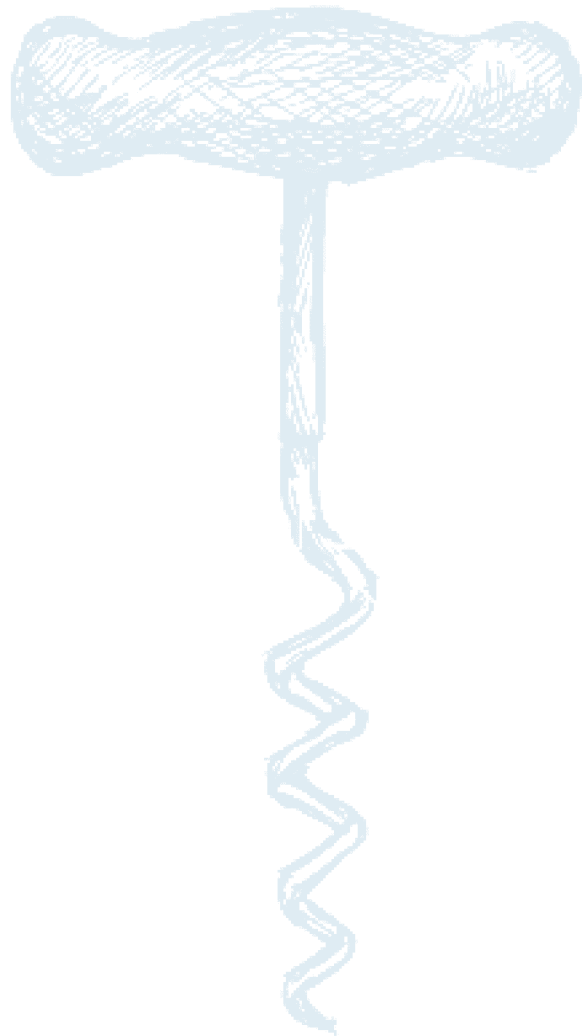


LOUNGE  
CAFE & COCKTAIL BAR



## WINE LIST & COCKTAILS

### WHITE WINES

- Argyros «Atlantis»** ( Santorini ) glass: **€6,00**  
Palest greenish gold in the glass. In the mouth the wine offers bright and zingy citrus and mineral flavors. Crisp finish.
- Sigalas «Santorini»** Assyrtiko ( Santorini ) **€29,00**  
Pale greenish gold in the glass. In the mouth zingy and zippy, offering flavors of wet rocks, lemon juice, and seawater.
- Boutari «Kallisti Reserve»** Assyrtiko ( Santorini ) **€27,00**  
Pale blonde in the glass. In the mouth the wine is quite delicate, with beautiful white floral flavors with lemon zest and lemon juice.
- Ktima Panagiotopoulos**, Malagousia Organic BIO ( Peloponisos ) **€27,00**  
Dry White Wine with bright colour, rose and citrus aromas, rich mouth feel and generous finish
- Ktima Gerovasiliou**, Chardonnay ( Macedonia ) **€31,00**  
A wine with bright color, fruit and white flower aromas, balanced mouth and cheerful finish.
- Mount ARA Sauvignon Blanc**, ( New Zealand ) **€29,00**  
Fresh vibrant wine with lively aromas of citrus, overlaid with tropical fruit that has a refined and elegant finish.

### ROSE WINES

- Karamolegos, Terra Nerra** ( Santorini ) glass: **€6,00** bottle **€24,00**  
Light ruby in the glass. In the mouth the wine has a bright freshness with tart cherry, a hint of smokiness. A blend of 90% Assyrtiko and 10% Mandilaria. 13% alcohol. Score
- Finca Manzanos** Rioja Rosado Baricca ( Spain ) **€26,00**  
33% Tempranillo, 33% Garnacha, 34% Viura. Bright pink colour. Hints of strawberry in the nose. Pleasant in the mouth with highly balanced acidity.

## RED WINES

**Argyros «Atlantis»** ( Santorini ) glass €6,00

Medium ruby in the glass. In the mouth nice berry and cherry flavors touched with a hint of smokiness

**Hatzidaki Mavrotragano** ( Santorini ) €46,00

Dark garnet in the glass. In the mouth the wine has a dark cassis and mulberry character with hints of oak.

**Ktima Panagiotopoulos, Merlot** ( Trifilia ) €28,00

Dry Red Wine, A wine with a ruby colour, a sweet seductive nose of red fruits and spices, silky mouth and distinct finish.

**2011 Single Estate Mount ARA Pinot Noir** ( New Zealand ) €44,00

Combine the delicious ripe berry fruit flavours that Marlborough is famous for with style, elegance and finesse.

## CHAMPAGNES AND SPARKLING WINES

**Prosecco Botter Casa Vinicola D.O.C Veneto** Glass: €8,00 bottle €29,00

Pale light yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet.

**Rabosso Spumante Botter Casa Vinicola** Glass: €8,00 bottle €29,00

Extra Dry D.O.C Veneto

Light rose colour Elegant and intense bouquet dry soft and well balanced on the palate round and full bodied structure

**Veuve Clicquot** €130,00

The strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate.

**Dom Perignon** €350,00

Dom Pérignon is the most famous Champagne in the world, and for good reason. The bouquet sparkles with delicate fresh violets in a setting of white peaches.

## DESSERT WINES

**Moscato d'Asti** glass: €8,00

Bouquet aromatic with hints of exotic fruit, Sweet, fruity and balanced like the grapes of origin.

**Argyros Vinsanto** glass: €8,00

Medium amber in the glass. In the mouth the wine has tremendous, juicy acidity that makes the mouth water. Flavors of caramel, crème brulee, and café-au-lait. Sweet

## FRESH FRUIT COCKTAILS

€11,50

We have a wide variety of fresh fruit, please ask your waitress for today's selections

**Mojito:** Rum, Cane Sugar, Mint Leaves, Lime Juice, Soda

**Daiquiri:** Rum, Fruit Liqueur, Sugar Syrup, Lime Juice, Fresh Fruit

**Margarita:** Tequila, Triple Sec, Lime Juice, Salt

**Caipirinha:** Cachaca, Cane Sugar, Lime Juice

**Caipiroska:** Vodka, Cane Sugar, Lime Juice

## COCKTAIL JUGS

Served in a large pitcher for 2 or 4 people

**Tropical White Wine Sangria or Traditional Sangria with Red Wine** €22,00/ €40,00

**Pimms Original:** Pimms No.1, Sprite, Mint, Cucumber, Oranges, Strawberries €22,00/ €40,00

**Sunset:** Cachaca, Raspberry Liqueur, Campari, Guava Nectar, Lemon Juice, Vanilla Extract, Sugar Syrup, Champagne, Strawberries, Peaches, Lemons €24,00/ €44,00

**Watermelon Margarita:** Tequila, Watermelon, Lime Juice, Cointreau, Sugar Syrup, Salt Rimmed glasses €22,00/ €40,00

**Pineapple Mint Punch:** Rum, Pineapple, Mint, Sugar Syrup, Soda €22,00/ €40,00

**Black Rose:** Vodka, Blackberries, Rose Wine, Lime Juice €22,00/ €40,00

**Ginger Rogers:** Gin, Ginger Ale, Ginger-Pepper Syrup, Lime Juice, Mint €22,00/ €40,00

**Cameron's Cooler:** Scotch, White Wine, Lemon Juice, Sugar Syrup, Ginger Ale, Angostura Bitters €22,00/ €40,00

**Sugar Hill Punch:** Amber Rum, Apricot Liqueur, Mango juice, Lime Juice, Sugar Syrup, Basil €22,00/ €40,00

## CLASSIC AND MODERN COCKTAILS

€11,50

**V Lounge Volcano:** Vodka, Southern Comfort, Amaretto, Orange Juice, Pineapple Juice, Grenadine

**Cosmopolitan:** Vodka, Cointreau, Lime Juice, Cranberry Juice

**Melon Dip:** Ouzo, Melon, Lemon Juice, Sugar Syrup

**Pina Colada:** White & Dark Rum, Coconut Cream, Pineapple

**Greek Island Ice Tea:** Ouzo, Raki, Mastiha, Kitron, Kum Quat, Lemonade

**Long Island Ice Tea:** Rum, Vodka, Tequila, Gin, Triple Sec, Lime Juice, Coca-Cola

**Rubens Cooler No.2:** Gin, Elderflower Liqueur, Cucumber, Lemon Juice, Soda, Salt

**Mai Tai:** White & Dark Rum, Lime Juice, Almond Syrup, Orange Curacao

**Gingerbread Daiquiri:** Rum, Lime Juice, Gingerbread Syrup

**Tequila Sunrise:** Tequila, Orange Juice, Lime Juice, Grenadine

**Kiwi Cobbler:** Tequila, Kiwi, Mint, Sugar, Soda

**Singapore Sling:** Gin, Benedictine, Cointreau, Cherry Liqueur, Grenadine, Lime Juice, Angostura Bitters, Pineapple Juice.

**Smoky Apple:** Whiskey, Apple Schnapps, Angostura Bitters, Green Apple

**Old Fashioned:** Bourbon, Sugar Cube, Angostura Bitters, Orange Slice

**La Rosita:** Reposado Tequila, Dry and Sweet Vermouth, Campari

**Manzarita:** Blanco Tequila, Elderflower Liqueur, Apple Juice, Cinnamon, Lemon Juice

**Negroni:** Vermouth Rosso, Campari, Gin

**Bison Beach:** Bison Grass Vodka, Aperol, Apple Cider, Lemon Juice

**Napa Valley Fizz:** Vodka, White Grape Juice, Lemon Juice, Sugar Syrup, Crème de Cassis, Soda

**Machu Peach:** Pisco, Peach Schnapps, Orange Juice

**Tommy Gun:** Irish whiskey, Grand Marnier, Apricot Jam, Lemon Juice, Ginger

**Manhattan:** Canadian Whiskey, Vermouth Rosso, Angostura Bitters

**Bufala Negra:** Bourbon, Ginger Ale, Aged Balsamic Vinegar, Sugar Syrup, Basil

**Michelle's Drink:** Campari, Moscato d'Asti, Grapefruit Juice

**Bloody Mary:** Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Black Pepper, Salt

## CHAMPAGNE COCKTAILS

€14,50

**Classic:** Sugar Cube, Angostura Bitters, Champagne

**Kir Royale:** Crème de Cassis, Champagne

**Bellini:** Fresh Peach Puree, Champagne

**Mimosa:** Fresh Orange Juice, Champagne

**Rossini:** Fresh Strawberry Puree, Champagne

**Lush:** Vodka, Grand Marnier, Elderflower Syrup, Rose Champagne

**Flirtini:** Vodka, Fresh Pineapple Juice, Champagne

## MARTINI COCKTAILS

€11,50

**Gin:** Gin, Dry Vermouth, Olives

**James Bond:** Gin, Vodka, Lillet Blanc, Blue Cheese-stuffed Olives

**Seasonal:** Gin, Sake, Vodka, Basil and Cucumber

**Bronx:** Gin, Dry and Sweet Vermouth, Orange Juice

**Vodka:** Vodka, Dry Vermouth, Olives

**Apple:** Vodka, Green Apple Schnapps, Lime Juice

**Espresso:** Vodka, Espresso, Coffee Liqueur, White Crème de Cacao

**Pepper:** Pepper Vodka, Mastiha Liqueur, Lime Juice, Rose Pepper

## DESSERT COCKTAILS

**Toblerone:** Kahlua, Frangelico, Baileys, Honey, Chocolate Syrup, Cream €12,00

**Bounty:** Malibu, Chocolate Liqueur, Coconut Milk €12,00

**Mudslide:** Vodka, Kahlua, Baileys, Chocolate Ice Cream €12,00

**Cheesecake:** Berry Vodka, Crème de Fraise, White Crème de Cacao, Strawberry Puree and topped with cream and biscuit €14,00

## STANDARD SPIRITS/MIXED DRINKS

Whiskey, Vodka, Rum, Gin, Tequila, Campari, Baileys etc €8,00

Ouzo, Raki €5,00

## SPECIAL SPIRITS

€10,00 - €20,00

We stock a wide variety of special spirits, please ask your waitress or see our selection displayed behind the bar.  
A full price list is available on request.

## BEERS

Alfa Bottle 330ml	€5,00
Heineken Bottle 330ml	€5,00
Heineken Bottle 500ml	€7,00
Amstel Radler Bottle 330ml	€4,50
Magners Cider Bottle 568ml	€7,50

## PLATTERS

[Served from 12pm – close]

<b>Breads &amp; Dips:</b> Selection of breads and dips	€7,00
<b>Antipasto:</b> Sun Dried Tomatoes, Olives, Prosciutto, Melon, Buffalo Mozzarella, Salami, Pesto, Olive Oil & Balsamic and Breads	€14,00
<b>Greek:</b> Olives, Feta, Graviera, Capers, Dolmades, Tzatziki, Eggplant Dip, Taramosalata and breads	€14,00
<b>Cheese Board:</b> Blue Cheese, Cheddar, Graviera, Brie, Feta, Grapes, Walnuts and crackers	€14,00

## DESSERTS

[Served from 12 pm – close]

<b>V Lounge Special:</b> 3 scoops ice cream, crushed nuts, whipped cream and your choice of chocolate, caramel or strawberry syrup	€8,00
<b>Volcano:</b> 3 scoops ice cream, fresh fruit, whipped cream and your choice of chocolate, caramel or strawberry syrup	€8,00
<b>Baklava</b> Served with 1 scoop ice cream	€7,00
<b>Chocolate Soufflé:</b> Served with 1 scoop ice cream	€8,00
<b>Apple Pie:</b> Served with 1 scoop ice cream	€8,00
<b>Greek Yoghurt:</b> Served with fresh fruit salad and honey	€7,00
<b>Fresh Fruit Salad:</b> Variety of fresh seasonal fruits	€6,00
<b>Ice Cream:</b> Select from our choice of flavours	
	1 scoop €3,00 2 scoops €5,00 3 scoops €7,00