

MORNING

...8am to 11.30am

Continental bakers basket with breads & croissants, butter & variety of marmalades. Platter with smoked ham, turkey & Greek cheese selection. Served with fresh orange juice & your choice of tea or americano coffee **19.5** (+3 for other coffee selection) (1, 8, 11)

Eggs Benedict Poached eggs on toasted English muffins & hollandaise sauce
with / bacon (1, 3, 7) **16.**
with / smoked salmon & spinach (1, 3, 4, 7) **18.8**
with / avocado (1, 3, 7) **18.2**

Classic Omelette 3 eggs, Smoked ham or turkey, kaseri cheese & onion (1, 3, 7) **12.5**

- **Greek Omelette** 3 eggs, Spinach, tomatoes, onion, olives & feta (1, 3, 7) **12.5**

Egg White Omlette with turkey, cottage cheese, avocado & spinach (1, 3, 7) **14.**

Farmers Breakfast 2 fried eggs, bacon, English sausages, grilled cherry tomatoes, portobello mushrooms & hash browns (1, 3, 7) **16.**

Breakfast Bruschetta toasted fresh bread served with diced tomatoes & olive oil served with a side of scrambled eggs & basil pesto (1, 3, 7, 8, 11) **14.**

Pancakes or Brioche French toast served with your choice of.....

Chocolate Praline & hazelnuts (1, 3, 7, 8) **14.**

Fresh fruit, Greek Honey & Yoghurt (1, 3, 7) **14.5**

Bacon, Banana & Maple Syrup (1, 3, 7) **15.**

Acai Bowl topped with Peanut Butter, Strawberries, Goji Berries, Banana, & Dried Coconut (1, 3, 7, 8) **15.**

SOMETHING STRONGER...

Mimosa Fresh orange Juice, prosecco **15.**

Bloody Mary Vodka, tomato juice, tabasco, Worchester sauce, fresh lime, salt & pepper **16.**
Bacon Infused Vodka : +2

Espresso Martini **16.**
Vodka, espresso, coffee liqueur

Drunk Kaldi (bitter, sweet, fizzy) **17.**
Italicus Bergamot Liqueur, Cold brew coffee, Liqueur 43, Coffee Liqueur, Schweppes Tonic Water

AFTER 12.....

...12pm to 5pm

SALADS

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| Caesar grilled chicken fillet, bacon, lettuce, parmesan, croutons and homemade caesar dressing (1, 3, 4, 6, 7, 8, 11) | 14. |
| Roka roka, lettuce, sun dried tomatoes, parmesan, pine nuts and homemade honey balsamic Dressing (1, 7, 8) | 12.5 |
| Greek tomato, cucumber, green peppers, red onion, feta, capers, olives & dried carob rusk with Greek olive oil and oregano (1, 7) | 12. |
| Smoked Salmon Smoked salmon, mixed green salad, avocado, radish, spring onion and homemade lemon & dill dressing (1, 4, 11) | 16.5 |

SANDWICHES

Our fresh made to order sandwiches are served with a green side salad & seasoned potato wedges

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| Brioche Toast with smoked ham or turkey and Greek kaseri cheese (1, 3, 7) | 8.5 |
| Smoked Salmon capers & cream cheese poppy seed bagel (1, 4, 7) | 13.5 |
| Pastrami sliced & served on Italian casereccia with pecorino romano, mustard & sauerkraut (1, 7, 10) | 14.5 |
| Mediterranean salami, roka, parmesan on Italian casereccia with basil pesto (1, 7, 8) | 13.5 |
| Mortadella sliced and served on focaccia with pecorino cream, pistachio pesto & roka (1, 7, 8) | 14.5 |
| Chicken fillet, baby spinach, kaseri cheese & sundried tomato pesto on ciabatta (1, 7, 8) | 14. |
| Prosciutto with buffalo mozzarella, tomatoes & basil oil on focaccia (1, 7, 8) | 14.5 |
| Buffalo Mozzarella with pistachio pesto, sun dried tomatoes & basil oil served on ciabatta (1, 7, 8) | 14. |

PLATTERS

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| Greek Kalamata Olives | 5. |
| Focaccia & Dips (1, 7, 8) | 14. |
| Baked focaccia served with Greek olive oil, fleur de sel, olives, sundried tomato pesto & tzatziki | |
| Bruschetta Trio (1, 7, 8, 11) | 16. |
| 3 slices of toasted fresh bread topped with | |
| - sundried tomato pesto & Greek manouri cheese | |
| - fresh diced tomato, olive oil, mozzarella & basil pesto | |
| - salami, smoked graviera & sundried tomato pesto | |
| Antipasto (1, 7, 8, 11) | 34. |
| Large platter with a selection of mozzarella balls & cherry tomatoes dressed in Greek olive oil, prosciutto crudo wrapped melon bites, cream cheese stuffed red peppers, salami, mortadella, pepperoni, smoked graviera, sun-dried tomatoes, pepper drops & marinated artichokes served with focaccia, basil pesto, olive oil & homemade honey balsamic. | |
| Greek Cheese Board (1, 7, 8, 11) | 32.5 |
| Kaseri, Feta, Manouri, Smoked Graviera, Chili Flake Graviera, dried figs & apricots, walnuts & grapes served with chutney & a variety of bread rusks | |
| Fresh Fruit (8, 11) | 18. |
| Sliced fresh seasonal fruit served with Greek honey, dried fruits & almonds | |

DESSERTS

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| V Lounge Special (7, 8) | 16. |
| 3 scoops ice cream, crushed nuts, whipped cream and your choice of chocolate, caramel or strawberry syrup | |
| Volcano (7) | 16. |
| 3 scoops ice cream, fresh fruit, whipped cream and your choice of chocolate, caramel or strawberry syrup | |
| Baklava served with 1 scoop ice cream (1, 7, 8, 11) | 13.5 |
| Chocolate Soufflé served with 1 scoop ice cream (1, 7, 8, 11) | 12.7 |
| Apple Pie served with 1 scoop ice cream (1, 7, 8, 11) | 12. |
| Greek Yoghurt with fresh fruits and honey (7) | 11. |
| Fresh Fruit Salad Variety of fresh seasonal fruit | 9.5 |
| Ice Cream (7) | 1 scoop 5. 2 scoops 7. 3 scoops 9 |
| Select from our choice of flavours | (Vanilla, Chocolate, Banana, Strawberry) |

JUICE

Fresh Orange Juice 7.5

Handmade Ginger Lemonade 9.
with bio agave, no added sugar

Handmade Sour Cherry Juice 9.
with bio agave, no added sugar

MILK SHAKES 9.

(Vanilla, Chocolate, Banana or
Strawberry)

HOT COFFEES

Double espresso 5.

Cappuccino 5.5

Double Cappuccino 6.5

Café latte 5.5

Double Café latte 6.5

Americano 5.5

Double Greek coffee 5.

Hot chocolate 5.5

Tea 5.

COLD COFFEES

Freddo espresso 5.5

Freddo cappuccino 6.

Iced Latte 6.

Frappe 5.

Frappe with ice cream 8.

Cold chocolate 6.

Cold Brew 5.

REFRESHMENTS

Coca-Cola 250ml 5.5

Coca-Cola Zero 250ml 5.5

Sprite 250ml 5.5

Fanta Lemon 250ml 5.5

Fanta Orange 250ml 5.5

Schweppes Soda Water 250ml 5.5

Schweppes Tonic Water 250ml 5.5

Three Cents Pink Grapefruit Soda 7.5

Three Cents Ginger Beer 7.5

Three Cents Pineapple Soda 7.5

Three Cents Mandarin & Bergamot Soda 7.5

Fever Tree Elderflower Tonic 7.5

Fever Tree Ginger Ale 7.5

Fever Tree Mediterranean Tonic 7.5

San Benedetto Ice Tea Lemon 7.5

San Benedetto Ice Tea Peach 7.5

ChariTea Red Organic Ice tea 8.8

Rooibos tea with agave syrup, passion fruit juice,
elderberry juice

ChariTea Green Organic Ice tea 8.8

green tea with ginger, agave syrup, honey, lemon juice

Red bull 8.

Souroti (Sparkling Mineral Water) 8.
750ml

Mineral Water 1L 4.

HOUSE SPECIALTIES

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|---|------|
| V Lounge Volcano: (sweet, sour, fruity) Absolut Vodka, Passionfruit, Strawberry, Lime, Sugar Syrup, Schweppes Soda Water | 15. |
| Passionfruit Mojito: (sweet, sour) Havana Club Anejo Especial, Passionfruit, Sugar Syrup, Mint, Lime | 15.5 |
| Rubens Cooler No.2: (fizzy, sweet, sour) Beefeater 24, Elderflower, Cucumber, Three Cents Pink Grapefruit Soda, Lime, Salt rim | 19. |
| Caribbean Mule: (spicy, fizzy) Spice Infused Havana Club Anejo Reserva, Lime, Three Cents Ginger Beer | 15.5 |
| Welcome to Tijuana: (spicy, sweet, sour) Olmeca Altos Plata, Passionfruit, Lime, Sugar, Tabasco, Spicy Salt Rim | 16. |
| A Mexican in Japan: (sweet, sour) Olmeca Altos Plata, Midori Melon Liqueur, Yuzu, Homemade Shiso Syrup. | 17. |
| Bee Fashioned: (boozy, sweet) Four Roses Bourbon infused with roasted Hazelnut and Almond, Honey Syrup, Angostura and Cocoa Bitters | 17. |
| Bubble: (sweet) Absolut Vodka, Malibu, Bubblegum Syrup, Pineapple Juice, Lime | 16. |
| Smoky Apricita: (sweet, smoky) Olmeca Altos Reposado, Vida Mezcal, Apricot Liqueur, Lime, Agave | 19. |
| Pineapple Spritz: (fizzy, sweet) Absolut Vodka, Elderflower Liqueur, Dry Vermouth, Lime, Three Cents Pineapple Soda | 17. |
| Summertime Daquiri: (sweet, sour) Blend of Havana Gold and White Rum, Pineapple and Hibiscus Cordial, Lime | 15.5 |
| Irish Orchard: (fizzy, sweet) Jameson, Ginger Ale, Green Apple Liqueur, Lime | 15. |
| Pink Panther: (sweet, sour) Beefeater Pink, Lemon, Chambord Raspberry Liqueur | 15.5 |

THE GREEK CORNER

Greek Fizzy Martinez: (fizzy, bitter sweet) 17.
Rosemary Infused Grace Gin, Sweet Vermouth,
Bitters, Mediterranean Tonic Water

Greek Basil Smash: (sweet, sour) 15.5
Basil Infused Mastiha, Lemon, Elderflower

Yuz-tika: (sweet, sour, fizzy) 17.
Cucumber Infused Mastiha, Aperol, Yuzu,
Schweppes Soda Water, Cucumber, Salt Rim

APERITIVOS

The GREAT Garibaldi: (bitter, sour, sweet) 15.
Campari, Vermouth, Passion Fruit, Orange
Juice

Forbidden Spritz: (fizzy, bitter sweet) 15.
Beefeater, Aperol, Homemade Grapefruit
Cordial, Schweppes Soda Water

Drunk Kaldi: (bitter, sweet, fizzy) 16.
Italicus Bergamot Liqueur, Cold brew coffee,
Liqueur 43, Coffee Liqueur,
Schweppes Tonic Water

NON-ALCOHOLIC

Vir-Gin & Tonic : 10.
Tanqueray 0%, Schweppes Tonic Water,
Cucumber

Strawberry Breeze: 12.
Tanqueray 0%, Strawberry Syrup, Sprite,
Lemon

Ginger Mojito: 12.
Ginger Lemonade, Bio Agave, Mint,
Schweppes Soda Water

Fizzy Pina Colada: 11.
Coconut Syrup, Three Cents Pineapple Soda

THE CLASSICS

Mojito : 15.

Margarita : 15.

Daquiri : 15.

Pina Colada : 15.

Caipirinha : 15.

Caipiroshka : 15.

Old Fashioned : 16.

Manhattan : 17.

Negroni : 16.

Boulevardier : 17.

Americano : 15.

Aperol Spritz : 14.

Gin Martini : 17.

Vodka Martini : 17.

Espresso Martini : 16.

Pornstar Martini : 16.

French Martini : 15.

Cosmopolitan: 16.

Sex On The Beach 15.

Long Island Iced Tea : 17.

Bloody Mary: 16.

Paloma : 16.

Moscow Mule : 15.

Whiskey Sour : 16.

Zombie : 17.

Mai Tai : 15.

Cuba Libre : 15.

Sidecar : 16.

French 75 : 16.

CHAMPAGNES AND SPARKLING WINES

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| Prosecco Di Conceglio Matiu Brut, L'antica Quercia, Veneto Glera |  11. |  53. |
| Gratien & Meyer Rose Cuvee Flame, Loire Pinot Noir/Chenin Blanc/Chardonnay |  13. |  63. |
| Amalia Brut, Tselepos Winery, Peloponnese Moshcofilero | |  66. |
| Veuve Clicquot Brut NV, CHAMPAGNE Chardonnay/Pinot Meunier/Pinot Noir | |  175. |
| Moet & Chandon Ice Imperial NV, CHAMPAGNE Chardonnay/Pinot Meunier/Pinot Noir | |  185. |
| LOUIS ROEDERER BRUT COLLECTION 244NV, CHAMPAGNE Chardonnay/Pinot Meunier/Pinot Noir | |  170. |
| DOM PERIGNON BRUT 2013, CHAMPAGNE Chardonnay/Pinot Noir | |  520. |
| Moet & Chandon ROSE NV, CHAMPAGNE Pinot Meunier/Pinot Noir | |  185. |

WHITE WINES

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| Thema, Pavlidis Estate, Drama Sauvignon Blanc, Assyrtiko |  12. |  60. |
| Emphasis, Pavlidis Estate, Drama Chardonnay | |  69. |
| Malagousia, Domaine Costa Lazaridis, Drama Malagousia |  12,5. |  62. |
| Viongier, Ktima Gerovasiliou, Epanomi Viongier | |  76. |
| The White, Lalikos Wines, Kavala Sauvignon Blanc |  9,5. |  47. |
| Mantineia, Bosinakis Winery, Peloponnese Moschofilero | |  47. |
| Aidani, Hatzidakis Winery, PDO Santorini Aidani | |  86. |
| Santorini, Estate Argyros, PDO Santorini Assyrtiko |  16. |  80. |
| "34", Artemis Karamolegos Winery, PDO Santorini Assyrtiko | |  95. |
| Santorini Natural Ferment, Gavalas Winery, PDO Santorini Assyrtiko | |  95. |
| SantoWines Nykteri, PDO Santorini Assyrtiko, Athiri, Aidani | |  73. |
| Pinot Grigio, La Tunella, Friuli Pinot Grigio | |  65. |

ROSE WINES

Terra Nerra, Karamolegos Winery, Santorini

Assyrtiko, Mandilaria



10.



50.

Domaine Costa Lazaridi, Drama

Merlot



12,5



62.

Xinomavro Rose, Ktima Gerovasiliou, Epanomi

Xinomavro



60.

Little Ark, Lantides Winery, Argolida

Moshofilero



48.

Chateau Miraval

Chinsault, Grenache Rouge, Syrah, Rolle



81.

RED WINES

Merlot Argyriou, PDO Parnassos

Merlot



12



60.

Xenoloo, Gavalas Winery, Santorini (PGI Cyclades)

Mavrotragano, Mandilaria, Athiri



13



64.

Akres, Estate Skouras, Peloponnese

Cabernet Sauvignon, Agiorgitiko



47.

Mavrotragano ,Santo Wines, Santorini (PGI Cyclades)

Mavrotragano



83.

DESSERT WINES

Bianco Nero Moscato, Semi-Dry

Moscato



11.

Vinsanto First Release, Estate Argyros, Santorini

Assyrtiko, Aidani



16.

BEERS 330ml

Alfa Lager 7.

Mamos Pilsner 7.

Nymfi Hoppy Lager 7.

Heineken Lager 8.

SOL Lager 8.

Milokleftis Apple Cider 7.

Heineken 0% Lager Alcohol Free 7.

SANTORINI BEERS 330ml

Yellow Donkey Lagered Ale 9.

Red Donkey Lagered Ale 10.

Blue Monkey Lager/Pils 9.

Malt & Marvel Double IPA 11.

Please let us know if you have any allergies or intolerances. Guests are not obliged to pay if the notice of payment has not been received (invoice-receipt). Olive oil is used in salads, main dishes and desserts. Sunflower oil is used in fried food. Person in charge in case of market inspection : Mr Alexandros Vlavianos V.A.T and municipal taxes are included in the above prices
Allergens : 1. Cereals containing gluten namely wheat, rye, barley, oats or their hybrid varieties. 2. Crustaceans and products. 3. Eggs and products. 4. Fish and products. 5. Peanuts and their products. 6. Soy and products. 7. Milk and dairy including lactose. 8 Nuts (such as almonds, walnuts, pecans, peanuts etc) and products. 9. Celery and products from celery. 10. Mustard and products (mustard). 11. Sesame seed and products. 12. Sulphur dioxide and sulphites. 13. Lupine and products. 14. Molluscs (octopus, squid, etc.) and their products