

Coffees

Espresso Americano	3,00
Double Espresso Cappuccino	4,00
Double Cappuccino	5,00
Latte Latte Macchiato	4,50
Espresso Macchiato	3,50
Greek Coffee	3,00
Double Greek Coffee	4,00
Frappe	4,00
Frappe with ice cream	5,50
Freddo Espresso Freddo Cappuccino	5,00
Espresso Affogato	5,00

Chocolates

Hot/iced Chocolate	4,50
Hot/iced White Chocolate	4,50
Hot/iced Chocolate (Strawberry, Banana, Caramel, Hazelnut)	4,50

Tea

Sweet Berries Morgentau	4,00
Moroccan Mint Ayurveda	4,00
Fruity Camomile Cream Orange	4,00
Earl Grey Lemon Fresh Wellness	4,00

Iced Tea

Lemon Peach	4,00
Green Pomegranate Blueberry	4,00

Soft Drinks

Pepsi Pepsi Max 7up	3,50
Orange Soda Lemon Soda	3,50
Tonic Water Ginger Beer	4,00
Red Bull Pink Grapefruit Soda	4,00

Fresh Juices

Orange	5,00
Pink Grapefruit	6,00
Mixed Seasonal	6,00
Homemade Lemonade	5,00

**extra flavor (Strawberry, Lychee, Ginger, Passion Fruit)*

Milkshakes

Vanilla Chocolate	6,00
Strawberry Banana	6,00
Espresso Oreo Cookie	7,00

Smoothies

6,00

Tropical Mix
(Pineapple, Papaya, Mango)

Red Passion
(Banana, Strawberry, Raspberry)

Pink Paradise
(Strawberry, Cranberry, Mango, Peach)

Wild Forest
(Strawberry, Blueberry, Gooseberry, Cherry)

Yellow Sunrise
(Pineapple, Mango, Peach, Lime)

Dream Cream
(Banana, Coconut, Pineapple)

Non Alcoholic Cocktails

6,00

Mango Mule
*(Ginger Beer, Honey Syrup, Mango Purée,
Cucumber, Fresh Lime Juice)*

Pink Roses
*(Cranberry Juice, Rose Syrup, Sugar Syrup, Fresh
Lime Juice)*

Peachy Keen
*(Peach Juice, Lime Juice, Passion Fruit & Yuzu Puree,
Ginger Syrup, Soda Water)*

Cavo Breeze
*(Pineapple Juice, Apple Juice, Elderflower Syrup,
Cucumber, Basil, Lime, Cream)*

Red Virgin Caipirinha
*(Cranberry Juice, Lime Cubes, Raw Cane Sugar,
Grenadine)*

Beers

Greek:

Mythos (Lager) Mythos Radler	5,00
Salonikia (Honey Pilsner)	6,00
Kaiser (Pilsner)	5,50
Lola Fresh (IPA)	6,00
Nissos Apocalypsi (Red Ale)	6,00
Voreia (Wit Beer) Voreia (Stout)	6,50
Fix (Alcohol free)	5,00

International:

Estrella Damm Barcelona (Lager)	6,00
Miller Genuine Draft (Lager)	6,00
Corona (Pale Lager) Paulaner (Weiss)	6,00
Chimay Blue (Trappist)	7,00
Somersby Apple Mango-Lime	5,00
Estrella Damm Inedit 750ml	12,00

Ouzo (200ml)

Jivaeri Stoupakis kazanisto	9,00
Plomari Idoniko Lost Lake	10,00
Varvagianni Blue/Green	11,00
Matarellis	12,00
Adolo from Plomari	15,00

Isipouro (200ml)

With or Without anise:

Katsaros Tsililis Meteoro	10,00
Dekaraki Muscat/Malagouzia	12,00

Aged Isipouro

Tsililis Dark Cave	10,00
Katsaros Distillery	10,50
Parparousis Paleothern	10,50
Costa Lazaridi Methexis Cigar	11,00
Karathanos Puro	14,00

Aperitif

Aperol, Campari	8,50
Otto's Athens, Lillet (Blanc, Rose)	8,00
Martini (Bianco, Rosso)	8,00

Wines by the glass

White

Blink Wines "Libra" Semi-Sweet Xinomavro-Sauvignon Blanc, Varietal Wine	6,00
Konstantara Wines Sauvignon Blanc, P.G.I. Chalkidiki	6,50
Boutari Winery Chardonnay, P.G.I. Arkadia	7,00
Ktima Biblia Chora Sauvignon Blanc-Assyrtiko, P.G.I. Pangeon	7,50

Rose

Blink Wines "Libra" Semi-Sweet Xinomavro-Malagousia, Varietal Wine	6,00
Konstantara Wines Cabernet Sauvignon, P.G.I. Chalkidiki	6,50
Domaine Costa Lazaridi Merlot-Grenache-Agiorgitiko, P.G.I. Drama	7,50

Red

Konstantara Wines Merlot, P.G.I. Chalkidiki	6,50
Boutari Winery Syrah, P.G.I. Imathia	7,00
Boutari Winery Cabernet Sauvignon, P.G.I. Imathia	7,50
Ktima Biblia Chora Cabernet Sauvignon-Merlot-Agiorgitiko, P.G.I. Pangeon	8,00

Sangria

Papagiannoulis Winery Katerini	5,00
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Signature Cocktails

12,00

Amnesia

(White Rum, Dark Rum, Absinthe, Falernum, Crème de Menthe, Fresh Lime Juice)

Sweet Anastasia

(Vodka, Elderflower Liqueur, Dragon Fruit Puree, Fresh Lime Juice)

Lord of the Sea

(Gin, St-Germain, Cucumber, Basil Syrup, Fresh Lime Juice, Ginger Syrup)

Tinker Bell

(Melon Liqueur, Vodka, Triple Sec, Pineapple Juice, Fresh Lime Juice)

Paradise Bay

(Gold Rum, Mango, Passion Fruit, Pineapple Puree, Apple Juice, Falernum, Lime)

Spicy Mexico

(Tequila Silver, St-Germain, Cucumber, Fresh Lime Juice, Agave Syrup, Jalapeno Pepper Sauce)

Zeus Nectar

(Gin, Lychee Puree, Ginger Syrup, Fresh Lime Juice, Mint Leaves, Lemon-Lime Soda)

Queen of Hearts

(White Rum, Watermelon Puree, Strawberry Syrup, White Pepper Cordial, Fresh Lime Juice)

Sour Kiss

(Vodka, Apple Sourz, Lemongrass Syrup, Ginger Syrup, Fresh Lime Juice)

Pink Frozen Daiquiri

(Beefeater Pink, Fresh Lime Juice, Strawberry Puree, Mint, Strawberries)

Sparkling Wines

	200ml	750ml
Angeli, Moscato d' Asti	11,00	37,00
Villa Jolanda, Prosecco	12,00	38,00
L' Antica Quercia, Prosecco		42,00
Tselepos Winery, "Amalia Brut"		40,00
Gratien & Meyer, Brut Rose		43,00
Ktima Kir-Yianni, "Akakies" Rose		40,00

Champagnes

	750ml
Veuve Clicquot, Brut N.V.	135,00
Veuve Clicquot, Brut Rose N.V.	160,00
Moët & Chandon, Brut Imperial	135,00
Moët & Chandon, Rose Imperial	160,00
Moët & Chandon, Ice Imperial	160,00
Moët & Chandon, Ice Rose Imperial	165,00

Gin

Beefeater, Gordon's	9,00
Monkey 47, G' Vine	11,50
Hendrick's, Plymouth	10,50
Mataroa, Mataroa Pink	10,50
Hayman's Old Tom, Tanqueray no 10	10,50
Gordon's Pink, Beefeater Pink	9,00
Bombay, Tanqueray	9,50
Tanqueray alcohol free	9,50

Rum

Havana Club Anejo	9,50
Havana Club 7anos	9,50
Bacardi White, Black, Gold	9,00
Diplomatico Reserva Exclusiva	11,50
Pampero Aniversario	11,00
Ron Zacapa 23anos	13,00

Vodka

<i>Ketel One</i>	9,50
<i>Belvedere, Crystal Head</i>	11,00
<i>Elit Stolichnaya, Roberto Cavali</i>	13,00
<i>Smirnoff Red, Stolichnaya</i>	9,00
<i>Ciroc, Tito's Handmade</i>	9,50
<i>Greygoose, Beluga</i>	11,50
<i>42 Below, Absolut</i>	9,00

Tequila

<i>Don Julio Blanco</i>	11,50
<i>Don Julio Reposado</i>	12,00
<i>Jose Cuervo Silver, Reposado</i>	8,50

Liqueur

<i>Drambuie</i>	9,50
<i>Southern Comfort</i>	9,00
<i>Amaretto, Baileys, Kahlua</i>	8,50
<i>St-Germain Elderflower Liqueur</i>	10,00
<i>N.O.S. (Spirit from Chios Island)</i>	11,00
<i>Grand Marnier Jaune/Rouge</i>	9,50
<i>Tia Maria, Malibu, Midori</i>	8,50
<i>Apple Sourz</i>	8,00

Brandy & Cognac

<i>Metaxa 5*</i>	8,00
<i>Metaxa 7*</i>	8,50
<i>Metaxa 12*</i>	10,50
<i>Metaxa Private Reserve</i>	13,00
<i>Busnel Calvados V.S.O.P.</i>	10,50
<i>Hennesy Fine V.S.</i>	11,00
<i>Courvoisier V.S.O.P.</i>	10,50
<i>Remy Martin V.S.O.P.</i>	11,50

Scotch Blended Whisky

<i>Haig, Dewar's, Cutty Sark</i>	9,00
<i>Famous Grouse, Johnnie Walker Red</i>	9,00

International Whisky

<i>Nikka from the barrel</i>	11,50
<i>Crown Royal, Canadian Club 12</i>	9,00

Irish Whiskey

<i>Jameson Black Barrel</i>	10,50
<i>Bushmills 10, Tullamore Dew 12</i>	11,00
<i>Tullamore, Jameson, Bushmills</i>	9,00

Bourbon Whiskey

<i>Maker's Mark</i>	10,00
<i>Jack Daniels, Jim Beam, Four Roses</i>	9,00

Special Blended Whisky

<i>Dimple 12, Chivas 12</i>	10,00
<i>Dewar's 12, Cutty Sark 12</i>	10,00
<i>Johnnie Walker Blue Label</i>	39,00
<i>Johnnie Walker Gold Label</i>	10,50
<i>Johnnie Walker Black Label</i>	10,00
<i>Johnnie Walker Green Label</i>	10,50

Single Malt Whisky

<i>Oban 14</i>	12,00
<i>Lagavulin 16</i>	14,00
<i>Glenmorangie 10</i>	11,00
<i>Cardhu 12, Glenfiddich 12</i>	10,50
<i>Talisker 10, Cragganmore 12</i>	10,50
<i>Dalwhinnie 15, Glenkinchie 12</i>	11,50

Salads

Arugula-spinach salad, roast manouri cheese, cranberries, walnuts and strawberry dressing

14,50

Green salad with beetroot, grapefruit sorbet, green apple, walnuts and white balsamic vinegar

13,50

Caesar salad with chicken fillets, cherry tomatoes, bacon, corn kernels and croutons

14,00

Greek salad with tomato, cucumber, onions, barley rusk, olives, Feta, capers and olive oil

13,50

Sandwiches & Burgers

Club sandwich with chicken, Edam, tomato, bacon, lettuce, mayonnaise and crispy fries

15,50

Plant-based burger with iceberg lettuce, onion rings, roast tomato, BBQ sauce, served with baby leaves

13,00

Tortilla with marinated purple cabbage, mushrooms with fennel, cornichons and spicy sauce

13,00

Ribeye Philly cheesesteak in baguette with Cheddar, onions, peppers, Dijon mustard sauce and crispy baby potatoes

19,00

Black Angus Burger in brioche bun with crispy bacon, Cheddar, caramelized onions, tonkatsu sauce and crispy baby potatoes

17,00

Black Angus burger gratinated with Feta, Haloumi cheese, tomato, arugula, truffle flavored mayo and baby potatoes

17,00

Pulled pork burger in potato brioche bun, with Coleslaw salad, tomato, BBQ sauce and crispy fries

14,50

Homemade pork gyros served on Greek pita bread with tzatziki, onions, marinated cherry tomatoes and crispy fries

15,00

Chicken fillet Katsu in baguette with Mozzarella, smoked bacon, pineapple, iceberg lettuce and sweet & sour sauce

16,00

Pasta n Risotto

Risotto with a variety of wild mushrooms and truffle oil

16,00

Linguine with salmon, finocchio, dill, lime and heavy cream

17,50

Penne with chicken fillets, mushrooms, white wine, bacon and parmesan cream

16,00

Bites

*Smoked salmon with herb flavored cream cheese,
vegetable hearts & pan fried rye bread*

15,00

*Prosciutto from Evrytania and parmesan with melon,
sun-dried fig and plum chutney*

16,00

*Shrimp spring rolls with sweet & sour sauce,
vegetable pickles and arugula leaves*

15,00

*Popcorn chicken with BBQ sauce, crispy fries and
cherry tomatoes*

14,00

Επιδόρπια

Homemade Tiramisu

11,00

Mojito Panna Cotta with pineapple sauce

9,50

Cheesecake with tomato jam and spearmint

10,50

*Chocolate lava cake with vanilla ice cream and
caramel sauce*

12,00

*Double chocolate cream with forest fruits,
caramelized hazelnuts and cocoa biscuit (vegan)*

10,00

All prices are in €.

All Service fees and taxes included. The hotel reserves the right to alter prices, and operating hours of the bar without prior notice.