

LIVELY

Akrogiali

24

BLEND: Botanist Gin, red berries cooked with white vinegar & fortified wine, ouzo, citrus

METHOD: Shake, Double Strain

GLASS: Highball

GARNISH: Wild Greens

FLAVOR PROFILE: Sweet and sour, Fruity

Meltemi

22

BLEND: Greek vermouth, Italian bitter reduction, kumquat oleo saccharum, mango and sparkling wine

GLASS: Double Old-fashioned

METHOD: Build up

GARNISH: Kumquat

FLAVOR PROFILE: A dry, sparkling combination of citrus bitters and fruity sweetness

Deilino

24

BLEND: A blend of Beluga noble vodka, majuni liqueur, greek fassionola syrup, bitters and spices

METHOD: Shake, Strain

GLASS: Highball

GARNISH: Mint Spring, Nutmeg

FLAVOR PROFILE: A warm, complex blend of spiced fruits and herbal bitters

INTENSE

Aegean Negroni

24

BLEND: Tanqueray Dry Gin, Italian Bitter, Homemade blend of Vermouth slow-cooked with Florina pepper and kumquat

METHOD: Stir

GLASS: Double old-fashioned

GARNISH: Orange Lime Leaf

FLAVOR PROFILE: Bitter-sweet, with a rich and full-bodied mouthfeel, hints of fruity and florina pepper notes

Prometheus

26

BLEND: Casamigos mezcal, Don julio blanco and pineapple juice cooked with celery, oxymel, cardamon and lemon peel

METHOD: Shake, Strain

GLASS: Double old-fashioned

GARNISH: Celery powder

FLAVOR PROFILE: An exotic, smokey blend of sweet and sour

Galathos

22

BLEND: Bacardi quatro, Bacardi ocho, pineapple, cycladic soy, spices

METHOD: Shake, Double Strain

GLASS: Nick & Nora

GARNISH: Ebible Flower

FLAVOR PROFILE: Sweet and sour, umami

Kyma

25

BLEND: Bacardi carta blanca cooked with almonds, coconut liquor, banana, pineapple

METHOD: Carbonation

GLASS: Bottle

GARNISH: Coconut & Almond Candy

FLAVOR PROFILE: Fizzy with a refreshing sweet and sour balanced and exotic fruity notes

FROM THE EARTH

Pelagos

23

BLEND: Ketel One Vodka-Tsipouro, tomato water, strawberries, caper leaves and citrus

METHOD: Shake, Double Strain

GLASS: Nick & Nora

GARNISH: Tomato dust

FLAVOR PROFILE: Fruity, sweet & sour

Filoxenia

25

BLEND: Don Julio Blanco infused with red bell pepper, kerato pepper and chili, with fennel, organic agave syrup, lime juice and coriander leaves

METHOD: Shake, double strain

GLASS: Nick & Nora

GARNISH: Coriander leaf

FLAVOR PROFILE: Grassy, peppery, sweet and sour

Theros

24

BLEND: Don Julio Blanco-Lost lake malagouzia, st germain, watermelon, dill, saffron, orgeat

GLASS: Highball

METHOD: Shake, Double strain

GARNISH: Dill

FLAVOR PROFILE: Refreshing, sweet and sour and fruity with floral notes

INNOCENT

Forager

22

BLEND: Seedlip Groove non-alcoholic spirit, nettle, eucalyptus, honeysuckle, fresh pomegranate, thyme and rosemary cordial

METHOD: Build

GLASS: Bottle

GARNISH: Honeycomb

FLAVOR PROFILE: Woody-sweet and fragrantly herbal

Praos

20

BLEND: Seedlip Spiced non-alcoholic spirit, Greek sweet vermouth, apple, banana, lemongrass and ginger beer

GLASS: High ball

METHOD: Build up

GARNISH: Dried pineapple

FLAVOR PROFILE: A blend of local sweetness and eastern spice