

SIGNATURE COCKTAILS

PHILOSOPHICAL WHISPER

Jack Daniels, Metaxa 3*,
Elderflower Syrup, Caramel Syrup
12

GREEK SEA

Vodka, Vanilla Syrup, Malibu, Lime Juice, Pineapple Juice,
Egg White Syrup, Splash Blue Curacao
12

STORK'S SPIRIT

Vodka, Rum, Pink Grapefruit,
Simple Syrup, Finger Beer
12

WHITE NEGRONI

Lilet, Gin, Luxardo
13

BOOZIE SMOOTHIE

Gin, Grenadine Syrup, Lemon Juice,
Cranberry Juice, Greek Yogurt
11

ROSE METAXA

Metaxa, Rose Syrup, Lemon Juice, Simple Syrup
12

LATIN ORANGE

Tequila, Aperol, Triple sec, Fresh Orange Juice, Bitters
13

SUMMER SPRITZ

Italicus, Aperol, Prosecco, Lemon Bitters
14

MELON BURST

Vodka, Fresh melon, Pineapple Juice,
Triple sec, Malibu, Lemon Juice
12

RUBY GRAPE

Tsipouro, Koum Kouat Liquer, Elder Flower Syrup,
Simple Syrup, Red Wine
13

Ask about
a classic cocktail

COCKTAIL PLATTERS

Cheese and jamon platter 18
Cheese platter 17



ROOFTOP BAR RESTAURANT

MENU

CHERRY TOMATOES

Feta Cheese, Ouzo, Olive Marmalade
12

BEETROOT SALAD

Quinoa, Green Olives,
Hazelnut, Apricot, Pastrami
11

GREEN SALAD

Green Leaves, Tsourekhi,
Arseniko Cheese, Fig, Grape Syrup
12

ATHENIAN FISH SALAD

Sea bass, Veggies,
Smoked herring, Coriander
15

SMOKED AUBERGINE HUMMUS

Giant Beans, Smoked Aubergine,
Parsley Pesto, Tomato Gel
9

LADENIA PIE

Carob, Cherry Tomatoes, Lountza,
Petroti Cheese from Mykonos
14

OCTOPUS

Fava Santorinis, Raisins, Vinsanto
23

COD CROQUETTES*

Black Garlic Smoked Mayo,
Fermented Fennel
24

SHRIMP ORZO**

Sun dried tomato, Pistachios,Turmeric, Mastiha
21

LAMB RISOTTO

Lemon, Goat Butter,
Graviera Cheese from Crete
23

“SLOW COOKED” BEEF

Aubergine, Metsovone Cheese, Yogurt crust
18

FLANK STEAK TAGLIATA

Sweet Potatoes, Pecan
Rosemary Mayo, Pickles
34

XL CHOUX

Greek Coffee, Pistachio Praline,
Caramelia Chocolate Valrhona
12

TSOUREKI

Soft Cheese Mousse, Honey,
Framboise, Black Sesame Seeds,
Mastiha Ice Cream
11

SELECTION OF ICE CREAM & SORBET

Please ask your waiter for our suggestions
5 / scoop

SOURDOUGH BREAD

Served with Fleur de Sel, Thyme Flower,
Extra Virgin Olive Oil
4

Chef Valdiris Spyridon



VEGETARIAN



VEGAN



GLUTEN FREE



PESCATERIAN

*Fried on Sunflower oil **Deep Frozen. All of our recipes are made with Extra Virgin Olive Oil

The prices shown correspond to €

The consumer has no obligation to pay if the legal document (receipt-invoice) is not received.
Prices include VAT and Municipal tax. Responsible by the law: Company Representative

DRINKS

SOFT DRINKS & WATER

Coca-Cola 250ml 4
Coca-Cola Zero 250ml 4
Soda 250 ml 4
Tonic 250ml 4
Aegean Tonic 200ml 4,5
Pink Grapefruit 200ml 4,5
Still Bottled Water 1 Lt 3
Xino Nero Florinas 750ml 5

BEERS

Caldera Lager 330ml 8
Voreia Weiss 330ml 8
Septem 8η Ημέρα IPA 330ml 9
Nisos Pilsner 330 ml 8
Eza “Z” non Alcoholic 6

SWEET WINES BT | GL

Santo Winery Vinsanto 76 | 16
(Aidani, Assyrtiko)
Moscato Limnou 34 | 8
Chatzigeorgiou Winery
(Muscato of Alexandria)

DIGESTIF

Grappa (Italia) 7
Limoncello (Italia) 7
Mastiha (Greece) 8
Fernet Branca (Italia) 8
Jägermeister (Germany) 7
Averna (Italia) 8

GREEK SPIRITS

Lost Lake Distillery Mouchtaro 10
Ouzo 7

