

Σνακς – Snacks

Τόστ - Plain toast 6.50

Απλό τoστ με γαλοπούλα, τσένταρ
Plain toast with turkey and cheddar

Gruyere τόστ - Gruyere toast 8.50

Τοστ με μπεσαμέλ, καπνιστό ζαμπόν
Toast with gruyere bechamel, smoked ham

Σάντουιτς αβοκάντο - Avocado sandwich 10.50

Ψωμί ολικής άλεσης με αβοκάντο, μοτσαρέλλα, μαγιονέζα βασιλικού
Whole wheat bread with avocado, mozzarella, basil mayonnaise

Hot dog 8.50

Hot dog με σάλτσα Ρομέσκο και μανιτάρια
Hot dog with Romesco sauce and mushrooms

Πλατώ φρούτων - Fruit platter 15,00

Εποχιακά φρούτα σε φέτες
Seasonal sliced fruit

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients.

Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Prices are in euros € and include all applicable taxes.

Θα χαρούμε να απαντήσουμε στα ερωτήματα των φιλοξενούμενων μας σχετικά με συγκεκριμένα συστατικά που πιθανόν περιέχουν τα πιάτα μας.

Παρακαλούμε να μας ενημερώσετε για τυχόν αλλεργίες ή ειδικές διατροφικές ανάγκες τις οποίες πρέπει να γνωρίζουμε κατά την προετοιμασία του μενού που ζητήσατε.

Οι τιμές είναι σε ευρώ € και συμπεριλαμβάνουν όλους τους νόμιμους φόρους.

Cocktails

5-Star Mojito 18.00

Zacapa 23, Menthe De Pastille Liqueur Giffard, Yuzu Akashi-Tai Liqueur, Lime Puree Ponthier, Sugar Syrup, Mint Leaves, Aromatic Bitters, Soda, Mandarin-Lemon Perfume

Earl Grey Fizz 19.50

Ciroc Vodka, Earl Gray syrup Giffard, Champagne

Shiso N' Grass 15.00

Ketel One Vodka, Shiraume Ginjo Umeshu Akashi-Tai, Vanilla Syrup, Lime Puree Ponthier, Sprite

Plummed Away 15.00

Zacapa 23, Shiraume Ginjo Umeshu Akashi-Tai, Apple Juice, Lime Puree Ponthier, Mirabelle Plum Syrup Giffard

Dragon Breath 19.50

Zacapa 23, Clement Rhum, Clement Creole Shrub, Dragon Fruit Puree Ponthier, Violette Liqueur Giffard, Lime Puree Ponthier, Pink Lemonade Epsa

Coconistas 16.00

Zacapa 23, Pineapple Syrup Giffard, Coconut Water

Chocolate Cobbler 18.00

Zacapa 23, Port Wine, Pedro Ximenez Sherry, Cream De Cacao, Cream De Cassis, Lime Puree Ponthier, Soulshakers Chocolate Bitters

Basil & Blueberries 12.00

Tanqueray No 10 Gin, Basil Syrup Giffard, Lime Puree Ponthier, Fresh Basil Leaves, Blueberry Puree Ponthier

Zombies At Chico 15.00

Zacapa 23 Rum, Plantation Rum Overproof Trinidad & Tobago 73, Sailor Jerry Spiced Rum, Captain Morgan Black Rum, Apricot Brandy Giffard, Lime Puree Ponthier, Fresh Orange Juice, Grenadine syrup Giffard, Orange Bitters Fee Brothers, Lemon Bitters Fee Brothers

Walking On Air 19.50

Johnnie Walker Gold, Mint Leaves, Lime Puree Ponthier, Golden Falernum, Ginger Syrup Giffard, Puree Fruits Of The Forest, Lemon Bitters Fee Brothers, Aromatic Bitters Fee Brothers, Ginger Ale J Gasco

Late Harvest 14.00

Ciroc Vodka Campari, Vin Doux Samos Sweet White Wine, Fresh Orange Juice

Mountain Tea Mojito 12.00

Pampero Rum Blanco, fresh mint, lime juice, homemade wild mountain tea syrup

Watermelon Ginger Spritz 12.00

Aperol, Prosecco, watermelon juice, fresh ginger juice

Mocktails

Silky Way 9.00

Raspberry puree ponthier, Yuzu puree ponthier, honey, Apple cloudy juice

Red Passion 9.00

Cranberry juice, Passion fruit puree ponthier, grenadine Giffard, lime puree ponthier, top up ginger beer

Coco Manana 8.00

Banana puree ponthier, mango puree ponthier, coconut milk, vanilla, yogurt, agave syrup

El Capitan 7.00

Lime puree ponthier, pineapple puree ponthier, orgeat syrup Giffard, lychee puree ponthier

The Beach 8.00

Peach Puree Ponthier, Pineapple Puree Ponthier, orange juice fresh, lime Puree Ponthier, coco lopez cream

Roses Necklace 9.00

Coconut water, coconut, Pineapple Puree Ponthier, rose syrup

Kale Crash 8.00

Pineapple Puree Ponthier, lime Puree Ponthier, fresh kale juice, ginger syrup Giffard, basil leaves

A Day in Swimming Pool 7.00

Carrot juice, apple juice, lime Puree Ponthier, maple syrup mixers, fresh ginger juice

Mango & Pineapple Julep 9.00

Mango Puree Ponthier, pineapple Puree Ponthier, lime Puree Ponthier, Ginger beer, mint springs, slightly muddled

Lychee Sangria 8.50

Natureo wine (non-alcoholic), lychee puree ponthier, lime puree ponthier, elderflower syrup Giffard, fresh grapes

Fresh & Healthy Juices 7.50

G C G Grapefruit, carrot, ginger

O S C Orange, strawberry, citrus

W H A Watermelon, fresh vanilla, apple

Smoothies* 8.00

Tropic Banana, honey, berries

Exotic Strawberry, Coconut, Peach

Caribbean Pineapple, mango, watermelon

* They contain milk

Coffee

Hot

Greek Coffee single 3.90 / double 4.30

Espresso single 3.85 / double 4.00

Cappuccino single 4.25 / double 5.00

Latte 5.00

Cold

Espresso Freddo 5.00

Cappuccino Freddo 5.25

Frappe 4.90

Chocolate 5.30

Tea & Infusion 4.90

Soft Drinks & Iced Tea

Red Bull 6.00

Nestea Lemon, Nestea Peach 4.50

Coca Cola, Coca Cola Light, Coca Cola

Zero, Fanta Orange, Fanta Lemon,

Tuborg Soda, Tuborg Tonic, Sprite, Three

Cents 4.50

Juice 4.50

Apple, Banana, Cranberry, Peach,

Pineapple, Pomegranate, Strawberry

Mineral Water

Avra Still 1 lt 3.90

Vikos Sparkling 1,5lt 3.90

Avra Still 500ml 1.55

Perrier 250ml 4.55

Beers

Mythos 5.25

Mythos 1/2 pint 4.00 / pint 6.50

Corona 7.50, Buckler 6.50

Nissos All Day, Nissos Pilsner,

Nissos 7 Beaufort 6,00

Ouzo & Tsipouro

Ouzo kosteas 50ml 5.20

Ouzo kosteas 200ml 15.20

Tsipouro Soniadi 50m 5.20

Tsipouro Soniadi 200ml 18.20

Tsipouro Costa Navarino 50ml 5.20

Greek Liqueur

Masticha Skinos 8.60

Aperitif

Campari, Aperol 9.60

Vermouth

Martini Bianco, Martini Rosso 9.60

Vodka

Stoliychnaya 9.60, Stoliychnaya Gold 12.00

Grey goose 16.00

Rum & Cachaca

Pampero Especial, Pampero Blanco 9.60

Gin

Gordon's Gin 9.60, G Vine 13.00,

Hendricks 15.00

Tequila

Ocho Blanco 10.50, Ocho Resposado 11.50

Whiskey

Johnnie Walker Red, Haig 9.60

Dessert Wines

Samos Anthemis, glass 7.00/btl 32.00

Vinsanto Argyros 4 y.o., glass 18.00/btl 82.00

Moscato D' Asti, Vajra glass 9.00/btl 40.00