€
Belvedere	14.0€
Ciroc	14.0€

GIN

Beefeater	9.0€
Bombay	9.0€
Tanqueray	9.0€
Malfy Originale	11.0€
Malfy Con Arancia	11.0€
Malfy Gin Rosa	11.0€
Grace	11.0€
Hendricks	11.0€
Tanqueray 10	11.0€
Beefeater 24	11.0€
The Botanist	13.0€
Gin Mare	14.0€
Monkey 47	14.0€
KI NO BI Kyoto Dry Gin	18.0€

RUM & CACHACA

Havana 3 anos	9.0€
Havana Reserva	9.0€
Havana Especial	11.0€
Bacardi	9.0€
Cachaca Janeiro	9.0€
Sailor Jerry	9.0€
Havana spiced	9.0€
Appleton Estate Signature	9.0€
Don Pappa 7	14.0€
Diplomatico Reserva Exclusiva	14.0€
Zacapa 23	20.0€
Zacapa XO	45.0€

TEQUILA

Del Maguey Vida Mezcal	15.0€
Olmeca Altos Plata	11.0€
Olmeca Altos Reposado	11.0€
Patron Silver	12.0€
Patron Reposado	14.0€
Don Julio Anejo	17.0€
Don Julio 1942	60.0€

CONGAC

Courvoiser VSOP	15.0€
Martell VSOP	15.0€
Remy Martin VSOP	15.0€

APERITIVOS

Campari	8.0€
Aperol	8.0€
Antica Formulah	8.0€
Lillet Blanc	8.0€
Martini Bianco	8.0€
Noilly Prat	8.0€
Italicus	9.0€
Pimm's No1	8.0€

DIGESTIVE

Jagermeister	8.0€
Sambuca	8.0€
Fernet Branca	8.0€
Limoncello	8.0€

LIQUEUR

Baileys	8.0€
Kahlua	8.0€
Batida de coco	8.0€
Passoa	8.0€
Disaronno	8.0€
Cointreau	8.0€
St. Germain Elderflower	8.0€

BEERS & CIDER

Mythos draught 250ml	5.0€
Mythos draught 500ml	7.0€
Mythos 330ml	6.0€
Mythos Ice 330ml	7.0€
Mythos 0% 330ml	5.0€
Fix Dark 330ml	7.0€
Paulaner 500ml	8.0€
Nissos Pilsner 330ml GM	7.0€
Nissos All day Organic 330ml GM GF	7.0€
Nissos Easy IPA 330ml	7.0€
Somersby Apple Cider 330ml	6.0€

SOFT DRINKS

Coca Cola	4.0€
Coca Cola Zero	4.0€
Coca Cola light	4.0€
Coca Cola Zero Caffeine	4.0€
Fanta Orange	4.0€
Fanta Lemon	4.0€
Sprite	4.0€
Schweppes Soda	4.0€
Schweppes Tonic	4.0€
Fuze Tea Peach 300ml	4.0€
Fuze Tea Lemon 300ml	4.0€

**all soft drinks are 250ml bottles
unless otherwise stated*

PREMIUM SOFT DRINKS

3 Cent's Grapefruit Soda	6.0€
3 Cent's Fig Leaf Soda	6.0€
3 Cent's Mandarin & Bergamot Soda	6.0€
3 Cent's Pineapple Soda	6.0€
3 Cent's Aegean Tonic	6.0€
3 Cent's Tonic	6.0€
3 Cent's Ginger Beer	6.0€

**all premium soft drinks are 200ml bottles
unless otherwise stated*

WATER

Zaros mineral 1lt	4.0€
Zaros Sparkling 1lt	4.5€
Perrier 330ml	4.0€

**shots price varies according to label*

**EXTRA SUPPLEMENT
1.50€ applies for long drinks
2.50€ applies for long drinks with premium
soft drinks*

GM = Greek Microbrewry
GF = Gluten Free

SOUPS

Mediterranean Fish Soup W VG P A delicate broth featuring stone fish, sustainably sourced from Greek waters, infused with the luxurious essence of Krokos Kozanis (Greek saffron)	10.0€
Velvety Sweet Pumpkin Soup VG P Accompanied by a sumptuous winter truffle cream from Grebennon	9.0€

SALADS

"Cretan Dakos" W VG P Barley rusks crowned with organic crushed tomato, a velvety feta mousse, and aromatic grilled Apaki (smoked pork)	8.5€
Greek Salad W VG P Vibrant cherry tomatoes, rustic rusks crumble, creamy feta mousse and caper leaves for a refined twist	11.0€
Tri-Colored Quinoa W P Succulent sautéed shrimp with mango, avocado, pomegranate and a delicate carob-honey dressing	14.0€
Fresh Green Salad W VG P Delicate strawberries, creamy ricotta, roasted cashews and a refreshing strawberry vinaigrette	12.5€

APPETIZERS

Tuna Tartare P Finely diced fresh tuna, enhanced by wild Cretan greens white taramas mousse and Aegina pistachio	15.5€
Beef Carpaccio Paper-thin slices of tender beef, adorned with caper pickle, smooth yogurt mousse, aged Graviera cheese flakes and a trio of vibrant cherry tomatoes	15.0€
Crispy Cretan Graviera VG P Encrusted in a delicate nut crust, served with a smoky pepper chutney	10.0€
Traditional Cretan Herb Pie W VG P Served with a rich yogurt mousse	9.5€
Ouzo-infused Shrimp P Juicy shrimp in a fragrant saffron cream, paired with confit cherry tomatoes	16.5€
Grilled Octopus W P A perfectly charred octopus, served with a creamy fava bean purée, tangy pickled onions and crispy caper leaves	15.0€

RISOTTO & PASTA

Mushroom Risotto VG P An earthy blend of wild mushrooms, with truffle carpaccio and the subtle perfume of white truffle essence	15.0€
Fettucine Sautéed Pork Tenderloin Fettuccine tossed with tender pork tenderloin, king oyster mushrooms and sun-dried tomatoes, finished with a creamy graviera cheese sauce	15.5€
Shrimp Pasta P Plump shrimp, paired with confit cherry tomatoes and a luscious saffron cream	18.0€
Orzotto with Lobster Mince P A velvety bisque and confit cherry tomatoes, served over tender barley risotto with lobster mince	24.5€

MAIN COURSES

Sautéed Sea Bass Fillet W P Served with a smooth leek cream, fresh Cretan greens and a vibrant olive oil-lemon dressing	18.0€
Sautéed Tuna P With a luxurious mushroom ragout, confit cherry tomatoes, baby arugula and delicate flakes of Cretan Graviera cheese	17.5€
Rustic Pork Chop Accompanied by velvety baby potatoes and a rich tomato cream sauce	29.0€
Hünkâr Beğendi Tender braised beef cheek atop a smoky eggplant purée, garnished with crispy baby potato chips for a divine contrast	16.0€
12-Hour Slow-Cooked Lamb A melt-in-your-mouth experience, served with a delicate potato terrine and aromatic Cretan herbs	19.0€
Chicken Breast ballotine With its crisp skin, served alongside roasted baby potatoes, perfectly grilled vegetables and a velvety Graviera cheese sauce	16.0€
Picanha Tagliata (300g) Juicy Picanha steak, carved to perfection, with roasted baby potatoes and a smooth lamb sauce	29.0€
Ribeye (300g) A succulent ribeye, paired with roasted vegetables, tender baby potatoes and a creamy lamb sauce	38.0€

DESSERTS

Chocolate Tart A decadent dark chocolate tart with a velvety cacao fruit center, served with a scoop of smooth vanilla ice cream	11.0€
Gastrin Cretan Baklava A refined take on the traditional Cretan Baklava, crafted with precision and complemented by a light syrup infusion	11.5€
Pavlova Crisp meringue, airy vanilla cream, passion fruit, and succulent mango, creating a symphony of textures and flavors	12.0€
Traditional Galaktompoureko Semolina custard wrapped in flaky phyllo, served with kaimaki ice cream	11.5€

** Kindly inform us on special dietary requirements*

W = Wellness
V = Vegan
VG = Vegetarian
P = Pescetarian

