POOL MENU

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WINES

SPARKLING

2023 Domaine Karanika
Amytheo, Greece – Xinomavro, Assyrtiko

N.V. Philliponnat "Reserve Perpetuelle"
Champagne, France – Pinot Noir, Chardonnay, Pinot Meunier

N.V. Philliponnat "Royal Reserve Rose"
Champagne, France – Pinot Noir, Chardonnay, Pinot Meunier

N.V. Comte de Montaigne "Aman Cuvee Speciale"
Champagne, France – Pinot Noir

WHITE

2023 Domaine Tselepos Mantinia
Mantinia, Greece - Moscofilero

2025 Iliana Malihin "Young Vines"
Crete, Greece - Vidiano

2023 Biblia Chora Wines "Ovilos"
Kavala, Greece – Assyrtiko,Semillon

ROSE

2024 Ousyra Winery Rose
Syros, Greece - Fokiano

RED

2023 Domaine Zafeirakis
Thessaly, Greece - Limniona

2024 Iliana Malihin
Crete, Greece - Liatiko

2023 Aivalis Winery "Le Sange de la Pierre"
Nemea, Greece - Agiorgitiko

BEERS

Fix Anef, 0% alc. Greece	9
Kranais Lager or Pilsner, Greece	9
Corona, Mexico	12
Estrella Damm Inedit Witbier, 750ml, Spain	31

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
Ginger Ale | Ginger Beer

Fever Tree Selection 250ml
Indian Tonic | Mediterranean Tonic

BITES

Fish Tiradito (N)
Salmon Roe, Grapefruit, Hazelnut

Bluefin Tuna Tartare (D)
Avocado, Radish, Ginger

Salmon Skewer (G)
Kale Salad, Miso Dressing

Beef Toast (D, G)
Chilli Mayo, Coleslaw, Sesame Seed

BOWLS

Soup of the Day (D, G, V)
Crouton, Olive Oil

Greek Salad (D)
Tomato, Cucumber, Feta, Oregano

Tuna Salad
Cherry Tomato, Green Bean, Olives

Poke Bowl (G)
Salmon, Edamame, Corn, Seaweed, Sesame Seed, Ponzu

SANDWICHES

Served with French Fries or Salad

Lobster Roll (D, G)
Light Lemon Aioli, Chives, Butter Toasted Brioche

Club Sandwich (G, D)
Chicken, Bacon, Lettuce, Tomato, Egg, Avocado, Cheddar

Beef Burger (D, G, N)
Cheddar, Paprika Mayo, Gherkin

SWEETS

Flan Caramel (D, G, N, V)
Whipped Tonka Ganache

Strawberry Pavlova (D, G, V)
Strawberry Sorbet, Vanilla Ganache

Seasonal Fruits (VG)

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

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