

SIGNATURE COCKTAILS

PHILOSOPHICAL WHISPER

Bourbon, Metaxa 5*, Elderflower, Caramel
12

GIN GLEAN

Gin, Cordusio, Lemon, Ginger, Aegean Tonic
13

STORK'S SPIRIT

Tequila Reposado, Cucumber,
Jalapenos Syrup, Lime Juice
13

SUNLIGHT RIDE

Vodka, Strawberry, Lime Juice, Vanilla
12

ROSE METAXA

Metaxa 3*, Rose Syrup, Lemon Juice,
Simple Syrup, Grapefruit Soda
12

AEGEAN RIPLE

Mastiha, Tsipouro, Tangerine, Gentlemen's Soda
13

RUBY GRAPE

Tsipouro, Koum Kouat Liqueur, Elder Flower,
Simple Syrup, Red Wine
14

ANCHORS AWEIGH

Rum, Mango, Orange, Cola, Triple Sec
14

GREEK SPIRIT

Grace Gin, Vamma Vermouth, Home Made Lemonade
15

PEACH & OUZO MIST

Ouzo, Peach, Basil, Lime, Rose Water, Sparkling Water
13

Ask about a classic cocktail

COCKTAIL PLATTERS

Cheese and Jamon Platter 25
Cheese Platter 22



ROOFTOP BAR RESTAURANT

MENU

CHERRY TOMATOES

Sourdough Carob Rusk, Feta Cheese Spread,
Cucumber, Onion, Olives, Fried Capers
17

VEGETABLE QUINOA

Grilled Vegetables, Roasted Almonds, Manouri Cheese,
Sweet Potato Paste, Raspberry Vinegar
14

"MARINATED" SALAD

Green Leaves, Marinated Anchovies,
Black Lentils, Fennel, "Rakomelo" Dressing
17

ATHENIAN FISH SALAD

Sea Bass, Vegetables, Avocado Mayo,
Lime, Grape Leaves
18

SMOKED AUBERGINE

Marinated Tomato,
Grilled Onion, Fresh Herbs
12

HUMMUS

White Beans, Vegetables,
Tomato Chutney, Crispy Prosciutto
13

CYCLADIC SAVORY PIE

Whole Wheat Dough, Caramelized White Onions,
Sundried Tomato, los Skotiri Cheese, Pastrami, Arugula
19

OCTOPUS

Santorini Fava Beans, White "Tarama" Mousse,
Assyrtiko Wine, Chives-Infused Oil
29

"SKIOUFIHTA" WITH ROOSTER

Tomato, Black Olive, Xinomavro Wine,
Cretan Myzithra Cheese
25

LAMB RISOTTO

Wild Herbs, Lemon Paste,
Naxos Graviera Cheese, Fresh Artisan Butter
33

SHRIMP ORZO**

Tomato, Turmeric, Ouzo,
Black Garlic Crumble, Basil-Infused Oil
29

BAKED COD "STAKOFISI"

Potato, Zucchini, Fennel, Lemon, Capers and Dill Paste
32

FLANK STEAK TAGLIATA

Roasted Baby Potatoes, Chilli,
Sweet Glazed Carrots, Mediterranean Herb Salsa
42

"CRUBLED" COFFEE TART

Almond Biscuit, Greek Coffee,
Chocolate Flakes, Butterscotch
13

RAVANI

Lemon Verbena Cream,
Biscuit, Chios Mastiha Foam
11

YOGURT MOUSSE

Fruit Compote, Honey Gel, "Pasteli"
10

FRESH SEASONAL FRUITS SELECTION

11

SELECTION OF ICE CREAM & SORBET

Please ask your waiter for our suggestions
5

SOURDOUGH BREAD

Served with Fleur de Sel, Mix of Greek
Herbs, Extra Virgin Olive Oil
5

Chef Vardis Velissarios



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 4,5
Coca-Cola Zero 250ml 4,5
Soda 250ml 4,5
Aegean Tonic 200ml 5
Pink Grapefruit 200ml 5
Still Bottled Water 1L 5

SPARKLING WATER

Xino Nero Florinas 250ml 3,5
Xino Nero Florinas 750ml 6
Theoni 1L 6

BEERS

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

MOCKTAILS

RED BUBBLEGUM

Bubblegum, Strawberry, Cranberry Juice
9

FRESH SODA

Elderflower, Lime Juice
Pink Grapefruit Soda, Fresh Blueberry
10

REFRESHMENTS

Please ask your waiter
for our flavors
7

