



Bites

GAMBERONI KATAIFI

*King prawns wrapped in kataifi pastry,
served with homemade spicy mayo*

ARANCINE AI FUNGHI

*Deep-fried Ceps mushroom rice balls,
served with creamy truffle & Parmesan sauce*

CALAMARI & ZUCCHINE FRITTI

Served with tartare sauce

FRIES & TRUFFLE

French fries with black truffle & mayonnaise

By the Glass

WINE

SANTA MARGHERITA *Pinot Grigio*

KARIPIDIS *Sauvignon Blanc*

GEROVASSILIOU ESTATE *Chardonnay*

IDYLLE D' ACHINOS *Grenache, Agiorgitiko*

WHISPERING ANGEL *Cinsault, Syrah, Mourvedre*

CHIANTI CLASSICO DOMUS VINI *Sangiovese*

AIVALIS NEMEA *Agiorgitiko*

CHAMPAGNE ♦ SPARKLING WINE

TAITTINGER RÉSERVE *Brut N.V.*

TAITTINGER PRESTIGE *Rosé Brut N.V.*

SANTA MARGHERITA *Prosecco Valdobbiadene*

MOSCATO D' ASTI *Prunotto Antinori*

Signature Cocktails

COCCO COLADA

Coconut infused rum, sake, pineapple purée, lime

PASSION MANGO MOJITO

Aged rum, passion & mango purée, mint

MARGARITA FROM LITTLE VENICE

Reposado tequila, bergamot oleo, lime

WATERMELON MARTINI

Fresh watermelon juice, vodka

GREEK FIGS NEGRONI

*Blend of vermouths, bitters and gins,
aromatized with figs and resting in small sherry barrels*

MASTIC PISCO SOUR

Pisco, dry mastic, egg white, lime juice

PASSION MARTINI

Vodka, passion fruit purée

CUCUMBER CHILL

Hendricks, elderflower liqueur, honey syrup, cucumber purée

SAKEPIRINHA

Sake, lime, sugar syrup

GINGER RUSH

Tequila reposado, agave nectar, fresh ginger, lime

Mocktails

FRESH LEMONADE
VIRGIN PINA COLADA
VIRGIN MOJITO
FRUIT PUNCH



Champagne Cocktails

APEROL SPRITZ

Aperol, champagne, soda, orange twist

LYCHEE CHAMPAGNE

Lycée purée, lychee syrup, champagne

BELLINI

Peach purée, crème de pêche, champagne

Classic Cocktails

DAIQUIRIS,
MARGARITAS,
MOJITOS,
MARTINIS *and more*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES YOU MAY HAVE.
PRICES ARE IN EURO AND INCLUDE ALL APPLICABLE TAXES (MT, VAT). MARKET INSPECTOR: ILIAS MELETIOU