

## COCKTAILS

Fig Zesto .....	15
<i>chai, brandy, tentura, cinnamon</i>	
Frangelico Xino .....	15
<i>frangelico, whites, fresh lime, sugar syrup</i>	
Blood Orange Tzin .....	16
<i>gin, limoncello, fresh mint, blood orange, sugar syrup</i>	
Capsikos Daiquiri .....	16
<i>rum, capsicum, lime, orange bitters</i>	
Rodi Tzin.....	16
<i>gin, fresh lime, pomegranate syrup, soda water pomegranate juice</i>	
Brika Espresso Martini.....	17
<i>vodka, kahlua, brika espresso blend, sugar syrup</i>	
Fraoula Tzin .....	17
<i>gin, frangelico, fresh strawberries &amp; lemons, sugar syrup</i>	
Tsilly vodka .....	17
<i>chilli-infused vodka, cointreau, lemon</i>	
Rosemary Gin Xino.....	18
<i>gin, whites, lemon limoncello, pineapple, rosemary syrup</i>	
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Kokkini Sangria (serves 4) .....	35
<i>red wine, tentura, spiced rum, apricot brandy</i>	
Aspri Sangria (serves 4) .....	35
<i>white wine, french fruit liqueur, peach juice, blood orange, lemonade</i>	

Can't see anything that suits your taste? Ask us for your favourite classic cocktail or have one of our bartenders create your own special drink.

# OUZO

The philosophy behind ouzo drinking is entirely different from the one adopted by other countries. Ouzo is interwoven with Greek culture and is a “lifestyle” which necessitates simplicity, an open heart, directness and a true willingness for communication. It has no place at formal dinners nor should it feature on bar counters. Ouzo remains a local product (one of the few still around) stamped with the seal of the Hellenic identity.

	<i>30ml</i>	<i>200ml</i>
Ouzo Veto .....	9	45
Ouzo Plomari .....	9	49
Barbayanni Blue .....	11	57
Barbayanni Green .....	10	54
Ouzo Mini .....	8	47
Samaras Blue Label.....	10	55
Barbayanni Black .....	12	

