

Snacks

pacmon

Club sandwich

Egg, bacon, cheese, ham, tomato, mayo, lettuce & French fries

30€

Veggie sandwich

Wholegrain banquette, grilled vegetables, mayo & French fries

22€

Tortilla

Pulled chicken fillet, lettuce, mayo, tomato, herbs & French fries

22€

Black Angus beef burger

Tomato, bacon, caramelized onion, lettuce, ketchup, mayo & French fries

44€

Shrimp buns

Shrimp, egg white, homemade mayo, mango, avocado & iceberg

26€

Chicken burger

Fried Chicken leg boneless, spicy mayo, coleslaw & French fries

29€

French fries

13€

French fries with truffle sauce

23€

Greek salad

Tomatoes, cucumber, onion, feta cheese, peppers, olives & capers

20€

Quinoa salad

with avocado, cherry tomatoes, green beans, olives, peppers,
fresh herbs & lemon sauce

26€



pacmon *Sushi*

11€

Edamame

Boiled soya beans or spicy soya beans

29€

Bao Buns

Duck leg confit & mango chutney

14€

Vegetarian maki

Avocado, carrots, cucumber

19€

Tuna maki

Tuna, avocado, cucumber

19€

Salmon maki

Salmon, avocado

15€

Suzuki maki

Sea bass, spring onion

26€

Philadelphia roll

Salmon, cream cheese, black tobiko

29€

Spicy tuna roll

Spicy tuna tartar, chilly, wasabi sesame

32€

Ebi tempura roll

Shrimp tempura, Japanese mayo & tobiko orange



Sushi

pacmon

California roll

Snow crab, avocado, cucumber, sesame

30€

Special vegetarian roll

Asparagus, avocado, mango, cucumber, ginger gari & sesame seeds

22€

Dragon roll

Soft-shell crab, avocado, unagi, teriyaki sauce & tobiko orange

32€

Hawaiian roll

Snow crab, cucumber, Tuna, Salmon, teriyaki sauce & ikura toppings

40€

Hamachi truffle

Boiled shrimp, asparagus, Hamachi tartar & fresh truffle mayo

33€

Baked yuzu Salmon

Shrimp tempura, cucumber, spicy Salmon tartar, yuzu, sesame, chives & teriyaki

34€

Citrus tuna roll

Shrimp tempura, avocado, tuna on top, teriyaki & lime zest

35€

Crispy tempura roll

Crispy roll in tempura, salmon Philadelphia, asparagus, tobiko & Teriyaki sauce

40€

Crazy salmon roll

Spicy salmon tartare, cucumber, salmon, torch Japanese mayo, ikura & chives

38€



pacmon

Combos

90€

Chefs Combo

California, Philadelphia, salmon maki, 2 nigiri salmon, 2 nigiri Hamachi

161€

Chef combo deluxe

Ebi tempura, salmon maki, spicy tuna, Hawaiian

2 Nigiri salmon, 2 nigiri tuna

2 sashimi salmon, 2 sashimi tuna, 2 sashimi Hamachi



A boisterous summer of colors, energy & layers of exotic texture. There are no wrong answers only possibilities to explore. Breath, Aesthetic & Inspiration merge in a whirlwind fusion.

Local feel

Local sangria with Santorinian dessert wine | Brandy | Cranberry juice | Lime

Summer love

Prosecco | Italicus | Capers

Sparkling desire

Sparkling wine | Green apple liqueur | Basil | Soda

Vanilla dance

Sparkling wine | Passion fruit | Vanilla

BREATH

16€

Masticha beauty

Gin | Masticha | forest fruits cordial | Pink grapefruit soda

Tropical art

Rum | Lychee liqueur | Pineapple | Mint | Lime

Bitter Adonis

Campari | Diktamus | Vermouth rosso | Thyme Soda

Summer bliss

Vodka | Aperol | Passion fruit | Pineapple

Pom & floral

Gin | Pomegranate | Apple | Elderflower | Fresh lime

Kalisto's apple

Tequila & Mezcal | Green apple cordial | Tonik

AESTHETIC

18€

CosNopolitan

Distilled aromatic water & tonic syrup | Cranberry juice | Orange cordial

Green apple mojito

Masticha | Green apple syrup | Fresh lime | Mint

Santo Mango mule

Distilled aromatic water & tonic syrup | Mango | Fresh lime | Ginger beer

Coconut Lover

Pineapple juice | Pink grapefruit juice | Banana | Coconut

Spritz 0%

Aperol syrup | Dry tonic | Orange

MOCKTAILS

13€



pacmon

*Mouthwatering lemonades
Iced Teas
Juices*

10€

Green apple Lemonade

Fresh lemonade | Green apple

10€

Coco & banana Lemonade

Coconut water | Fresh lemonade | Banana

10€

Straw Lemonade

Fresh lemonade | Strawberry

10€

Iced mountain Greek tea

Mountain Greek tea | Honey | Lemon

10€

Forest fruits iced tea

Forest fruit tea | Rose | Lychee (syrup) | Fresh lime

8€

Lemon iced tea

8€

Peach iced tea

13€

Fresh watermelon juice

8€

Fresh orange juice

10€

Fresh mixed juice

BEERS

Alpha | 6€
Greek lager

Mythos Ice | 6€
Greek lager

Blue Monkey | 8€
Santorinian lager

Blue Monkey | 8€
Santorinian ale

Corona | 9€
Pala lager Mexico

Asahi | 11€
Premium Japanese beer

SOFT DRINKS & MINERALS

Still water 1lt	5€
Sparkling water 1lt	8€
Sparkling water 250ml	5€
Coca Cola light zero 250 ml	5€
Sprite 250 ml	5€
Orangeade 250 ml	5€
Lemonade 250ml	5€
Grapefruit soda	5€
Ginger Beer 250 ml	5€
Soda Water 250 ml	5€
Tonic Water "Fever-Tree"	6€
Tonic Water "Three Cents"	6€
Tonic Water "Tomas Henry"	6€
Tonic Water "Fentimans"	6€
Red bull	7€

CHAMPAGNE
SPARKLING

Riviera Piper Heidsieck, Reims | NV - 228€ | 32€

pinot noir, pinot meunier, chardonnay

Vintage, Piper Heidsieck, Reims | 2012 - 274€

pinot noir, chardonnay

**Cuvee Charles VII Grande Cuvee Brut,
Canard- Duchene, Reims** | NV - 235€

pinot noir, pinot meunier, cardonnay

Cristal, Louis Roederer, Reims | 2013 - 614€

pinot noir, chardonnay

**Cuvee Charles VII Grande Cuvee Rose Brut,
Canard-Duchene, Reims** | NV - 276€

pinot noir, pinot meunier, cardonnay

**Brut Methode Traditionelle, Santo Wines,
Santorini** | 2018 - 136€ | 23€

assyrtiko

**Prosecco Extra Brut, Casa Vinicola Botter,
DOC Treviso,Veneto** | NV - 74€ | 15€

glera

**Moscato D'Asti, La Morandina,
DOCG Asti** | 2021 - 81€ | 15€

moscato bianco

**Demi Sec Vin Mousseux, Santo Wines,
Santorini** | MV - 124€ | 21€

mandilaria, assyrtiko

**Braida, Giacomo Bologna, DOCG
Brachetto d' Acqui** | 2021 - 95€ | 16€

brachetto

WHITE
WINES

**Droumo, Kir Yianni Estate,
PGI Amyntaio** | 2020 - 105€

sauvignon blanc

Kydonitsa, Ieropoulos Family, PGI Argolida | 2020 - 74€

kydonitsa

**Malagousia, Panagiotopoulos Wines,
PGI Messinia** | 2020 - 74€ | 15€

malagousia

**Cellar Selection, Santo Wines,
PDO Santorini** | 2020 - 103€ | 21€

assyrτικο

Nychteri, Santo Wines, PDO Santorini | 2015 - 118€

assyrτικο, athiri, aidani

Pinot Blanc, Joshmeyer, AOC Alsace | 2019 - 117€

pinot blanc





ROSE
WINES

**Rose Saint-Georges Ieropoulos Family,
PGI Peloponnese** | 2020 - 74€ | 15€

agiorgitiko

**Ikon, Château Hermitage Saint-Martin,
AOC Côtes de Provence** | 2020 - 118€ | 24€

grenache, cinsault, syrah

**Miraval Rosé, Château Miraval,
AOC Côtes de Provence** | 2020 - 121€

cinsault, rolle, grenache, syrah

**Whispering Angel, Caves D' Esclans,
AOC Cotes de Provence** | 2020 - 120€

grenache, cinsault, syrah



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

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

Please inform our staff of any allergies or dietary restrictions.

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