

# BAR MENU

## CAVIAR

### **Caviar Volzhenka**

Oscietra

Beluga

Served with Blinis, Crème Fraiche  
Chives, Shallots, Butter, Lemon Wedges

## BITES

### **Dolmades Tempura** (G, D)

Stuffed Vine Leaves with Tempura

### **Fried Zucchini with Tzatziki Dust** (D, G, V)

### **Fish of the Day Tiradito**

Citrus Dressing

### **Club Sandwich** (D, G)

Chicken, Bacon, Lettuce, Tomato,  
Avocado, Cheddar

### **Beef Burger** (D, G)

Cheddar, Paprika Mayo, Gherkins

(D) Dairy (G) Gluten (N) Nuts (VG) Vegan (V) Vegetarian

Please let us know if you have any allergies or special dietary requirements,  
or if you require any further information.

Our choice of suppliers and local produce - including fish, meat, dairy, fruits and vegetables -  
is informed by our commitment to sustainability.

All prices are in Euros and include a 13% government tax.

# BEVERAGE MENU

## SIGNATURE COCKTAILS

### Platonas “Symposium”

Metaxa, Otto's Athens Vermouth, Hazelnut, Strawberries

The Platonas Symposium cocktail invites a feeling of contemplation and balance in drinkers. The Greek cognac provides a warm foundation, echoing the gravitas found in Plato’s dialogues. Herbs from the Greek vermouth reflect the layers and subtle reasoning in “Symposium”. Notes of strawberry add a fleeting sweetness, reminiscent of the beauty and desire Plato’s philosophy celebrates. Each sip leading to reflection, which in turn guides the drinker through contrasts of strength and delicacy, complexity and clarity, thus creating a truly philosophical journey in flavor.

## Sappho “Fragment 31”

Tequila, Agave, Lime, Beetroot Soda

The Sappho is a drink of poetry and sensation. Brightness found in the sparkling citrus and agave capture the intensity of the longing in Sappho’s verses, while the earthy sweetness of the beetroot soda mirrors the depth of desire and emotion beneath the surface. The delicate meringue atop adds an ethereal, light touch, reflecting the fleeting moments of beauty and intimacy Sappho evokes. Each sip of the Fragment 31 cocktail balances vibrancy, depth and quiet softness, which offers a subtle sense of passion and presence.

## **George Seferis' Myth and History**

Campari, Axia Dry Mastiha Athens Vermouth, Black Sesame,  
Greek Molasses, Mastiha Soda

George Seferis' cocktail guides a contemplative journey in each sip. Its bitter base, enriched with earthy notes of black sesame combined with the dark sweetness of Greek molasses, mirrors the tension between the memory and desire found in Seferis' "Mythistorema". This drink carries the weight of reflection with the subtle complexity of experience, emphasizing the importance of the quiet elegance of traditions passed down through time. Like the poem, this cocktail invites the drinker to take a moment and appreciate the contrasts of sweet and bitter.

## Homer “The Odyssey”

Aged & Agricole Rum, Melon, Coconut

The Homer is an epic in a glass. The rum forms the base for this journey, echoing the endurance and resilience of Odysseus. The sweet melon evokes feelings of discovery and pleasure, along this voyage. The silky, clarified texture mirrors the clarity of purpose and elegance of heroic resolve. Each sip unfolds like the Odyssey, ultimately balancing warmth, and sweetness with refinement. This cocktail is an invitation to embark on a sensory experience where every taste carries the echoes of adventure, and triumphs of the path travelled.

## Dionysios Solomos "Hymn to Liberty"

Grace Gin, Mango Vinegar, Cocoa & Tonka Foam

The Solomos is an homage to a sharp and revolutionary spirit. Gin creates a crisp and botanical structure, reflecting the clear and principled call to freedom of Solomos' Hymn. The mango vinegar adds a piercing and vibrant acidity, acting as a sword of flavour which cuts through with resolve. The delicate foam atop evokes the sea spray of the Ionian Islands, bringing a sense of harmony to the drink's intensity. Each sip guides drinkers through feelings of clarity and strength, in turn inviting a balance between bold defiance and enduring peace.

## **Kiki Dimoula “The Book of the World”**

Kastra Elion Vodka , Tomato , Cucumber , Onion , Brine

The Kiki Dimoula captures the subtle contrasts and layered truths within a glass. Crisp cucumber and vibrant tomato reflect clarity and immediacy, in combination with the bite of onion, evokes the quiet complexities of life. Olives lend depth and continuity, connecting to memory and tradition, while the Greek vodka grounds the cocktail with a subtle strength. Like Dimoula’s “The Book of the World”, each sip creates an intimate exploration of layered textures and nuances that define both life and poetry, through freshness and depth.

## **MEZCAL SIGNATURE COCKTAILS**

### **Artisanal Paloma**

Mezcal, Lime, Pink Grapefruit

### **Smoky Margarita**

Mezcal, Agave, Lime

### **Oaxacan Negroni**

Mezcal, Antica Formula, Campari

### **Mexican Mule**

Mezcal, Yuzu Juice, Ginger Beer

## **LOW ABV COCKTAILS**

### **6.0% G&T**

Monkey 47 Sloe Gin, Fever Tree Mediterranean Tonic

### **Americano**

Campari, Carpano Antica Formula, Perrier

### **Sunset Spritz**

Aperol, Otto's Athens Vermouth, Grapefruit Soda

### **Lillet Highball**

Lillet Blanc, Fever Tree Indian Tonic

## **NON-ALCOHOLIC COCKTAILS**

### **0% G&T**

Lyre's Gin, Mango, Fever Tree Indian Tonic

### **Passion Fruit Collins**

Tanqueray %, Passion Fruit, Soda, Tonka, Cocoa Foam

### **Coffee & Tonic**

Espresso, Coconut, Indian Tonic Water

### **Cucumber Martini**

Cucumber, Coconut Water, Lemon

## **APERITIVE**

Ouzo, Varvagianni Blue

Pernod

Campari

Skinos Mastiha

Limoncello

Amaro Averna

Sambuca Molinari

## **VERMOUTH**

Lillet Blanc

Antica Formula

Noilly-Prat

Cocchi Americano

Cocchi di Torino

## **VODKA**

Ketel One

CîROC gluten free

Haku

Tito's gluten free

Beluga Noble

Beluga Gold

Grey Goose

Grey Goose VX

Belvedere

Belvedere Rye Lake Bartezek

Nikka Coffey

Stolichnaya Elit

Kastra Elion

## **GIN**

Premier Cru

The Botanist

Mataroa Pink

Hendrick's

Mare

Etsu Pacific Ocean

Grace Gin, Greece

Monkey 47

Sloe Gin Monkey 47, 29% alc.

Seventy-One

Roku Japanese Gin

G' Vine Floraison

Tanqueray No10

KI NO BI Japanese Gin

Hayman's Old Tom Gin

## WHISKEY

### BLEND ED

Chivas Regal 18 Year Old  
Johnnie Walker Blue Label

### AROUND THE GLOBE

Bushmill's Black Bush Ireland  
Jameson Select Reserve Black Barrel Ireland  
Bulleit Bourbon | Rye U.S.A.  
Woodford Reserve Bourbon | Rye U.S.A.  
Makers Mark U.S.A.

### MALT

Highland Park 12 Year Old Highland  
Oban 14 Year Old Lowland  
The Dalmore 12 Year Old Highland  
Lagavulin 16 Year Old Islay  
Macallan 12 Year Old Sherry Oak Cask Highland  
Macallan 15 Year Old Double Cask Highland  
Glenffidich 26 Year Old Grande Couronne

### JAPAN

Nikka Barrel  
Yamazaki 12 Year Old  
Taketsuru Pure Malt  
Nikka Taketsuru 17 Year Old  
Hibiki Harmony  
Nikka Coffey Malt  
Suntory The Chita  
Yamazaki 18 Year Old  
Hibiki 21 Year Old

## **TEQUILA**

Don Julio 1942  
Komos Reposado Rosa  
Avion 44  
Don Julio Blanco  
Don Julio Reposado  
Don Julio Añejo  
Patron Gran Platinum  
Patron Silver  
Casamigos Blanco  
Patron Reposado  
Patron Añejo  
Patron El Cielo  
Gran Patron Piedra  
Casa Dragones Joven  
Komos Añejo Cristalino

## **CLASE AZUL COLLECTION**

Clase Azul Plata  
Clase Azul Reposado  
Clase Azul Ahumado  
Clase Azul Gold  
Clase Azul Añejo  
Clase Azul Ultra Extra-Añejo  
Clase Azul Dia De Los Muertos Limitada Musica

## **MEZCAL**

Clase Azul  
Guerrero | San Luis Potosi | Durango  
Vida del Maguey  
Montelobos Joven

## **RUM**

Bacardi 10 Años  
Sagatiba Pura Brazil  
Chairman's Reserve Spiced  
RYOMA 7 Year Old Japan  
Diplomatico Reserva  
Zacapa 23 Guatemala  
Flor de Cana 25 Años Nicaragua  
Zacapa X.O. Guatemala

## **COGNAC & METAXA**

Hennessy V.S.  
Martell V.S.O.P.  
Metaxa Private Reserve  
Hennessy X.O.  
LOUIS XIII

## **CALVADOS**

Calvados Michel Biron

## **FORTIFIED WINE**

Tio Pepe Fino

Lustau Sherry, Oloroso Don Nuno

Niepoort 20 Years Old Tawny Port

## **BEER**

Fix Anef, 0% alc. Greece

Kranais Lager or Pilsner, Greece

Corona, Mexico

Damm Estrella Inedit Witbier, 750ml, Spain

## **COFFEE & TEA**

### **COFFEE**

Espresso

Double Espresso

Greek Coffee

Double Greek Coffee

Filter Coffee

Cappuccino

Latte

Chocolate

### **ICED COFFEE**

Freddo Espresso

Freddo Cappuccino

Greek Frappe

Iced Latte

Iced Chocolate

## **ORGANIC TEA**

### **Thamma Selection**

Pure Chamomile | Mountain Wild |  
Louisa Darling | Green | Velvet Black |  
English Breakfast | Earl Grey | Pure Peppermint |  
Gentle Evening |  
Cretan Daylight | Ritual Green

### **Amanzoe Herbal Infusions**

Freshly Infused Mountain Tea |  
Spearmint | Lemon | Ginger

## **ORGANIC ICED TEA**

Thamma Peach Black Tea  
Thamma Lemon Green Tea  
Thamma Lemon Mountain Tea (contains honey)

## **SOFT DRINKS**

Soft Drinks 330ml

Thomas Henry Selection 250ml  
Soda | Tonic | Botanical Tonic | Light Tonic |  
Pink Grapefruit Soda | Mango Soda |  
Ginger Ale | Ginger Beer

Fever Tree Selection 250ml  
Indian Tonic | Mediterranean Tonic

## **WATER**

Samaria Fizzy 750ml  
San Pellegrino Sparkling Water  
Samaria Mineral Water 1L  
Aqua Panna Mineral Water 750ml  
Coconut Water 330ml