

## 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

<b>DOVER SOLE MEUNIERE</b>	48 €
Fresh black truffle, capers, olives, parsley, almond fillet, butter & lemon sauce	
<b>TUNA</b>	38 €
Bluefin tuna fillet on the grill, black-eyed peas (cowpeas), fresh herbs, tomatoes & chimichurri sauce	
<b>WHOLE FISH – CATCH OF THE DAY</b> 	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	
<b>MODERN STYLE GREEK MOUSAKA</b>	38 €
Wagyu & Angus beef ragu, roasts vegetables from our garden, fresh herbs, local cheese & creamy rich béchamel sauce	
<b>BLACK ANGUS TOMAHAWK STEAK (1,2kg)</b>	13 € /100gr
<b>BLACK ANGUS RIB EYE 100 days Grain fed (300gr)</b>	48 €
<b>BLACK ANGUS BEEF STRIPLOIN STEAK (300gr)</b>	45 €
<b>BLACK ANGUS BEEF SKIRT STEAK (300gr)</b>	45 €
Subject to market availability and hotel's meat & maturing unit	
<b>Side Dishes &amp; Sauces</b>	
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 €
<b>LAMB TRADITIONAL 'PASTITSADA'</b>	32 €
Braised tender neck of lamb, pasta trahana, dry anthotyro cheese & red wine sauce	
<b>GIOUVARLAKIA IBERICO PORK</b>	33 €
Giouvarlakia from Iberico Pata Negra neck, celeriac cream, vegetables, egg lemon foam (traditional avgolemono) & fresh coriander oil	
<b>GRILLED CHICKEN</b>	27 €
Marinated black Greek free range chicken breast, carrot puree, galotyri cheese, grilled green beans & radish	

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

Denotes vegetarian 



LESANTE BLU

Zakynthos, Greece

### **Αφρώδης Οίνος / Sparkling Wine**

	<b>Glass 150ml</b>	<b>Bottle 700ml</b>
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)**

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

## Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese

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

## Νησιώτικη Ελλάδα / The Islands

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

<b>Θαλασίτης, Κτήμα Γαία, Σαντορίνη (Ασύρτικο)</b> Thalassitis, Domaine Gaia, Santorini (Asyrtiko)	89,00 €
<b>Σαντορίνη, Κτήμα Σιγάλας (Ασύρτικο)</b> Santorini, Domaine Sigalas Barrel Aged (Asyrtiko)	110,00 €
<b>Σαντορίνη, Μυστήριο, Κτήμα Καραμολέγκου (Natural Wine)</b> Santorini, Mystirio, Domaine Karamolegkos (Natural Wine)	120,00 €
<b>Νυχτέρι, Κτήμα Βενετσάνου, (Σαντορίνη Blend)</b> Nychteri, Domaine Venetsanos (Santorini Blend)	140,00 €
<b>Καβαλιέρος, Κτήμα Σιγάλα, Σαντορίνη (Ασύρτικο)</b> Kavalieros, Domaine Sigala, Santorini (Asyrtiko)	155,00 €
<b>Τρια Αμπέλια, Κτήμα ΟΕΝΟ Π, Σαντορίνη (Ασύρτικο)</b> Three Grapesvines, Single Vineyard, OENO P, Santorini (Asyrtiko)	210,00 €
<b>Θαλασίτης υποβρύχιας παλαίωσης Κτήμα Γαία (Ασύρτικο)</b> Thalassitis <b>Submerged</b> , Domaine Gaia (Asyrtiko)	420,00 €
<b>Διεθνή Κλασικά / Classics from Around The World</b>	
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 €
<b>Ροζέ Οίνος / Rose Wine</b>	
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)

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

### Ηπειρωτική και Πελοπόννησος / Mainland and Peloponnese

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

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

**Αγουσιτιάτης, 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 (Αγουσιτιάτης)** 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

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

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

### Sparkling and Champagne Cocktails

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

## CLASSIC COCKTAIL

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

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

#### NON-ALCOHOLIC COCKTAILS

<b>VIRGIN FOREST COLADA</b>	14,00 €
Coconut puree, cranberry juice, pineapple juice, lime juice and a mix of forest fruits	
<b>HIBISKUS MULE</b>	12,00 €
Orange juice, hibiskus syrup, lime juice and ginger beer	
<b>VIRGIN APPLE</b>	12,00 €
Apple juice, honey syrup, cinnamon syrup and lime juice	
<b>VIRGIN MOJITO</b>	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 €
<b>Rum</b>	
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 €
<b>Cognac &amp; Brandy</b>	
Metaxa 5*	12,00 €
Metaxa 7*	14,00 €
Martell V.S	18,00 €
Remy Martin V.S.O.P.	22,00 €
Hennessy	22,00 €
<b>Whiskey</b>	
<b>Blended</b>	
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 €
<b>Single Malt</b>	
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 €
<b>Irish</b>	
Jameson	12,00 €
Bushmills 10 y.o	15,00 €
<b>Canada/Bourbon / Tennesy whiskey</b>	
Jack Daniel's	12,00 €
Canadian Club	15,00 €
Maker's Mark	16,00 €
<b>Vermouths / Bitters / Anisee</b>	
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 €
<b>Liqueur &amp; Digestive</b>	
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 €
<b>Beer</b>	
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 €
<b>Water &amp; Refreshments</b>	
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 €
<b>Hot Beverages</b>	
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 €
<b>Cold Beverages</b>	
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 €

