

Drinks List.

TEQUILA

Don Julio Blanco.....	12.00
Don Julio Reposado.....	12.00

GIN

Tanqueray 10.....	12.00
Hendrick's.....	11.50

RUM

El Dorado 12 anos (Guyana)	15.00
Zacapa 23 Reserve (Guatemala).....	16.00
Brugal 1888	15.00

DISTILLATES

Otto's Athens Vermouth	8.00
Fernet Branca.....	9.00

VODKA

Belvedere	13.50
Grey Goose	14.00
Snow Leopard.....	13.50

LIQUER

Grand Marnier	9.00
Drambuie	10.00
Italicus.....	12.50

WHISKEYS

Glenfiddich 12.....	10.00
Cardhu 12yo	12.50
Oban 14yo.....	15.50
Lagavulin 16yo.....	16.00

BRANDY/COGNAC

Metaxa 7	9.00
Hennessy VS	15.50

APERITIF

Campari Bitter	8.00
Aperol	9.00
Martini (Bianco/Rosso/Extra dry).....	8.00

GREEK WINES

Stalisma White.....	49.00
White, Malagousia, Xinomavro	
Makripodia.....	48.00
White, Makripodia	

Chatzivaritis Migma Pet nat.....	53.00
White Dry, Assyrtiko	

Chatzivaritis Ni (Minimus series).....	57.00
Orange, Malagousia	

Yomatari Pet nat.....	50.00
Orange, Savatiano	

Blooming Island Pet Nat.....	51.00
Rosé , Xinomavro, Malagousia, Assyrtiko	

Stalisma Rosé.....	49.00
Rosé, Xinomavro	

Snob.....	50.00
Rosé Dry, Sparkling	

Chatzivaritis Wanderlust	50.00
Rose, Xinomavro	

CHAMPAGNES

Moet & Chandon Champagne.....	75.00
White Dry	

Veuve Clicquot Brut.....	85.00
White Sparkling	

WINE BY GLASS

White/Red/Rose	8.50
Prosecco.....	8.50

COCKTAILS

Mojito.....	11.00
Margarita	11.00
Caipirinha.....	11.00
Whiskey sour	11.00
Negroni.....	12.00
Bloody Mary.....	11.00
Spritz	11.00
Greek Spritz	9.00
(Mastiha Skinos Otto's Athens Vermouth Grapefruit Soda)	

Drinks List.

COFFEE

ICED

Freddo Espresso	4.40
Freddo Cappuccino.....	4.60
Frappe	4.30

HOT

Espresso	3.30
Double espresso	4.60
Americano.....	4.50
Cappuccino	4.60
Double cappuccino	5.50
Greek Coffee	2.80
Double Greek Coffee.....	4.50
Filter Coffee	4.40

FRESH ORGANIC TEA

Black Tea Earl Grey Citrus.....	4.50
Black Tea.....	4.50
Green Tea.....	4.50
Mountain Tea	4.50
English Breakfast Tea.....	4.50
Chamomile Tea.....	4.50

FRESH JUICES

Fresh Orange Juice	5.50
Fresh Homemade Lemonade.....	5.50
Fresh Pomegranate Juice	6.50

SMOOTHIES

Health Booster	6.70	With orange, pineapple, carrots, dates, almonds and cinnamon
Clear Skin Elixir	6.70	With green apple, cucumber, spinach, ginger, almonds, avocado and goji berries
Breakfast Sunrise.....	6.70	With yogurt, oats, mixed berries, banana, vegetable milk and raw
Recovery Angel	6.70	With pineapple, mango, ginger, orange, turmeric, hemp protein and goji berries

HOT / COLD CHOCOLATE

Milk Chocolate	4.50
White Chocolate.....	4.50
White Chocolate Caramel	4.50

Wine List

STALISMA WHITE

White, natural | Malagouzia & Xinomavro |
Slopes of Kamara, Oraiokastro Thessaloniki

Lime, tangerine lemon blossoms, green apple, jasmine, and wild herbs intertwine with a delicate touch of salinity and minerality. The blend of Malagouzia and Xinomavro grapes achieve a unique balance of acidity and fresh citrus aromas. We recommend opening the bottle half an hour before serving to fully awaken its character. An ideal choice for long conversations on late summer afternoons.



MAKRIPODIA

White, natural | Makripodia | Souli, Epirus

An extremely rare variation cultivated near the springs of Acheron at a 600m altitude. White flowers, citrus, lemon and freshly-cut green apple meld with its rich body and acidity to leave a sensation of delicate, airy foam and long aftertaste. Its pure, unique origin will keep you company whilst reading your favourite novel.



MIGMA

Pet nat, natural | Muscat and Malagousia |
Goumenissa, Macedonia

This pet nat releases its freshness with a pleasant aroma of peaches, white-fleshed fruits, and elderflower hints. Recommend for any celebratory occasion or as an aperitivo.



MINIMUS NI

Orange, natural | Malagousia | Goumenissa,
Macedonia

This structured orange wine has good acidity and a long aftertaste. Dominant aromas are orange peel, nectarine, dried apricot, peach, cedar and honey. Enjoy Minimus' long aftertaste from day until dusk.



YOMATARI

Orange pet nat, natural | Savatiano | Spata

This textured dry wine offers notes of citrus and yellow fruits. Bold but refreshing this lively wine is reminiscent of spring but to be enjoyed all year round.

BLOOMING ISLAND

Rosé pet nat, natural | Xinomavro, Malagousia, Assyrtiko | Slopes of Kamara, Oraikastro Thessaloniki

Cheerful and vibrant, with bright notes of citrus, red berries, and a hint of cool watermelon on the nose. Flavours of strawberry with a touch of yeast take centre stage on the palate. The vintner family made this wine completely by hand to celebrate a very special love of occasion, now on our menu to keep this history alive.



STALISMA ROSÉ

Rosé, natural | Xinomavro | Slopes of Kamara, Oraikastro Thessaloniki

In this wine you'll savour the taste of sun-dried tomato and black olive, with a lingering after taste of strawberry jam, pomegranate, and cherry. Bottled unfiltered with the fewest possible interventions, it boasts a medium body and slightly oily texture that pairs amazingly with traditional Greek cuisine. The image it evokes is none other than that of a midday picnic during summer, on the Mediterranean countryside under a bountiful olive tree.



SNOB

Sparkling rosé | Limniona | Messenicolos, Karditsa

This sparkling wine boasts aromas of red fresh forest fruits, strawberries and cherries and is notable for its elegant pink colour and crispy bubbles. Snob makes for a great aperitif.



WANDERLUST

Rosé, natural | Xinomavro | Goumenissa, Macedonia

This rosé has a deep pink-peach color with notes to match. Aromas are entirely fruity - strawberry and sour cherry are intense and long lasting. If the summer sky could be bottled, this would be the result. Enjoyed over pink sunsets and purple twilights.



Champagnes



MOËT & CHANDON CHAMPAGNE

White dry

From the Pinot Noir, Chardonnay and Pinot Meunier grape variations, Moët & Chandon, a firm favorite, offers a fresh taste with notes of nuts and white-fleshed fruits such as peach, pear but also citrus. Aromas of toasted cashew and brioche add complexity and elegance. To maximize the taste, enjoy chilled.

VEUVE CLICQUOT BRUT

White Sparkling

Much sought-after, this Veuve Clicquot Champagne combines three grape varieties each showcasing structure, elegance and finesse. The result, sophisticated aromas of white fruit and raisins, followed by vanilla and brioche, presenting a fine balance between fruity and toasty notes. Both fresh and soft, enjoy a glass either as an aperitif alone, or as an accompaniment to appetizers.

