

## ROYAL AND BUBBLY

### PINK BUBBLES 25

aperol, Gin, fresh pink grapefruit juice, vanilla syrup,  
lychee liquor and Rose champagne

### MISS VIOLET 25

violet syrup, fresh lemon juice and champagne

### MYSTIQUE 25

pink gin, fresh lime juice, homemade cucumber syrup,  
lavender syrup and prosecco

### ROYAL SPRITZ 25

aperol, prosecco and soda water

## MOCKTAILS 14

### MANGO MULE

mango puree, Greek honey syrup,  
fresh lime juice and ginger beer

### PINK SMASH

blueberries, Greek honey syrup,  
fresh lemon juice and pink grapefruit soda

### COSMOPOLITE

cranberry juice, fresh lime juice,  
fresh orange juice and cranberry syrup

And much more! Ask our great bar team!

## STREET FOOD

### QUESADILLAS 22

Braised Angus beef, oaxaca cheese,  
summer truffle

### MINI BIG K 🍷 29

Mini Kobe beef bacon burger, truffle

### CONIC PIZZA 20

Roquette, Parmesan, truffle cream  
& summer truffle 🍷

• Add beef prosciutto +10

• Add jamon Kobe beef +28 🍷

### KOBE GYROS 🍷 44

Kobe beef the only one in the world

### PROSCIUTTO DI KOBE 40

Beef cold cuts, Black angus ham,  
Greek beef sausages

### FRESH FRENCH FRIES 10

Homemade & handcut



# COCKTAILS

## MOMENTS IN MYKONOS

### **WALKING ON THE BEACH 22**

dark Rum blend, passion and pineapple puree, homemade Greek honey syrup, falernum liquor, orgeat, fresh lime juice and aromatic bitters

### **DIVING INTO THE BLUE 22**

ouzo Greek spirit, kalamansi puree, fig marmalade, homemade ginger syrup, cardamon bitters

### **FALLING IN LOVE 22**

vanilla infused Vodka, thyme infused orange liquor, strawberry puree, cranberry juice, yuzu juice, homemade raspberry syrup and basil leaves

### **ENJOYING THE SUNSET 22**

Aperol and Campari blend, Greek vermouth, red fruits and pink grapefruit soda

### **DANCING THROUGH THE NIGHT 22**

mescal, melon liquor, pineapple puree, coconut syrup, yuzu juice, orange and cardamom bitters

### **SINNING FOR PLEASURE 22**

vodka, crème de violet, amarena cherry, blackberry puree, fresh lemon juice, egg white

## BY THE GLASS

<i>Vivlia Chora Estate, Assyrtiko Sauvignon Blanc, P.G.I. Pangeon Greece</i>	15€
<i>L' esprit Du Lac, Kitima Kyr, Yanni, Xinomavro P.O.P Amyntaio Greece</i>	15€
<i>Alpha Estate, Xinomavro Reserve, P.O.P Amydeon Greece</i>	15€
<i>Joseph Drouhin Chablis Premier Cru</i>	20€
<i>Domaines Ott Château Romassan Clair de Noirs Rosé, Bandol, France</i>	20€
<i>Evangelos Gerovassiliou, Syrah, Viognier, Epanomi, Greece</i>	20€
<i>Veuve Cliquot Brut</i>	25€
<i>Veuve Cliquot Rosé</i>	29€

## WHITE WINES

<i>1/3000 Limited Selection 2020, Estate Tsantali, Chardonnay, Greece</i>	80€
<i>Droumo, Kyr-Yiannis Estate, Amindeo, Sauvignon blanc, Greece</i>	75€
<i>Gerovassiliou Estate, Malagouzia, P.G.I. Epanomi, Greece</i>	69€
<i>Kavalieros Santorini Sigalas, Assyrtiko, Santorini P.D.O., Greece</i>	120€
<i>Domaine Jean Chartron Batard, Montrachet Chardonnay Côte de Beaune A.O.C., Burgundy, France</i>	610€
<i>Baron de "L" Pouilly, Fume Ladouchette, Sauvignon Blanc, Loire A.O.C., France</i>	270€
<i>Cloudy Bay Te Koko, Sauvignon Blanc, New Zealand</i>	135€
<i>Gaia &amp; Rey, Angelo Gaja, Chardonnay Langhe, Piedmont, Italy</i>	650€
<i>Pinot Grigio Jermann, D.O.C Friuli-Venezia Giulia, Pinot Grigio, Italy</i>	90€
<i>Querciabella, Batar Toscana Chardonnay, Pinot Bianco, Tuscany I.G.T., Italy</i>	270€

## WHITE WINES MAGNUM

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

## RED WINES

<i>Trilogia, Château Kokkali, Cabernet Sauvignon, Peloponnese P.G.I., Greece</i>	110€
<i>Koniaros Neratzi Estate, Koniaros, P.G.I. Serres, Greece</i>	120€
<i>Mavrotragano, Sigalas Estate, Mavrotragano, Santorini P.D.O., Greece</i>	110€
<i>Lavirinthos, Cabernet Sauvignon, Agiorgitiko, Nemea, Peloponnese Greece</i>	210€
<i>Lamblin &amp; Fils, Gevrey Chambertin, Pinot Noir, France</i>	190€
<i>Catena Alta Malbec, Catena Zapata, Malbec, Argentina</i>	170€
<i>Serafin Chambolle Musigny Premier Cru Les Baudes Pinot Noir, Burgundy, France</i>	400€
<i>Sassicaia Tenuta San Guido, Cabernet Franc, Cabernet Sauvignon, Tuscany, Italy</i>	510€
<i>Ornellaia, Bordeaux Blend, Bolghery D.O.C. Superiore, Tuscany, Italy</i>	460€
<i>Opus One, Bordeaux Blend Red, Napa Valley, California</i>	1000€

## WINE EXPERIENCE

<i>Tignanello, Marchesi Antinori, Tuscany, Italy</i>	280€
<i>Penfolds Bin 28 Kalimna, Australia</i>	140€
<i>Kormilitsa Gold Collection, Estate Tsantali, Greece</i>	270€
<i>Chateau Margaux, Medoc, Bordeaux, France</i>	1100€
<i>Chateau Petrus 2004, Pomerol, France</i>	5000€
<i>Armakas, Aivalis winery, Nemea, Greece</i>	220€
<i>Chateau Pontet-Canet, Pauillac, France</i>	320€

## CHAMPAGNES

### BRUT

<i>Grand assemblage Jeeper Cuvée Beefbar</i>	130€
<i>Veuve Cliquot</i>	160€
<i>Bollinger Special Cuvée</i>	180€
<i>Ruinart Blanc de Blancs</i>	220€
<i>Dom Pérignon</i>	400€
<i>Krug</i>	550€
<i>Louis Roederer Cristal</i>	650€
<i>Moët M.C.III</i>	1000€
<i>Krug Clos Du Mensil Blanc de Blancs, 2004</i>	2700€

### ROSES

<i>Taittinger Prestige</i>	180€
<i>Veuve Clicquot</i>	200€
<i>Laurent-Perrier</i>	280€
<i>Billecart Salmon</i>	300€
<i>Krug</i>	900€
<i>Dom Pérignon</i>	1100€
<i>Louis Roederer Cristal</i>	1550€

### MAGNUM BRUT

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

### MAGNUM ROSÉ

<i>Taittinger Prestige</i>	380€
<i>Veuve Clicquot</i>	450€
<i>Billecart Salmon</i>	550€
<i>Dom Pérignon</i>	2200€

## SPARKLING WINES

<i>Moscato d' Asti</i>	50€
<i>Prosecco</i>	55

## ROSE WINES

<i>Navitas winery, Mountcloud, Grenache rouge, Pieria, Greece</i>	70€
<i>Silphium, La Tour Melas, Grenache, Syrah, Evia P.G.I., Greece</i>	110€
<i>Idylle d' Achinos, La Tour Melas, Grenache, Syrah, Agiorgitiko, Evia P.G.I., Greece</i>	70€
<i>Miraval, Grenache, Cinsault, Rolle, Syrah, Provence A.O.C., France</i>	85€
<i>Château Sainte Marguerite, Cuvée Symphonie Cru Classe</i>	120€
<i>Château Minuty 281, Grenache, Syrah, Cinsault, Provence A.O.C., France</i>	220€
<i>Garrus, Château d' Esclans, Grenache, Rolle, Provence A.O.C., France</i>	280€
<i>Château Romassan Domaines Ott Mourvedre, Cinsault, Grenache, Syrah, Bandol A.O.C., France</i>	120€

## ROSE WINES MAGNUM

<i>Château Minuti 281, Grenache, Syrah, Cinsault, Provence A.O.C., France</i>	460€
<i>Garrus, Château d' Esclans, Grenache, Rolle, Provence A.O.C., France</i>	650€
<i>Château Sainte Marguerite, Cuvée Symphonie Cru Classe Grenache, Cinsault, Provence A.O.C., France</i>	250€
<i>Château Romassan, Domaines Ott Mourvedre, Cinsault, Grenache, Syrah, Bandol A.O.C., France</i>	260€
<i>Miraval, Grenache, Cinsault, Rolle, Syrah, Provence A.O.C., France</i>	180€

## ROSE WINES JEROBOAM

<i>Château Romassan, Domaines Ott Mourvedre, Cinsault, Grenache, Syrah, Bandol A.O.C., France</i>	850€
<i>Miraval, Grenache, Cinsault, Rolle, Syrah, Provence A.O.C., France</i>	480€
<i>Château Minuty 281, Grenache, Syrah, Cinsault, Provence A.O.C., France</i>	980€

## DESSERT & FORTIFIED WINES

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