

## Coffees

Espresso   Americano	3,00
Double Espresso   Cappuccino	4,00
Double Cappuccino	5,00
Latte   Latte Macchiato	4,50
Espresso Macchiato	3,50
Greek Coffee	3,00
Double Greek Coffee	4,00
Frappe	4,00
Frappe with ice cream	5,50
Freddo Espresso   Freddo Cappuccino	5,00
Espresso Affogato	5,00

## Chocolates

Hot/iced Chocolate	4,50
Hot/iced White Chocolate	4,50
Hot/iced Chocolate (Strawberry, Banana, Caramel, Hazelnut)	4,50

## Tea

Sweet Berries   Morgentau	4,00
Moroccan Mint   Ayurveda	4,00
Fruity Camomile   Cream Orange	4,00
Earl Grey   Lemon Fresh   Wellness	4,00

## Iced Tea

Lemon   Peach	4,00
Green   Pomegranate   Blueberry	4,00

## Soft Drinks

Pepsi   Pepsi Max   7up	3,50
Orange Soda   Lemon Soda	3,50
Tonic Water   Ginger Beer	4,00
Red Bull   Pink Grapefruit Soda	4,00

## Fresh Juices

Orange	5,00
Pink Grapefruit	6,00
Mixed Seasonal	6,00
Homemade Lemonade	5,00

\*extra flavor (Strawberry, Lychee, Ginger, Passion Fruit)

## Milkshakes

Vanilla   Chocolate	6,00
Strawberry   Banana	6,00
Espresso   Oreo Cookie	7,00

## Smoothies

6,00

Tropical Mix

(Pineapple, Papaya, Mango)

Red Passion

(Banana, Strawberry, Raspberry)

Pink Paradise

(Strawberry, Cranberry, Mango, Peach)

Wild Forest

(Strawberry, Blueberry, Gooseberry, Cherry)

Yellow Sunrise

(Pineapple, Mango, Peach, Lime)

Dream Cream

(Banana, Coconut, Pineapple)

## Non Alcoholic Cocktails

6,00

Mango Mule

(Ginger Beer, Honey Syrup, Mango Purée,  
Cucumber, Fresh Lime Juice)

Pink Roses

(Cranberry Juice, Rose Syrup, Sugar Syrup, Fresh  
Lime Juice)

Peachy Keen

(Peach Juice, Lime Juice, Passion Fruit & Yuzu Puree,  
Ginger Syrup, Soda Water)

Cavo Breeze

(Pineapple Juice, Apple Juice, Elderflower Syrup,  
Cucumber, Basil, Lime, Cream)

Red Virgin Caipirinha

(Cranberry Juice, Lime Cubes, Raw Cane Sugar,  
Grenadine)

## Beers

### Greek:

Mythos (Lager)   Mythos Radler	5,00
Kaiser (Pilsner)	5,50
Lola Fresh (IPA)	6,00
Nissos Tholi (Kellerbier)	6,00
Voreia (Smoked Amber Ale)	6,50

### International:

Heineken (Lager)   Paulaner (Weiss)	5,50
Corona (Pale Lager)   Guinness (Stout)	6,00
Chimay Blue (Trappist)	7,00
Heineken (alcohol free)	5,00
Somersby Apple   Mango-Lime	5,00
Estrella Damm Inedit 750ml	12,00

## Draught Beer

Mythos (Lager) 330ml	5,00
Mythos (Lager) 500ml	6,00
Kaiser (Pilsner) 330ml	6,00
Kaiser (Pilsner) 500ml	7,00

## Ouzo (200ml)

Jivaeri   Stoupakis kazanisto	9,00
Plomari   Idoniko   Lost Lake	10,00
Varvagianni Blue/Green	11,00
Matarellis	12,00
Adolo from Plomari	15,00

## Isipouro (200ml)

With or Without anise:

Katsaros   Tsililis   Meteoro	10,00
Dekaraki Muscat/Malagouzia	12,00

## Aged Isipouro

Tsililis Dark Cave	10,00
Katsaros Distillery	10,50
Parparousis Paleothen	10,50
Costa Lazaridi Methexis Cigar	11,00
Karathanos Puro	14,00

## Wines by the glass

### White

Blink Wines "Libra" Semi-Sweet Xinomavro-Sauvignon Blanc, Varietal Wine	6,00
Konstantara Wines Sauvignon Blanc, P.G.I. Chalkidiki	6,50
Kitrvs Winery Malagousia, P.G.I. Pieria	7,00
Boutari Winery Chardonnay, P.G.I. Arkadia	7,00
Ktima Biblia Chora Sauvignon Blanc-Assyrtiko, P.G.I. Pangeon	7,50

### Rose

Blink Wines "Libra" Semi-Sweet Xinomavro-Malagousia, Varietal Wine	6,00
Konstantara Wines Cabernet Sauvignon, P.G.I. Chalkidiki	6,50
Ktima Biblia Chora Syrah, P.G.I. Pangeon	7,00
Domaine Costa Lazaridi Merlot-Grenache-Agiorgitiko, P.G.I. Drama	7,50

### Red

Konstantara Wines Merlot, P.G.I. Chalkidiki	6,50
Boutari Winery Syrah, P.G.I. Imathia	7,00
Boutari Winery Cabernet Sauvignon, P.G.I. Imathia	7,50
Ktima Biblia Chora Cabernet Sauvignon-Merlot-Agiorgitiko, P.G.I. Pangeon	8,00

### Sangria

Papagiannoulis Winery Katerini	5,00
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## Signature Cocktails

12,00

### Amnesia

(White Rum, Dark Rum, Absinthe, Falernum, Crème de Menthe, Fresh Lime Juice)

### Sweet Anastasia

(Vodka, Elderflower Liqueur, Dragon Fruit Puree, Fresh Lime Juice)

### Lord of the Sea

(Gin, St-Germain, Cucumber, Basil Syrup, Fresh Lime Juice, Ginger Syrup)

### Tinker Bell

(Melon Liqueur, Vodka, Triple Sec, Pineapple Juice, Fresh Lime Juice)

### Paradise Bay

(Gold Rum, Mango, Passion Fruit, Pineapple Puree, Apple Juice, Falernum, Lime)

### Spicy Mexico

(Tequila Silver, St-Germain, Cucumber, Fresh Lime Juice, Agave Syrup, Jalapeno Pepper Sauce)

### Zeus Nectar

(Gin, Lychee Puree, Ginger Syrup, Fresh Lime Juice, Mint Leaves, Lemon-Lime Soda)

### Queen of Hearts

(White Rum, Watermelon Puree, Strawberry Syrup, White Pepper Cordial, Fresh Lime Juice)

### Sour Kiss

(Vodka, Apple Sourz, Lemongrass Syrup, Ginger Syrup, Fresh Lime Juice)

### Pink Frozen Daiquiri

(Beefeater Pink, Fresh Lime Juice, Strawberry Puree, Mint, Strawberries)

## Sparkling Wines

	200ml	750ml
Angeli, Moscato d' Asti	11,00	40,00
Villa Jolanda, Prosecco	12,00	40,00
Villa Jolanda, Asti & Strawberry	11,00	39,00
Asti Martini	12,00	41,00
Gratien & Meyer, Brut Rose		43,00
Ktima Kir-Yianni, "Akakies" Rose		41,00
Tselepos Winery, "Amalia Brut"		42,00

## Champagnes

	750ml
Veuve Clicquot, Brut N.V.	120,00
Veuve Cliquot Brut Rose N.V.	135,00
Moët & Chandon, Brut Imperial	120,00
Moët & Chandon, Rose Imperial	135,00
Moët & Chandon, Ice Imperial	135,00
Moët & Chandon, Ice Rose Imperial	145,00

## Gin

Bombay, Gordon's	9,00
Monkey 47, G' Vine	11,50
Hendrick's, Plymouth	10,50
Mataroa, Mataroa Pink	10,50
Hayman's Old Tom, Tanqueray no 10	10,50
Gordon's Pink, Beefeater Pink	9,00
Tanqueray	9,50
Tanqueray alcohol free	9,50

## Rum

Havana Club Anejo	9,50
Havana Club 7anos	9,50
Bacardi White, Black, Gold	9,00
Diplomatico Reserva Exclusiva	11,50
Pampero Aniversario	11,00
Ron Zacapa 23anos	13,00

## Vodka

<i>Ketel One</i>	9,00
<i>Elit Stolichnaya</i>	13,00
<i>Belvedere, Crystal Head</i>	11,50
<i>Smirnoff Red, Stolichnaya</i>	8,50
<i>Ciroc, Tito's Handmade</i>	9,50
<i>Greygoose, Beluga</i>	11,50
<i>42 Below, Absolut</i>	8,50
<i>Roberto Cavali</i>	13,00

## Tequila

<i>Don Julio Blanco</i>	11,50
<i>Don Julio Reposado</i>	12,00
<i>Jose Cuervo Silver, Reposado</i>	8,50

## Liqueur

<i>Drambuie</i>	9,50
<i>Southern Comfort</i>	9,00
<i>Amaretto, Baileys, Kahlua</i>	8,00
<i>St-Germain Elderflower Liqueur</i>	10,00
<i>N.O.S. (Spirit from Chios Island)</i>	11,00
<i>Grand Marnier Jaune/Rouge</i>	9,50
<i>Tia Maria, Malibu, Midori</i>	8,50
<i>Apple Sourz</i>	8,00

## Brandy & Cognac

<i>Metaxa 5*</i>	8,00
<i>Metaxa 7*</i>	8,50
<i>Metaxa 12*</i>	10,50
<i>Metaxa Private Reserve</i>	14,50
<i>Busnel Calvados V.S.O.P.</i>	10,50
<i>Hennesy Fine V.S.</i>	11,00
<i>Courvoisier V.S.O.P.</i>	10,50
<i>Remy Martin V.S.O.P.</i>	11,50

## Scotch Blended Whisky

<i>Haig, Dewar's, Cutty Sark</i>	8,50
<i>Famous Grouse, Johnnie Walker Red</i>	8,50

## International Whisky

<i>Nikka from the barrel</i>	11,50
<i>Crown Royal, Canadian Club 12</i>	8,50

## Irish Whiskey

<i>Jameson Black Barrel</i>	10,50
<i>Bushmills 10, Tullamore Dew 12</i>	11,00
<i>Tullamore, Jameson, Bushmills</i>	8,50

## Bourbon Whiskey

<i>Maker's Mark</i>	10,00
<i>Jack Daniels, Jim Beam, Four Roses</i>	9,00

## Special Blended Whisky

<i>Dimple 12, Chivas 12</i>	10,00
<i>Dewar's 12, Cutty Sark 12</i>	10,00
<i>Johnnie Walker Blue Label</i>	39,00
<i>Johnnie Walker Gold Label</i>	10,50
<i>Johnnie Walker Black Label</i>	10,00
<i>Johnnie Walker Green Label</i>	10,50

## Single Malt Whisky

<i>Oban 14</i>	12,00
<i>Lagavulin 16</i>	14,50
<i>Glenmorangie 10</i>	11,00
<i>Cardhu 12, Glenfiddich 12</i>	10,50
<i>Talisker 10, Cragganmore 12</i>	10,50
<i>Dalwhinnie 15, Glenkinchie 12</i>	11,50

## Snack Menu

*Bao buns with shrimp, guacamole, soy sauce, pickled onions and cucumber*

12,00

*Bao buns with chicken fillets, crispy bacon, marinated veggies and Caesars sauce*

12,00

*Three layered toast with ham and Emmental, served with crispy fries and mayonnaise*

7,50

*Club sandwich with chicken, Edam, tomato, bacon, lettuce, mayonnaise and crispy fries*

13,50

*Club sandwich with smoked salmon, cucumber and cream cheese, served with a small salad*

14,00

*Tortilla with roast vegetables, guacamole and pine nuts, served with a green salad*

11,00

*Philly cheesesteak sandwich in baguette with rib eye, Cheddar, onions, peppers, Dijon mustard sauce and arugula, served with crispy baby potatoes*

19,00

*Pulled pork sandwich in potato brioche bun, marinated with beer and honey, with Coleslaw salad, tomato, BBQ sauce served with crispy fries*

14,00

*Homemade pork gyros served on Greek pita bread with tzatziki, onions, marinated cherry tomatoes and crispy fries*

13,50

## Snack Menu

*Vegan plant based burger with iceberg lettuce, onion rings, roast tomato, BBQ sauce, served with baby leaves*

12,00

*Black Angus Burger in brioche bun with crispy bacon, Gouda, caramelized onions, tonkatsu sauce and crispy baby potatoes*

17,00

*Chicken burger Caprese with mozzarella, roast tomato and yogurt with basil pesto, served with iceberg lettuce salad*

13,00

*Iceberg lettuce salad with melon, goat cheese, hazelnuts and pomegranate vinaigrette*

11,00

*Caesar salad with chicken fillets, cherry tomatoes, bacon, corn kernels and croutons*

12,00

*Spinach salad with smoked olives, cherry tomatoes, roast peppers, tortilla and feta dressing*

11,50

*Risotto with a variety of wild mushrooms and truffle oil*

15,00

*Linguine with salmon, finocchio, dill, lime and heavy cream*

14,00

*Penne with chicken fillets, mushrooms, white wine, bacon and parmesan cream*

14,00

## Desserts

*Red Velvet with strawberries*

8,00

*Cheesecake with melon-spearmint jam*

8,00

*Panna cotta mojito with pineapple sauce*

7,50

*Chocolate lava cake with  
vanilla ice cream and caramel sauce*

11,00

*Fruit minestrone with ginger, star anise, lemon  
sorbet and crispy kantaifi*

7,50

*Freshly cut seasonal fruits*

7,00

*Ice Cream (per scoop)*

2,50

All prices are in €.

All Service fees and taxes included. The hotel reserves the right to alter prices, and operating hours of the bar without prior notice.