

# Ostria Dinner

## APPETIZERS

### WELCOME WITH HOMEMADE BREAD 9€

Fresh sourdough bread & pita bread, organic extra virgin olive oil from our production, Kalamon olives, pickled wild sea fennel (Kritamo), barrel aged feta mousse, marinated tomato

### TUNA TARTARE 31€

Yellowfin tuna tartare with golden herring caviar, lemon pearls, capers, sourdough bread chips & soy – mirin sauce

### KINGFISH 27€

Kingfish carpaccio, verjuice, plums, jalapeno peppers, spiny chicory salad & linseed crackers

### SQUID 26€

Roasted squid with chickpeas stew, rosemary & fresh spinach

### BLACK ANGUS BEEF TATAKI 29€

Sesame seeds, carrot puree, crispy onions & ponzu sauce

### CLASSIC STEAK TARTAR WITH A TWIST 42€

Black Angus beef fillet, smoked eel, capers, shallots, gherkins, egg yolk cream, sourdough crackers & aioli sauce.

Served with 'the Governor' extra virgin olive oil

### GKEREMEZI CHEESE 17€

Scorched gkeremezi cheese, green apple cream, lemon fluid gel & hazelnut gremolata

### SCALLOPS 34€

Santorinian fava beans, fresh truffle, pickled shallots, squid ink crackers & cured egg yolk powder

## SALADS

### TOMATO SALAD 22€

Heirloom tomatoes salad, marinated cherry tomatoes, sfela cheese, olive powder, pickled onions & mustard/tarragon dressing

### BABY GEM 26€

Baby gem salad with parmesan cheese, prosciutto chips, sourdough bread & anchovy dressing

### MESCLUN 26€

Mesclun salad leaves with shrimps tempura, caramelized cashew nuts, kyano cheese fresh herbs & spicy mango vinaigrette

## PASTA

### LOBSTER LINGUINI 52€

With cherry tomatoes pesto & shellfish sauce, fresh basil & ricotta cheese

### CLAMS BUCATTINI 26€

With chili flakes, comfit garlic, chives, lemon zest & crispy breadcrumbs

### CARBONARA 24€

Italian classic carbonara with Paccheri, guanciale, aged parmesan cheese & egg yolk sauce

## MAIN COURSES

### SEA BASS 34€

Wild caught sea bass with orzo pasta, mussels & egg lemon sauce

### DOVER SOLE MEUNIERE 48€

Crawfish , capers, olives, parsley, lemon & burnt butter sauce

### MONKFISH BIANCO 38€

Traditional monkfish stew with potatoes, white beans, fresh herbs & lemon sauce

### CATCH OF THE DAY 9€/100gr

Served with lemon/ginger & olive oil sauce

Charcoal grilled

Steamed vegetables/Grilled Vegetables/Mesclun Salad/Wild Rice/French Fries

All fish are deboned table side & sold by the kilo at market price

## FROM THE DRY AGER

**BLACK ANGUS TOMAHAWK STEAK (1,2kg) 12€/100gr**

**BLACK ANGUS PICAHNA GREATER OMAHA USA (300gr) 48€**

**BLACK ANGUS RIB EYE 200 DAYS GRAIN FED (300gr) 48€**

**BLACK ANGUS BEEF STRIPLOIN GRASS FED (300gr) 45€**

**BLACK ANGUS BEEF BAVETTE STEAK (300gr) 45€**

Subject to market availability and hotel's meat & maturing unit

## Side Dishes & Sauces 8€

Sauté baby potatoes with herbs from our garden/ Grilled Vegetables

15hours potato / homemade mashed potatoes

Zakynthian French fries / Mesclun salad

Béarnaise sauce / Chimichurri sauce / Pepper sauce

Greek summer truffle

Greek extra virgin olive oil from our olive oil bar

**LAMB 36€**

Slow cooked lamb with stuffed Zakynthian wateronions, eggplant caponata, marjoram & burned onions sauce

**IBERICO 34€**

Iberico pork belly with celeriac cream, pickled mustard seeds & bacon crumble

**FREE RANGE CHICKEN THIGHS 27€**

Confit free range chicken thighs with buffalo frumenty, king oyster mushrooms & aged gruyere custard

**OX TAIL 38€**

With Zakynthian artichoke puree, fresh thyme & black garlic sauce

**DESSERTS**

**MODERN BAKLAVA 28€**

Caramelized crust sheets, with pistachio praline, vanilla bean ganache, kaimaki espuma & pistachio ice cream

**MILLEFEUILLE 19€**

Crispy croissant with vanilla cream diplomat, caramel sauce & olive oil ice cream  
Served with Liogennito Manaki Organic EVOO' olive oil

**BLACK FOREST 18€**

Gianduja bavaroise with wild cherry compote, apple geranium & white chocolate ganache

**TIRAMISU 19€**

Lady fingers soaked in espresso syrup, baileys gel & mascarpone cream with espresso

**SEASONAL FRUIT PLATTER 15€**

Chefs selection

**HOMEMADE VARIETY OF ICE CREAM FLAVORS 6€/Scoop**

Madagascar vanilla, Chocolate, Butter Caramel, Aegina pistachio

**HOMEMADE VARIETY OF SORBET 6€/Scoop**

Mango, Strawberry, Watermelon, Lemon

# Sushi Experience

**Uramaki**  
**(8pcs)**

**Maguro 30€**

Tuna | avocado | shiitake | cucumber | spring onion

**Surf n' Turf 32€**

Ebi tempura | avocado | beef tartare | chives | ikura | truffle mayo

**Ceviche Roll 34€**

Suzuki | avocado | cucumber | chili | onion | coriander | sweet potato puree | leche de tigre

**Hosomaki**  
**(6pcs)**

**Sake 28€**

Salmon | chives | orange kosho

**Maguro 28€**

Tuna | kizami wasabi | spring onion

**Suzuki 28€**

Sea bass | lemon kosho | shiso

**Futomaki**  
**(5pcs)**

**Veggie Roll 29€**

Avocado | cucumber | pickled carrot | takuan | pico de gallo | guacamole

**Kani Roll 36€**

Soft-shell crab | avocado | cucumber | shiso | spicy mayo

**Karai Sake 32€**

Salmon | sriracha | gochujang | teriyaki | ikura

**Oshizushi**  
**(8pcs)**

**Shiromi Oshizushi 38€**

Fish of the day | ginger | aonori | yuzu kosho | chives

**Beef Oshizushi 38€**

Beef tartar | wasabi | ginger | sichimi togarashi | spring onion | truffle ponzu

**Nigiri 32€**

**(6pcs)**

Salmon / Tuna / Sea bass / Ebi shrimp / Beef

**Sashimi 30€**

**(6pcs)**

Salmon / Tuna / Sea bass

**Omakase Shimasu 90€**

If you are undecided, let the chef do it for you.

(2 people's plate)

(4pcs nigiri, 3pcs sashimi, 1pcs uramaki roll, 1pcs futomaki roll, 1pcs hosomaki roll)

**\*All Dishes Includes soy sauce, wasabi, pickled ginger**

**Soy sauce pairing**

**OHITACHI SHIBANUMA 6€**

This soya sauce is made with premium quality whole soybeans & is fermented for over a year in wooden barrels that are over 100 years old.

**ORGANIC TAMARI SOYA SAUCE 6€**

8months natural fermented soya sauce.

**WOODEN BARREL ORGANIC SOY SAUCE SHIBANUMA**

In Japan there are some organic soy sauces available, but this is the only organic soy sauce brewed in wooden barrel. Shibnuma

Soy Sauce is based in Tsuchiura, where it has been producing high-quality soy sauce for more than 320 years and through 18 generations. Their products are made using local ingredients and were once presented to the Edo Shogunate as one of the best soy sauces in Japan

# Wine List

| <b>Αφρώδης Οίνος / Sparkling Wine</b>         | <b>Glass</b> | <b>Bottle</b> |
|-----------------------------------------------|--------------|---------------|
| Moscato D' Asti, Dolce NV (Italy)             |              | 42 €          |
| Prosecco Val' Doca, DOC                       | 11 €         | 46 €          |
| Prosecco, Castelmare, Diamond Edition NV      |              | 62 €          |
| Karanika Brut Champagne Method NV (Xinomavro) | 15,5 €       | 69 €          |
| Prosecco, Castelmare, Rose Extra Dry          |              | 68 €          |

## Σαμπάνια / Champagne

|                                         |      |       |
|-----------------------------------------|------|-------|
| Palmer & Co Reserve Brut NV             | 22 € | 128 € |
| Palmer & Co Reserve Rose NV             | 24 € | 148 € |
| Deutz Brut Classic NV                   |      | 150 € |
| Veuve Clicquot brut NV                  |      | 155 € |
| Moet & Chandon Brut NV                  |      | 160 € |
| Ruinart Brut NV                         |      | 170 € |
| Moet & Chandon Ice Imperial Demi Sec NV |      | 180 € |
| Deutz Brut Rose NV                      |      | 190 € |
| Laurent Perrier Rose NV                 |      | 290 € |
| Dom Perignon Brut                       |      | 490 € |
| Krug Grande Cuvee NV                    |      | 570 € |
| Cristal, Louis Roederer                 |      | 690 € |
| Armand de Brignac Brut Gold NV          |      | 920 € |
| Dom Perignon Rose                       |      | 990 € |

## Λευκός Οίνος / White Wine

### Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)

|                                                         |      |      |
|---------------------------------------------------------|------|------|
| <b>Chateau Julia, Κτήμα Κώστα Λαζαρίδη (Chardonnay)</b> | 16 € | 67 € |
| Chateau Julia, Domaine Costa Lazaridi (Chardonnay)      |      |      |
| <b>Sauvignon Blanc, Κτήμα Αλφα</b>                      |      | 72 € |
| Sauvignon Blanc, Alpha Estate                           |      |      |
| <b>Όβηλος, Κτήμα Βίβλια Χώρα (Semillon, Ασύρτικο)</b>   |      | 99 € |
| Ovilos, Domaine Vivlia Hora (Semillon, Asyrtiko)        |      |      |

### Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese

|                                                     |       |      |
|-----------------------------------------------------|-------|------|
| <b>Senario, Κτήμα Αποστολάκη (Μοσχάτο, Ροδίτης)</b> | 9,5 € | 48 € |
| Senario, Domaine Apostolakis (Muscat, Roditis)      |       |      |
| <b>Σαββατιανό, Κτήμα Μάρκου</b>                     |       | 46 € |
| Savvatiano, Domaine Markou                          |       |      |

|                                                                                                                                     |      |       |
|-------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>Μαντινεία, Κτήμα Μποσινάκη (Μοσχοφίλερο)</b><br>Mantinia, Domaine Bosinakis (Moschofilero)                                       | 13 € | 53 €  |
| <b>Ασύρτικο, Κτήμα Αργυρίου</b><br>Asyrtiko, Domaine Argyriou                                                                       |      | 52 €  |
| <b>Ερωχός, Κτήμα Αργυρίου (Sauvignon Blanc, Ασύρτικο, Ροδίτης)</b><br>Erohos, Domaine Argyriou (Sauvignon Blanc, Asyrtiko, Roditis) |      | 56 €  |
| <b>Sauvignon Blanc, Κτήμα Ευάμπελος Γη</b><br>Sauvignon Blanc, Domaine Euampelos Ghi                                                | 14 € | 62 €  |
| <b>Viognier, Κτήμα Σκούρα</b><br>Viognier, Domaine Skouras                                                                          |      | 69 €  |
| <b>Καρακάξα, Κτήμα Κόρδας (Μαλαγουζία)</b><br>Karakaxa, Kordas Winery (Malagouzia)                                                  |      | 73 €  |
| <b>Μερανύχτα, Κτήμα Γκόφα (Κυδωνίτσα)</b><br>Meranychta, Domaine Gkofas (Kydonitsa)                                                 |      | 76 €  |
| <b>Dum Vinum Sperum, Κτήμα Σκούρα (Chardonnay)</b><br>Dum Vinum Sperum, Domaine Skouras (Oakly Chardonnay)                          |      | 103 € |
| <b>Νησιώτικη Ελλάδα / The Islands</b>                                                                                               |      |       |
| <b>Lesante White Wine (Γουστολίδι)</b><br>Lesante White Wine (Goustolidi)                                                           |      | 49 €  |
| <b>Μοσχάτο Σπίνας, Κτήμα Πατεριανάκη</b><br>Moscato Spinas, Domaine Paterianakis                                                    |      | 53 €  |
| <b>Novita, Κτήμα Γράμψα, Ζάκυνθος (Γουστολίδι)</b><br>Novita, Domaine Grampsa, Zakynthos (Goustolidi)                               |      | 59 €  |
| <b>Ρομπόλα, Κτήμα Σαρρή, Κεφαλονιά</b><br>Robola, Domaine Sarris, Cephalonia                                                        |      | 71 €  |
| <b>Σπούρτικο, Κτήμα Μακαρούνα, Κύπρος B.W</b><br>Spourtiko, Domaine Macarounas, Cyprus B.W                                          |      | 69 €  |
| <b>Μονεμβασία, Κτήμα Ουσύρα</b><br>Monemvasia, Domaine Ousyra                                                                       |      | 74 €  |
| <b>Άσπρος Λαγός, Κτήμα Δουλουφάκη, Κρήτη (Βιδιανό)</b><br>White Rabbit, Domaine Douloufakis, Crete (Vidiano)                        |      | 81 €  |
| <b>Σαντορίνη, Άρτεμης, Κτήμα Καραμολέγκος (Ασύρτικο)</b><br>Santorini, Artemis, Domaine Karamolegos (Asyrtiko)                      |      | 94 €  |

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Σαντορίνη, Κτήμα Σιγάλας (Ασύρτικο)</b><br>Santorini, Domaine Sigalas Barrel Aged (Asyrtiko)                             | 118 € |
| <b>Σαντορίνη, Μυστήριο, Κτήμα Καραμολέγκου (Natural Wine)</b><br>Santorini, Mystirio, Domaine Karamolegkos (Natural Wine)   | 123 € |
| <b>Νυχτέρι, Κτήμα Βενετσάνου, (Σαντορίνη Blend)</b><br>Nychteri, Domaine Venetsanos (Santorini Blend)                       | 140 € |
| <b>Καβαλιέρος, Κτήμα Σιγάλα, Σαντορίνη (Ασύρτικο)</b><br>Kavalieros, Domaine Sigala, Santorini (Asyrtiko)                   | 157 € |
| <b>Τρία Αμπέλια, Κτήμα ΟΕΝΟ Π, Σαντορίνη (Ασύρτικο)</b><br>Three Grapesvines, Single Vineyard, OENO P, Santorini (Asyrtiko) | 193 € |
| <b>Πάπας, Κτήμα Καραμολέγκου (Ασύρτικο)</b><br>Papap, Domaine Karamolegos (Asyrtiko)                                        | 244 € |
| <b>Θαλασσίτης υποβρύχιας παλαιώσης Κτήμα Γαία (Ασύρτικο)</b><br>Thalassitis <b>Submerged</b> , Domaine Gaia (Asyrtiko)      | 492 € |

#### **Διεθνή Κλασικά / Classics from Around The World**

|                                                             |       |
|-------------------------------------------------------------|-------|
| Giuseppe Campagnola Pinot Grigio                            | 49 €  |
| Broquel, Trapiche Vineyard, Torontes (Argentina)            | 67 €  |
| Paarl, Fairview Viognier (South Africa)                     | 79 €  |
| Dr. Loosen, Red Slate, Riesling (Mosel)                     | 79 €  |
| Black Cottage Sauvignon Blanc (New Zealand)                 | 81 €  |
| Errazuriz, Chardonnay, Wild Ferment (Chile)                 | 84 €  |
| Sancerre Baronnes, Henri Bourgeois (Loire)                  | 88 €  |
| Benati, Etna Bianco (Carricante)                            | 91 €  |
| Chablis Ac, Joseph Drouhin, Burgundy (France)               | 92 €  |
| Napa Valley, Duckhorn Vineyard Chardonnay (California)      | 128 € |
| Chateau Carbonnieux, Pessac Leognan (France)                | 182 € |
| Vintage Tunina, Italy Friulli (Chardonnay, Sauvignon Blanc) | 197 € |
| Jean Marc Brocard, Chablis Grand Cru Bourgos AOC            | 227 € |
| Chassagne Montrachet 1er Cru Montagne (Burgundy)            | 262 € |

#### **Ροζέ Οίνος / Rose Wine**

|                                                         |       |      |
|---------------------------------------------------------|-------|------|
| Akres, Domaine Skouras (Moschofilero, Agiorgitiko)      | 9,5 € | 44 € |
| Lesante Rose Wine (Αυγουστιάτης)                        |       | 52 € |
| The Sun Rose, Domaine Grampsa, Zakynthos (Augoustiatis) |       | 56 € |
| Ombre, Domaine Oinotropai (Merlot)                      | 14 €  | 59 € |
| Apla, Domaine Oenops (Xinomavro, Limniona, Mavroudi)    | 16 €  | 64 € |
| Kleftra Kissa, Domaine Kokotou (Merlot, Cabernet S.)    |       | 67 € |
| Rose De Xinomavro, Domaine Thimiopoulos                 |       | 69 € |
| Xinomavro, Domaine Alpha Rose                           |       | 73 € |
| Mystik, Domaine Aleris (Grenache, Syrah, Agiorgitiko)   | 16 €  | 76 € |
| Lete Nu (Limniona)                                      |       | 79 € |

|                                                        |       |
|--------------------------------------------------------|-------|
| Whispering Angel by Chateau D'Esclans (Provence Blend) | 92 €  |
| Bandol Rose, Domaine Ott (Provence Blend)              | 129 € |
| Garrus Caves by Chateau D'Esclans (Provence Blend)     | 281 € |

### **Κόκκινος Οίνος / Red Wine**

#### **Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)**

|                                                                 |      |      |
|-----------------------------------------------------------------|------|------|
| <b>Τρεις Ευχές, Κτήμα Βογιάτζη (Ξινόμαυρο, Merlot, Cab.S.)</b>  | 13 € | 62 € |
| Three Wishes, Domaine Vogiatzis (Xinomavro, Merlot, Cabenet S.) |      |      |

|                                                            |      |      |
|------------------------------------------------------------|------|------|
| <b>Χιλανδρίου, Άγιο Όρος (Cabernet S. Merlot, Cab. F.)</b> | 16 € | 73 € |
| Hilandriou, Mount Athos (Cabernet S. Merlot, Cabernet F.)  |      |      |

|                                              |  |      |
|----------------------------------------------|--|------|
| <b>Νάουσα, Κτήμα Διαμαντάκος (Ξινόμαυρο)</b> |  | 76 € |
| Naousa, Domaine Diamantakos (Xinomavro)      |  |      |

|                                                             |  |      |
|-------------------------------------------------------------|--|------|
| <b>Άβατον, Γεροβασιλείου (Λημνιώ,Μαυρούδι,Μαυροτράγανο)</b> |  | 89 € |
| Avaton, Estate Gerovasileiou (Limnio,Mavroudi,Mavrotragano) |  |      |

|                                                        |  |       |
|--------------------------------------------------------|--|-------|
| <b>Παλιοκαλίας, Κτήμα Κόκκινος, Νάουσα (Ξινόμαυρο)</b> |  | 113 € |
| Paliokalias, Domaine Kokkinos, Naousa (Xinomavro)      |  |       |

|                                                       |  |       |
|-------------------------------------------------------|--|-------|
| <b>Εvangelo, Κτήμα Γεροβασιλείου (Syrah, Viogner)</b> |  | 123 € |
| Evangelo, Estate Gerovasileiou (Syrah, Viogner)       |  |       |

|                                                      |  |       |
|------------------------------------------------------|--|-------|
| <b>Μαγικό Βουνό, Κτήμα Λαζαρίδη (Bordeaux Blend)</b> |  | 128 € |
| Magic Mountain, Domaine Lazaridis (Bordeaux Blend)   |  |       |

#### **Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese**

|                                            |       |      |
|--------------------------------------------|-------|------|
| <b>Monograph, Κτήμα Γαία (Αγιωργίτικο)</b> | 9,5 € | 43 € |
| Monograph, Domaine Gaia (Agiorgitiko)      |       |      |

|                                      |  |      |
|--------------------------------------|--|------|
| <b>Πόρτες, Κτήμα Σκούρα (Merlot)</b> |  | 51 € |
| Portes, Domaine Skouras (Merlot)     |  |      |

|                                               |  |      |
|-----------------------------------------------|--|------|
| <b>Νεμέα, Κτήμα Σπυρόπουλος (Αγιωργίτικο)</b> |  | 56 € |
| Nemea, Domaine Spyropoulos (Agiorgitiko)      |  |      |

|                                        |  |      |
|----------------------------------------|--|------|
| <b>Ταυρο, Κτήμα Αποστολάκη (Syrah)</b> |  | 62 € |
| Tauro, Domaine Apostolaki (Syrah)      |  |      |

|                                |      |      |
|--------------------------------|------|------|
| <b>Merlot, Κτήμα Πετρήεσσα</b> | 14 € | 67 € |
| Merlot, Domaine Petriessa      |      |      |

|                                  |  |      |
|----------------------------------|--|------|
| <b>Λημνιώνα, Κτήμα Ζαφειράκη</b> |  | 88 € |
| Limniona, Domaine Zafeirakis     |  |      |

|                                                                                                                                   |       |
|-----------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Ίχνος, Κτήμα Παλυβού (Merlot)</b><br>Ichnos, Domaine Palivou (Merlot)                                                          | 113 € |
| <b>La Tour Melas, Κτήμα Μελά (Merlot, Cabernet F.)</b><br>La Tour Melas, Domaine Melas (Merlot, Cabernet F.)                      | 243 € |
| <b>Λαβύρινθος, Κτήμα Σκούρα Σολέρα (Αγιωργίτικο. Cab S.)</b><br>Labyrinthos, Domaine Skoura, Solera Method (Agiorgitiko, Cab. S.) | 262 € |
| <b>Αρμακάς, Κτήμα Αϊβαλή (Merlot, Syrah, Αγιωργίτικο)</b><br>Armakas, Domaine Aivali (Merlot, Syrah, Αγιωργίτικο)                 | 352 € |

### **Νησιώτικη Ελλάδα / The Islands**

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| <b>Lesante Red Wine (Αυγουσιτιάτης)</b><br>Lesante Red Wine (Augoustiatis)                                 | 51 €  |
| <b>Αυγουσιτιάτης, Κτήμα Γράμψα, Ζάκυνθος</b><br>Augoustiatis, Domaine Grampsa, Zakynthos                   | 69 €  |
| <b>Κτήμα Πατεριανάκη (Κοτσιφάλι, Μανδηλάρι)</b><br>Paterianakis Winery (Kotsifali, Mandilari)              | 87 €  |
| <b>Νεφέλη, Κτήμα Γράμψα, Ζάκυνθος (Αυγουσιτιάτης)</b><br>Nefeli, Domaine Grampsa, Zakynthos (Augoustiatis) | 133 € |
| <b>Μαυροτράγανο, Santo Wines, Σαντορίνη</b><br>Mavrotragano, Santo Wines, Santorini                        | 143 € |

### **Διεθνή Κλασικά / Classics from Around The World**

|                                                               |       |
|---------------------------------------------------------------|-------|
| Casa Lapostolle, Carmenere (Chile)                            | 71 €  |
| Kaiken, Malbec (Argentina)                                    | 76 €  |
| Benanti, Etna Rosso (Nerello Cappuccio, Nerello Mascalese)    | 79 €  |
| Villa Maria, Pinot Noir 2018 (Marlborough, New Zealand)       | 81 €  |
| Rioja Muga Reserva 2015 (Rioja, Spain)                        | 92 €  |
| Bava, Langhe Nebbiolo D.O.C (Italy)                           | 99 €  |
| Chianti Classico Reserva, Castellare, Sangiovese (Italy)      | 113 € |
| Rully, Domaine Drouhin (Red Burgundy)                         | 118 € |
| Oregon, Resonance Vineyard 2018 (Pinot Noir)                  | 158 € |
| Haute Pierre Delas Chateaneuf Du Pape 2019 (Rhône, France)    | 177 € |
| Chateau Malartic Lagraviere, Grand Cru Classe 2019 (Bordeaux) | 213 € |
| Joseph Drouhin Nuits St. Georges A.C. 2018 (Burgundy)         | 242 € |

|                                                                                  |             |              |
|----------------------------------------------------------------------------------|-------------|--------------|
| <b>Dessert and Fortified Wine</b>                                                | <b>90ml</b> | <b>375ml</b> |
| <b>Σάμος Grand Cru, ΕΟ Σάμου (Μοσχάτο)</b><br>Samos Grand Cru, EO Samos (Muscat) | 9,5 €       | 49 €         |

|                                                                                                           |      |       |
|-----------------------------------------------------------------------------------------------------------|------|-------|
| <b>Μαλαγουζιά, Κτήμα Γεροβασιλείου - Όψιμου Τρύγου</b><br>Malagouzia, Domaine Gerovasiliou - Late Harvest | 18 € | 98 €  |
| <b>Fonceca 10yo Tawny Port</b>                                                                            |      | 99 €  |
| <b>Vinssanto, Κτήμα Αργυρού (Ασύρτικο, Αηδάνι)</b><br>Vinsanto, Domaine Argyriou (Asyrtiko, Aidani)       | 20 € | 136 € |
| <b>Tokaji Aszu, 5 Puttonyos 2014</b>                                                                      |      | 180 € |



## Cocktail List

### Champange and Sparkling Wine by the Glass

150ml

|                                                   |        |
|---------------------------------------------------|--------|
| Prosecco Val D' Oca, DOC                          | 11 €   |
| Karanika Estate Brut, Methode Champenoise, Greece | 15,5 € |
| Palmer & Co Reserve Brut NV                       | 22 €   |

### Signature cocktails

|                                                                                                                                        |      |
|----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>CUCUMBER VERDE</b>                                                                                                                  | 19 € |
| Gin, lime juice, sugar syrup, jasmine syrup, and fresh cucumber pieces                                                                 |      |
| <b>METAXA ROJO</b>                                                                                                                     | 19 € |
| Metaxa, strawberry puree, lime juice and homemade lime foam                                                                            |      |
| <b>TEQUILA AMARILLO</b>                                                                                                                | 19 € |
| Tequila, Malibu coconut-flavored rum, pineapple puree, lime juice and grapefruit bitters                                               |      |
| <b>MEXICO SPICE</b>                                                                                                                    | 19 € |
| Tequila, homemade chili syrup, jasmine syrup, homemade lime cordial and ginger beer                                                    |      |
| <b>PASSION NARANJA</b>                                                                                                                 | 19 € |
| Gin, passion fruit puree, lime juice, fresh mint leaves and aromatic bitters                                                           |      |
| <b>ROASTED CARAMEL</b>                                                                                                                 | 19 € |
| Vodka, Kalhua coffee liqueur, espresso shot, banana liqueur and salted caramel syrup                                                   |      |
| <b>GINGER RUM</b>                                                                                                                      | 19 € |
| Rum, homemade cinnamon vanilla syrup, ginger syrup, lime juice and grapefruit soda                                                     |      |
| <b>WATERMELON COLADA</b>                                                                                                               | 19 € |
| Cachaca Pitu, Coco Lopez coconut cream, agave syrup fresh watermelon and homemade lime cordial                                         |      |
| <b>ROSA CANINA</b>                                                                                                                     | 19 € |
| Whiskey, homemade orange cordial, ginger syrup, lime juice and homemade hibiscus foam infused with our homemade cinnamon vanilla syrup |      |
| <b>FRAGARIA VESCA</b>                                                                                                                  | 19 € |
| Vodka, homemade vanilla mousse, fresh strawberries, lime juice and biscuit speculoos syrup                                             |      |
| <b>PISTACHIO TWIST</b>                                                                                                                 | 19 € |
| Vodka, Baileys, homemade pistachio syrup and chocolate bitters                                                                         |      |
| <b>AMBROSIA</b>                                                                                                                        | 19 € |
| Dark rum, homemade blanched almond and coconut syrup, frangelico, orgeat syrup, lime juice and vanilla bitters                         |      |

### Sparkling and Champagne Cocktails

|                                                                                              |      |
|----------------------------------------------------------------------------------------------|------|
| <b>APEROL-CAMPARI SPRITZ</b>                                                                 | 16 € |
| Choose your favourite spirit Aperol or Campari, sparkling wine and soda water                |      |
| <b>LIMONCELLO SPRITZ</b>                                                                     | 20 € |
| Limoncello, sparkling wine and soda water                                                    |      |
| <b>HUGO SPRITZ</b>                                                                           | 16 € |
| St-Germain elderflower liqueur, lime juice, fresh mint leaves, soda water and sparkling wine |      |
| <b>French 75/76</b>                                                                          | 20 € |
| Choose your favourite spirit Gin or Vodka, lime juice, sugar syrup and champagne             |      |
| <b>FLORENCE FIZZ</b>                                                                         | 16 € |
| Limoncello, lime juice, elderflower syrup, pomegranate juice and sparkling wine              |      |
| <b>MEDUSA</b>                                                                                | 18 € |
| Vodka, Gin, Tequila, Midori melon liqueur, homemade lime cordial and sparkling wine          |      |
| <b>MEDITERRANEAN</b>                                                                         | 18 € |
| Gin, cointreau orange liqueur, lillet blanc, lime juice sour cherry juice and sparkling wine |      |

### CLASSIC COCKTAIL

|                                                                                                               |      |
|---------------------------------------------------------------------------------------------------------------|------|
| <b>MOJITO</b>                                                                                                 | 16 € |
| Rum, sugar syrup, fresh mint leaves, lime juice and soda water                                                |      |
| <b>ESPRESSO MARTINI</b>                                                                                       | 16 € |
| Vodka, espresso coffee, kahlua liqueur, sugar syrup                                                           |      |
| <b>NEGRONI</b>                                                                                                | 16 € |
| Gin, campari, martini rosso vermouth                                                                          |      |
| <b>MAI TAI</b>                                                                                                | 18 € |
| Rum, Dark rum, triple sec, lime juice, orgeat syrup and aromatic bitters                                      |      |
| <b>HURRICANE</b>                                                                                              | 19 € |
| Rum, Dark rum, pineapple juice, orange juice, lime juice and passion fruit puree                              |      |
| <b>PINA COLADA</b>                                                                                            | 17 € |
| Rum, malibu coconut flavour rum, coconut puree and pineapple juice                                            |      |
| <b>COSMOPOLITAN</b>                                                                                           | 16 € |
| Vodka, triple sec, lime juice and cranberry juice                                                             |      |
| <b>MANHATTAN</b>                                                                                              | 16 € |
| Whiskey, Martini rosso vermouth and aromatic bitters                                                          |      |
| <b>MARGARITA</b>                                                                                              | 16 € |
| Tequila silver, triple sec, lime juice and agave syrup                                                        |      |
| <b>DAIQUIRI</b>                                                                                               | 16 € |
| Rum, lime juice and sugar syrup<br>(Also available in strawberry and other flavors)                           |      |
| <b>GIN OR VODKA MARTINI</b>                                                                                   | 16 € |
| Choose your favourite spirit Gin or Vodka, and Martini extra dry vermouth                                     |      |
| <b>PORN STAR MARTINI</b>                                                                                      | 20 € |
| Vodka, passoa passion fruit liqueur, passion fruit puree, lime juice and vanilla syrup (extra champagne shot) |      |

## NON-ALCOHOLIC COCKTAILS

|                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------|------|
| <b>BANANA BUTTER</b>                                                                                                  | 16 € |
| Fresh pieces of banana, fresh lime, banana juice, peanut butter syrup, salt and chocolate bitters                     |      |
| <b>WHITE FOREST</b>                                                                                                   | 14 € |
| Coconut puree, cranberry juice, pineapple juice, lime juice and a mix of forest fruits                                |      |
| <b>VIRGIN PINA COLADA</b>                                                                                             | 14 € |
| Coco Lopez coconut cream, pineapple juice and lime juice                                                              |      |
| <b>HIBISKUS MULE</b>                                                                                                  | 12 € |
| Orange juice, hibiskus syrup, lime juice and ginger beer                                                              |      |
| <b>LIL' APPLE</b>                                                                                                     | 12 € |
| Apple juice, honey syrup, cinnamon syrup and lime juice                                                               |      |
| <b>VIRGIN MOJITO</b>                                                                                                  | 12 € |
| Fresh mint leaves, lime juice, sugar syrup, soda water and sprite<br>(Also available in strawberry and other flavors) |      |

## FRESH MIXED JUICES

|                                                       |       |
|-------------------------------------------------------|-------|
| <b>CITRUS</b>                                         | 8,5 € |
| Cucumber, lemon juice, spinach, green apple and mango |       |
| <b>MELITUS</b>                                        | 8,5 € |
| Red apple, ginger, honey, lime juice                  |       |
| <b>PASSIFLORA</b>                                     | 8,5 € |
| Mango, pineapple and passion fruit                    |       |

## Spirits/Cocktail bases

### 50ml

#### Gin

|                        |      |
|------------------------|------|
| Empire                 | 13 € |
| Tanqueray Alcohol Free | 13 € |
| Bombay                 | 13 € |
| Tanqueray              | 14 € |
| Votanikon Greek Gin    | 15 € |
| Mataroa Greek Gin      | 15 € |
| Mataroa Greek pink gin | 15 € |
| Grace Greek Gin Icon   | 16 € |
| Hendrick's             | 16 € |
| Tanqueray No10         | 16 € |
| Grace Greek Gin        | 17 € |
| Gin Mare               | 18 € |

#### Vodka

|                   |      |
|-------------------|------|
| Serkova           | 13 € |
| Titos Gluten Free | 14 € |
| Absolut Citron    | 16 € |
| Ciroc             | 17 € |
| Belvedere         | 18 € |
| Grey Goose        | 18 € |
| Beluga Silver     | 18 € |

### **Tequila & Mezcal**

|                          |      |
|--------------------------|------|
| Jose Cuervo Silver       | 13 € |
| Jose Cuervo Gold         | 14 € |
| Don Julio Blanco         | 18 € |
| Don Julio Reposado       | 18 € |
| Don Julio Anejo          | 19 € |
| The Lost Explorer Mezcal | 23 € |
| Class Azul Plata         | 36 € |
| Azul Reposado            | 49 € |

### **Rum**

|                          |      |
|--------------------------|------|
| Ron Rico                 | 13 € |
| Bacardi                  | 13 € |
| Bacardi Dark             | 13 € |
| Sailor Jerry             | 15 € |
| Plantation Overproof 69% | 19 € |
| Zacapa 23 y.o.           | 26 € |

### **Cognac & Brandy**

|                      |      |
|----------------------|------|
| Metaxa 5*            | 13 € |
| Metaxa Reserve       | 16 € |
| Martell V.S          | 19 € |
| Remy Martin V.S.O.P. | 23 € |
| Hennessy X.O         | 32 € |

### **Whiskey**

#### **Blended**

|                           |      |
|---------------------------|------|
| Grants                    | 13 € |
| Dewar's                   | 13 € |
| Famous Grouse             | 13 € |
| Dimple 15y.o.             | 16 € |
| Chivas Regal 18y.o.       | 21 € |
| Johnnie Walker Blue Label | 33 € |

#### **Single Malt**

|                   |      |
|-------------------|------|
| Glenfoddich 12y.o | 15 € |
| Dalwhinnie        | 17 € |
| Laphroig 10 y.o   | 19 € |
| Lagavulin 16yo    | 21 € |
| Oban 14 y.o       | 25 € |
| Macallan 12 y.o   | 27 € |

### **Irish**

|                  |      |
|------------------|------|
| Jameson          | 13 € |
| Bushmills 10 y.o | 16 € |

### **Bourbon / Tennesy whiskey**

|               |      |
|---------------|------|
| Jim Beam      | 13 € |
| Jack Daniel's | 15 € |
| Maker's Mark  | 17 € |

### **Vermouths / Bitters / Anisee**

|                   |       |
|-------------------|-------|
| Ouzo              | 9 €   |
| Tsipouro          | 9 €   |
| Martini extra dry | 9,5 € |
| Martini Bianco    | 9,5 € |
| Martini Rosso     | 9,5 € |

|                                                 |        |
|-------------------------------------------------|--------|
| Campari                                         | 11 €   |
| Dark Cave Aged Tsipouro                         | 17 €   |
| <b>Liqueur &amp; Digestive</b>                  |        |
| Kentri Greek Honey Liquer                       | 9 €    |
| Pimm's                                          | 9 €    |
| Limoncello                                      | 9 €    |
| Skinos Masticha                                 | 9,5 €  |
| Baileys                                         | 9,5 €  |
| Frangelico                                      | 9,5 €  |
| Amaretto                                        | 10,5 € |
| Kahlua Coffee                                   | 11 €   |
| Jagermeister                                    | 12 €   |
| <b>Beer</b>                                     |        |
| Mamos Draught beer 0,3lt                        | 8 €    |
| Mamos Draught beer 0,5lt                        | 9 €    |
| Mythos 0,33lt                                   | 8 €    |
| Levante 0,33lt                                  | 9 €    |
| Corona 0,33lt                                   | 9 €    |
| Non Alcoholic beer 0,33lt                       | 7 €    |
| Gluten Free Beer 0,33lt                         | 8 €    |
| Erdinger 0,33lt                                 | 8 €    |
| <b>Water &amp; Refreshments</b>                 |        |
| Theoni Greek Mineral Water 0,75lt               | 7,5 €  |
| Theoni Greek Sparkling Water 0,25lt             | 4,5 €  |
| Theoni Greek Sparkling Water 0,75lt             | 8,5 €  |
| Avaton Greek Mineral Water Mount Athos 0,75lt   | 9 €    |
| Avaton Greek Sparkling Water Mount Athos 0,75lt | 9 €    |
| Soft Drink 0,25lt                               | 6 €    |
| Thomas Henry Dry Tonic 0,2lt                    | 6 €    |
| Thomas Henry Grapefruit Soda 0,2lt              | 6,5 €  |
| Thomas Henry Ginger Beer 0,2lt                  | 7 €    |
| Thomas Henry Mango Mystic 0,2lt                 | 7 €    |
| Thomas Henry Tonic 0,2lt                        | 7,5 €  |
| Thomas Henry Soda Water 0,2lt                   | 6,5 €  |
| Juices                                          | 5 €    |
| Fresh Orange Juice                              | 7,5 €  |
| Red Bull 330ml                                  | 6 €    |
| <b>Hot Beverages</b>                            |        |
| Espresso                                        | 3,5 €  |
| Greek Filter Coffee                             | 5 €    |
| Local Organic Greek Coffee                      | 5 €    |
| Double Espresso                                 | 6,5 €  |
| Americano                                       | 6,5 €  |
| Mocaccino                                       | 7,5 €  |
| Flat White                                      | 7,5 €  |
| Latte                                           | 7,5 €  |
| Cappuccino                                      | 7,5 €  |
| Hot Chocolate                                   | 7 €    |
| Greek Local Tea                                 | 6 €    |



### Cold Beverages



|                       |       |
|-----------------------|-------|
| Frappe Instant Coffee | 6 €   |
| Espresso Freddo       | 6,5 € |
| Cappuccino Freddo     | 7 €   |
| Mocaccino Freddo      | 7 €   |
| Cold Chocolate        | 7 €   |
| Ice Tea               | 7 €   |

**ALL OUR COFFEES ARE 100% ORGANIC AND SUSTAINABLY SOURCED**

