

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

TARAMOSALATA 12 €

White fish roe emulsion with lemon flavor, brick caviar, bottarga

Raw, Chilled & Marinated

TUNA TARTARE 29 €

Greek boiled wild leafy greens, taramas, chives & lemon sauce

SEABASS CEVICHE 26 €

Passion fruit, chili, sea urchin eggs, citrus dressing & coriander

TUNA TIRATIDO ZAKYNTHIAN STYLE 28 €

Avocado cream, pickled wateronion, grapes, cucumber & Chardonnay vinegar dressing

BLACK ANGUS TENDERLOIN CARPACCIO Nigiri style 29 €

Fried sushi rice, smoked leek mayonnaise, Greek black truffle & olive oil matured gruyère from Zakynthos

CLASSIC STEAK TARTARE with fresh truffle & potato straw *prepared at your table 42 €

Black Angus Tenderloin / organic olive oil / egg yolk / lime / mustard dijon / pickled cucumber / capper / chili peppers / chives / onion / fleur de sel / verbena berry

HOT MEZZE

CUTTLEFISH 23 €

Grilled cuttlefish, fava bean puree, burn onion cream, Zakynthian wateronion pickle, sumac & burnt lime-olive oil sauce

KARAVIDES 35 €

Langoustines, olive oil, garlic, herbs salsa, lime zest

GRILLED OCTOPUS 24 €


Traditional 'Revithada'. Chickpeas in the oven flavored with cumin, orange, red pepper & galotyri fresh creamy cheese

SCALLOPS & BOTTARGA 32 €
Pan-roasted scallops with fava bean puree, unripe tomato sauce & Bottarga powder


KEFTEDES 19 €
Greek-style grilled meatballs, puree gruyère from Zakynthos, potato chips & spicy tomato sauce

FRENCH FRIES 14 €
Zakynthian french fries, fresh black truffle & parmigiano reggiano

SALADS

ZAKYNTHIAN SALAD  19 €
Peeled tomatoes, cucumber, florina pepper, watermelon, prentza Zakynthian cream cheese, mint, barley rusks, capper, olives, pickle onion, oregano, strawberry vinegar & extra virgin olive oil


SEAFOOD CAESAR SALAD 26 €
Mix green salad with shrimps tempura, blue crab, sweetcorn, croutons, parmesan cheese, avocado & spice mayo dressing with anchovies

MESCLUN SALAD  18 €
Roasted peach, strawberries, local tirozouli cheese, avocado, Greek pasteli, toasted buckwheat, courgette, carrot, dressing with orange-honey & aged vinegar

PASTA

LOBSTER PASTA 48 €
Half lobster (400gr) with linguine, tomato sauce, shellfish broth & fresh basil

SEA FOOD ORZO GIOUVETSI 37 €
Shrimps, scallops, mussels, octopus, cuttlefish, blue crab with, traditional barley pasta cooked in shellfish broth, tomato & Greek herbs


VEGETABLE PASTA  23 €
Fresh pasta orecchiette with roasted vegetable, confit pomodori, spicy tomato sauce & basil

MAIN COURSES

WILD SEA BASS 34 €
Fillet, Greek seasonal leafy greens, tomato, tarama, radish & chives

DOVER SOLE MEUNIERE	48 €
Fresh black truffle, capers, olives, parsley, almond fillet, butter & lemon sauce	
TUNA	38 €
Bluefin tuna fillet on the grill, black-eyed peas (cowpeas), fresh herbs, tomatoes & chimichurri sauce	
WHOLE FISH – CATCH OF THE DAY 	9 € /100gr
Charcoal grilled.	
Served with olive oil & burnt lemon vinaigrette	
*Fresh fish are accompanied with steamed vegetables, grilled vegetables, green salad or steamed rice	
MODERN STYLE GREEK MOUSAKA	38 €
Wagyu & Angus beef ragu, roasts vegetables from our garden, fresh herbs, local cheese & creamy rich béchamel sauce	
BLACK ANGUS TOMAHAWK STEAK (1,2kg)	13 € /100gr
BLACK ANGUS RIB EYE 100 days Grain fed (300gr)	48 €
BLACK ANGUS BEEF STRIPLOIN STEAK (300gr)	45 €
BLACK ANGUS BEEF SKIRT STEAK (300gr)	45 €
Subject to market availability and hotel's meat & maturing unit	
Side Dishes & Sauces	
Saute baby potatoes with rosemary/ Grilled or Boiled Vegetables 	6 €
Homemade mashed potatoes (Add Greek truffle + 10)	6 €
Zakynthian French fries 	6 €
Garden salad 	6 €
Béarnaise Sauce / Chimichurri Sauce	5 €
LAMB TRADITIONAL 'PASTITSADA'	32 €
Braised tender neck of lamb, pasta trahana, dry anthotyro cheese & red wine sauce	
GIOUVARLAKIA IBERICO PORK	33 €
Giouvarlakia from Iberico Pata Negra neck, celeriac cream, vegetables, egg lemon foam (traditional avgolemono) & fresh coriander oil	
GRILLED CHICKEN	27 €
Marinated black Greek free range chicken breast, carrot puree, galotyri cheese, grilled green beans & radish	

DISH OF THE DAY	26 €
DESSERTS	
MODERN BAKLAVA Caramelized crust sheets, pistachio & vanilla cream, emulsion cardamom & pistachio ice cream	46 €
SALTED CARAMEL & CHOCOLATE TART Brownie fudge, caramel crème, bitter chocolate ganach flavored with Greek coffee & Zakynthian fleur de sel ice cream	17 €
TRADITIONAL ZAKYNTHIAN 'FRYGANIA' Wheat rusk with syrup, namelaka lemongrass & vanilla cream, aigina pistachio cake & almond crumble	15 €
CITRUS BABA AU RHUM Babas syruped with black Greek rum, passion fruit gel, mango compote, olive oil vanilla cream	16 €
SEASONAL FRUIT PLATTER  Chefs selection	15 €
HOMEMADE VARIETY OF ICE CREAM FLAVORS Madagascar vanilla, Chocolate, Butter Caramel, Aigina pistachio	6 € / Scoop
HOMEMADE VARIETY OF SORBET  Mango, Strawberry, Watermelon, Lemon	6 € / Scoop

Denotes vegetarian 



LESANTE BLU

Zakynthos, Greece

Αφρώδης Οίνος / Sparkling Wine	Glass 150ml	Bottle 700ml
Moscato D' Asti, Dolce NV (Italy)		39,00 €
Prosecco Riondo, DOC	10,00 €	42,00 €
Prosecco, Castelmare, Diamond Edition NV		59,00 €
Karanika Brut Champagne Method NV (Xinomavro)	15,50 €	67,00 €
Prosecco, Castelmare, Rose Extra Dry		68,00 €
Belavista Cuvee Brut Franciacorta		120,00 €

Σαμπάνια / Champagne		
Palmer & Co Reserve Brut NV	22,00 €	125,00 €
Palmer & Co Reserve Rose NV	24,00 €	145,00 €
Taittinger Brut Reserve NV		150,00 €
Deutz Brut Classic NV		155,00 €
Veuve Clicquot brut NV		160,00 €
Moet & Chandon Brut NV		160,00 €
Moet & Chandon Ice Imperial Demi Sec NV		180,00 €
Deutz Brut Rose NV		190,00 €
Laurent Perrier Rose NV		290,00 €
Dom Perignon Brut		490,00 €
Krug Grande Cuvee NV		570,00 €
Cristal, Louis Roederer		690,00 €
Armand de Brignac Brut Gold NV		920,00 €
Dom Perignon Rose		990,00 €

Λευκός Οίνος / White Wine
Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)

Κτήμα Νεραντζή (Chardonnay, Ugni Blanc, Ροδίτης) BIO Domaine Nerantzi (Chardonnay, Ugni Blanc, Roditis) BIO	46,00 €
Μαλαγουζία, Κτήμα Αρβανιτίδη Malagouzia, Domaine Arvanitidis	68,00 €
Sauvignon Blanc, Κτήμα Αλφα Sauvignon Blanc, Alpha Estate	69,00 €
Όβηλος, Κτήμα Βίβλια Χώρα (Semillon, Ασύρτικο) Ovilos, Domaine Vivlia Hora (Semillon, Asyrtiko)	99,00 €

Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese

Σαββατιανό, Κτήμα Μάρκου Savatiano, Domaine Markou		39,00 €
Μαντινεία, Κτήμα Μποσινάκη (Μοσχοφίλερο) Mantinia, Domaine Bosinakis (Moschofilero)	12,50 €	49,00 €
Ερωχός, Κτήμα Αργυρίου (Sauvignon Blanc, Ασύρτικο, Ροδίτης) Erohos, Domaine Argyriou (Sauvignon Blanc, Asyrtiko, Roditis)		49,00 €
Sauvignon Blanc, Κτήμα Ευάμπελος Γη Sauvignon Blanc, Domaine Euampelos Ghi	14,00 €	59,00 €
Αρλεκοίων Χώρα (Chardonnay) Arlekinon Chora Winery (Chardonnay)	16,00 €	64,00 €
Viognier, Κτήμα Σκούρα Viognier, Domaine Skouras		65,00 €
Μερανύχτα, Κτήμα Γκόφα (Κυδωνίτσα) Meranychta, Domaine Gkofas (Kydonitsa)		76,00 €
Dum Vinum Sperum, Κτήμα Σκούρα (Chardonnay) Dum Vinum Sperum, Domaine Skouras (Oakly Chardonnay)		100,00 €

Νησιώτικη Ελλάδα / The Islands

Αλέγκρο, Κτήμα Γράψα, Ζάκυνθος (Μοσχάτο) Allegro, Domaine Grampsa, Zakynthos (Moscato)	9,00 €	46,00 €
Lesante White Wine (Γουστολίδι) Lesante White Wine (Goustolidi)		46,00 €
Μοσχάτο Σπίνας, Κτήμα Πατεριανάκη Moscato Spinias, Domaine Paterianakis		49,00 €
Novita, Κτήμα Γράμψα, Ζάκυνθος (Γουστολίδι) Novita, Domaine Grampsa, Zakynthos (Goustolidi)		54,00 €
Lesante Limited Edition Barrel Aged (Goustolidi)		59,00 €
Ρομπόλα, Κτήμα Σαρρή, Κεφαλονιά Robola, Domaine Sarris, Cephalonia		64,00 €
Σπούρτικο, Κτήμα Μακαρούνα, Κύπρος B.W Spourtiko, Domaine Macarounas, Cyprus B.W		67,00 €
Άσπρος Λαγός, Κτήμα Δουλουφάκη, Κρήτη (Βιδιανό) White Rabbit, Domaine Douloufakis, Crete (Vidiano)		76,00 €

Θαλασίτης, Κτήμα Γαία, Σαντορίνη (Ασύρτικο) Thalassitis, Domaine Gaia, Santorini (Asyrtiko)	89,00 €
Σαντορίνη, Κτήμα Σιγάλας (Ασύρτικο) Santorini, Domaine Sigalas Barrel Aged (Asyrtiko)	110,00 €
Σαντορίνη, Μυστήριο, Κτήμα Καραμολέγκου (Natural Wine) Santorini, Mystirio, Domaine Karamolegkos (Natural Wine)	120,00 €
Νυχτέρι, Κτήμα Βενετσάνου, (Σαντορίνη Blend) Nychteri, Domaine Venetsanos (Santorini Blend)	140,00 €
Καβαλιέρος, Κτήμα Σιγάλα, Σαντορίνη (Ασύρτικο) Kavalieros, Domaine Sigala, Santorini (Asyrtiko)	155,00 €
Τρια Αμπέλια, Κτήμα ΟΕΝΟ Π, Σαντορίνη (Ασύρτικο) Three Grapesvines, Single Vineyard, OENO P, Santorini (Asyrtiko)	210,00 €
Θαλασίτης υποβρύχιας παλαίωσης Κτήμα Γαία (Ασύρτικο) Thalassitis Submerged , Domaine Gaia (Asyrtiko)	420,00 €
Διεθνή Κλασικά / Classics from Around The World	
Giuseppe Campagnola Pinot Grigio	45,00 €
Broquel, Trapiche Vineyard, Torrontes (Argentina)	64,00 €
Paarl, Fairview Viognier 2020 (South Africa)	76,00 €
Dr. Loosen, Red Slate, Riesling (Mosel)	76,00 €
Black Cottage Sauvignon Blanc 2019 (New Zealand)	78,00 €
Errazuriz, Chardonnay, Wild Ferment 2020 (Chile)	81,00 €
Sancerre Baronnes, Henri Bourgeois 2018 (Loire)	84,00 €
Benati, Etna Bianco (Carricante)	88,00 €
Chablis Ac, Joseph Drouhin, Burgundy 2022 (France)	89,00 €
Napa Valley, Duckhorn Vineyard 2019 Chardonnay (California)	125,00 €
Chateau Carbonnieux, Pessac Leognan 2019 (France)	180,00 €
Vintage Tunina, Italy Friuli (Chardonnay, Sauvignon Blanc)	195,00 €
Jean Marc Brocard, Chablis Grand Cru Bourgos AOC	225,00 €
Chassagne Montrachet 1er Cru Montagne 2018 (Burgundy)	240,00 €
Ροζέ Οίνος / Rose Wine	
Akres, Domaine Skouras (Moschofilero, Agiorgitiko)	9,00 € 39,00 €
Lesante Rose Wine (Αυγουστιάτης)	48,00 €
Filoktitis, Domaine Euampelos Ghi	13,00 € 51,00 €
The Sun Rose, Domaine Grampsa, Zakynthos (Augoustiatis)	52,00 €
Ombre, Domaine Oinotropai (Merlot)	15,00 € 56,00 €
Apla, Domaine Oenops (Xinomavro, Limniona, Mavroudi)	16,00 € 59,00 €
Rose De Xinomavro, Domaine Thimiopoulos	64,00 €
Xinomavro, Domaine Alpha Rose	69,00 €
Lete Nu (Limniona)	74,00 €
Whispering Angel by Chateau D'Esclans (Provence Blend)	89,00 €
Bandol Rose, Domaine Ott (Provence Blend)	126,00 €
Garrus Caves by Chateau D'Esclans (Provence Blend)	280,00 €

Κόκκινος Οίνος / Red Wine

Βόρεια Ελλάδα (Μακεδονία) / North Greece (Macedonia)

Νάουσα Αλτα, Κτήμα Θυμιόπουλος (Ξινόμαυρο) Naousa Alta, Domaine Thimiopoulos (Xinomavro)	12,50 €	58,00 €
Χιλανδρίου, Άγιο Όρος (Cabernet S. Merlot, Cab. F.) Hilandriou, Mount Athos (Cabernet S. Merlot, Cabernet F.)	16,00 €	69,00 €
Νάουσα, Κτήμα Δαλαμάρα (Ξινόμαυρο) Naousa, Domaine Dalamaras (Xinomavro)		72,00 €
Άβατον, Γεροβασιλείου (Λημνιώ,Μαυρούδι,Μαυροτράγανο) Avaton, Estate Gerovasileiou (Limnio,Mavroudi,Mavrotragano)		86,00 €
Παλιοκαλίας, Κτήμα Κόκκινος, Νάουσα (Ξινόμαυρο) Paliokalias, Domaine Kokkinos, Naousa (Xinomavro)		110,00 €
Εvangelo, Κτήμα Γεροβασιλείου (Syrah, Viogner) Evangelo, Estate Gerovasileiou (Syrah, Viogner)		120,00 €
Μαγικό Βουνό, Κτήμα Λαζαρίδη (Bordeaux Blend) Magic Mountain , Domaine Lazaridis (Bordeaux Blend)		125,00 €

Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese

Μονογραφη, Κτήμα Γαία (Αγιωργίτικο) Monograph, Domaine Gaia (Agiorgitiko)	9,00 €	39,00 €
Πόρτες, Κτήμα Σκούρα (Merlot) Portes, Domaine Skouras (Merlot)		48,00 €
Νεμέα, Κτήμα Παλυβού (Αγιωργίτικο) Nemea, Domaine Palivou (Agiorgitiko)		52,00 €
Δρύσμπει, Κτήμα Χαττζημιχάλη (Syrah) Drismbey, Domaine Chatzimichali (Syrah)		59,00 €
Λημνιώνα, Κτήμα Ζαφειράκη Limniona, Domaine Zafeirakis		85,00 €
Ίχνος, Κτήμα Παλυβού (Merlot) Ichnos, Domaine Palivou (Merlot)		110,00 €
La Tour Melas, Κτήμα Μελά (Merlot, Cabernet F.) La Tour Melas, Domaine Melas (Merlot, Cabernet F.)		240,00 €

Λαβύρινθος, Κτήμα Σκούρα Σολέρα (Αγιωργίτικο. Cab S.) 260,00 €
Labyrinthos, Domaine Skoura, Solera Method (Agiorgitiko, Cab. S.)

Αρμακάς, Κτήμα Αϊβαλή (Merlot, Syrah, Αγιωργίτικο) 350,00 €
Armakas, Domaine Aivali (Merlot, Syrah, Αγιωργίτικο)

Νησιώτικη Ελλάδα / The Islands

Lesante Red Wine (Αγουστιιάτης) 48,00 €
Lesante Red Wine (Augoustiatis)

Lesante Limited Edition Barrel Aged (Augoustiatis) 60,00 €

Αγουστιιάτης, Κτήμα Γράμψα, Ζάκυνθος 12,50 € 66,00 €
Augoustiatis, Domaine Grampsa, Zakynthos

Κτήμα Πατεριανάκη (Κοτσιφάλι, Μανδηλάρι) 84,00 €
Paterianakis Winery (Kotsifali, Mandilari)

Νεφέλη, Κτήμα Γράμψα, Ζάκυνθος (Αγουστιιάτης) 130,00 €
Nefeli, Domaine Grampsa, Zakynthos (Augoustiatis)

Μαυροτράγανο, Santo Wines, Σαντορίνη 140,00 €
Mavrotragano, Santo Wines, Santorini

Διεθνή Κλασικά / Classics from Around The World

Casa Lapostolle, Carmenere (Chile) 68,00 €

Bodega Catena Zacapa Malbec (Mendoza, Argentina) 72,00 €

Benanti, Etna Rosso (Nerello Cappuccio, Nerello Mascalese) 76,00 €

Villa Maria, Pinot Noir 2018 (Marlborough, New Zealand) 78,00 €

Rioja Muga Reserva 2015 (Rioja, Spain) 89,00 €

Bava, Langhe Nebbiolo D.O.C (Italy) 98,00 €

Chianti Classico Reserva, Castellare, Sangiovese (Italy) 110,00 €

Rully, Domaine Drouhin (Red Burgundy) 115,00 €

Bodega Roda Reserva, (Rioja, Spain) 150,00 €

Oregon, Resonance Vineyard 2018 (Pinot Noir) 155,00 €

Haute Pierre Delas Chateauneuf Du Pape 2019 (Rhône, France) 174,00 €

Chateau Malartic Lagraviere, Grand Cru Classe 2019 (Bordeaux) 210,00 €

Joseph Drouhin Nuits St. Georges A.C. 2018 (Burgundy) 240,00 €

Dessert and Fortified Wine

Σάμος Grand Cru, ΕΟ Σάμου (Μοσχάτο) Samos Grand Cru, EO Samos (Muscat)	9,00 €	46,00 €
Μαλαγουζιά, Κτήμα Γεροβασιλείου - Όψιμου Τρύγου Malagouzia, Domaine Gerovasiliou - Late Harvest	18,00 €	95,00 €
Fonceca 10yo Tawny Port		98,00 €
Vinsanto, Κτήμα Αργυρού (Ασύρτικο, Αηδάνι) Vinsanto, Domaine Argyriou (Asyrtiko, Aidani)	20,00 €	135,00 €
Tokaji Aszu, 5 Puttonyos 2014		180,00 €



Lesante Blu

Wine List



LESANTE BLU
Zakynthos, Greece

Cocktail List

Champange and Sparkling Wine by the Glass

150ml

Prosecco Val D' Oca, DOC	10,00 €
Karanika Estate Brut, Methode Champenoise, Greece	15,00 €
Palmer & Co Reserve Brut NV	22,00 €

Signature cocktails

CUCUMBER VERDE	19,00 €
Hendrick's, lime juice, sugar syrup, jasmine syrup and fresh cucumber pieces	
METAXA ROJO	19,00 €
Metaxa 7*, strawberry puree, lime juice and handmade lime foam	
TEQUILA AMARILLO	19,00 €
Patron silver, Malibu coconut flavor rum, pineapple puree, lime juice and grapefruit bitters	
FOREST MORADO	19,00 €
Malibu coconut flavor rum, creme de mure, creme de cassis, rasberry syrup and lime juice	
PASSION NARANJA	19,00 €
Tanqueray No10 , passion fruit puree, lime juice, fresh mint leaves and aromatic bitters	

Sparkling and Champagne Cocktails

APEROL-CAMPARI SPRITZ	16,00 €
Choose your favourite spirit Aperol or Campari, sparkling wine and soda water	
MIMOSA	20,00 €
Champagne, orange juice	
HUGO SPRITZ	16,00 €
St-germain elderflower liquer, lime juice, fresh mint leaves, soda water and sparkling wine	
French 75/76	20,00 €
Choose your favourite spirit Gin or Vodka, lime juice, sugar syrup and champagne	
FLORENCE FIZZ	16,00 €
Limoncello, lime juice, elderflower syrup, pomegranate juice and sparkling wine	
PATROSA	19,00 €
Patron reposado, honey syrup, grapefruit juice and sparkling wine	

CLASSIC COCKTAIL

MOJITO	16,00 €
Ron rico rum, sugar syrup, fresh mint leaves, lime juice and soda water	
GIN-MEXICAN-MOSCOW-CUBAN MULE	16,00 €
Choose your favourite spirit between GIN-TEQUILA-VODKA-RUM fresh lime juice, sugar syrup, ginger, fresh mint leaves and ginger beer	
AMARETTO-WHISKEY-APEROL-CAMPARI-PISCO SOUR	18,00 €
Choose your favourite spirit between AMARETTO-WHISKEY- APEROL-CAMPARI-PISCO lime juice, sugar syrup, egg white and aromatic bitters	
ESPRESSO MARTINI	16,00 €
Serkova vodka, espresso coffee, kalhua liquer, sugar syrup	
WHITE MARTINI	17,00 €
Baileys irish cream, serkova vodka, espresso coffee	
NEGRONI	16,00 €
Empire gin, campari, martini rosso vermouth	
AMERICANO	15,00 €
Campari, martini rosso and soda water	
WHITE NEGRONI	17,00 €
Empire gin, st-germain elderflower liqueur, martini dry	
MAI TAI	18,00 €
Ron rico rum, Ron rico dark rum, triple sec liquer, lime juice, orgeat syrup and aromatic bitters	
DARK N'STORMY	16,00 €
Ron rico dark rum, lime juice, sugar syrup, aromatic bitters and ginger beer	
DARK N' SMOKY	16,00 €
Grants whiskey, lime juice, sugar syrup, aromatic bitters and ginger beer	
HURRICANE	19,00 €
Ron rico rum, Ron rico dark rum, pineapple juice, orange juice, lime juice and passion fruit puree	
PINA COLADA	17,00 €
Ron rico rum, malibu coconut flavour rum, coconut puree and pineapple juice	
COSMOPOLITAN	16,00 €
Serkova vodka, triple sec liquer, lime juice and cranberry juice	
MANHATTAN	16,00 €
Grants whiskey, Martini rosso vermouth and aromatic bitters	
MARGARITA	16,00 €
Jose Juervo silver tequila, triple sec, lime juice and agave syrup	
DAIQUIRI	16,00 €
Ron rico rum, lime juice and sugar syrup (Also available in strawberry and other flavors)	
GIN-VODKA MARTINI	16,00 €
Choose your favourite spirit Gin or Vodka, and Martini extra dry vermouth	
PORN STAR MARTINI	20,00 €
Serkova vodka, Passoa passion fruit liquer, passion fruit puree, lime juice and vanilla syrup (extra champagne shot)	
PALOMA	16,00 €

Jose Juervo silver tequila, three cents pink grapefruit soda, lime juice and agave syrup	
CUBA LIBRE	15,00 €
Ron rico dark rum, lime juice, aromatic bitters and coca cola	
LONG ISLAND	18,00 €
Jose juervo silver tequila, empire gin, ron rico rum, serkova vodka, triple sec liquer, lime juice and coca cola	

NON-ALCOHOLIC COCKTAILS

VIRGIN FOREST COLADA	14,00 €
Coconut puree, cranberry juice, pineapple juice, lime juice and a mix of forest fruits	
HIBISKUS MULE	12,00 €
Orange juice, hibiskus syrup, lime juice and ginger beer	
VIRGIN APPLE	12,00 €
Apple juice, honey syrup, cinnamon syrup and lime juice	
VIRGIN MOJITO	12,00 €
Fresh mint leaves, lime juice, sugar syrup, soda water and sprite (Also available in strawberry and other flavors)	

FROZEN COCKTAILS

You may choose your favorite Cocktail and we can make it frozen
from the suggestions below:

MARGARITA-DAIQUIRI-COSMOPOLITAN-HURRICANE

Spirits/Cocktail bases

50ml

Gin

Empire	12,00 €
Tanqueray Alcohol Free	12,00 €
Tanqueray	12,00 €
Bombay	13,00 €
Botanist	14,00 €
Votanikon	14,00 €
Hendrick's	15,00 €
Tanqueray No10	15,00 €
Gin Mare	17,00 €

Vodka

Serkova	12,00 €
Stolichnaya	12,00 €
Titos Gluten Free	12,00 €
Absolut Citron	15,00 €
Belvedere	16,00 €
Grey Goose	17,00 €
Ciroc	17,00 €

Tequila & Mezcal

Jose Cuervo Silver	12,00 €
Jose Cuervo Gold	13,00 €

Don Julio Reposado	17,00 €
Don Julio Anejo	18,00 €
Patron Reposado	17,00 €
Patron Silver	17,00 €
Patron Anejo	18,00 €

Rum

Ron Rico	12,00 €
Ron Rico Dark	12,00 €
Bacardi	12,00 €
Sailor Jerry	14,00 €
Havana Anejo Reserva	16,00 €
Plantation Overproof 69%	18,00 €
Zacapa 23 y.o.	24,00 €

Cognac & Brandy

Metaxa 5*	12,00 €
Metaxa 7*	14,00 €
Martell V.S	18,00 €
Remy Martin V.S.O.P.	22,00 €
Hennessy	22,00 €

Whiskey

Blended

Grants	12,00 €
Dewar's	12,00 €
Famous Grouse	12,00 €
Dimple 15y.o.	15,00 €
Johnnie Walker Gold Label	18,00 €
Chivas Regal 18y.o.	20,00 €
Johnnie Walker Blue Label	32,00 €

Single Malt

Cardhu 12y.o	14,00 €
Dalwhinnie	16,00 €
Laphroig 10 y.o	18,00 €
Lagavulin 16yo	20,00 €
Oban 14 y.o	24,00 €
Macallan 12 y.o	26,00 €

Irish

Jameson	12,00 €
Bushmills 10 y.o	15,00 €

Canada/Bourbon / Tennesy whiskey

Jack Daniel's	12,00 €
Canadian Club	15,00 €
Maker's Mark	16,00 €

Vermouths / Bitters / Anisee

Ouzo	8,00 €
Tsipouro	8,00 €
Campari	9,00 €
Otto's Vermouth	9,00 €
Martini extra dry	9,00 €
Martini Bianco	9,00 €
Martini Rosso	9,00 €

Dark Cave Aged Tsipouro	16,00 €
Liqueur & Digestive	
Amaretto	9,00 €
Baileys	9,00 €
Baileys White	9,00 €
Pimm's	9,00 €
Tia Maria	9,00 €
Kahlua Coffee	9,00 €
Skinos Masticha	9,00 €
Limoncello	9,00 €
Jagermeister	12,00 €
Fernet Branca	9,00 €
Beer	
Mamos Draught beer 0,3lt	7,00 €
Mamos Draught beer 0,5lt	8,00 €
Mythos 0,33lt	7,00 €
Levante 0,33lt	8,00 €
Corona 0,33lt	8,00 €
Non Alcoholic beer 0,33lt	6,00 €
Kirki pale ale 0,33lt	7,00 €
Erdinger 0,33lt	7,00 €
Water & Refreshments	
Aqua Panna 0,75lt	6,50 €
Greek Natural Mineral Water 1lt	6,00 €
San Pelegrino Sparkling Water 0,25lt	4,00 €
San Pelegrino Sparkling Water 0,75lt	7,50 €
Avaton Greek Mineral Water Mount Athos 0,75lt	8,00 €
Avaton Greek Sparkling Water Mount Athos 0,75lt	8,00 €
Soft Drink 0,25lt	5,00 €
Three Cents Tonic Water Zero Sugar 0,2lt	5,00 €
Three Cents Pink Grapefruit Soda 0,2lt	5,50 €
Three Cents Ginger Beer 0,2lt	6,00 €
Three Cents Ginger Ale 0,2lt	6,00 €
Fever Tree Premium India Tonic 0,2lt	6,50 €
Juices	4,00 €
Fresh Orange Juice	6,50 €
Fresh Mixed Juice	7,00 €
Red Bull 330ml	5,00 €
Hot Beverages	
Espresso	3,50 €
Greek Filter Coffee	4,00 €
Local Organic Greek Coffee	4,00 €
Double Espresso	5,50 €
Americano	5,50 €
Mocaccino	6,50 €
Flat White	6,50 €
Latte	6,50 €
Cappuccino	6,50 €
Hot Chocolate	6,00 €

Hot Chocolate (Also available in strawberry and ather flavors)	7,00 €
Greek Local Tea	5,00 €
Cold Beverages	
Frappe Instant Coffee	5,00 €
Espresso Freddo	5,50 €
Cappuccino Freddo	6,00 €
Mocaccino Freddo	6,00 €
Cold Chocolate	6,00 €
Cold Chocolate (Also available in strawberry and ather flavors)	7,00 €
Ice Tea	6,00 €

