The (mini) bar is open.

We provide ice and lemon slices, please inform the Front Desk.

Any additional mixer is available upon request at the cost of € 3.00.

Prices are in euro, inclusive of VAT and service charge. On check-out, please advise of items consumed.

GREEK WINES

Chatzivaritis Mi (Minimus series) Assyrtiko	56.00
Chatzivaritis Migma Petnat, White Sparkling	53.00
Minimus Mus (Minimus series), Red Dry, Xinomavro	58.00
CHAMPAGNES	
Moet & Chandon Champagne, White dry	75.00
Veuve Clicquot Brut, White Sparkling	85.00
SPIRITS	
Singleton Dufftown 12 years Old Single Malt	35.00
Johnnie Walker Black Label	18.00
Grey Goose Vodka	38.00
Havana Club Anejo	15.00
Flor De Canas Rum	13.50
Grace Gin	28.00
Skinos Mastic	18.00
Vladikas Lord Amber Aged Tsipouro	23.00
BEER	
Greek Pilsner Beer Mamos	4.50

The (mini) bar is open.

MIXERS

Three Cents Pink Grapefruit Soda	4.50	
Three Cents Lemon Tonic	4.50	
Three Cents Cherry Soda	4.50	
WATER		
Still Water 0,5L	1.50	
Still Water 1L	2.50	
Sparkling Water Xinonero	3.50	
SNACKS		
NUTS 'N NUTS Pistachio Premium	10.00	
NUTS 'N NUTS Roasted Almond Premium	10.00	
Zymi Mediterranean Breadsticks	7.00	
Zymi Handmade Biscuits	7.00	
HOUSE OF SHILA HONEY		
Heather Honey from Evia	8.50	
(UPON REQUEST) CHEESE PLATTER		
To Share	21.00	
With a selection of finest artisanal cheeses from all around Greece, seasonal & dry fruits, homemade jams & crackers		

Wine List



MINIMUS MI

White, natural | Assyrtiko | Goumenissa, Macedonia

Expect clean peach compote aromas tinged with mango, apricot and ripe soft stone fruit with developed fruity expressions, yet with plenty of zingy acidity. This is Mona's signature choice of dry wine and is an enjoyable accompaniment to all occasions.

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.



Wine List



MINIMUS MUS

Red, natural | Xinomavro | Goumenissa, Macedonia

Fermented in stainless steel tanks before maturing in French barrels, this wine has strong personality, structure and great complexity. Champagnes



MOET & 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.

