



Lunch / Dinner Menu



ALL PRICES ARE SUBJECT TO SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.



Limited Time Specials

DOLMADES (V)

(6 PCS)

VINE LEAVES STUFFED WITH LEMON RISOTTO RICE
AND YOGHURT

20

PASTITSIO

(GREEK PASTA BAKE WITH BÉCHAMEL)

LAYERS OF BUCATINI PASTA | MINCED BEEF
POMODORO SAUCE | BÉCHAMEL | FETA CHEESE

26

GREEK HALVA

SEMOLINA PUDDING MADE FROM
TAHINI | HONEY | ALMONDS

16



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Weekday Lunch Specials

AVAILABLE FROM MON - FRI 11AM TO 5PM

LUNCH SET MENU

2-COURSE (MAINS & STARTER/DESSERT) @ \$24.50 PER PAX

3-COURSE (STARTER, MAIN & DESSERT) @ \$29.50 PER PAX

STARTER (SELECT 1)

DIPS SELECTION WITH PITA

SELECT FROM TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA

TRADITIONAL GREEK SALAD (V)

CAPERS | TOMATOES | CUCUMBERS | BELL PEPPERS | OREGANO
FETA CHEESE | OLIVES | ONIONS

MELITZANES GEMISTES (V)

STUFFED EGGPLANT | FETA CHEESE | POMODORI SAUCE

MAIN (SELECT 1)

CHICKEN SOULAKI

GRILLED CHICKEN SKEWERS | SIDE SALAD | CHIPS | TZATZIK

CHICKEN ROULADE

CHICKEN ROULADE | SIDE SALAD | OVER-BAKED POTATOS | TZATZIK

LAMB KEBAB

GRILLED LAMB KEBAB | SIDE SALAD | CHIPS | TZATZIKI

LIGHTLY BATTERED FISH & CHIPS

BATTERED FISH | TARTARE SAUCE | CHIPS | MIXED GREENS

FALAFEL WRAP (V)

PITA | FALAFEL | TOMATOES | ONIONS | LETTUCE | CHIPS | SPICY HARISSA
| GARLIC YOGHURT

VEGETARIAN MOUSSAKA

LAYERS OF ZUCCHINI | POTATOES | EGGPLANT | TOMATOES | BÉCHAMEL
SAUCE

DESSERT (SELECT 1)

YIAOURTI ME MELI

HOMEMADE GEEK YOGHURT | HONEY | TOASTED WALNUTS

BAKLAVA

PHYLLO PASTRY | CHOPPED NUTS | HONEY SYRUP

BRIGHT CITRUSY ORANGE PIE

PHYLLO PASTRY | CINNAMON | HOUSE-MADE YOGHURT

NON-ALCOHOLIC DRINKS (+\$5)

COFFEE

POT OF TEA

ICED TEA

LEMONADE

JUICE

SODA

BOTTLED WATER

ALCOHOLIC DRINKS (+\$10)

HOUSE POUR

RED WINE | WHITE WINE | BEER

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Communal Menu

\$78++ PER PAX (MIN. 2 PAX)
(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA | PITA BREAD

GRILLED WHOLE SQUID

CHARRED LEMON | FRIED ASPARAGUS & EGGPLANT | VANILLA DILL YOGHURT

GREEK SALAD (V)

CAPERS | TOMATOES | CUCUMBERS | BELL PEPPERS |
OREGANO | FETA CHEESE | OLIVES | ONIONS

GRILLED MEAT PLATTER

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI | DUROC PORK CHOP |
CHIPS | LETTUCE SALAD | TZATZIKI

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM |
ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE |
FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
***20 mins waiting time**

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Vegetarian Communal Menu

\$78++ PER PAX (MIN. 2 PAX)

(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA | PITA BREAD

FALAFEL

DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

CHEF'S SALAD

AVOCADO | CUCUMBERS | ORANGES | LETTUCE | QUINOA |
RED ONIONS | CHERRY TOMATOES | SLICED ALMONDS |
SUNDRIED TOMATOES | BALSAMIC VINAGRETTE

VEGETARIAN MOUSSAKA

LAYERS OF ZUCCHINI | TOMATOES | POTATOES | EGGPLANT |
BECHAMEL SAUCE

***20 mins waiting time**

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM |
ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE |
FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES

***20 mins waiting time**

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Kids Menu

LIGHTLY BATTERED FISH & CHIPS **16**

DEEP FRIED CHIPS | TARTARE SAUCE | MIXED GREENS

**LOADED MAC & CHEESE
'MAKARONAKI KOFTO'** **16**

LEMON | GARLIC | CHEDDAR CHEESE |
PARMESAN CHEESE | BECHAMEL

***CHOICE OF JUICE AND A SCOOP OF ICE
CREAM FOR SUPPLEMENTARY \$6**



A la Carte Menu

Mezedeles

TZATZIKI (V) WITH PITA BREAD HOUSE-MADE YOGHURT CUCUMBERS GARLIC DILL LEMON JUICE PITA BREAD	10 16	HTAPOTHI STI SKHARA GRILLED MARINATED GILMAR OCTOPUS LEG OVEN ROASTED POTATOES LEMON WEDGES	38
HUMMUS (V) WITH PITA BREAD MASHED CHICKPEA TAHINI LEMON JUICE GARLIC PITA BREAD	10 16	GREEK SALAD (V) CAPERS TOMATOES CUCUMBERS BELL PEPPERS OREGANO FETA CHEESE OLIVES ONIONS	16
TIROKAFTERI (V) WITH PITA BREAD SPICY CHEESE FETA CHEESE SMOKED PAPRIKA GARLIC PITA BREAD	10 16	CHEF'S SALAD (V) AVOCADO CUCUMBERS ORANGES LETTUCE QUINOA RED ONIONS CHERRY TOMATOES SLICED ALMONDS SUNDRIED TOMATOES BALSAMIC VINAGRETTE	16
TARAMASALATA WITH PITA BREAD SALTED & CURED COD ROE LEMON JUICE ALMONDS PITA BREAD	12 18	BAKED FETA CHEESE WITH HONEY (V) FETA CHEESE FILO PASTRY HONEY BLACK AND WHITE SESAME	16
DIPS PLATTER TZATZIKI HUMMUS TIROKAFTERI TARAMASALATA PITA BREAD	32	CHICKEN SALAD WITH YOGHURT DRESSING MIXED LETTUCES ONIONS BELL PEPPERS CUCUMBERS CHERRY TOMATOES BOILED EGG CHEESE CROUTONS	19
SPANAKOPITA SHARING FOR 2 HOUSE-MADE YOGHURT SPINACH FETA CHEESE MINT ONION GARLIC EGGS <i>*20 mins waiting time</i>	18	CHICKEN MOUSSAKA LAYERS OF ZUCCHINIS, POTATOES, EGGPLANTS MINCED CHICKEN TOMATO SAUCE BECHAMEL SAUCE <i>*20 mins waiting time</i>	24
GRILLED HALLOUMI CHEESE BALSAMIC CREAM LEMON WEDGES	16	BEEF MOUSSAKA LAYERS OF ZUCCHINIS, POTATOES, EGGPLANTS MINCED BEEF TOMATO SAUCE BECHAMEL SAUCE <i>*20 mins waiting time</i>	26
PAN SEARED SAGANAKI CHEESE HONEY LEMON WEDGES	16		
MELITZANES GEMISTES (V) STUFFED EGGPLANT FETA CHEESE POMODORI SAUCE SOURDOUGH BREAD	15		
GRILLED WHOLE SQUID CHARRED LEMON FRIED ASPARAGUS & EGGPLANT VANILLA DILL YOGHURT	28		

Sides

STEAMED PILAF RICE	3
GRILLED PITA BREAD	6
FRIED POTATO CHIPS	8

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Thalassina and Krentika

HIRINES BRIZOLES 32

MARINATED DUROC PORK CHOP | SIDE SALAD | TZATZIKI | CHIPS

GREEK-STYLE OVEN BAKED MEDITERRANEAN SEA BASS 28

MIXED SALAD | TOMATOES | ONION | ROASTED POTATOES | TIROKAFTERI

MEDITERRANEAN SEAFOOD STEW 54

RED SEA PRAWNS | OCTOPUS | SEABASS FILLET | MUSSELS | FETA CHEESE | TOMATO CREAM SAUCE

PSARI 48

500-600 GRAM WHOLE GRILLED FISH | MIXED SALAD | OVEN ROASTED POTATOES | TIROKAFTERI
*20 mins waiting time

GARIDES SAGANAKI 26

PAN-SEARED RED SEA PRAWNS | TOMATO SAUCE | FETA CHEESE | LONG-GRAIN WHITE RICE

BAKALIAROS SKORDALIA 26

LIGHTLY BATTERED SEA BASS | KOURKOUTI | HOME-MADE MASHED POTATOES | SPINACH

MIXED GRILLED PLATTER S 78 L 108

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI | DUROC PORK CHOP | CHIPS | LETTUCE SALAD | TZATZIKI
*Chef Recommendation: Medium rare to medium

SLOW COOKED AUSTRALIAN LAMB SHANK 'LAMB KLEFTIKO' 42

KEFALOTYRI | POTATOES | CARROTS | BELL PEPPERS | GARLIC | THYME | LEMON

12 HOURS SLOW ROASTED LAMB GYROS 32

GRILLED PITA BREAD | CUCUMBER | LETTUCE | RED ONIONS | MANGO | TOMATOES | CORIANDER | FETA CHEESE CRUMBLES | LEMON & DILL | YOGHURT

LAMB RACK 42

LAMB RACKS | ROASTED POTATOES | SIDE SALAD

SEAFOOD PLATTER 165

(SERVES 3 -4 PAX)

CHARGRILLED OCTOPUS LEG | GRILLED WHOLE SQUID | GRILLED TIGER PRAWNS | GRILLED SEA BASS FILLETS | POTATO FONDANT | GRILLED VEGETABLES | PITA BREAD | MINT YOGHURT SAUCE | GARLIC PRAWN BISQUE SAUCE

Souvlaki and Kebab

CHICKEN SOUVLAKI 28

GRILLED CHICKEN SKEWERS | SIDE SALAD | TZATZIKI | CHIPS

LAMB KEBAB 32

GRILLED LAMB KEBAB | SIDE SALAD | TZATZIKI | CHIPS

BEEF SOUVLAKI 32

GRILLED SIRLOIN | SIDE SALAD | TZATZIKI | CHIPS

*Chef Recommendation: Medium rare to medium

Burgers

BLT BURGER 28

BRIOCHE BUN | 160 GRAMS BEEF PATTY | LETTUCE | BACON | TOMATO | HOME-MADE SAUCE | CHIPS

*Chef Recommendation: Medium

CHEESEBURGER & BACON 28

BRIOCHE BUN | TOMATO | 160 GRAMS BEEF PATTY | CHEDDAR CHEESE | BACON | LETTUCE | HOME-MADE SAUCE | CHIPS

*Chef Recommendation: Medium

ZORBA'S SIGNATURE BURGER 32

BRIOCHE BUN | 160 GRAMS BEEF PATTY | BACON | LETTUCE | CARAMELISED ONION | CHEDDAR CHEESE | SUNNY SIDE UP | PORTOBELLO MUSHROOM | HOME-MADE SAUCE | CHIPS

*Chef Recommendation: Medium

BURGER ADD-ONS

PORTOBELLO MUSHROOM 3
BEEF PATTY 7
AVOCADO 4
CHEESE 1.50
BACON (2 PIECES) 3

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Vegetarian

VEGETARIAN MOUSSAKA (V) 22

LAYERS OF ZUCCHINI, TOMATOES, POTATOES & EGGPLANT | TOMATO SAUCE | BECHAMEL SAUCE
*20 mins waiting time

GRILLED VEGETARIAN PLATTER (V) 24

TOMATO | ROASTED POTATO | PORTOBELLO MUSHROOM | ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE | FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

FALAFEL (V) 17

8 PIECES OF DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

VEGETARIAN CLUB BURGER (V) 22

BRIOCHE BUN | TOMATO | LETTUCE | ARUGULA | CARAMELISED ONIONS | PORTOBELLO MUSHROOMS | AVOCADO | CHEDDAR CHEESE | HOME-MADE SAUCE | BALSAMIC REDUCTION | CHIPS

Desserts

YIAOURTI ME MELI 10

HOMEMADE GREEK YOGHURT | HONEY | TOASTED WALNUTS

GALATOPITA SHARING FOR 2 22

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
*20 mins waiting time

BAKLAVA 16

FILO PASTRY | CHOPPED NUTS | HONEY SYRUP
VANILLA ICE CREAM

CHOCOLATE BAKLAVA 16

PASTRY | TOASTED PISTACHIO | COCOA POWDER
| VANILLA ICE CREAM

BRIGHT CITRUSY ORANGE PIE 16

PHYLLO PASTRY | HOUSE-MADE YOGHURT | CINNAMON
VANILLA ICE CREAM

WALNUT PIE 16

WALNUTS | MILK | MADAGASCAN VANILLA | VANILLA ICE
CREAM

CHOCOLATE PIE 16

COCOA POWDER | BACARDI WHITE RUM | VANILLA MILK

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Beverage Menu



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Housepour Wines

White

GLS | BTL

PAVLIDIS EMPHASIS ASSYRTIKO

16 | 90

BRIGHT GREEN-YELLOW COLOUR. AROMAS OF WHITE FLOWERS, CITRUS & MINERALITY. A FULL BODIED WINE WITH EXTREMELY REFRESHING ACIDITY & A LONG AFTERTASTE

ALPHA SV TURTLES MALAGOUZIAT

16 | 90

LIGHT YELLOW WITH GREENISH TINTS. A STRONG AND LIVELY NOSE FEEL, AND FLORAL AROMAS. ROUND AND MELLOW ON THE PALATE WITH FINESSE AND A HINT OF ROSEMARY.

SKOURAS WILD DREAMS SAUVIGNON BLANC

18 | 95

SOFT COLOR WITH A LIGHT GREEN SHADE. EXPRESSIVE NOSE WITH TROPICAL FRUIT, MANGO, PINEAPPLE, LYCHEE, AND ASPARAGUS NOTES. RICH MOUTHFEEL, VIBRANT ACIDITY, AND A LONG FINISH WITH LIME, GRAPEFRUIT, AND TROPICAL FLAVORS.

Red

GLS | BTL

ALPHA AXIA RED XINOMAVRO, SYRAH

16 | 90

SPLENDID PURPLE-RED COLOR. COMPLEX BOUQUET OF SPICES AND RIPE BLACKBERRY. FULL-BODIED, ROUNDED TANNINS, BALANCED ACIDITY, AND WOOD TONES. LONG AFTERTASTE WITH INTENSE QUINCE AROMA.

PAVLIDIS THEMA RED SYRAH, AGIORGHITIKO

16 | 90

DARK PURPLE COLOR, INTENSE BOUQUET OF CHERRIES AND PLUMS. WELL-BALANCED, LIVELY TANNINS, AND A LONG, FRUITY AFTERTASTE.

SKOURAS NEMEA SAINT GEORGE

18 | 95

DEEP MORELLO CHERRY-RED. AROMAS OF BLACKBERRIES AND RASPBERRIES, WITH HINTS OF SPICES. MEDIUM-BODIED, ELEGANT STRUCTURE, AND BALANCED ACIDITY.

Rosé

GLS | BTL

GAIA 4-6H ROSE

16 | 90

AN APPEALING ROSE WITH AN INTENSE AND AROMATIC PROFILE, BLENDING DELICATE ROSE PETAL NOTES WITH FLAVORS OF POMEGRANATE AND STRAWBERRY. VIBRANT AND CRISP, WITH LIFTED ACIDITY.

DOMAINE COSTA LAZARIDI ROSE

20 | 110

LIGHT SALMON WITH PINK HUES. ELEGANT AND ARISTOCRATIC, WITH HINTS OF LEMON VERBENA AND SPICES. BALANCED ACIDITY LINGERS IN THE AFTERMATH.

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Premium Wines

White

BTL

ALPHA ECOSYSTEM KALIVA FUME

120

BRILLIANT LIGHT YELLOW. INTENSE AND RICH NOSE WITH CITRUS, HONEYDEW, AND HINTS OF OAK. CREAMY TEXTURE WITH FRESHNESS AND FINESSE. LONG, SATISFYING FINISH.

DOMAINE COSTA LAZARIDI WHITE

130

BRIGHT BLONDE YELLOW. EXPRESSIVE BOUQUET WITH OAK-INFUSED AROMAS OF ACACIA, LEMONGRASS, ORANGE, AND HONEYCOMB. WELL-STRUCTURED, BALANCED ACIDITY, RICHNESS, AND INTENSITY.

DIAMANTAKOS PREKNADI

150

AROMAS OF STONE FRUIT, WHITE FLOWERS AND SWEET SPICES IN A SWEET NOSE, GIVING WAY TO A RICH, FATTY MOUTH, WITH MODERATE-BALANCED ACIDITY AND A REMARKABLY LONG FINISH THAT LEAVES HINTS OF HONEY AND BEESWAX. EXCELLENT MATCH WITH GRILLED RIBS, WHITE MEAT AND PORK CHOP.

COSTA LAZARIDI CHATEAU JULIA ASSYRTIKO

120

ELEGANT BOUQUET WITH NOTES OF CHAMOMILE, LEMON TREE BLOSSOM AND FLINT. LONG FINISH WITH HINTS OF LEMON. MATCHES A GREAT VARIETY OF DISHES

COSTA LAZARIDI AMETHYSTOS WHITE

120

AROMA IS REMINISCENT OF PEACH, MANGO AND PINEAPPLE ON A CITRUS BACKGROUND. FRESH FULL TASTE AND A FRUITY FINISH. PAIRS GREAT WITH GREEN SALADS, GRILLED VEGETABLES AND SEAFOOD.

Red

BTL

SKOURAS GRANDE CUVÉE AGIORGHITIKO

150

BRIGHT, DEEP, AND CLEAR RUBY-RED. DENSE AND POWERFUL NOSE. MEDIUM-PLUS BODY WITH INTRIGUING ACIDITY AND HIGH-QUALITY TANNINS. LONG AFTERTASTE.

SKOURAS FLEVA SYRAH

130

DEEP RED COLOR. RICH AROMAS OF DARK FRUITS WITH HINTS OF TRUFFLE, BLACK CHOCOLATE, AND TOBACCO. INTENSELY PEPPERY.

ALPHA ESTATE PINOT NOIR

150

TRANSPARENT RUBY-RED WITH ALLURING AROMAS OF SPICE AND DARK FRUIT. WELL PAIRED WITH ALL WHITE MEATS - GRILLED OR COOKED IN FINE SAUCES.

AVANTIS AGIOS CHRONOS SYRAH, VIOGNER

120

DARK RUBY COLOUR AND INTENSE, COMPLEX BOUQUET. RICH PALATE & LONG FINISH. A FINE PAIRING FOR BEEF, GAME AND CHEESE.

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Sparkling

GLS | BTL

ZONIN PROSECCO	16 80
AMALIA SPARKLING BRUT	120

Champagne

GLS | BTL

MOET & CHANDON BRUT	200
MOET IMPERIAL ROSE	230
DOM PERIGNON VINTAGE	550

Beers

GLS | BTL

HEINEKEN DRAUGHT	18
TIGER DRAUGHT	17
GUINNESS DRAUGHT	18
MYTHOS	15
FIX LAGER	15
ASAHI DRY	15
CORONA	15

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Cocktails

Zorba Signatures

ZEUS	20
GALLIANO PASSION FRUIT SYRUP JIM BEAM WHITE LEMON	
POSEIDON	20
BACARDI WHITE RUM BLUE CURACAO CUCUMBER SYRUP LIME JUICE SEA SALT	
HADES	20
SAMBUCCA CREME DE CASSIS ORGEAT SYRUP BLACKBERRY SESAME PASTE	
APHRODITE	20
GREEK GIN LYCHEE LIQUEUR ROSE SYRUP RASPBERRY LEMON JUICE	
ATHENA	20
SAILOR JERRY CHERRY BRANDY BLACKBERRY SYRUP BLACKBERRY LEMON JUICE PINEAPPLE CREAM	
APOLLO	20
GREEK GIN BALSAMIC SHRUBS TONIC	
DEMETER	20
GREEK GIN SKINOS NOILLY PRAT OUZO	
HUGO	20
OLD SPORT GIN PROSECCO ELDERFLOWER LIQUER MINT LEMON JUICE	

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Cocktails

International

APEROL SPRITZ	18
ESPRESSO MARTINI	22
GIN MARTINI (DRY / DIRTY)	20
LONG ISLAND TEA	24
LYCHEE MARTINI	20
MARGARITA	20
<small>CHOICE OF LIME/ STRAWBERRY/ PEACH</small>	
MOJITO	20
<small>CHOICE OF CLASSIC / PASSIONFRUIT / LEMONGRASS / LYCHEE / STRAWBERRY</small>	
NEGRONI	24
OLD FASHIONED	22
SINGAPORE SLING	24
WHISKEY SOUR	20

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Spirits and Aperitif

Greek Aperitif

GLS | BTL

PLOMARI OUZO

14 | 150

SKINOS MASTIHA

14 | 150

OTTO'S ATHEN VERMOUTH

14 | 150

Gin

GLS | BTL

OLD SPORT GREEK

18 | 260

SIPSMITH

17 | 250

HENDRICK'S

20 | 280

BOMBAY SAPPHIRE

18 | 260

Vodka

GLS | BTL

HAKU

17 | 250

BELVEDERE

18 | 270

GREY GOOSE

20 | 280

Rum

GLS | BTL

BACARDI WHITE

17 | 250

SAILOR JERRY

18 | 260

Spirits and Aperitif

Tequila

GLS | BTL

JOSE CUERVO GOLD
1800 ANEJO

17 | 250
20 | 280

Bourbon

GLS | BTL

JIM BEAM WHITE
JACK DANIEL'S
MAKER'S MARK

17 | 260
18 | 270
20 | 290

Whisky

GLS | BTL

AUCHENTOSHAN 12YO
JOHNNIE WALKER GOLD LABEL
MACALLAN 12YO
MACALLAN 15YO
GLENFIDDICH 12YO
GLENFIDDICH 18YO

17 | 260
18 | 270
22 | 320
35 | 480
18 | 270
25 | 490

Cognac

GLS | BTL

COURVOISIER VSOP
MARTELL CORDON BLEU
MARTELL RED BARREL VSOP
HENNESSY VSOP
HENNESSY XO

17 | 260
29 | 550
18 | 280
20 | 300
35 | 650

Non-Alcoholic

Coffee

ESPRESSO	4
SINGLE SHOT	
DOUBLE SHOT	6
MACCHIATO	4.5
SINGLE SHOT	
DOUBLE SHOT	6.5
LONG BLACK	5
FLAT WHITE	6
MOCHA	6.5
LATTE	6
CARAMEL LATTE	6.5
HAZELNUT LATTE	6.5
VANILLA LATTE	6.5
AFFOGATO	9

ESPRESSO | VANILLA ICE CREAM

FOR ALL ICED COFFEE +1

Specialty Coffee

GREEK FRAPPE	10
HELLENIC CITRUS FRAPPE	10
ESPRESSO HOUSE-MADE ORANGE BLOSSOM SYRUP FRESH MILK	
CARDAMOM FRAPPE	10
ESPRESSO HOUSE-MADE CARDAMOM SYRUP FRESH MILK	
PISTACHIO EUPHORIA FRAPPE	10
ESPRESSO HOUSE-MADE PISTACHIO SYRUP MILK	

Pot of Tea

GREEK MOUNTAIN TEA	8
LEMON VERBENA	8
CHAMOMILE	8
EARL GREY	8
CIRCE BLEND OF 4 HERBS	8
ORGANIC GREEK MOUNTAIN TEA, ORGANIC SALVIA OFFICINALIS, MENTHA PIPERITA, ROSE PETALS	
CIRCE BLEND OF 5 HERBS	8
ORGANIC CISTUS CRETICUS, ORGANIC ROSMARINUS OFFICINALIS, ORGANIC LAVENDER, ORGANIC OCIMUM BASILICUM, ROSE PETALS	

Sparkling Tea

PEARL OF THE ORIENT WITH LYCHEE	10
EARL GREY LAVENDER WITH STRAWBERRY	10
CHAMOMILE DREAM WITH APPLE	10
HANAMI WITH WHITE PEACH	10

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Non-Alcoholic

Soft Drinks

COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
TONIC WATER	8
RED BULL	10
RED BULL SUGAR-FREE	10

Juices

APPLE JUICE	8
CRANBERRY JUICE	8
LIME JUICE	8
ORANGE JUICE	8
PINEAPPLE JUICE	8
YUZU JUICE	8

Mocktails

ARISTOTLE'S BERRY BURST	10
<small>BERRY SHRUBS BLACKBERRY SYRUP SODA</small>	
OREGANO ELYSIUM FIZZ	10
<small>CUCUMBER JUICE HONEY SYRUP SODA OREGANO</small>	

Kids-Friendly

CHOCOLATE	6
BABYCCINO	4

Bottled Water

EVIAN STILL (750ML)	10
EVIAN SPARKLING (750ML)	10