

## COFFEE

 <b>Espresso</b>		 <b>Mix with milk</b>	
Single	2.30	Cappuccino	3.20
Double	2.80	Cappuccino Double	3.50
Americano Single	2.50	Flat White	3.30
Iced Americano	3.00	Flat White Cold	3.30
Freddo Espresso	3.00	Freddo Cappuccino	3.30
 <b>Just Brew It</b>		 <b>Instant Coffee</b>	
Clever Dripper filter coffee	3.00	Hot   Cold (frappe)	2.80
 <b>Greek Coffee</b>		 <b>Irish coffee</b>	6.00
Single   Double	2.30   3.00		


\*You may add almond, soy, oat milk to our coffees

\*All coffees are also available decaffeinated

## BEVERAGES

 <b>Hot   Cold Chocolate</b>	3.30	 <b>Detox fresh squeezed juice</b>	
Hot Flavoured Tea (ask us for flavours)	3.00	REDemption	6,00
 <b>Squeeze it</b>		strawberry, red berries, red grapefruit, watermelon	
Homemade Lemonade	3.50	MELONdy	6.00
Fresh Juice	3.50	melon, pineapple, lemon, mango	
Orange		<b>Clockwork ORANGE</b>	6.00
Fresh Mixed Fruit	4.50	orange, carrot, red apple, mint	
Juice   Smoothie		* alcohol free, no added sugar	

## REFRESHMENTS

 <b>Soft Drinks</b> 0,25L			2.50
<b>Schweppes Low Calories Soft Drinks</b> 0,25L			2.80
pink grapefruit / lemonade / orangeade			
<b>3 Cents Premium Soft Drinks</b> 0,25L			4.00
mandarin & bergamot soda / ginger beer / pineapple soda / pink grapefruit soda			
<b>Ice Tea</b> 0,30L			3.00
lemon & louiza / peach & hibiscus			
<b>Arc cold infused Tea with Stevia</b> 0,30L			3.50
red fruits / white tea with summer fruits			
<b>Local Sparkling Water</b> 0,25L			3.00
<b>San Pellegrino</b> 0,25L			3.50
<b>Mineral Water</b> 0,5L			0.50
<b>Mastic Water</b> 0,33L			4.00
<b>Energy Drink</b> 0,25L			4.50

## BEERS

 <b>Stella</b> 0,33L	4.00	<b>Endinger Weiss</b> 0,33L	5.00
<b>Stella Draught</b> 0,33L	3.50	<b>Guinness</b> 0,33L	5.00
<b>Stella Draught</b> 0,5L	4.50	<b>Septem</b> 0,33L	5.00
<b>Fix Draught</b> 0,25L	3.00	Thursday's Red Ale	
<b>Fix Draught</b> 0,4L	4.00	<b>Mythos Radler</b> 0,33L	3.50
<b>Mythos</b> 0,33L	3.50	<b>Fix Anef</b> 0,33L	3.50
<b>Corona</b> 0,33L	5.00	Alcohol free	
<b>Kaiser</b> 0,33L	5.00	<b>Vergina</b> 0,33L	5.00
		Greek lager beer	

### Cretan Beers








<b>Cretan Kings</b> 0,33L	5.50
<b>Solo</b> 0,33L	6.00
<b>Candia</b> 0,33L	5.00

### Cider

<b>Milokleftis</b> 0,33L	4.00
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## BRUNCH

served till 20:00

 <b>Oatmeal pancakes with honey</b> and fresh in-season fruits	 5.00
<b>Banoffee Oatmeal pancakes</b> with caramel toffee and praline biscuits	 5.00
<b>Oatmeal pancakes with Ferrero milk chocolate</b> and crunchy chocolate balls	 5.00
<b>Energy bowls</b> with almond milk, banana, cranberries, chia, oats, dates	 4.50
<b>Yoghurt with in-season fruits</b> , granola and nuts	 4.50
<b>Bun</b> with smoked salmon, radishes and avocado cream	6.50
<b>Corn bun</b> with galeni cream cheese, turkey, cherry tomatoes and herb pesto	4.50
<b>Smoked chicken</b> in tortilla, corn, parmesan, green leaves and caesars dressing	5.00
<b>Club sandwich</b> wholemeal with oyster mushrooms, egg, gruyere, thyme and truffle mayonnaise	 6.00
<b>Club sandwich</b> with ham, bacon, cheddar cheese, lettuce, tomato, mayonnaise	5.50

## DRINK ACCOMPANIMENTS

served from 18:00

 <b>Bruschetta</b> with cherry tomatoes, galeni cream cheese and herb pesto	8.00
<b>Bruschetta with jamón</b> (organic, dry-cured pork leg), cherry tomatoes and pesto sauce with aromatic herbs	9.00
<b>Cheese assortment</b> with dried fruits and breadsticks	 6.50
<b>Cold cuts assortment</b> with cherry tomatoes and breadsticks	9.50
<b>Homemade pie</b> with chicken and graviera cheese cream	7.00
<b>Baby roasted potatoes</b> with panko spice and bbq mayonnaise	5.00
<b>Beef skirt steak*</b> with chimichurri sauce and baked baby potatoes	12.00
<b>Beef tartare</b> with potato chips and smoked aubergine mayonnaise	9.50

# SPIRITS

## Whisky

Famous Grouse, Haig, Cutty Sark, Johnnie Walker Jameson, Tullamore Dew, Bushmills, Jim Beam, Canadian Club	6.00
Chivas, Dimple, Johnnie Walker black, Cardhu, Glenfiddich Bulleit bourbon, Maker's Mark, Jack Daniel's, Bulleit Rye	7.00
Talisker, Dalwhinnie, Laphroaig,	9.00
Oban, Nikka From The Barrel	12.00
Macallan, Lagavulin	14.00

## Rum

Bacardi, Plantation, Artesano Pampero, Cachaça (white rums)	6.00
Havana Club añejo, Appleton Estate, Clement Agricole, Sailor Jerry, Artesano 3 years old	6.00
Goslings, Kraken, Chairman's Spiced (dark rums)	7.00
Diplomático, Pampero Aniversario (aged rum)	8.00
Zacapa, Brugal 1888	10.00

## Tequila

Ocho blanco, Sierra Silver El Jimador blanco, El Jimador reposado	6.00
Don Julio blanco, Don Julio reposado,	7.00
Don Julio añejo, Mezcal Verde	9.00
Casamigos blanco, Kah blanco	10.00
Kah reposado, Kah añejo, Mezcal Iligal	12.00

## Gin

Tanqueray, Gordon's, Bombay, Beefeater, Bickens, Gordon's pink	6.00
Bloom, Plymouth, Hendrick's, Tanqueray 10	7.00
Sipsmith, The Botanist, G'Vine	8.00
Gin mare, Monkey 47	9.00

## Vodka

Stolichnaya, Smirnoff, Absolut, Finlandia	6.00
Cîroc, Beluga	7.00
Belvedere, Grey Goose	9.00
Absolut Elyx, Crystal	10.00

## Liqueur

Disaronno Originale, Jägermeister, Amaro Averna, Limoncello, Grand Marnier, Baileys, Drambuie, Cointreau, Frangelico, Kahlua, Southern Comfort, Malibu, Sourz apple, Skinos Mastiha	6.00
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## Aperitif | Vermouth

Campari, Aperol, Martini bianco, Otto's, Fernet Branca, Martini dry, Dark Cave, Noilly Prat dry, Cinzano rosso 1757, Carpano antica formula	6.00
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## Cognac | Armagnac | Brandy

Metaxa 5*, Metaxa 7*	5.00
Metaxa 12*, Hennessy V.S., Martel V.S.	7.00
Metaxa private reserve, Hennessy V.S.O.P.	12.00

## WINE

	glass	bottle
<b>White</b>		
<b>Boutaris, Annual</b> Moschofilero Cuvee Speciale	5.00	19.00
<b>Idaia Gi, Idaia Winery</b> Vidiano	5.00	20.00
<b>Turtles, Alpha Estate</b> Malagouzia	6.50	25.00
<b>Thalassitis, Gaia wines</b> Assyrtiko	8.50	38.00

<b>Rose</b>		
<b>La Tour Melas, Nautilus Drink Pink</b> Grenache, Syrah, Agiorgitiko	5.00	19.00
<b>Texni Alipias, Wine Art Estate</b> Syrah	7.00	26.00
<b>Up Ultimate Provence</b> Grenache, Rolle, Syrah	8.00	36.00

<b>Red</b>		
<b>Lyrarakis Winery</b> Liatiko	5.00	19.00
<b>Estate Papaioannou</b> Pinot Noir	6.00	22.00

## SPARKLING & BRUT

<b>Akakies Rose</b>	6.00	26.00
Kir-Yianni Estate, Xinomavro		
<b>Beppe Marino</b>	5.00	19.00
Moschato D asti, MURAY		
<b>La Farra</b>	6.50	28.50
Prosecco Millesimato Brut Superiore DOCG		
<b>Veuve Clicquot</b>		86.00
Brut Champagne NV, Chardonnay, Pinot Meunier, Pinot Noir		
<b>Veuve Clicquot Rose</b>		96.00
Brut Champagne NV, Chardonnay, Pinot Meunier, Pinot Noir		
<b>Dom Perignon, Brut</b>		295.00
Chardonnay, Pinot Noir		

<b>Sweet</b>		
<b>Idaia Gi</b>	6.50	37.50
Idaia Winery, Liatiko Naturally Sweet Dafnes		
<b>Samos Vin Doux</b>	5.00	19.00
Moschato		

<b>Semi</b>		
<b>Epoch</b>	4.00	17.00
Douloufakis Winery White semi Sweet Vilana, Moschato		
<b>Epoch</b>	4.00	17.00
Douloufakis Winery Red semi Sweet Kotsifali, Syrah, Moschato		

<b>Low Alcohol</b>		
<b>Winery Torres</b>	4.50	20.00
Natureo White   Muscat, 0% alcohol		
<b>Bon Voyage Rose</b>	4.50	18.00
Pinot Noir, 0 % alcohol		