

DRINKS & SNACKS



REFRESHMENTS & COFFEES

Water 750ml	2,5
Pellegrino 0,75L	5
Soft Drinks (Coca Cola, Sprite, Fanta Lemon etc.)	5
Smoothies Banana, Peanut Butter, Milk, Almond Mix Berries, Greek Yogurt, Oat, Honey Seasonal Fruits, Orange Juice, Agave	7
Fresh Juice Orange	6
Homemade Lemonade	5
Ginger Beer	5
Red Bull	6
Milkshake (Vanilla, Chocolate, Strawberry, Banana)	6
Savortails Craft Soda (Grapefruit, Pineapple, Pear, Sour Cherry, Yuzu & Passion)	5
Savortails Craft Tonics (Tonic, Cucumber – Elderflower, Olive&Lemon)	5
Juices (Orange, Apple, Cranberry, Pineapple etc.)	5
Espresso	3
Double Espresso	3,5
Cappuccino	4
Double Cappuccino	5
Latte	4,5
Americano	3,5
Flat White	5
Greek Coffee	4
Nescafe	3,5
Frappe (Iced Coffee)*	4
Freddo Espresso	4
Freddo Cappuccino	4,5
Hot/Cold Chocolate	5
Hot Tea (Chamomile, Green Tea, English Breakfast Tea)	4,5
Cold Tea (Peach, Passion Fruit & Lemon, Sugar Free Raspberry, Sugar Free Lemon)	5

* add a scoop of your favourite ice cream for 1,5 euro

WINE BY THE GLASS (150ml)

WHITE

GR Gaia “Monograph Multi”	6
GR Ktima Alfa “Xelwnes” Malagouzia	10
FR Marcel Amance Chardonnay	8
NZ Hans Greyl Marlborough Sauvignon blanc	8

ROSÉ

GR Tsililis “Askitikos” Agiorgitiko blend	6
GR Bairaktaris “Rock n Rose” demi-sec	7
GR Thymiopoulos “Rose de Xinomavro”	8
FR Fredavelle Coteaux d’Aix en Provence	12

RED

GR Tsililis “Askitikos” Cabernet Sauv blend	6
FR Marcel Amance Bourgogne Pinot Noir	9

SPARKLING

IT Maschio Cantine Prosecco	6
GR Theopetra Estate “April” Xinomavro Rose	8

BEERS

Mythos Draught 400ml	6
Corona 330ml	6
Milokleftis (Apple Cider / Cherry Cider)	5
Alcohol-Free	5

GREEK MICRO BREWS

Septem Friday’s Pale Ale 330ml	8
FiveTwenty APA 330ml	8
Seven Island Citra Crush IPA 330ml	9

CORFU BEER BREWERY

Corfu Pilsner 330ml	6
Red Ale 330ml	7
Dark 330ml	7
Weiss 500ml	8
Radler 330ml	6

COCKTAILS

ROCK YOUR DAY WITH A SIGNATURE COCKTAIL!

SIGNATURE

Hotel California Cazadores Tequila, Lime, Beer syrup, Lime salt Tequila and lime are classic Mexican flavors, fitting the dreamy, slightly eerie vibes of Hotel California	14
Sweet Child O’ Mine 42 Below Vodka, Pineapple, Lime, Apple pie syrup The fruity and nostalgic sweetness of pineapple and apple pie syrup matches the warm, sentimental tone of Sweet Child o’ Mine	13
Smoke On The Water Bombay Sapphire Gin, Green apple, Cucumber, Mint The crisp, cool, and slightly mysterious notes of green apple and cucumber fit the song’s dark, moody essence	13
Roxanne Bacardi Rum Blend, Lime, Tropical Fruits, Spices Tropical flavors with a hint of spice mirror Roxanne’s exotic, fiery, and dramatic nature	14
Bohemian Rhapsody Chios Masticha Liqueur, Rose wine, Lime, Peach The unique masticha and rose wine bring an unexpected, multi-layered complexity—just like Bohemian Rhapsody	12
Born To Be Wild Ouzo, Lemon, Basil, Strawberry, Salt Ouzo’s boldness and the herbal-fruity mix reflect the untamed, adventurous spirit of Born to Be Wild	11
Sex On Fire Cazadores Tequila, Citrus cordial, Soda water, Orange and Pepper salt The heat from tequila and pepper salt captures the intensity of Sex on Fire	13
Back In Black 42 Below Vodka, Coconut, Mango, Limoncello cream The deep, tropical richness of coconut, mango, and limoncello cream has a dark, indulgent vibe, fitting Back in Black	12

PREMIUM

Patron Margarita Patron Tequila Blend, Lime, Orange Liqueur, Salt	15
Patron Paloma Patron Silver, Lime, Agave, Grapefruit Soda, Salt	14
Bacardi Mojito Bacardi 4y, Lime, Brown Sugar, Mint, Soda	12
Bacardi Mai Tai Bacardi 10y, Orange Liqueur, Lime, Orgeat	15
Grey Goose Espresso Martini Grey Goose Vodka, Coffee Liqueur, Espresso, Vanilla	14
Grey Goose Bloody Mary Grey Goose Vodka, Tomato, Spices, Lemon	15
Bombay Sapphire Negroni Bombay Premier Cru, Martini Bitter, Martini Rosso Vermouth	13

COCKTAILS

SPRITZ	Aperol Aperol, Soda, Orange, Prosecco	10
	Hugo Elderflower, Soda, Mint, Lime, Prosecco	11
	Greek Masticha, Cucumber Tonic, Pepper Mix	11
	Venetian Otto's Greek Vermouth, Basil, Soda, Peach, Prosecco	9
	Limoni Limoncello, Masticha, Tonic, Herbs, Prosecco	9
	Corfu Kumquat, Ginger Beer, Mint, Prosecco	10
MOCKTAILS	Nojito Soda, Mint, Lime, Sugar	8
	Herbie Martini Vermouth 0% ABV infused with flowers, Strawberry, Soda	12
	Eve Martini Vermouth 0% ABV infused with citrus, Lime, Passion, Vanilla	11
	G & T zero Gin 0% ABV, Tonic	10

SAVORTAILS HIGHBALLS

Pink Gin, Strawberries, Lime, Pink Grapefruit Soda	12
Votanikon Gin, Basil, Olive & Lemon Tonic	12
42 Below Vodka, Pink Grapefruit Soda	11
42 Below Vodka, Red Wine, Pear Soda	11
Dewar's Caribbean Cask, Lime, Bitters, Mint, Yuzu & Passion fruit soda	13
Bombay Sapphire, Coriander, Lime, Sour Cherry Soda	12
Bacardi Rum Blend, Tropical Fruits, Pineapple Soda	13
Bombay Sapphire, Herbs, Lime, Spices, Tonic	12

SPIRITS



VODKA

42 below	8	100
Ketel One	9	120
Ciroc	13	160
Grey Goose	12	150

GIN

Bombay Sapphire	8	100
Tanqueray 0%	9	
Bombay Bramble	9	110
Bombay Premium Cru	14	180
Oxley	12	150
Hendrincks	12	150
Gin Mare	14	180
Monkey 47	18	170
Votanikon	9	110

RUM

Bacardi	8	100
Bacardi Carta Negra	8	100
Bacardi Spiced	8	100
Bacardi 4y	9	110
Bacardi 10y	11	140
Sailor Jerry	9	100
Diplomatico Exclusiva	14	180
Santa Teresa Solera	15	190

TEQUILA

Cazadores Blanco	8	100
Cazadores Reposado	9	110
Bruxo X Mescal	12	150
Patron Silver	11	140
Patron Reposado	15	160

WHISKEY & BOURBON

Dewars White Label	8	100
Jameson	8	100
Dewars Caribbean Smooth	10	130
Jack Daniels	9	110
Four Roses	10	139
Oban 14	12	150
Glendiffich 12	12	150

COGNAC & BRANDY

Metaxa 5*	8
Metaxa 12*	10
Hennessy	12
Courvoiser	12

LIQUEURS

Baileys, Amaretto, Malibu etc	8
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APERITIFS

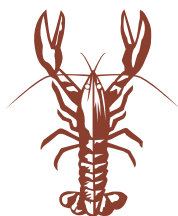
Aperol, Campari, Pimm's etc	6
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DIGESTIVE

Masticha, Limoncello, Jagermeister etc	8
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SNACKS

Caesar's Salad Σαλάτα Caesar's 	16
Chicken, bacon croutons, iceberg, chicory, Caesar dressing Κοτόπουλο, κρουτόν μπέικον, άισμπεργκ, τσικόρι, Caesar σως	
Greek Salad Ελληνική Σαλάτα   <i>upon request</i>	15
Tomato, cucumber, pepper, onion, olives, caper leaves, zaatar, extra virgin olive oil, feta, fresh oregano Τομάτα, αγγούρι, πιπεριά, κρεμμύδι, ελιές, κάπαρη ,καπαρόφυλλα, ζσατάρ, Ε. Π. ελαιόλαδο, φέτα , φρέσκια ρίγανη	
Smashed Burger Smashed Burger	20
Black Angus, smoked mayo, iceberg, pickled cucumber, cheddar (Extra truffle 15 euros/10 gr Caviar 25 euros/5 gr) Black Angus, καπνιστή μαγιονέζα, άισμπεργκ, πίκλα αγγούρι, τσένταρ (Έξτρα τρούφα 15ευρώ/10gr Χαβιάρι 25 ευρώ /5 gr)	
Crispy Chicken Sando Sando Crispy Κοτόπουλο	17
Parmesan, truffle mayo, iceberg Παρμεζάνα, μαγιονέζα τρούφας, άισμπεργκ	
Cod Sandwich Σάντουιτς Μπακαλιάρου	17
Tartar mayo, iceberg, sriracha, tomato tartare Μαγιονέζα ταρτάρ, άισμπεργκ, σριράτσα, ταρτάρ τομάτας	
Falafel Wrap Falafel Wrap 	14
Avocado, pico de gallo, tahini sauce Αβοκάντο, pico de gallo, σως ταχίνι	
Chicken Club Sandwich Club Κοτόπουλο	19
Chicken salad, tartar mayo, tomato, gouda, bacon, iceberg, fries Κοτοσαλάτα, μαγιονέζα ταρτάρ, τομάτα, γκούντα, μπέικον, άισμπεργκ, τηγανητές πατάτες	
Lobster Roll Ρολ Αστακού	29
mayo, tomato tartare, chives Μαγιονέζα, ταρτάρ τομάτας, σχοινόηρασο	
French Fries Πατάτες Τηγανητές 	8
(Extra truffle 15 euros/10 gr Caviar 25 euros/5 gr) (Έξτρα τρούφα 15ευρώ/10gr Χαβιάρι 25 ευρώ /5 gr)	
Fruit salad Φρουτοσαλάτα 	12
with seasonal fruits με φρούτα εποχής	



Please inform us about any food allergies or special dietary requirements and we will be happy to accommodate you.

The prices are in euros and include VAT and local taxes.
Consumer is not obliged to pay if the notice of payment
has not been received.

Supervisor: Konstantinos Ziniatis

Παρακαλούμε να μας ενημερώσετε αν έχετε αλλεργία
σε τρόφιμα ή ειδικές διατροφικές απαιτήσεις.

Οι τιμές είναι σε ευρώ & συμπεριλαμβάνουν ΦΠΑ και δημοτικό φόρο.
Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει
το νόμιμο παραστατικό στοιχείο.
Αγορ. Υπεύθ.: Κωνσταντίνος Ζηνιάτης