

AQUA

RAW & STARTERS**Tuna Tartare | 28**

Truffle | Chives | Sesame | Goma dressing
G | N | SO | F | SD

Ceviche | 32

Leche de tigre | Chili | Coriander
F | S | N

Fried Shrimp Panko* | 24

Sweet chilli mayo | Furikake
G | E | D | S | SD | SO

Cherry Tomato Salad | 18

Cucumber | Xynomyzithra cheese | Capers
G | D

MAINS & SIGNATURES**Beef Tostadas | 26**

Pico de gallo | Avocado | Sour cream | Coriander
G | D | E | SO | N | SD

Cauliflower Skewers | 16

Sesame dressing | Smoked mayo
N | G

Bao Buns (2 pcs)* | 22

Pork | Pickled cucumber | Crispy onion
G | D | E

Black Angus Sliders | 32

Aged cheddar | Truffle mayo | Pickled cucumber
G | D | E | N

Open Face Salmon Sandwich | 22

Salmon | Cream cheese | Avocado
G | D | E | F

Pinsa Romana | 26

Mushrooms | Graviera Naxou | Spinach | Pear
G | D

DESSERTS**Seasonal Fruits | 24****Chocolate Mosaic “Kormos” | 22**

Chocolate | Biscuit | Vanilla ice cream
G | D | E | N

Cheesecake | 22

G | D | E

THE GARDEN OF THE AEGEAN

Rooted in the Cyclades, this cocktail collection draws inspiration from the herbs, fruits, and botanicals of the Aegean landscape. It is crafted with ingredients from Greek producers preserving traditional cultivation of native aromatics such as thyme, sideritis, dittany, and mastiha. Guided by a conscious philosophy, the bar embraces zero-waste practices and in-house preparation techniques to ensure full ingredient expression. Designed for relaxed moments by the sea, the collection balances ease and elegance. Each glass reflects the essence of the Aegean garden.

SIGNATURE COCKTAILS**Green Sanctuary | 22**

Bombay Sapphire Gin | Basil-Cucumber Cordial | Fresh Lime Juice

Smoky Orchard | 22

Illegal Mezcal Joven | Mango Purée | Agave Syrup | Lime-Yuzu Juice | Cream Cheese

Santorini Sunset | 24

Coconut-Infused Bacardi Carta Blanca Rum | Strawberry Purée | Fresh Lime Juice

Cyclades Spritz | 22

Kitron Naxou | St. Germain Elderflower Liqueur | Sparkling Wine | Soda Water

Le Grand Fizz | 24

Grey Goose Vodka | St. Germain Elderflower Liqueur | Fresh Lime Juice | Soda Water

Aegean Veil | 30

Vanilla-Infused 42 Below Vodka | Passion Fruit | Yogurt Foam | Mastiha | Fresh Lime

Island Heritage | 24

Tsipouro | Fresh Lime Juice | Thyme Syrup

ALCOHOL-FREE COCKTAILS**Siren’s Melody | 22**

Raspberry | Strawberry | Cranberry | Passion-Vanilla Foam

Garden Serenity | 18

Aloe Vera Juice | Agave-Mango Shrub | Ginger Beer | Mint

ALCOHOL-FREE SPRITZ**Vibrante Spritz | 18**

Martini Vibrante | Mandarin & Bergamot Soda | Orange Peel

Floreale Spritz | 18

Martini Floreale | Aegean Tonic | Cucumber | Fresh Basil

ALCOHOL-FREE
HERBAL INFUSIONS

Mountain Sun | 18
Mango-Infused Sideritis | Simple Syrup | Greek Herbs

Crimson Garden | 18
Hibiscus–Cranberry Dittany Tea | Strawberry | Rosemary

SPIRITS

VODKA

Glass | Bottle

Serkova 15 | 180
Russian Standard 15 | 180
Stolichnaya 15 | 180
Ketel One 18 | 216
Belvedere 22 | 265
Grey Goose 20 | 240

GIN

Glass | Bottle

Tanqueray 15 | 180
Gordon's 15 | 180
Bombay Sapphire 16 | 190
Hendrick's 18 | 215
Monkey 47 22 | 265

RUM

Glass | Bottle

Pampero Blanco 15 | 180
Bacardi Superior 18 | 215
Havana Club 7 Años 18 | 215
Diplomático Reserva Exclusiva 24 | 290

TEQUILA

Glass | Bottle

Jose Cuervo Gold 18 | 215
Patrón Silver 22 | 265
Don Julio Blanco 22 | 265
Don Julio 1942 66 | 790

MEZCAL

Glass | Bottle

Del Maguey Vida 20 | 240
Montelobos 24 | 290

BLENDED WHISKEY

Glass | Bottle

Johnnie Walker Red Label 15 | 180
Chivas 12YO 20 | 240
Johnnie Walker Black Label 20 | 240

MALTS

Glass | Bottle

Glenfiddich 12YO 20 | 240
Macallan Double Cask 12YO 32 | 385
Lagavulin 12YO 44 | 530

BEER

Alfa Lager | 12
Mamos Pilsner | 12
Sol | 12
Lagunitas IPA | 14
Heineken 0.0% | 10

COFFEE & TEA

- Espresso | 6
- Americano | 7
- Cappuccino | 7
- Freddo Espresso | 7
- Freddo Cappuccino | 7
- Flat White | 7
- Matcha Latte | 12
- Tea Selection | 7

SOFT DRINKS

- Coca-Cola / Zero / Light | 7
- Sprite / Fanta | 7
- Red Bull | 8
- 3 Cents Mixers | 7

FRESH JUICES

- Orange | 12
- Grapefruit | 15
- Watermelon | 17

MILKSHAKES

- Sweet Reverie | 14**
Oreo | Vanilla Ice Cream | Milk | Banana | Strawberry
- Island Indulgence | 14**
Digestive | Vanilla Ice Cream | Coconut Milk | Mango | Pineapple

WATER

- Premium Still Water | 8
- Premium Sparkling Water | 9
- Local Still Water | 7
- Local Sparkling Water | 7



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:
D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.