

## APERITIF

### MASTIHA MARTINI

Burnt Rosemary Gin, Mastiha & Vermouth  
11

### SAFFRON NEGRONI

Saffron Gin, Noilly Prat & Eldeflower Liqueur  
12

### BLOOD ORANGE SPRITZ

Aperol, Blood Orange Liqueur & Prosecco  
9.5

## COCKTAILS

### METAXA SIDECAR

Metaxa, Cointreau & Lemon  
10

### PRASINOS MULE

Broken Clock Vodka, Basil & Rosemary Ginger Beer  
10

### AMPELIA

Tsikoudia, Verjus & Vermouth  
10.5

### SIKA SOUR

Vodka, Fig Liqueur, Lemon, Vanilla & Egg White  
10

### XIROS

Bourbon, Amaro, Sweet Vermouth, Citrus & Bitters  
10.5

### TSIPOURO OLD FASHIONED

Barrel Aged Tsipouro, Honey Droplets & Bitters  
11

## NON-ALCOHOLIC'S

### AEGEAN COOLER

Agean Tonic, Pink Peppercorn Syrup, Cucumber & Pomegranate

7

### BM ICE TEA

Mountain Tea, Cinnamon, Mint, Clove, Lemon & Sage

7

### RAVENTI

Lyres Italian Spritz (0%) & Three Cents Tonic

7

## SOFT DRINKS

Housemade Lemonade	3.5
Housemade Rosemary & Basil Ginger Beer	3.8
Coca Cola	3.2
Diet Coke	3.2
Ginger Kombucha	4.2

## BEER & CIDER

Machina Lager 440ml	5
Dennis Hopper Pale Ale 440ml	5
Fix Larger 330ml	5
Crate Cider 330ml	5.5
Freestar 0%ABV	5

## SPARKLING, ROSE & ORANGE

	Magnum	750	500ml	175ml
Prosecco - Durello, Adria Vini, Italy (Apples & Citrus)		32	-	8.2
Karanika - 'Greek Champagne' Xinomavro, Greece, 2019 (Rich, Buttery, Floral)		54	-	12.2
Mylonas Rose - Mylonas, Malagousia, Mandilaria, Greece, 2020 (Strawberries, Apricots & Orange Blossom)		38	28	9.6
Orange - Kerner-Reisling, Malecnik, Slovenia, 2020 (Citrus Acidity & Fresh Orange)		38	28	9.6

## WHITE

	750ml	500ml	175ml
Kokotos - 'Agrimi', Savatiano-Roditis, Greece, 2019 (Floral, Citrus & Grapefruit)	29	21	7.6
Vinho Verde - Quinta Dos Espinhosos, Minho, Alvarinho, Portugal, 2019 (Full-Bodied, Green Fruit, Coastal)	34	25	8.8
Pecorino - Tocco, Abruzzo, Italy, 2019 (Exotic Fruit, Fresh & Rich)	36	26	9.2
Malagouzia - Alpha Estate, Greece, 2019 (Medium-bodied, Melon & Floral)	42	31	10.8
Dão - Encruzados, Portugal, 2019 (Bold, Flowers & Thyme)	56	-	-

## RED

	750ml	500ml	175ml
Kokotos – ‘Three Hills’, Agiorgitiko, Greece, 2019 (Light, Red Fruits & Supple Tannins)	29	21	7.6
Chateau Laballe – Terras Basses Rouge, Gascony, Merlot, Cabernet Sauv, France, 2019 (Medium-Bodied, Raspberry & Cassis)	34	25	8.8
Kanenas – Mavroudi-Syrah, Greece, 2018 (Velvety, Spiced Red Fruits & Oak)	36	26	9.2
Tempo al Vino – Alese, Pulia, Negroamaro, Italy, 2018 (Full-Bodied, Light Spice, Balanced Acidity)	38	28	9.8
Barbera d’Asti – La Vigna Vecchia, DOCG Cossetti, Italy, 2016 (Medium-Bodied, Rich Fruits & Soft Spices)	44	-	-
Le Sud – Pinot Noir, Languedoc, France, 2020 (Light-Bodied, Red Fruits, Medium Acidity)	46	-	-
Rioja – A Veredas Crianza, Spain, 2016 (Big-bodied, Intense Cherry & Spice)	52	-	-

Wine vintages may vary, please ask your waiter.

## DIGESTIF

Rakomelo Espresso Martini	10
Ouzo 12 (Greece)	7
Yeni Raki (Turkey)	7
Metaxxa 12* (Greek)	8
Tsikoudia (Crete)	7
Roots (Greece)- Kanela, Rakomelo, Mastiha	6.5

Teas and coffee available upon your request.