

SIGNATURE COCKTAILS

PHILOSOPHICAL WHISPER

Bourbon, Metaxa 5*, Elderflower, Caramel
13

GIN GLEAN

Gin, Cordusio, Lemon, Ginger, Aegean Tonic
14

STORK'S SPIRIT

Tequila Reposado, Cucumber, Jalapenos Syrup, Lime Juice
15

SUNLIGHT RIDE

Vodka, Strawberry, Lime Juice, Vanilla
14

ROSE METAXA

Metaxa 3*, Rose Syrup, Lemon Juice,
Simple Syrup, Grapefruit Soda
13

AURELIA No.2

Aperol, Brown Sugar, Angostura Bitters, Almond Syrup
14

POPSICLE CRUSH

Limoncello, Watermelon Puree,
Lemon Bitters, Kardasi Aged Tsipouro
13

PALM SHADOW

El Jimador Bianco, Melon Puree,
Pink Pineapple Puree, Lemon Juice
14

SUNSPELL

Rakomelo, Lime Juice, Angostura Bitters, Coca Cola
13

GINGER BLOOM

Pampero Bianco, Basil Syrup, Ginger Syrup, Lemon Juice
15

SPICED SUNSET

Flor De Cana Gran Reserve 7 Y.O., Campari, Mango
Syrup, Orange Juice, Orange Bitters, Grapefruit Bitters
14

Ask about a classic cocktail

COCKTAIL PLATTERS

Cheese and Jamon Platter 28
Cheese Platter 25

stork

ROOFTOP BAR RESTAURANT

MENU

CHERRY TOMATOES

Sourdough Carob Rusk, Feta Cheese Spread,
Cucumber, Onion, Olives, Fried Capers
18

VEGETABLE QUINOA

Grilled Vegetables, Roasted Almonds,
Manouri Cheese, Sweet Potato Paste,
Raspberry Vinegar
16

"MARINATED" SALAD

Green Leaves, Marinated Anchovies,
Cherry Tomatoes, Celery, Black Lentils,
Fennel, "Rakomelo" Dressing
18

ATHENIAN FISH SALAD

Sea Bass, Vegetables, Avocado Mayo,
Botarga, Lime, Grape Leaves
20

SMOKED AUBERGINE

Marinated Tomato,
Grilled Onion, Fresh Herbs
13

HUMMUS

White Beans, Vegetables,
Tomato Chutney, Crispy Prosciutto
13

FLATBREAD PIE

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

OCTOPUS

Santorini Fava Beans, White "Tarama" Mousse,
Assyrtiko Wine, Chives-Infused Oil
31

"SKIOUFIHTA" WITH ROOSTER

Tomato, Black Olive, Xinomavro Wine,
Cretan Myzithra Cheese
28

LAMB RISOTTO

Wild Greens, Lemon Paste,
Naxos Graviera Cheese, Fresh Artisan Butter
35

SHRIMP ORZO**

Tomato, Turmeric, Ouzo,
Black Garlic Crumble, Basil-Infused Oil
31

BAKED COD "STAKOFISI"

Potato, Zucchini, Fennel, Lemon,
Capers and Dill Paste
35

FLANK STEAK TAGLIATA

Roasted Baby Potatoes,
Chilli, Sweet Glazed Carrots,
Mediterranean Herb Salsa
45

"CRUMBLER" COFFEE TART

Almond Biscuit, Greek Coffee,
Chocolate Flakes, Butterscotch
14

RAVANI

Lemon Verbena Cream, Biscuit,
Anthotyro Ice Cream with Figs
13

YOGURT MOUSSE

Fruit Compote, Honey Gel, "Pasteli"
11

FRESH SEASONAL FRUITS SELECTION

12

SELECTION OF ICE CREAM & SORBET

Please ask your waiter for our suggestions
6

SOURDOUGH BREAD

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

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
Theoni 1L 5

SPARKLING WATER

Xino Nero Florinas 250ml 4,5
Xino Nero Florinas 750ml 6
Theoni 1L 6

BEERS

Eza Lager 330ml 8
Odyssey White Weiss 330ml 9
Odyssey Red Ale 330ml 9
Peiraiki Craft Beer 330ml 8
Eza "Z" non Alcoholic 330ml 7

MOCKTAILS

RED BUBBLEGUM

Bubblegum Syrup, Strawberry Puree,
Lemon Juice, Cranberry Juice
10

FRESH SODA

Elderflower Syrup, Lime Juice,
Blueberry Puree, Pink Grapefruit Soda
11

COASTAL DUSK

Pineapple Juice, Passion Fruit Puree,
Banana Syrup, Lime Juice, Grenadine, Soda
10

LATE LIGHT

Peach Puree, Tangerine Puree,
Lime Juice, Lemonade
11

Explore Our Menu



In Other Languages

 VEGETARIAN  VEGAN  GLUTEN FREE  PESCATERIAN

*Fried on Sunflower oil **Deep Frozen. All of our recipes are made with Extra Virgin Olive Oil
Please inform us of any allergies or dietary restrictions.

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

