

POOL MENU

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## WINES

### SPARKLING

**2022 Domaine Karanika**  
“Cuvée Speciale Extra Brut”  
Amynteo, Greece - Assyrtiko, Xinomavro

**N.V. Deutz Brut Champagne**  
Champagne, France  
Chardonnay, Pinot Noir, Pinot Meunier

**N.V. Deutz Champagne Rosé**  
Champagne, France - Pinot Noir, Chardonnay

**N.V. Comte de Montaigne**  
“Aman Cuvée Spéciale”  
Champagne, France - Pinot Noir

## WHITE WINES

**2023 Domaine Tselepos Mantinea**  
Moschofilero

**2023 Papagianakos Winery “Vientzi”**  
Attica PGI- Savatiano

**2024 Biblia Chora “Ovilos”, Pangeon PGI**

## ROSE WINES

**2024 Ousyra Winery Rose**  
Cyclades PGI - Fokiano

## RED WINES

**2022 Oenops Winery Limniona, Drama**

**2018 Kir-Yianni Estate “Ramnista”**  
Naoussa, Greece - Xinomavro

**2022 Aivalis Winery “Le Sang de la Pierre”**  
Nemea PDO - Agiorgitiko

## BEERS

**Fix Anef, 0% alc. Greece**  
**Kranais Lager or Pilsner, Greece**  
**Corona, Mexico**  
**Estrella Damm Inedit Witbier, 750ml, Spain**

## SIGNATURE COCKTAILS

**Kefi**  
Gin, Mastiha, Cucumber, Black Pepper,  
Lime, Tonic Water

**Pelagos**  
Aperol, Otto’s Athens Vermouth, Grapefruit Soda

**Nectar**  
Metaxa 12, Agave, Citrus, Ginger Beer

**Elysia**  
Vodka, Cranberry, Hibiscus, Licorice

## NON-ALCOHOLIC COCKTAILS

**0% G&T**  
Seedlip Groove 94 , Lemongrass , Indian Tonic

**Cucumber Highball**  
Cucumber , Jasmine, Citrus , Ginger Ale

**Coffee & Tonic**  
Espresso , Coconut , Indian Tonic Water

## FRESH JUICES

**Vitamin C**  
Orange, Grapefruit, Turmeric, Honey

**Detox**  
Cucumber, Green Apple, Celery, Ginger,  
Kale, Spinach

**Greek**  
Pomegranate, Tangerine

## 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

## BITES

**Baked Potato** <sup>(D, V)</sup>  
Metsovone Cheese, Fresh Herbs

**Fish Tiradito** <sup>(N)</sup>  
Salmon Roe, Grapefruit, Hazelnut

**Bluefin Tuna Tartare** <sup>(D)</sup>  
Avocado, Radish, Ginger

**Salmon Skewer** <sup>(G)</sup>  
Kale Salad, Miso Dressing

**Beef Toast** <sup>(D, G)</sup>  
Chilli Mayo, Coleslaw, Sesame Seed

## BOWLS

**Soup of the Day** <sup>(D, G, V)</sup>  
Crouton, Olive Oil

**Greek Salad** <sup>(D)</sup>  
Tomato, Cucumber, Feta, Oregano

**Tuna Salad**  
Cherry Tomato, Green Bean, Olives

**Poke Bowl** <sup>(G)</sup>  
Salmon, Edamame, Corn, Seaweed,  
Sesame Seed, Ponzu

## SANDWICHES

Served with French Fries or Salad

**Vegan Burger** <sup>(G, VG)</sup>  
Quinoa Patty, Avocado, Lettuce, Tomato

**Lobster Roll** <sup>(D, G)</sup>  
Light Lemon Aioli, Chives, Butter Toasted Brioche

**Club Sandwich** <sup>(G, D)</sup>  
Chicken, Bacon, Lettuce, Tomato, Egg,  
Avocado, Cheddar

**Beef Burger** <sup>(D, G, N)</sup>  
Cheddar, Paprika Mayo, Gherkin

## SWEETS

**Flan Caramel** <sup>(D, G, N, V)</sup>  
Whipped Tonka Ganache

**Strawberry Pavlova** <sup>(D, G, V)</sup>  
Strawberry Sorbet, Vanilla Ganache, Verbena

**Caramelized Hazelnut Tart** <sup>(D, G, N, V)</sup>  
White Chocolate, Black Sesame

**Seasonal Fruits** <sup>(VG)</sup>

**Ice Cream** <sup>(D, V)</sup> **and Sorbet** <sup>(VG)</sup>  
Vanilla | Chocolate | Pistachio | Cinamon | Yoghurt  
Mango | Strawberry & Raspberry | Lemon

<sup>(D)</sup> Dairy

<sup>(G)</sup> Gluten

<sup>(N)</sup> Nuts

<sup>(V)</sup> Vegetarian

<sup>(VG)</sup> Vegan

All prices are in Euros and include a 13% government tax on non-alcoholic items and 24% on alcoholic items.  
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.