

## HOUSE SPECIALTIES

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

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

## WHITE WINES

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

## PLATTERS

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

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)

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