



SALADS**Tomato | 18**

Santorinian tomatoes | Soft cheese from Argos | Cucumber | Fresh oregano
G | D

Caesar's Salad | 24

Gem lettuce | Bacon | Chicken | Sweet corn | Parmigiano
G | F | E | D

Cretan Dakos | 18

Tomato | Aged vinegar | Feta cheese from Argos | Sea fennel
G | D

**SANDWICHES,
BURGERS & PINSA****Ham & Cheese Toast | 12**

G | D | E

Club Sandwich | 26

Chicken | Bacon | Gouda | Egg salad mayo | Lettuce | Santorini tomato
G | D | E | MU

Black Angus Beef Burger | 28

Brioche bun | Aged cheddar | Caramelized onions | Truffle mayo | Pickled cucumber
G | D | E

Avocado Sandwich* | 24

Avocado purée | Cream cheese | Pickled cucumber | Smoked salmon | Boiled egg
G | D | E | F

Fried Shrimp Sandwich* | 26

Lobster roll | Pickled cucumbers | Crispy onion | Sweet chili mayo | Kimchi |
Sesame seeds
G | D | E | S

Pinsa Margherita | 20

Mozzarella | Santorini cherry tomatoes | Fresh basil
G | D

Pinsa Prosciutto | 24

Mozzarella | Santorini cherry tomatoes | Prosciutto
G | D

MAINS & SIGNATURES**Wagyu Gyros* | 42**

Flatbread | Yogurt with herbs | Smoked tomato
G | D | N

Cauliflower Skewers | 16

Sesame dressing | Smoked mayo | Chives
G | N | E

DESSERTS

Fresh Fruit Salad | 24

Ice Cream | 12

D | N

Sorbet | 12

Yogurt Bowl | 16

Seasonal fruits | Yogurt | Granola | Honey | Cannabis seeds

D | G | N

Portokalopita | 20

D | G | E | N

Chocolate Mosaic “Kormos” | 20

D | G | N | 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

MOCKTAILS

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

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
Ketel One Citroen	18 215
Tito's	18 215
Beluga	22 265
Belvedere	22 265
Belvedere Ten	65 780
Elit Stolichnaya	24 290
Grey Goose	20 240
Beluga Gold	66 790
Grey Goose VX	44 530

GIN

Glass | Bottle

Tanqueray	15 180
Gordon's	15 180
Langleys	15 180
Bombay Sapphire	16 190
Beefeater	15 180
Beefeater Pink	15 180
Tanqueray 10	18 215
Aviation	18 215
Hendrick's	18 215
Hendrick's Grand Cabaret	20 240
Gin Mare	22 265
Monkey 47	22 265
Rumours	18 215
Grace	18 215
Tanqueray 0%	18 215

RUM

Glass | Bottle

Pampero Blanco	15 180
Pampero Especial	16 190
Bacardi Superior	18 215
Flor de Caña 4YO	16 190
Captain Morgan	16 190
Sailor Jerry	16 190
Havana Club 3 Años	16 190
Havana Club 7 Años	18 215
Bacardi 8 Años	22 265
Kraken	18 215
Flor de Caña 12 Años	20 240
Eminente 3YO	20 240
Eminente 7YO	24 290
Diplomático Reserva Exclusiva	24 290
Ron Zacapa 23	24 290
Don Papa 7YO	22 265
El Dorado 15	26 310
Ron Zacapa XO	44 530

TEQUILA

Glass | Bottle

Jose Cuervo Gold	18 215
Jose Cuervo Silver	16 190
Patrón Silver	22 265
Patrón Reposado	24 290
Patrón Añejo	26 310
Patrón XO Café	28 330
Don Julio Blanco	22 265
Don Julio Reposado	24 290
Don Julio Añejo	26 310
Casamigos Blanco	22 265
Casamigos Reposado	26 310
Casamigos Añejo	28 335
Don Julio 1942	66 790

MEZCAL

Glass | Bottle

Del Maguey Vida	20 240
Montelobos	24 290
Casamigos	28 335
400 Conejos	24 290
Clase Azul San Luis	140 1680

BLENDED WHISKEY

Glass | Bottle

Johnnie Walker Red Label	15 180
Dewar's	15 180
Chivas 12YO	20 240
Johnnie Walker Black Label	20 240

MALTS

Glass | Bottle

Glenfiddich 12YO	20 240
Macallan 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 | 8



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.