



Bar Menu

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VODKA

- 18€ 42 Below | Premium wheat New Zealand vodka
19€ Tito's | Handmade corn-based U.S. vodka
20€ Ketel one | Premium wheat Dutch vodka
24€ Grey Goose | Premium French wheat-based vodka
66€ Grey Goose Altius | Luxury French vodka
20€ Cîroc | Premium grape French vodka
23€ Belvedere | Premium Polish rye vodka
22€ Beluga noble | Premium barley malt Russian vodka
44€ Beluga Gold line | Super Premium barley malt Russian vodka

GIN & TONIC

- 18€ Bombay Sapphire | London dry gin
20€ Bombay Sapphire Premier cru | Premium London dry gin
25€ Oxley | Cold distilled London dry gin
20€ Tanqueray No.10 | Premium London dry gin
21€ Hendrick's | Premium Scottish gin
22€ Grace | Premium Greek gin
31€ Ki-No-Bi | Japanese Premium gin
20€ Roku | Japanese Craft gin
30€ Monkey 47 | Premium German gin
28€ Elephant | London dry gin
27€ Gin Mare | Premium Spanish gin
19€ Mataroa | Premium Greek gin
18€ Amazzoni | Premium Brazilian gin

Amazzoni | Premium Brazilian gin
Select your tonic

Tonic Water "Le tribute" | Tonic Water "Three Cents"
Tonic Water "Three Cents Zero"





TEQUILA

Cazadores Blanco / <i>Agave made</i> / Mexico	18€
Patron Silver / <i>100% Agave</i> / Mexico	25€
Patron Reposado / <i>100% Agave</i> / Mexico	27€
Patron Anejo / <i>100% Agave</i> / Mexico	29€
Grand patron platinum / <i>Premium blanco</i> / <i>100% Agave</i> / Mexico	64€
Patron El cielo / <i>100% Agave</i> / Mexico	64€
Grand Patron Piedra / <i>Extra anejo</i> / Mexico	130€
818 Blanco / <i>100% Agave</i> / Mexico	28€
818 Reposado / <i>100% Agave</i> / Mexico	31€
Don Julio Blanco / <i>100% Agave</i> / Mexico	26€
Don Julio 1942 / <i>Ultra-premium 100% bio-Agave</i>	65€
Clase Azul Reposado / <i>Ultra-premium 100% bio-Agave</i> / Mexico	74€
Clase Azul Anejo / <i>Ultra-premium 100% bio-Agave</i> / Mexico	278€
Clase Azul Mezcal / <i>Ultra-premium 100% bio-Agave</i> / Mexico	159€
Del Maguey Mezcal Vida / <i>100% Agave</i> / Mexico	27€
Ilegal Joven Mezcal / <i>100% Agave</i> / Mexico	29€
Patron El alto reposado tequila / <i>100% Agave</i> / Mexico	65€

RUM

Bacardi carta blanca / <i>Light rum</i> / Cuba	18€
Bacardi Anejo Cuatro 4 y.o. / <i>Gold rum</i> / Puerto Rico	20€
Bacardi Facundo Neo / <i>Silver rum</i> / Cuba	27€
Bacardi Facundo Eximo 10 y.o. / <i>Aged rum</i> / Puerto Rico	36€
Rumbullion Rum / <i>Spiced Aged rum</i> / England	22€
Diplomatico Reserva Exclusiva / <i>Aged rum</i> / Venezuela	23€

RUM

- 26€ Bacardi Gran Reserva Diez 10 y.o. / *Aged Rum* / Cuba
- 45€ Bacardi Reserva Limitada 12 y.o. / *Aged Rum* / Cuba
- 19€ Chairman's Reserve Spiced / *Spiced rum* / Saint Lucia
- 27€ Santa Teresa 1796 / *Solera Aged rum* / Venezuela
- 30€ Zacapa 23 / *Solera Aged rum* / Guatemala
- 47€ Zacapa X.O. / *Ultra-Premium rum* / Guatemala
- 94€ Zacapa Royal / *Ultra-Premium rum* / Guatemala
- 39€ Dictador XO / *Ultra-Premium rum* / Colombia
- 21€ Bacardi spiced / *Spiced rum* / Puerto rico



WHISKIES

SCOTCH

- 18€ Dewar's 12yo / *Blended Scotch whisky*
- 18€ Johnnie Walker Black Label / *Blended Scotch whisky*
- 67€ Johnnie Walker Blue Label / *Blended Scotch whisky*
- 22€ Talisker 10yo / *Isle of Sky Single malt Scotch whisky*
- 35€ Lagavulin 16yo / *Islay Single malt Scotch whisky*
- 33€ Macallan Fine Oak 12yo / *Highland Single malt Scotch whisky*
- 57€ Glenfiddich 21yo / *Speyside Single malt Scotch whisky*
- 166€ Glenfiddich 25yo / *Speyside Single malt Scotch whisky*

WHISKIES

AMERICAN AND MORE

Angel's Envy Port Finish / <i>Straight Bourbon whiskey</i> / Kentucky	31€
Teeling small batch blend / <i>Blended Irish whisky</i>	20€
Teeling single grain / <i>Single grain Irish whisky</i>	22€
Maker's Mark / <i>Straight Bourbon whiskey</i> / Kentucky	21€
Bulleit / <i>Straight Bourbon whiskey</i> / Kentucky	18€
Bulleit Rye / <i>American Straight Rye mash whiskey</i>	20€
Woodford Reserve / <i>Straight Bourbon whiskey</i> / Kentucky	22€
Blanton's Original Single Barrel / <i>Straight Bourbon whiskey</i> / Kentucky	36€
Jack Daniel's / <i>Sour mash whiskey</i> / Tennessee	18€
Jameson / <i>Blended Irish whisky</i> / Ireland	18€
Kavalan Solist Vinho Barrique Cask / <i>Single malt whisky</i> / Taiwan	78€
Suntory Hibiki Japanese Harmony / <i>Blended whisky</i> / Japan	74€
Suntory Yamazaki 12yo / <i>Single malt whisky</i> / Japan	131€
Nikka Taketsuru / <i>Pure Blend malt whisky</i> / Japan	29€

COGNAC & BRANDIES

Courvoisier V.S.O.P. / <i>Cognac</i> / France	24€
Hennessy X.O. / <i>Cognac</i> / France	66€
Remy Martin X.O. / <i>Champagne Cognac</i> / France	49€
Metaxa Private Reserve / <i>Brandy</i> / Greece	30€



DIGESTIVES

Fernet Branca / <i>Bitter Herbal liqueur</i> / Italy	16€
Amaro Montenegro / <i>Herbal liqueur</i> / Italy	16€
Limoncello / <i>Lemon liqueur</i> / Italy	16€
Jägermeister / <i>Herbs & Spices liqueur</i> / Germany	16€
Mastiha / <i>Mastic distillate liqueur</i> / Greece	16€
Tsipouro Dark Cave / <i>Oak Aged grape distillate</i> / Greece	19€
Ouzo Varvagianis / <i>Grape distillate with anise</i> / Greece	16€

APERITIFS

- 18€ Campari | *Classic Bitter liqueur* | Italy
16€ Martini extra dry | *Bianco* | *Rosso* | *Vermouth* | Italy
16€ Amaretto Disaronno | *Almond liqueur* | Italy
18€ Bailey's | *Irish whiskey & cream-based liqueur* | Ireland
16€ Frangelico | *Hazelnut liqueur* | Italy

BEERS

- 8€ Alpha | *Lager* | Greece
9€ Blue monkey | *Lager - pils* | *Santorini* | Greece
8€ Mammos | *Pilsener* | Greece
10€ Blue monkey | *Pale ale* | *Santorini* | Greece
12€ Malt 'n marvel | *Double IPA* | *Santorini* | Greece

SOFT DRINKS & MINERALS

- 5€ Still water | 1lt
8€ Sparkling water | 1lt
5€ Sparkling water | 250ml
5€ Coca Cola | light | zero | 250ml
5€ Sprite | 250ml
5€ Orangeade | 250ml
5€ Lemonade | 250ml
6€ Olive lemonade "Le tribute" | 200ml
6€ Grapefruit soda "Le tribute" | 200ml
5€ Ginger Beer "Le tribute" | 200ml



CHAMPAGNE

Brut ,Piper Heidsieck, Reims
pinot noir, chardonnay, pinot meunier, NV 39€

Riviera Piper Heidsieck, Reims
pinot noir, pinot meunier, chardonnay, NV 42€

Royale Reserve Brut, Philipponnat, Ay
pinot noir, pinot meunier, chardonnay, NV 43€

Sauvage Brut ,Piper Heidsieck, Reims
pinot noir, chardonnay, pinot meunier, NV 43€

Royale Reserve Brut Rose, Philipponnat, Ay
pinot noir, pinot meunier, chardonnay, NV 56€

SPARKLING WINES

Brut Methode Traditionelle, Santo Wines, Santorini
assyrtiko, 2017 23€

Prosecco Extra Brut, Mustinobilis, DOCG
Conegliano Valdobbiadene
glera, NV 14€

Moscato D'Asti, La Morandina, DOCG Asti
moscato bianco, 2023 14€

Demi Sec Vin Mousseux, Santo Wines, Santorini
mandilaria, assyrtiko, 2023 21€

Brut Rosé, Château Langlois, AOC Crémant d' Loire
cabernet franc, pinot noir, NV 20€

WHITE WINES

- 15€ Techni Alipias, Wine Art Estate, PGI Drama
sauvignon blanc, assyrtiko, 2022
- 24€ Robola, Gentilini Winery, PDO Cephalonia
robola, 2022
- 21€ Chardonnay, Ieropoulos Family, PGI peloponnese
chardonnay, 2022
- 16€ Malagousia, Panagiotopoulos Wines, PGI Messinia
malagousia, 2023
- 23€ Vaptistis White, Vaptistis Winery, PGI Cyclades
monemvasia, assyrtiko, 2023
- 41€ Nychteri, Hatzidakis Winery, PDO Santorini
assyrtiko, 2022
- 29€ Kontarades, Santo Wines, PDO Santorini
assyrtiko, 2020
- 99€ Aspros lagos, Douloufakis Winery, PGI Irakleio
vidiano, 2023
- 21€ Soave Classico, Inama, DOC Soave Classico
garganega, 2023
- 22€ Bru Emm, Ciro Picariello, IGT Irpinia
falanghina, 2023
- 32€ Le Fromenteau, Josmeyer, AOC Alsace
pinot gris, 2017
- 29€ Chablis, Domaine De Flyes, AOC Chablis
chardonnay, 2022

WHITE WINES

Albillo Mayor Edición Limitada, Bendito
Destino Ribera del Duero
albillo, 2021 42€

El Enemigo, Bodega Aleanna, Mendoza
chardonnay, 2021 29€

ROSE WINES

Limnio, Gkirklemis Winery, PGI Domokos
limnio, 2023 18€

Rose Saint-Georges Ieropoulos Family, PGI Peloponnese
agiorgitiko, 2023 16€

Atlantis, Argyros Estate, PGI Cyclades
assyrtiko, mandilaria, 2022 14€

Sancerre, Saget la Perriere, AOP Sancerre
pinot noir, 2022 28€

Clarete edición limitada, Bendito Destino, Ribera del Duero
garnacha, tempranillo, albillo, 2021 42€

RED WINES

Goumenissa I, Aidarinis Winery, PDO Goumenissa
xinomavro, negoska, 2019 20€

Eclipse, Gentilini Winery, PGI Slopes of Aenos
mavrodafni, 2019 23€

Syrah, Gkirklemis Winery, PGI Domokos
syrah, 2018 25€



RED WINES

28€ Ktima Gaia, Gaia Estate, PDO Nemea
agiorgitiko, 2021

34€ Mavrotragano, Karamolegos Winery, PGI Cyclades
mavrotragano, 2021

51€ Barolo, Paolo Scavino, DOCG Barolo
nebbiolo, 2017

35€ Gran Reserva, Finca Manzanos, DOCG Rioja
tempranillo, garnacha, graciano, 2008

47€ Bramare, Vina Cobos, Mendoza
cabernet sauvignon, 2017

25€ El Enemigo La Esperanza, Bodega Aleanna, Mendoza
bonarda, 2019

54€ Crossed Paths, Gentilini & Paulmara Estate, Barossa Valley
shiraz, 2021

DESSERT WINES

42€ Vinsanto, Gavalas Winery, PDO Santorini
assyrtiko, athiri, aidani, 2017

SOFT DRINKS & MINERALS

Soda Water 250ml	5€
Premium tonic water "Le tribute"	6.5€
Tonic Water "Three Cents"	6€
Red bull	7€

ICED TEA & JUICES

Lemon Iced tea	8€
Peach Iced tea	8€
Fresh orange juice <i>Freshly squeezed oranges</i>	9€
Fresh watermelon juice <i>Freshly local watermelons</i>	12€
Fresh mixed juice <i>with seasonal fruits</i>	12€

COFFEES

NESPRESSO EXCLUSIVE SELECTIONS

Espresso	5€
Double Espresso	7€
Espresso Macchiato	6€
Latte Macchiato	8€
Cappuccino	8€
Americano	6€



COFFEES

NESPRESSO EXCLUSIVE SELECTIONS

- 6€ Filter Coffee
- 6€ Greek Coffee Double
- 6€ Frappé Iced Coffee
- 7€ Freddo Espresso / *Cold brew*
- 8€ Freddo Cappuccino / *Cold brew*
- 15€ Irish Coffee
- 8€ Chocolate / *Hot / Cold*

ORGANIC TEA & INFUSIONS

- 9€ English Breakfast / *Organic*
- 9€ Earl Grey / *Organic*
- 10€ Aquarosa / *Organic / Blend of hibiscus, Black berries, Fruits & herbs*
- 10€ Anastasia / *Organic / Earl grey with pinch of lemon & orange blossom*
- 10€ Spearmint green tea / *Organic / With Moroccan spearmint*
- 10€ Green ginger-lemon / *Organic*
- 10€ Vanilla rooibos / *Organic herbal tea / Caffeine free*
- 9€ Chamomile / *Organic*



Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Please inform our staff of any allergies or dietary restrictions.

Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.