

APERITIF

MASTIHA MARTINI

Rosemary infused Old Sport gin, Mastiha, Noilly Prat vermouth & Ouzo 12yr sprayed
11.0

SAFFRON NEGRONI

Saffron gin, Noilly Prat vermouth & Chase elderflower Liqueur
12.0

BLOOD ORANGE SPRITZ

Aperol, Solerno blood orange, orange & honey blossom droplets
topped up with Prosecco
9.0

COCKTAILS

MAVRO SOUR

El Jimador tequila, cinammon liqueur, blackberry, lemon juice,
egg white & vanilla syrup
10.5

METAXA SIDECAR

Metaxa 5*, Cointreau & lemon juice
10.0

PRASINOS MULE

Broken Clock vodka, basil & homemade rosemary & basil ginger beer
10.0

AMPELIA

Manousakis Tsikoudia, Lyrarakis Verjus, Callicounis vermouth & sugar syrup
10.5

SIKA SOUR

Tovaritch vodka, fig Liqueur, lemon juice, vanilla syrup & egg white
10.0

XIROS

Four Roses bourbon, Callicounis Amaro Bitter, Callicounis Vermouth,
grapefruit juice, lemon juice & Peychaud's bitters
10.5

TSIPOURO OLD FASHIONED

Apostolakis Manifesto Barrel-Aged Tsipouro, honey blossom droplets,
Angostura bitters & demerara sugar
11.0

SPARKLING	750ml	500ml	125ml
Prosecco Palladiano Durello – Adria Vini, Veneto, Italy (Apples, floral & citrus)	32.0	–	8.2
Karanika Cuvée Spéciale Extra Brut – ‘Greek Champagne’ Amyndeon, Greece, 2018 (Rich, buttery & floral)	54.0	–	12.2
ROSÉ & ORANGE	750ml	500ml	175ml
Malagousia-Mandilaria Rosé – Mylonas Winery, Atiki, Greece, 2020 (Strawberries, apricots & orange blossom)	38.0	28.0	9.6
Postopoma Orange – Matija Žerjav, Kerner-Riesling, Malečnik, Slovenia, 2020 (Citrus acidity & fresh orange)	38.0	28.0	9.6
WHITE	750ml	500ml	175ml
Agrimi, Roditis-Savatiano – Kokotos, Attiki, Greece, 2019 (Floral, citrus & grapefruit)	29.0	21.0	7.6
Vinho Verde, Casa Do Arrabalde – A&D Wines, Baião, Portugal, 2018 (Full-bodied, green fruit & coastal)	34.0	25.0	8.8
Pecorino, Capostazione – Tocco Azienda Agricola, Abruzzo, Italy, 2020 (Exotic fruit, fresh & rich)	36.0	26.0	9.2
Malagouzia – Alpha Estate, Amyndeon, Greece, 2020 (Medium-bodied, melon & floral)	42.0	31.0	10.8
Chardonnay, Native Grace Barrel – HERNERS, East-Sussex, England, 2018 (Oaky, apple & citrus)	46.0	–	–
Druida Encruzado Reserva – Mira de Ó Dão, Portugal, 2019 (Bold, flowers & thyme)	56.0	–	–

Wine vintages may vary, please ask your waiter.

RED	750ml	500ml	175ml
Three Hills, Agiorgitiko – Kokotos, Attiki, Greece 2019 (Light, red fruits & supple tannins)	29.0	21.0	7.6
Les Terras Basses – Château Laballe, Gascony, France, 2019 (Medium-bodied, raspberry & cassis)	34.0	25.0	8.8
Kanenas, Mavroudi-Syrah – Tsantalis, Thessaly, Greece, 2018 (Velvety, spiced red fruits & oak)	36.0	26.0	9.2
Alese, Negroamaro – Tempo al Vino, Apulia, Italy, 2019 (Full-bodied, light spice, balanced acidity)	38.0	28.0	9.8
Cinsault Vieilles Vignes – Domaine des Tourelles, Bekka Valley, Lebanon, 2019 (Stone fruits, vanilla & cherries)	38.0	-	-
Barbera d’Asti Superiore ‘La Vigna Vecchia’ – Cossetti Piedmont, Italy, 2017 (Medium-bodied, rich fruits & soft spices)	44.0	-	-
Le Sud Pinot Noir – Bruno Lafon, Languedoc-Roussillon, France, 2020 (Light-bodied, red fruits & medium acidity)	46.0	-	-
Rioja Crianza, A Veredas – Nestares Eguizábal, Rioja, Spain, 2016 (Big-bodied, intense cherry & spice)	52.0	-	-

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BROTHER MARCUS X FREESTAR

FREESTAR is the first gluten free and vegan beer with zero alcohol made in the UK. It is one of the best non-alcoholic drinks which can be enjoyed anytime.

Choosing not to drink alcohol shouldn't be a compromise, so in collaboration with FREESTAR we will give you a second beer on us during January (Mon - Fri)

Freestar, London, England 330ml - 0.0 % (GF, VG) 5.0

SOFT DRINKS

Housemade lemonade	3.5
Housemade rosemary & basil ginger beer	3.8
Coca Cola	3.2
Diet Coke	3.2
JARR Ginger Kombucha	4.2

BEER & CIDER

Camden Hells Lager, London, England (Half/Pint) - 4.6%	3.2/6.4
Camden Pale Ale, London, England (Half/Pint) - 4.0%	3.2/6.4
Keo Lager, Limassol, Cyprus 330ml - 4.5%	5.5
Fix Lager, Athens, Greece 330ml - 5.0%	5.5
Crate cider, London, England 330ml - 4.7%	5.5