



SNACK MENU

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Served daily from 11:30 am-19:30 pm

Greek salad 19



tomato cherries, onion, cucumber, bell pepper, olives, caper, feta cheese, pita bread

Caesar's salad 20

crunchy chicken, parmesan cheese, croutons, iceberg, mesclun, dressing caesar's

Selection of Greek dips 7



tzatziki, fish roe mousse, spicy cheese spread, pita bread

Fresh French fries 8



Vegetarian tortilla 18



grilled vegetables, smoked rice, tomato, cream cheese, iceberg, served with fresh French fries or green salad

Beef hot dog 20

pulled beef, spicy mayonnaise, bbq sauce, pickled vegetables, fried onion, served with fresh French fries or green salad



Gluten Free



Vegetarian



Nuts Free

The Club sandwich 20

sourdough bread, chicken salad with English sauce carrot and corn, mayonnaise, cheddar cheese, tomato, bacon, baby rocket, served with fresh French fries or green salad

Mini chicken gyros 23

tzatziki, pickled onion, tomato, spices, served with fresh French fries or green salad

Angus beef burger 28

brioche, cheddar cheese, truffle mayonnaise, grilled mushroom, iceberg, bacon, chimichurri, served with fresh French fries or green salad

Pizza Margherita 18



tomato, mozzarella, extra virgin olive oil, basil

Rigatoni pomodoro 18



tomato sauce, basil, olive oil

Seafood, vegetables and fruits stated on the menu are locally sourced.

Please be advised that some menu items may contain traces of nuts. Kindly consult our waiters for further information.



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ALL DAY MENU

To Start

Sourdough bread, homemade focaccia,
7 per person
Smoked Kalamata olives, Greek virgin olive oil,
aged Aceto Balsamico



Salads

Mykonian Panzanella 20



Tomato cherries, cucumber, olives, pickled onion,
capers herbs, sourdough croutons, sour cheese
with ricotta

Green beans 20



Mesclun, pickled raisins, herbs, parmigiano
Reggiano, sun-dried tomato paste

Burrata 22



Pumpkin seeds pesto/ colorful tomato cherries,
basil



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Appetizers

Crunchy cauliflower 17



Italian glazed sauce, jalapenos, black garlic cream

Modern twist “moussaka” 18

eggplant, pulled beef, pickled potato, bechamel sauce, baked tomato cream

Vitello Tonnato 22



beef, marinated tuna, mustard seeds, capers, arrabbiata mayonnaise, lime

Italian ceviche 22



amberjack, parmigiano reggiano tiger milk, chilli pepper, lime, onion

Tuna tartare 24



avocado, sesame, herbs, caviar, tuna broth



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Pizza

Margherita 18



tomato, mozzarella, extra virgin olive oil, basil

Greco 20



tomato, mozzarella, onion, olives, feta cheese, oregano

Pistachiosa 21

mozzarella, turkey pastrami, pistachio pesto, basil, burrata, baby rocket

Pasta & Risotti

Greek style Risotto 19



tomato sauce, summer vegetables, herbs, feta cheese

Calamarata 25

lemon, dill, shrimps, calamari, octopus, beef broth infused with lemongrass, jalapenos pepper

Spaghetti Cacio e pepe 22



pecorino Romano, black pepper, summer truffle

Lasagne 23

goat ragu, chard, Cycladic graviera cheese sauce



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Main Courses

Vegetarian Steak 20



celery root, grilled carrots, kale, vegetables demi-glaze

White Grouper 33

fregola, minestrone sauce, pickled beans, herbs

Monkfish "Brodetto" 32

crusted potato, herbs mayonnaise

Baby chicken 26

broccolini, lemon sauce with sage and green olives

Beef Alla Milanese 27

saffron risotto, lemon, beef sauce

Lamb chops 32



sour cream, sofrito oil, pine nuts, grilled radicchio, bell pepper

T-bone steak Black Angus (for 2) 145



crusted potatoes, Italian salsa verde

Fresh fish per kilo (on request) 90



grilled vegetables, rice with herbs, butter potatoes



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Desserts

Lemon tart 18



lemon cream, pickled strawberries, blueberries, crunchy meringue, hibiscus ice cream

Tiramisu 19



dark chocolate, espresso, brandy, fluffy mascarpone cream, Savoyard

Chocolate bar 19



pistachio praline, red fruits, beetroot cream with palm sugar, vanilla ice cream

Fresh seasonal fruits 19



Ice cream per scoop 4



vanilla Madagascar, chocolate, pistachio

Sorbet per scoop 4



strawberry, lemon, mango

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WINE SELECTION

Fine Wines by the Glass

Champagnes

Veuve Clicquot Brut, 27

Veuve Clicquot Rich Demi-Sec, 29

Piper Heidsieck Brut, 20

White

Blanc de Gris, 14

Moschofilero, Domaine Tselepos

Two Rivers, 13

Kountoura , Samartzis Wines

Pinot Grigio, 12

Santa Margherita , Veneto

Chablis, 20

Chardonnay, Château de Fleys, Bourgogne

Rose

Rose La Vie En Rose 12

Moschofilero, Palyvos Estate

M De Minuty 15

Cinsault, Syrah, Grenache/ Chateau Minuty

Red

Idaia Red, 14

Kotsifali, Mandilari, Idaia Winery

Daemon, 18

Agiorgitiko, Ieropoulos Winery

Casanova Chianti Riserva, 21

Sangiovese, La Spinetta, Tuscany

Sparkling

Valdobbiadene, 10

Prosecco

La Morandina, 10

Moscato d'Asti

Fine Wines by the Glass

Champagnes

Veuve Clicquot Brut, 140/340 (750/1500 ml)

Piper Heidsieck Brut, 100

Pommery Apanage Blanc de Blancs, 245

Veuve Clicquot Rich Demi-Sec, 165

Veuve Clicquot Rosé, 180/390 (750/1500ml)

Laurent Perrier Rosé, 220

Dom Pérignon Brut, 580

Laurent Perrier Kosher, 120

Sparkling Wines

Valdobbiadene, 50

Prosecco

La Morandina, 50

Moscato d'Asti

Fine Wines per bottle

White

Thalassitis, Santorini 90

Assyrtiko, Gaia Estate

Malagouzia 65

Panagiotopoulos Estate

Alpha White 80/155 (750/1500 ml)

Sauvignon Blanc, Alpha Estate

Orycton, Santorini 165

Assyrtiko, Kyanos Winery

Two Rivers 65

Kountoura, Samartzis Wines

Blanc de Gris 72

Moschofilero, Domaine Tselepos

Dialogos White 80

Kydonitsa, Assyrtiko, Two Heights Winery

Pyli 70

Sauvignon, Assyrtiko, Chardonnay, Michailides Winery

Ten White 80

Semillon, Sauvignon Blanc, Ugni Blanc,
Oenogenesis Winery

Naturally 70

Savvatiano, Papagiannakos Winery

Palpo 90

Chardonnay, Kir-Yianni Wines

Chablis 98

Chardonnay, Château de Fleys, Bourgogne

Pinot Grigio 60

Santa Margherita, Veneto

Sancerre Blanc 110

Sauvignon Blanc, Domaine Vacheron

Vistamare 170

Fiano, Vermentino, Viognier, Gaja Winery, Tuscany

Rosé

Alpha Rosé 65

Xinomavro, Alpha Estate

La Vie en Rose 60

Moschofilero, Palyvos Estate

St-Georges Rosé 65

Agiorgitiko, Ieropoulos Estate

Idylle 70/135 (750/1500 ml)

Grenache, Syrah, La Tour Melas Winery

Roseblood 75

Cinsault, Syrah, Grenache, Rolle

M de Minuty 75

Cinsault, Syrah, Grenache, Château Minuty

The Beach by Whispering Angel 70

Grenache, Cinsault, Syrah

Whispering Angel 90

Cinsault, Syrah, Grenache, Rolle

Red

Earth & Sky 80

Xinomavro, Thymiopoulos Estate

Daemon 90

Agiorgitiko, Ieropoulos Winery

Cabernet Sauvignon 65

Panagiotopoulos Winery

Juliet & Romeo 95

Mavrotragano, Juliet & Romeo Winery

Idaia Red 70

Kotsifali, Mandilari, Idaia Winery

Avaton 85

Limnio, Mavrotragano, Mavroudi, Gerovassiliou Estate

Sklava Unique 70

Sklava, Zacharias Winery

Diaporos 130

Xinomavro, Syrah

La Tour Melas 240

Cabernet Franc, Merlot, Agiorgitiko, La Tour Melas Winery

Nemea Dryopi 68
Agiorgitiko, Tselepos Estate

Bourgogne Rouge Origins 90
Pinot Noir, Albert Bichot

Barolo D.O.C.G 105
Nebbiolo, Paolo Scavino, Piedmont

Casanova Chianti Riserva 105
Sangiovese, La Spinetta, Tuscany

Château d'Issan 3ème Cru Classé 230
Cabernet Sauvignon, Merlot, Bordeaux

BAR SELECTION

Signature Cocktails

Bubbly Peach 24

Veuve Clicquot Demi Sec, Belvedere Vodka, Peach Liquor, Lime, Peach Puree, Vanilla Syrup

Lady Marmalade 21

Tanqueray 10 Gin, Orange Marmalade, Lime Juice, Butterfly Tea, Egg White

Lemon Pie 20

Bombay Sapphire Gin, Limoncello, Butterscotch, Lime Juice, Vanilla, Biscuit

Under the Sky 20

Ciroc Vodka, Greek mastic liqueur, Mango Puree, Fresh Lime, Vanilla Syrup

Night Dive 21

Ciroq Vodka, Fresh Lime, Cherry Liqueur, Strawberry Puree, Maple Syrup

Spicy Paloma 21

Don Julio Blanco infused with chilly and jalapenos peppers, Grapefruit Soda

Smoky Margarita 20

Volcan Blanco Tequila, Mezcal, Agave Syrup, Black Salt, Fresh Lime

Los Muertos 26

Cincoro Blanco Tequila, Passion Puree, Lime Juice, Pineapple Puree, Falernum, Orange Bitters

Mexican Spritz 21

Patron Silver Tequila, Martini Fiero, Peach Puree, Soda

Madagascar 18

Captain Morgan Rum, Maple Syrup, Pineapple Syrup, Vanilla Foam

Avaton Soul 19

Eminente Blanco Rum, Fresh Lime, Cointreau Blood Orange, Falernum, Mango Puree

Classic Cocktails

Mojito 18

Pampero Blanco, Fresh Mint Leaves, Brown Sugar, Fresh lime, Club Soda

Margarita 20

Patron Silver, Lime Juice, Fresh Sea Salt, Lemon Aromatic Bitter

Daiquiri 18

Captain Morgan Blanco Rum, Fresh Squeezed Lime Juice, Lemon Juice, Simple Syrup, Lemon Aromatic Bitter

Porn Star 18

Ciroc Vodka, Lime Juice, Fresh Passion Pure, Vanilla Syrup, Orange Bitter

Bloody Mary 19

Beluga Vodka, Fresh Lime Juice, Mala Peruviana Tomato Juice, Chili Liqueur, Worcestershire Sauce, Celery Bitter, Sea Salt, Red Pepper

Aperol Spritz 17

Aperol, Martini Prosecco, Orange Aromatic Bitter, Soda Water

Cosmopolitan 19

Grey Goose Vodka, Cranberry Juice, Lime Juice, Cointreau Liqueur, Orange Aromatic Bitter

Espresso Martini 18.50

Ciroc Vodka, Espresso, Coffee Liqueur, Sugar Syrup

Paloma 19.50

Don Julio Blanco, Lime Juice, Pink Grapefruit Soda

Negroni 19

Botanist London Dry Gin, Martini Rosso Italian Vermouth, Campari, Orange Aromatic Bitter

Whiskey Sour 17.50

Bulleit Bourbon, Fresh Mint Leaves, Simple Syrup, Aromatic Bitter

Mai Tai 18.50

Bacardi Spiced Rum, Bacardi Carta Blanca, Fresh Squeezed Lime Juice, Simple Syrup, Cointreau Liqueur, Orgeat Syrup

Zombie 17.50

Eminente 3y Rum, Falernum Syrup, Fresh Pineapple Puree, Lime Juice, Fresh Pink Grapefruit, Cinnamon Syrup,

Other classic cocktails are available upon request
Shaken, Stirred, Muddled, blended: You name it

Champagne Cocktails

Kir Royale 25

Veuve Clicquot Brut, Crème De Cassis Liqueur

Mimosa Twist 25

Veuve Clicquot Brut, Fresh Orange Juice, Grand Marnier, Grenadine Orange Bitter

Non-Alcoholic Cocktails

Pink lemonade 10

Homemade lemonade, Simple Syrup, Sparkling water, Rose syrup

Tropical 10

Passion Fruit Pure, Pineapple Pure, Lime Juice, Spicy Syrup, Three cents Gentlemen's Soda

Ginger Mojito 10

Fresh Mint Leaves, Brown sugar, Fresh lime, Fresh Grinded Ginger, Three Cents Aegean Tonic

Vodka

Ciroc 15

Grey Goose 18

Belvedere 18

Beluga Noble 18

Elit Stoli 20

Ketel One 12

Tito's 14

Benelux 16

Beluga Gold 40

Belvedere Ten 50

Grey Goose Altius 45

Gin

Tanqueray Ten 16

Bombay Sapphire 16

Hendricks 19

Seventy-One 52

The Botanist 16

Gin Mare 16

Rum

Captain Morgan Blanco 12

Captain Morgan Spiced 14

Pamprero Blanc 12

Zacapa 23 Anos 19

Bacardi Carta Blanca 12

Eminente Blanco 3 y.o 12

Tequila

Don Julio Blanco 18

Don Julio Reposado 20

Don Julio Anejo 23

Patron Silver 19

Patron Reposado 22

Cincoro Blanco 27

Herradura Plata 15

Volcan Blanco 14

Casamigos Mezcal 19

Don Julio 1942 40

Classe Azul Reposado 45

Volcan XA 42

Digestifs

Jägermeister 12

Underberg 12

Fernet Branca 12

Liquor

Drambuie 12

Kahlua 12

Amaretto 12

Baileys 12

Sambuca 12

Cointreau 12

Malibu 12

Limoncello 12

Cognacs & Brandies

Metaxa 7* 12

Metaxa 12* 16

Metaxa Private Reserve 18

Hennessy V.S 16

Remy Martin V.S.O.P 18

Hennessy X.O 48

Blended & Premium Blended Whiskeys

Johnnie Walker 12

Red Famous 12

Dewars White Label 12

Johnnie Walker Black 16

Dimple 16

Chivas Regal 16

Johnnie Walker Black Ruby 18

Johnnie Walker Blue Label 45

Single Malt Whiskeys

Macallan 12y 40

Macallan 15y 52

Macallan Harmony 52

Cardhu 16

Glenfiddich 14

Talisker 10y 18

Dalwhinnie 15y 18

Glenmorangie 10y 28

Lagavulin 12 Years 24

Irish & Canadian Whiskeys

Jameson 12

Canadian Club 12

Bourbon Whiskeys

Bulleit 15

Wild Turkey 15

Woodford Reserve 17

Angel's Envy 18

Jack Daniels Single Barrel 17

Jack Daniels 14

Aperitifs

Ouzo / Tsipouro / Mastiha / Grappa 12

Martini (Bianco, Rosso) / Campari / Aperol 12

Ouzo 0.20lt / Tsipouro 0.20lt 15

***Long drinks served with your choice of**

3 Cents mixers: Pink Grapefruit Soda, Gentleman's Soda, or Aegean Tonic

+ €2 supplement

Coca Cola, Zero, Light, Sprite, Juices

+ €1 supplement

Beers

Mamos Greek Lager 7

Stella Artois Lager 8

Sol 8

Bud 8

Heineken 7

Heineken 0% alc 7

Water

Zagori Mineral (0.5 lt) 3 / (0.75lt) 5,5

Avaton Artisan Mineral Water (0.33lt) 4 / (0.75 lt) 8

Zagori Sparkling (0.33 lt) 4 / (1lt) 6

Avaton Natural Carbonated (0.33lt) 4,5 / (0.75 lt) 8

Aqua Carpatica Mineral (0.5 lt) 3,5 / (1lt) 7

Soft Drinks & Juices

‘Fuze’ Iced Tea (Lemon, Peach, Green) 5

Fruit Juices 5

Coca Cola/Zero/Light/Sprite/Tonic/Soda 5

Green Tonic 0% Sugar 5 / Green Sour Cherry 5

3 Cents (Pink Grapefruit Soda, Gentleman’s
Soda, Aegean Tonic) 5.50

Fresh Orange Juice 10

Blended Fresh Fruits 12

Coffee | Beverages | Smoothies

Espresso / Filter Coffee / Greek Coffee 5

Tea & Herbal Infusion 5

Double Espresso / Americano / Freddo Espresso 6

Cappuccino / Freddo Cappuccino / Latte 6

Smoothies 10