

## ROYAL AND BUBBLY

<b>PINK BUBBLES</b>	25 €
Aperol, Gin, fresh pink grapefruit juice, vanilla syrup, lychee liquor and Rose champagne	
<b>MISS VIOLET</b>	25 €
Violet syrup, fresh lemon juice and champagne	
<b>MYSTIQUE</b>	25 €
Pink gin, fresh lime juice, homemade cucumber syrup, lavender syrup and prosecco	
<b>ROYAL SPRITZ</b>	25 €
Aperol, prosecco and soda water	

## MOMENTS IN MYKONOS

<b>WALKING ON THE BEACH</b>	22 €
Dark Rum blend, passion and pineapple puree, homemade Greek honey syrup, falernum liquor, orgeat, fresh lime juice and aromatic bitters	
<b>DIVING INTO THE BLUE</b>	22 €
Ouzo Greek spirit, fresh melon juice, ginger syrup, yuzu juice and cardamom bitters	
<b>FALLING IN LOVE</b>	22 €
Vanilla infused Vodka, thyme infused orange liquor, strawberry puree, cranberry juice, yuzu juice, homemade raspberry syrup and basil leaves	
<b>ENJOYING THE SUNSET</b>	22 €
Aperol and Campari blend, Greek vermouth, red fruits and pink grapefruit soda	
<b>DANCING THROUGH THE NIGHT</b>	22 €
Mescal, melon liquor, pineapple puree, coconut syrup, yuzu juice, orange and cardamom bitters	

## M O C K T A I L S

**SUMMER FEST 14€**  
Red fruits puree, cucumber syrup, yuzu juice, cranberry juice and ginger beer

**MANGO MULE 14€**  
Mango puree, Greek honey syrup, fresh lime juice and ginger beer

**PINK SMASH 14€**  
Blueberries, Greek honey syrup, fresh lemon juice and pink grapefruit soda

**COSMOPOLITE 14€**  
Cranberry juice, fresh lime juice, fresh orange juice and cranberry syrup

And much more! Ask our great bar team!

## CHAMPAGNES

### BRUT

Grand assemblage Jeeper Cuvee Beefbar	130€
Taittinger Reserve	150€
Bollinger Special Cuvée	180€
Ruinart Blanc de Blancs	220€
Dom Pérignon	400€
Krug	550€
Louis Roederer Cristal	650€
Moet MCIII	800€
Krug Clos Du Mensil Blanc de Blancs, 2004	2400€

### ROSÉS

Taittinger Prestige	180€
Veuve Clicquot	200€
Laurent-Perrier	280€
Billecart Salmon	300€
Krug	820€
Dom Pérignon	900€
Louis Roederer Cristal	1250€

### MAGNUM BRUT

Taittinger Reserve	340€
Billecart Salmon	400€
Veuve Clicquot	420€
Dom Pérignon Brut, 2009	1050€

### MAGNUM ROSÉ

Taittinger Prestige	380€
Veuve Clicquot	450€
Billecart Salmon	550€
Dom Pérignon	1950€


## SPARKLING WINES

Moscato d' Asti	50€
Prosecco	55€

## WHITE WINES

Gerovassiliou Estate, <i>Malagouzia, P.G.I. Epanomi, Greece</i>	65€
Kavalieros Santorini Sigalas, <i>Assyrtiko, Santorini P.D.O., Greece</i>	120€
Viognier, Domaine Gerovassiliou, <i>Viogner, P.G.I. Epanomi, Greece</i>	65€
Domaine Jean Chartron Batard – Montrachet <i>Chardonnay Cote de Beaune A.O.C., Burgundy, France</i>	590€
Baron de “L” Pouilly – Fume Ladouchette, <i>Sauvignon Blanc, Loire A.O.C., France</i>	270€
Château Carbonnieux, Pessac-Leognac <i>Sauvignon Blanc, Semillon, Pessac – Leognan A.O.C., France</i>	160€
Santa Margherita, D.O.C Friuli Alto Adige, <i>Pinot Grigio, Italy</i>	70€
Querciabella, Batar Toscana <i>Chardonnay – Pinot Bianco, Tuscany I.G.T., Italy</i> 	270€
Gaia & Rey, Angelo Gaja, <i>Chardonnay Langhe, Piedmont, Italy</i>	650€
Two Peaks, <i>Sauvignon Blanc, Marlborough, New Zealand</i>	65€

## WHITE WINES MAGNUM

Viognier, Domaine Gerovassiliou, <i>Viogner, P.G.I. Epanomi, Greece</i>	140€
Ovilos, Domaine Vivlia Chora, <i>Semillon – Assyrtiko, P.G.I. Paggaiou, Greece</i>	150€
Gerovassiliou Estate, <i>Malagouzia, P.G.I. Epanomi, Greece</i>	160€
Baron de “L” Pouilly – Fume Ladouchette, <i>Sauvignon Blanc, Loire A.O.C., France</i>	550€
Querciabella, Batar Toscana, <i>Chardonnay – Pinot Bianco, Tuscany I.G.T., Italy</i> 	620€

## RED WINES

Avaton Gerovassiliou Estate, <i>Limnio, Mavrotragano, Mavroudi, P.G.I. Epanomi, Greece</i>	70€
Koniaros Neratzi Estate, <i>Koniaros, P.G.I. Serres, Greece</i>	120€
Mavrotragano, Sigalas Estate, <i>Mavrotragano, Santorini P.D.O., Greece</i>	110€
Evangelo Gerovassiliou Estate, <i>Syrah, Viogner, P.G.I. Epanomi, Greece</i>	120€
Trilogia, Chateau Kokkali, <i>Cabernet Sauvignon, Peloponnese P.G.I., Greece</i>	95€
Domaine Pegau, Chateauneuf-du-Pape Cuvee Reserve <i>Grenache - Syrah, Vallee du Rhone, France</i>	220€
Chateau Margaux, 2012 <i>Cabernet, Sauvignon, Merlot, Petit Verdot, Bordeaux, France</i>	1300€
Serafin Chambolle Musigny Premier Cru Les Baudes <i>Pinot Noir, Burgundy, France</i>	400€
Sassicaia Tenuta San Guido, <i>Cabernet Franc – Cabernet Sauvignon, Tuscany, Italy</i>	530€
Tignanello, Marchesi Antinori, 2014 <i>Cabernet Sauvignon – Cabernet Franc, Tuscany, Italy</i>	270€
Ornellaia, <i>Bordeaux Blend, Bolghery D.O.C. Superiore, Tuscany, Italy</i>	460€
Opus One, 2014, <i>Bordeaux Blend Red, Napa Valley, California</i>	1000€

## BY THE GLASS

Vivlia Chora Estate - <i>Assyrtiko Sauvignon Blanc - P.G.I. Pangeon Greece</i>	10€
Le pétale de rose - <i>Provence - France</i>	10€
Arete, Vivlia Chora Estate - <i>Agiorgitiko - P.G.I. Pangeon</i>	10€
Joseph Drouhin <i>Chablis Premier Cru</i>	20€
Domaines Ott Château Romassan Clair de Noirs Rosé, Bandol, France	20€
Evangelo Gerovassiliou, <i>Syrah – Viogner, Epanomi, Greece</i>	20€
Brut Taittinger	25€
Rose Taittinger	25€

## ROSÉ WINES

Vivlinos Domaine Vivlia Chora, <i>Vivlinos, Paggaiou, Greece</i>	65€
Miraval, <i>Grenache – Cinsault – Rolle – Syrah, Provence A.O.C., France</i>	80€
Chateau Minuty 281, <i>Grenache – Syrah – Cinsault, Provence A.O.C., France</i>	220€
Garrus, Chateau d’ Esclans, <i>Grenache – Rolle, Provence A.O.C., France</i>	320€
Chateau Romassan Domaines Ott <i>Mourvedre – Cinsault – Granache – Syrah, Bandol A.O.C., France</i>	120€
Château Saint Maur, Clos de Capelune <i>Grenache-Cinsault-Syrah, Provence A.O.C., France</i>	160€

## ROSÉ WINES MAGNUM

Chateau Minuti 281, <i>Grenache – Syrah – Cinsault, Provence A.O.C., France</i>	460€
Garrus, Chateau d’ Esclans, <i>Grenache – Rolle, Provence A.O.C., France</i>	730€
Château Sainte Marguerite, Cuvée Symphonie Cru Classe <i>Grenache – Cinsault, Provence A.O.C., France</i> 	250€
Château Romassan, Domaines Ott <i>Mourvedre – Cinsault – Granache – Syrah, Bandol A.O.C., France</i>	260€
Miraval, <i>Grenache – Cinsault – Rolle – Syrah, Provence A.O.C., France</i>	180€

## ROSÉ WINES JEROBOAM

Château Romassan, Domaines Ott <i>Mourvedre – Cinsault – Granache – Syrah, Bandol A.O.C., France</i>	850€
Château Minuty 281, <i>Grenache – Syrah – Cinsault, Provence A.O.C., France</i>	980€

## DESSERT & FORTIFIED WINES

Fonseca 10 year old Tawny Port 750ml, <i>Touriga Nacional, Touriga Francesca, Tinta Roriz, Tinta Barroca, Douro D.O.C., Portugal</i>	75€
Vinsanto 12 year old, Argyros Estate 500ml <i>Assyrtiko – Aidani, Santorini P.D.O., Greece</i>	100€