

BROTHER MARCUS

BARTENDER'S CHOICE

WATERMELON SPRITZ

Axia, prosecco, watermelon
syrup & lemon juice

Our Greek twist on a classic spritz

13.0

APERITIF

AXIA MARTINI

Axia, Maraschino liqueur, Noilly Prat, lime juice & sugar syrup
12.5

BM MARTINI

Gin or Vodka with Malagousia Sweet Wine
12.5

SIGNATURE COCKTAILS

MAVRO DAIQUIRI

Planteray 3 Stars Rum, blackberry, ginger juice & lime juice
12.5

ALEPPO MEZCALITA

Quiquiriqui Mezcal, lime juice, agave syrup & Ouzo 12
12.5

GREEK PALOMA

Rooster Rojo Tequila, Roots Mastiha, Briottet grapefruit liqueur, pink peppercorn
syrup, pink grapefruit juice & Three Cents pink grapefruit soda
12.5

MARCUS NEGRONI

Hibiscus infused J.J Whitley Gin, Campari & Karminia Vermouth
13.0

SEASONAL COCKTAILS

RAKOMELO BITTER

J.J Whitley Gin, Italicus Bergamot & Roots Rakomelo
12.5

TSIKOUDIA SOUR

Tsikoudia, Chase Elderflower Liqueur, vanilla syrup & lemon juice
12.5

GRAPE COBBLER

Malagousia Sweet Wine, White Wine, Metaxa 5*, Three Cents fig leaf soda
12.5

SPARKLING

	750ml	500ml	125ml
Prosecco D.O.C – Le Dolci Colline Veneto, Italy, NV (Delicate, fruity & refreshing finish)	38.5	–	9.6
Prosecco Rosé – Le Dolci Colline Veneto, Italy, NV (Floral, strawberry & raspberry notes)	40.7	–	–
Domaine Karanika – Brut Cuvée Special Amyndeon, Greece, 2023 (Citrus & spring blossom)	63.0	–	–
Champagne Gremillet Sélection Brut Champagne, France, NV (Floral, peach, baked biscuit & crisp)	69.0	–	–

ROSÉ & ORANGE

	750ml	500ml	175ml
Malagousia-Mandilaria Rosé – Mylonas Winery Atikki, Greece, 2024 (Strawberries, apricots & orange blossom)	42.9	31.4	10.8
Trêve Estivale Rosé – Maison Ventenac Languedoc- Roussilon, France 2024 (Fruity, round & lingering finish)	44.0	–	–
Invader Orange Muller Thurgau – Eschenhof Holzer Wagram, Austria, 2022 (Citrus acidity & tropical fruits)	48.0	–	–

Wine vintages may vary, please ask your waiter
125ml available upon request

WHITE

	750ml	500ml	175ml
Agrimi, Roditis-Savatiano - Kokotos Attiki, Greece, 2024 (Wine on tap) (Floral, citrus & grapefruit)	29.0	21.0	8.0
Sauvignon Blanc - Tenuta Il Cascinone Piedmont, Italy, 2024 (Delicate, citrus, elderflower notes)	33.5	23.0	8.5
Chardonnay - Maison Ventenac Languedoc-Roussillon, France 2024 (Exotic fruits, rich & silky)	37.0	26.8	9.5
Vinho Verde - Vila Nova Sousa, Portugal, 2024 (Floral, citrus & tropical aromas)	39.9	28.5	10.0
Malagouzia - Alpha Estate Amyndeon, Greece, 2024 (Medium-bodied, melon & floral)	48.0	35.0	12.3
Chablis - Domaine Daniel Séguinot Et Filles Burgundy, France, 2023 (Flint, fresh & white nectarine)	56.1	-	-
Sancerre - Domaine du Pré Semelé Loire, France, 2023 (Crisp, crunchy grapefruit & citrus)	61.6	-	-
Kisi Qvevri - Glekhuri (Amber Wine) Akhmeta, Georgia, 2022 (Spiced notes, fresh & rounded)	66.0	-	-
Chardonnay- Au Pied du Mont Chauve Burgundy, France, 2020 (Buttery, intense, almond & vanilla)	75.0	-	-

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125ml available upon request

RED	750ml	500ml	175ml
Three Hills, Agiorgitiko – Kokotos Attiki, Greece 2024 (Wine on tap) (Light, red fruits & supple tannins)	29.0	21.0	8.0
Malbec Les Volets Haute Vallée de l'Aude, France, 2023/2024 (Medium body, red fruits, parma violet notes)	33.5	23.0	8.5
Primitivo – Tempo al Vino Salento, Italy, 2023 (Fresh cherry, velvety, medium-full bodied)	38.5	28.1	9.9
Axia Xinomavro-Syrah – Alpha Estate Amyndeon, Greece, 2022 (Full-bodied, black fruits & sweet spices)	41.5	29.7	10.7
Le P'tit Pinot – Bruno Lafon Languedoc-Roussillon, France, 2024 (Light bodied, red fruits & lively personality)	44.0	-	-
Côtes du Rhône – Château Maucoil Rhône, France, 2023/2024 (Organic, black fruits & full-bodied)	47.0	-	-
Limnio – Ktima Vourvoukeli Avdira, Greece, 2019 (Red forest fruits, black pepper & cardamom)	53.0	-	-
Sangiovese – Noelia Ricci Emilia Romagna, Italy, 2023 (Medium-bodied & red forest fruits)	56.0	-	-
Syrah Cabernet – Domaine des Tourelles Bekaa Valley, Lebanon, 2019 (Full- bodied, blackcurrant & chocolate)	64.0	-	-
Pinot Noir – Dominique Gruhier Burgundy, France, 2023 (Light bodied, fresh & wild strawberry)	72.0	-	-

Wine vintages may vary, please ask your waiter
125ml available upon request

SPIRITS

GIN

	25ml	50ml
J.J Whitley	6.1	11.6
Hendrick's	6.5	12.0
Gin Mare	6.6	12.1
The Botanist Gin	7.0	13.0

VODKA

J.J Whitley	6.0	11.0
Broken Clock	6.6	12.1

WHISKY

Monkey Shoulder	6.5	12.0
Jameson	6.6	12.1
Coachbuilt	7.0	13.0
Auchentoshan "3 wood"	8.0	15.0
Laphroaig 10yr	8.0	15.0

BOURBON & RYE WHISKEY

Four Roses	6.1	11.0
Woodford Reserve	6.5	12.0
Sazerac Straight Rye 6yr	7.5	14.0

RUM

Sailor Jerry	5.5	9.9
Planteray 3 Stars	6.0	11.0
Planteray "Original" (Dark Rum)	6.5	12.0
Planteray Barbados "Gran Reserve" 5yr	7.0	13.0

CACHACA & PISCO

Sagatiba Pura	6.0	11.0
Macchu Pisco	6.5	12.0

SPIRITS

TEQUILA

	25ml	50ml
Rooster Rojo Blanco	6.1	11.0
Ocho Blanco	6.5	12.0
Ocho Reposado	7.0	13.0
Don Fulano Anejo	7.5	14.0

MEZCAL

Quiquiriqui Matalan	7.2	13.2
San Cosme	7.5	14.0

GREEK SPIRITS

Axia	6.5	12.0
Metaxa 5*	6.6	12.1
Metaxa 12*	8.8	16.5

GREEK LIQUORS

Roots Mastiha	5.0	9.4
Roots Kanela	5.0	9.4
Roots Rakomelo	5.0	9.4

DIGESTIFS

	25ml	50ml
Baileys	5.5	9.9
Vecchio Amaro del Capo	5.5	9.9
Apostolakis Manifesto Barrel-Aged Tsipouro	8.0	15.0

A discretionary optional service charge of 13.5% will be added to your bill

NON-ALCOHOLIC

PENTIRE COASTAL SPRITZ

Pentire Coastal Spritz & Three Cents tonic
8.5

PENTIRE ANGOURI MARGARITA

Pentire Adrift, agave syrup, lime juice & cucumber
8.5

PENTIRE PALOMA

Pentire Seaward, lime, agave syrup & pink grapefruit soda
8.5

WATER

Filtered still 1.0

Filtered sparkling 1.0

We're part of the Belu Collective, to serve unlimited filtered still
and sparkling water. Helping to change the way the world sees water.

SOFT DRINKS

House made lemonade 3.9

Mountain Ice Tea 3.9

Coca Cola/Coke Zero 3.6

The Root Co. Ginger Kick - locally made 3.3

Three Cents Sodas - Cherry/Pineapple/Pink Grapefruit 3.3

BEER & CIDER

Efes Pilsener, Istanbul, Turkey (Half/Pint) - 5.0% 3.6/6.9

Gipsy Hill Hepcat Session IPA (Half/Pint) - 4.6% 3.6/6.9

Keo Lager, Limassol, Cyprus 330ml - 4.5% 5.9

Sassy Brut Cider, Normandy 330ml - 5.2% 6.1

Gipsy Hill Hepcaf Alcohol Free IPA -0.5% 5.4

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 13.5% will be added to your bill