



COCKTAILS

ALEKOS

metaxa 12 stars / pine liqueur / crème de cassis / agave soda / blueberry leather

A lovely, fruity drink, as charming as an Alekos Fassianos painting, for whom it is named. The unmistakable fragrance of pine in early summer with a splash of cool agave, hints of musky aged-wine distillates, and the pleasing tartness of blackberry. Finished with a cloud of lime meringue.

ARGOS MARTINI

gin mare / kalamata olive vermouth / marjoram

A martini with a uniquely Mediterranean character. Every inch the sophisticated gentleman or lady, the Argos Martini is as clean and elegant as the iconic classic but infused with the nutty saltiness of Argos olives. A waft of sweet, woody marjoram completes the journey to the sun-drenched islands of Greece.

GIN BASIL FIZZ

hendrick's / basil / mediterranean soda

A chic, cool twist on this 21st century smash hit - the Gin Basil Smash. Bright, herbaceous, crystal clear as a cloudless sky, and as long and lovely as the perfect summer's day.

FORBIDDEN FRUIT

michter's rye / calvados / averna / px sherry / lemon / bitters / mini apple

Rich, intense and seductive, with a backbone of forbidden fruit – delicious, ripe apple. Averna tempts the palate with sugar and spice and a gentle herbal bitterness. Michter's Rye tantalises with a suggestion of black pepper and creamy butterscotch.

PELAGOS PUNCH

mezcal / tequila reposado / kiwi / pineapple / lime / lactose / laurel

A bold, punchy cocktail with the aqua translucency of the sea and a lingering smokiness to contrast. The Pelagos Punch pops with aromatics, tropical fruit, and a refreshing smack of fresh lime.

THE AVATON

rooibos campari / coffee vermouth / hibiscus / 3 cents cherry soda

A novel take on the classic Americano. The distinctive, bittersweet flavour of Campari and a deep coffee finish are elegantly balanced with a light, bubbly layer of nostalgic, wild cherry soda.

SILENT REEF

champagne brut / falernum / passion fruit / lemon / egg protein

An extremely approachable, captivatingly feminine cocktail. Wonderfully luminous, with Falernum's fresh ginger, lime and almond notes, and the enticing tang of passion fruit. Crowned with an alluring 'coral reef' garnish.

SKINO-RITA

skins mastiha / cointreau / lime / candied ginger

A sexy, Aegean-inspired twist on the all-time favourite Margarita. Mastiha, an exciting, aromatic spice unique to Greece, brings an element of surprise to this classic cocktail. Cointreau joins the party with sweet and spicy orange notes.

ELPIDA

Pineapple rum / kaffir leaf / greek vissino / carbonated cranberries / lime meringue

An elevated and vivacious cocktail, well balanced with a dominant taste of tart cranberry, traditional Greek sour cherry preserve, and the exotic flavour of dark, pineapple rum.

