

BAR
MENU

NEW
TASTE

SIGNATURE COCKTAILS

€14.00

Cucumber Chill

Stolychnaya, Saint Germain elderflower liqueur, honey syrup, fresh lime & cucumber juice

Ginger Rush

El Jimador reposado, agave syrup, fresh lime juice & ginger

Negroni

Beefeater, Tanqueray, Campari, Cynar, Lillet Rouge, Punt e Mes, Antica Formula & orange bitters

Twisted Mai Tai

Havana 7*, orange delirium, orgeat, sugar syrup & lime juice

The "Rob Roy" operetta

Maker's Mark, Antica formula, Grand marnier, brown sugar, cherry and orange bitters

CLASSIC COCKTAILS

€12.00

Bloody Mary

Dry Martini

Manhattan

Margarita

Mojito

Old fashioned

APERITIVOS

€12.00

Americano Classic

Campari, Cocchi di Torino, orange bitters, soda

Aperol Spritz

Aperol, prosecco Sacchetto, soda

Rosa Spritz

Cocchi rasa, grapefruit soda

Fresh Americano

Cocchi americano, orgeat syrup, ginger beer

SNACKS

CLASSICS

Λαχανικά εποχής crudités με tapenade (V) <i>Seasonal vegetables crudités with tapenade</i>	€12.00
Πλατώ τυριών (V) <i>Cheese platter</i>	€12.00
Πλατώ αλλαντικών <i>Cured meat platter</i>	€12.00
Πλατώ τυριών & αλλαντικών <i>Cheese & cured meat platter</i>	€26.00 <i>for 2 persons</i>

SPECIALS

Σπιτική πίτα με λάδι τρούφας & μαύρο αλάτι Χαβάης (V) <i>Homemade pita bread with truffle oil & Hawaiian black sea salt</i>	€9.00
Πιτάκια ατμού (2τμχ) <i>σιγοβρασμένο χοιρινό & σάλτσα hoisin</i> Steamed buns (2pcs) <i>slow cooked pork & hoisin sauce</i>	€9.00
Vegan spring rolls (V) <i>λαχανικά & σάλτσα μάνγκο</i> <i>vegetables & mango sauce</i>	€11.00
Γαρίδες cocktail με καταϊφι <i>Cocktail shrimps in kataifi crust</i>	€13.00
NEW Taste Black Angus mini burgers <i>τομάτα & μαγιονέζα</i> <i>tomato & mayo sauce</i>	€9.00
Vegan mini burgers (V) <i>κινόα & λαχανικά εποχής</i> <i>quinoa & seasonal vegetables</i>	€8.00
Φρέσκιες πατάτες τηγανιτές με λάδι τρούφας & καπνιστό αλάτι (V) <i>French truffle fries with smoked salt</i>	€5.00

SNACKS

TACOS

- Tacos με ταρτάρ σολομού** €12.00
Tacos with salmon tartare
- Tacos με caronata μελιτζάνας** €10.00
Tacos with aubergine caronata

PIZZA

- Margarita (V)** €8.00
- Prosciutto San Daniele** €10.00
- Truffle (V)** €10.00

SANDWICHES & TARTINES

- Club Sandwich με κοτόπουλο** €13.00
Roasted chicken club sandwich
- Open faced avocado sandwich (v)** €8.00
*αβόκαντο, ελαιόλαδο & piment d'Espelette
avocado, olive oil & piment d'Espelette*
- Open faced avocado sandwich με σολομό** €11.00
with salmon
- Open faced sandwich με κατσικίσιο τυρί (V)
& αποξηραμένο βερίκοκο** €10.00
with goat cheese & dry apricot

SPIRITS

GIN (5 CL.)

Gordon's	€9.00
Bombay Sapphire, Beefeater, Tanqueray	€14.00
Tanqueray 10	€16.00
Hendrick's	€17.00
Martin Miller's	€17.00

VODKA (5 CL.)

Smirnoff Red	€9.00
Stolichnaya, Absolut	€11.00
Ciroc, Ketel One	€15.00
Belvedere , Grey Goose	€16.00
Stolichnaya Elit	€29.00

WHISKEY (5 CL.)

Cutty Sark, J&B	€9.00
Dewars, Canadian Club, Haig, Famous Grouse, Jameson, J. W. Red	€11.00
Dimple, J.W. Black Label, Chivas, Jameson 12	€14.00
Johnnie Walker Gold Label	€23.00
Johnnie Walker Blue Label	€39.00

SINGLE MALT SCOTCH WHISKEY (5 CL.)

Glenmorangie 10, Cardhu, Talisker 10	€16.00
Isle Of Jura 10, Caol Ila 12, Dalmore 12yrs old, Glenrothes reserve	€19.00
Lagavulin 16, Macallan 12, Ardbeg 10, Oban 14	€23.00

RUM (5 CL.)

Pampero Blanco	€9.00
Bacardi, Pampero Anejo, Havana 3, Cachaca	€11.00
Havana Club 7	€14.00
Pampero Anniversario	€16.00
Angostura 1919 8years	€19.00
Zacapa Solera 23	€19.00

TEQUILA (5 CL.)

Jose Cuervo silver, El Jimador blanco	€9.00
Jose Cuervo gold, El Jimador reposado	€11.00
Herradura silver, Don Julio blanco	€14.00
Herradura reposado, Don Julio reposado	€23.00

SPIRITS

BOURBON (5 CL.)

Jack Daniels, Jim Beam, Maker's Mark	€14.00
Woodford Reserve	€16.00

VERMOUTH (5 CL.)

Martini Bianco, Martini Rosso, Cocchi	€9.00
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LIQUEUR (5 CL.)

Amaretto Di Saronno, Limoncello, Tia Maria, Kahlua, Mastiha, Bailey's	€9.00
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AMARO / BITTER (5 CL.)

Underberg (2 cl.)	€7.00
Aperol	€9.00
Amaro Nonino, Amaro Montenegro, Ramazotti	€11.00
Campari, Fernet Branca, Jagermeister, Averna	€13.00

ANISE (5 CL.)

Ouzo mini, Plomari, Tsipouro	€7.00
Sambuca	€11.00
Pastis	€14.00

GRAPPA (5 CL.)

Nonino Tradizionale	€11.00
Nonino Chardonnay	€17.00
Nonino Antica Cuvee	€21.00

SHERRY / PORT (10 CL.)

Fonseca Porto Bin 27	€9.00
Tio Pepe	€11.00
Grahams Port Tawny 20 Years	€23.00

BRANDY / COGNAC (5 CL.)

Metaxa 7*	€11.00
Remy Martin VSOP, Hennessy Fine de Cognac	€16.00
Remy Martin XO	€32.00
Hennessy X.O.	€38.00

BEER (330 ML)

Eža Fine Lager, Eža Premium Pilsener	€5.00
Eža Alcohol Free, Heineken, Mythos, Fix	€5.00
Peroni, Bios 5	€6.00

CHAMPAGNE & SPARKLING WINES



Extra Dry Sacchetto Veneto, Italy <i>Prosecco</i>	€8.00	€29.00
Moët Chandon Brut Imperial Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	€19.00	€95.00
Moët Chandon Brut Imperial Rose Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	€21.00	€115.00
Mumm Cordon Rouge Brut Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	€17.00	€90.00
Dom Perignon Champagne, France <i>Chardonnay, Pinot Noir</i>		€290.00
Champagne Palmer, Blanc de blancs Champagne, France <i>Chardonnay</i>		€98.00
Moscato D'Asti, Bava Piemonte, Italy <i>Moscato</i>	€9.00	€36.00

WHITE WINES GREECE - INDIGENOUS GRAPES

Argyros Estate, Oak Aged , Santorini <i>Assyrtiko</i>		€52.00
Malagouzia, Alpha Estate , Amyntaion <i>Malagouzia</i>	€7.00	€29.00
Retsina «Pine Forest», Gikas Winery , Attica <i>Assyrtiko</i>		€30.00
Experimental, Boutari Wines , Mantinea <i>Moschofilero</i>		€32.00
Santorini, Sigalas Estate , Santorini <i>Assyrtiko</i>	€9.00	€48.00
Melissokipos Paterianaki , Crete <i>Vidiano</i>	€6.00	€28.00
Semeli, Aetheria <i>Malagouzia, Chardonnay</i>	€6.00	€30.00
Semeli, Mantinia Nassiakos <i>Moschofilero</i>		€28.00
Kapnistos Dalamara , Imathia <i>Assyrtiko, Malagouzia</i>		€34.00
Vino di Sasso, Sclavos wines , Kefalonia <i>Robola</i>		€32.00
Late Release, Mylonas winery , Attica <i>Savatiano</i>		€28.00
Domaine Skouras, Salto wild yeast , Peloponnese <i>Moschofilero</i>		€35.00

GREEK - INTERNATIONAL GRAPES



Thema, Pavlidi Estate, Drama <i>Sauvignon Blanc, Assyrtiko</i>		€36.00
Kikones, Maronia, Thrace <i>Chardonnay</i>	€7.00	€32.00
Ovilos, Vivlia Chora Estate, Paggaion Oros <i>Semillon, Assyrtiko</i>		€52.00
Sauvignon Blanc, Alpha Estate, Amyntaion <i>Sauvignon Blanc</i>	€8.00	€39.00
Melissopetra, Tselepos Estate, Peleponnese <i>Gewürztraminer</i>		€40.00
Tesseris Limnes, Kir Yianni, Florina <i>Chardonnay, Gewürztraminer</i>		€38.00
Gerovassiliou Estate, Viognier, Epanomi <i>Viognier</i>		€52.00

INTERNATIONAL WHITES

Chablis, J.M. Brocard, Burgundy, France <i>Chardonnay</i>		€52.00
Bidoli, Friuli, Italy <i>Pinot Grigio</i>	€7.00	€32.00
Escapades, Coastal Region, S. Africa <i>Semillon</i>		€39.00
Hahn winery, Monterey <i>Chardonnay</i>	€9.00	€40.00
Domaine Weinbach, Cuvee Theo <i>Riesling</i>		€70.00
Weingut Nigl, Dornleiten, Austria <i>Riesling</i>		€56.00

ROSE WINES

Idylle, d'Achinos La Tour Melas, Central Greece <i>Grenache, Syrah, Aghiorgitiko</i>	€8.00	€35.00
Semeli, Aetheria, Peloponnese, Greece <i>Syrah, Grenache Rouge</i>	€8.00	€35.00
La Vie en Rose, Chateau Roubine, Provence, France <i>Grenache, Cinsault, Syrah</i>	€10.00	€46.00
Chateau d' Esclans Whispering Angel, Provence, France <i>Grenache, Rolle, Cinsault, Syrah, Mourvedre</i>		€50.00

RED WINES

GREECE - INDIGENOUS GRAPES



Avaton, Gerovassileiou Estate , Epanomi <i>Mavrotragano, Mavroudi, Limnio</i>		€49.00
Naoussa, Dalamara Estate , Naoussa <i>Xinomavro</i>	€8.00	€39.00
Nemea, Aivalis Estate , Nemea <i>Aghiorgitiko</i>		€35.00
Semeli, Nemea Reserve , Nemea <i>Aghiorgitiko</i>	€7.00	€28.00
Mavrotragano, Domaine Sigalas , Santorini <i>Mavrotragano</i>		€69.00

GREECE - INTERNATIONAL GRAPES

Alpha Estate, Proprietary Red , Amyntaion <i>Syrah, Merlot, Xinomavro</i>	€11.00	€51.00
Merlot, Dalamaras Estate , Naoussa <i>Merlot</i>	€7.00	€30.00
Antonopoulos Estate, Nea Dris , Achaia <i>Cabernet Sauvignon, Cabernet Franc</i>		€48.00
Idisma Drios, Wine Art Estate , Drama <i>Merlot</i>		€38.00

INTERNATIONAL REDS

Bourgogne Rouge, H. Boillot , Burgundy, France <i>Pinot Noir</i>		€90.00
La Bastide Dauzac, Margaux , Bordeaux, France <i>Cabernet Sauvignon, Merlot</i>		€78.00
Adobe Carmenera, Bodegas Emiliana Colchangua, Chile <i>Carmenera</i>	€8.00	€37.00
Broquel, Trapiche , Mendoza, Argentina <i>Malbec</i>		€38.00

DESSERT WINES

Samos, Anthemis , Samos, Greece <i>Muscat Blanc</i>	€6.00	€28.00
Vinsanto, Santo Wines , Santorini, Greece <i>Assyrtiko</i>	€14.00	€68.00
Muscat, Rio-Patras, Paraparoussis Winery Rio-Patras, Greece, <i>Muscat Blanc</i>	€9.00	€41.00
LBV Port, Niepoort , Porto, Portugal <i>Touriga Nacional, Touriga Franca, Tinta Cao, Tinta Francisca, Tinta Amarela</i>	€10.00	€45.00

SOFT DRINKS & MINERAL

Coca Cola (250 ml)	€5.00
Coca Cola Light (250 ml)	€5.00
Coca Cola Zero (250 ml)	€5.00
Sprite (250 ml)	€5.00
Fanta Orange (250 ml)	€5.00
Grapefruit soda (250 ml)	€5.00
Ioli Sparkling (330 ml)	€3.00
Perrier (330 ml)	€4.00
Avra (1lt)	€4.50*
Xynonero (750 ml / 250 ml)	€5.00 / €4.00
S. Pellegrino (750 ml)	€5.00

JUICES & SMOOTHIES

Orange, grapefruit, seasonal	€6.00
Detox <i>σέλινο, αχλάδι & πράσινο μήλο</i> <i>celery, pear & green apple</i>	€7.50
Exotic <i>ανανάς, μάνγκο, passion fruit,</i> <i>μπανάνα & νερό καρύδας</i> <i>pineapple, mango, passion fruit,</i> <i>banana & coconut water</i>	€7.50
Booster <i>καρότο, πορτοκάλι, μήλο & ginger</i> <i>carrot, orange, red apple & ginger</i>	€7.50

COFFEE

Passalacqua di Napoli

Dal 1948. La Tradizione del caffè Napoletano -
100% Arabica

BLENDS

Mekico Plus

Harem

Espresso, Macchiato	€4.30
Double Espresso	€5.50
Cappuccino, Latte	€5.50
Freddo Espresso	€5.00
Freddo Cappuccino	€6.00
Filter Coffee - Regular & Decaffeinated	€4.40
Greek Coffee - Single / Double	€3.00 / €4.00

CHOCOLATE

Ζεστή / Κρύα Σοκολάτα <i>Hot / Cold Plain Chocolate</i>	€6.00
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TEA

Ronnefeldt tea

BLACK TEA

English Breakfast	€4.40
Earl Grey	€4.40
Black to relax (decaffeinated)	€4.40

GREEN TEA

Classic green bio	€4.40
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HERBAL TEA

Camomile	€4.40
Verbena	€4.40
Peppermint	€4.40
Red berries	€4.40

RONNEFELDT LOOSE TEA

Assam herrentee (black tea)	€5.50
<i>an extravagant broken tea seeped in aroma: fullbodied and spicy</i>	

Darjeeling (black tea)	€5.50
<i>the rich bouquet of summer from renowned highland plantations</i>	

Fancy Sencha (organic green tea)	€5.50
<i>a delicately tart yet gently sweet large - leafed Sencha</i>	

Jasmine gold (flavoured green tea)	€5.50
<i>harmony in perfection with jasmine blossoms</i>	

Pure camomile (herbal infusion)	€5.50
<i>whole camomile blossoms for a tartly flowery touch</i>	

(V) Vegeterian dish

Αν είστε αλλεργικός ή έχετε δυσανεξία σε κάποιο συστατικό των τροφίμων, παρακαλώ ενημερώστε μας
If you are allergic or have an intolerance to a food ingredient, please let us know

*** Αγοράζοντας ένα μπουκάλι Avra 1lt, δωρίζετε 0,50€ στο One Euro, One Life– A Charity Program of YES! Hotels. Μέσα από το πρόγραμμα της One Euro, One Life η YES! HOTELS γίνεται υπερήφανος χορηγός κοινωφελών ιδρυμάτων & κοινωνικών δράσεων για τη στήριξη παιδιών που βρίσκονται σε ανάγκη.**
For each bottle of water Avra 1lt you donate 0,50€ to One Euro, One Life – A Charity Program of YES! Hotels Through its program "One Euro, One Life" YES! Hotels proudly sponsor charity institutions & activities that support children in need.

Στις τιμές συμπεριλαμβάνονται όλοι οι φόροι
Prices are inclusive of all taxes

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

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

Απαγορεύεται η κατανάλωση αλκοόλ σε νέους κάτω των 18 ετών
Alcohol consumption by people under the age of 18 is not allowed

Αγορανομικός Υπέυθυνος: Δημήτρης Βαλυράκης
Police Responsible: Dimitris Valyrakis
