

DRINKS MENU

COCKTAIL LIST

THE GARDEN OF EPICURUS

A garden near the city of Athens ,owned and used by the philosopher Epicurus and his followers.

Let us guide you in Epicuru's Philosophy...

Happiness Elixir , (happiness or eudaimonia is the realization and pursuit of the best things in life .)

£13



Based on Tequila Blanco, passion fruit liqueur , lime juice and top up with ginger beer.

Suggest it before or after your meal

Paradox cooler, (The Epicurus paradox is a logical dilemma about the problem of evil attributed .)

£13



Based on Metaxa coniac, ouzo , lime juice and top up with ginger ale.

Suggest it during your meal .

Ataraxia, (The tranquility and freedom of fear.)

£13



Based on tsipouro, ouzo , lime juice and lemon soda , orange bitters on top .

Suggest it during your meal .

Aponia, (The absence of bodily pain .)

£13



Based on spiced Rum,mastiha liquer,lime juice and fresh strawberries .

Suggest it after your meal .

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[GREEK MEDITERRANEAN GASTRONOMY]

ALL TIME CLASSIC COCKTAILS

"Classic never goes out of style ."

<u>Tom collins</u>	£ 1 1	
Gin, lime juice & sugar syrup		
<u>Old fashioned</u>	£ 1 1	
Bourbon, brown sugar & bitters		
<u>Negroni</u>	£ 1 1	
Gin, Campari & vermouth		
<u>Margarita</u>	£ 1 1	
Tequila, lime juice & triple sec		
<u>Porn Star Martini</u>	£ 1 1	
Vanilla Vodka, prosecco & passion fruit		
<u>Mojito</u>	£ 1 1	
White rum, lime juice & brown sugar		

SPRITZ COCKTAILS (low abv)

<u>Aperol Spritz</u>	£ 1 0	
Aperol & prosecco		
<u>Philoxenia Spritz</u>	£ 1 0	
Mastiha & tonic		
<u>Americano</u>	£ 1 0	
Campari & tonic		

BEERS & SPIRITS

FIX BEER 330ML £5.5
Region : Geece ABV : 5%
Varities : Lager

MYTHOS BEER 330ML £5.5
Region : Geece ABV : 5%
Varities : Lager

CLASSIC SPIRIT SINGLE 25ML £7

CLASSIC SPIRIT DOUBLE 50ML £9
MIXER IS EXTRA CHARGE

GREEK SPIRITS 50ML £7
OUZO OR TSIPOURO

GREEK SPIRITS 200ML £24
OUZO, TSIPOURO, RAKOMELO

GREEK SPIRITS 500ML £16.5
RESTINA

SOFT DRINKS

COLA CLASSIC -ZERO - DIET £3.10

LOUX ORANGE - LEMONADE £3.00

LOUX SOUR CHERRY £3.20

FANTA ORANGE £3.10

STILL WATER 750ML £4.00

SPARKLING WATER 750ML £4.70

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WINE O'CLOCK

WHITE WINES

GL125ML | BTL750ML

MANTINIA 2023 , Domaine Tselepos

Region : PDO Mantinia , Peloponnese ABV : 11,7%

Varieties : 100% Moschoflero.

Wine with excellent freshness and high acidity. Delicate flavors of high intensity, mainly of citrus fruits and lemons.

£8.8 | £38

IDEA 2022 , Domaine Barafakas

Region : PGI Nemea ABV : 12,5 %

Varieties : 50% Malagouzia , 50% Assyrtiko.

On the nose refreshing lemony notes are followed by a bouquet of ripe stone fruits ending into tropical notes such as passionfruit.

£8.8 | £38

YFOS 2023, Domaine Barafakas

Region : PGI Peloponnese ABV : 12,5%

Varieties : 50% Kydonitsa , 50% Malvasia.

Dry but highly aromatic white wine with notes of peach, pineapple and ripe stone fruits - this is rounded but with good freshness and minerality on the finish. Really drinkable and great with white meats.

N/A | £39

METHEA 2022 , Winery Vriniotis

Region : PGI Evia ABV : 12,3 %

Varieties : 50% Aidani , 50% Monemvasia.

Bright, white, yellow color with greenish highlights. Discreet aromas of citrus fruit, like those of grapefruit and lime, tied with memories of lemon flowers.

N/A | £44

VORINOS 2023 , Winery Silva Daskalaki

Region : PGI Crete ABV : 13,5 %

Varieties : 100% Vidiano , organic.

Monovarietal Vidiano with a crystal-clear bright blossom-blue colour with light greenish highlights, intense and rich nose, with floral and citrus aromas. Mouth full of excellent finesse and balance.

N/A | £48

ROSE WINES

GL125ML | BTL750ML

RIZES 2020 , Sellas Winery

Region : PGI Peloponnese ABV : 11,5%

Varieties : 50% Agiorgitiko , 50% Moschofilero.

A really balanced dry rose wine , aromas of strawberries and roses . Medium acidity and long after taste make this wine a gastronomical option .

£8.80 | £38

THREE WITCHES 2023, Domaine Barafakas

Region : PGI Peloponnese ABV : 11% , **Semi- sweet**

Varieties : 50% Agiorgitiko , 50% Moschofilero

Bright pink with violet highlights. Fine but also generous, alluring aromas of red fruit, strawberry and Cornelian cherry, tie harmoniously with notes of white flowers.

N/A | £44

RED WINES

GL125ML | BTL750ML

BUKETO 2020 , Winery Bouketo

Region : PGI Macedonia ABV : 13%

Varieties : 60% Agiorgitiko , 20% Cabernet 20% Merlot.

A perfect balance of Agiorgitiko with strawberries and fresh cut raspberries, Cabernet Sauvignon displaying hints of blackberries and basil and Merlot bringing dark cherries, and chocolate to the complexity.

£8.80 | £38

IDEA 2022, Domaine Barafakas

Region : PGI Peloponnese ABV : 13%

Varieties : 100% Agiorgitiko.

Fresh, unoaked agiorgitiko from a promising young producer in agiorgitiko's home, Nemea, all grown on the family's vineyard. Awarded the Silver Decanter Award in 2015.

£9.90 | £43

CAPPONE CHIANTI CLASSICO 2023 , Villa Calcinaia

Region : DOC Chianti , ABV : 14,5%

Varieties : 100% Sangiovese

Red cherry, cranberry and mineral aromas. Smooth, medium bodied and dry, with vibrant fruit flavors, soft tannins and bright acidity.

N/A | £48

NAOUSA 2018 , Domaine Chrisochoou

Region : PGI Naousa ABV : 14,5%

Varieties : 100% Xinomavro

Dry Red from 100% Xinomavro. Deep red colour, fragrance and variety of wood and rich taste. It perfectly accompanies game and red meats.

N/A | £57

DON GIOVANNI 2021 , Domaine Papargyriou

Region : PGI Corinthia ABV : 14,5%

Varieties : 100% Nebbiolo

Ruby colored and elegant, with a distinctive varietal aroma and many ripe tannins. We suggest drinking it at 16-17°C with pasta or red meat dishes. He is one of the producers who will take on great challenges. And Nebbiolo is a huge challenge for producers around the world.

N/A | £66

SPARKLING WINES

GL200ML | BTL750ML

TERRA DI RAI

Region : DOC Italy ABV : 11,5%

Varieties : 100% Clare.

Honeydew prosecco with refreshing acidity and gentle bubbles , jasmine aromas and sweeter palate .

£12 | £33

NO SERVICE CHARGE WILL BE ADDED

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