Rooftop Garden Menu

Made with Love

Lemonade 3 €
Lemon, sugar, mint, bubbles.

Verve Minty Carrot 6 €
Carrot, ginger, orange, peppermint.

Verve Revive Green 6 €
Pineapple, spinach, basil, mint.

Soft Drinks

Coca-Cola	3 €
Coca-Cola Zero	3 €
Schweppes Pink Grapefruit Soda	3.5 €
Schweppes Tonic Water	3.5 €
Schweppes Soda Water	3 €
Xinonero Natural Mineral water	3 €
Fever Tree Mediterranean Tonic	4 €
Fever Tree Ginger Beer	4 €

Pizza

Marinara Pizza 8 €
San Marzano, Garlic, Fresh Oregano.

Margherita Pizza 9 €
San Marzano, Fior Di Latte, Fresh Basil.

Nduja Pizza 10 €
San Marzano, Fior Di Latte, Scamorza, Nduja, Oregano.

Miso Pizza 11 €
Miso, Fior Di Latte, Provolone, Lime Zest.

Prosciutto Pizza 12 €
Cherry Tomatoes, Fior Di Latte, Prosciutto, Rocket Leaves, Parmesan.

Extras
Pistachio Pesto 2 €
Black Truffle Olive Oil 0.5 €

Beers

Septem Monday's Pilsner
330ml / 6 €
Alcohol: 5.0% vol
Bitterness degree: 27 IBU

Fresh, unpasteurized, filtered beer, with golden-blonde colour and creamy white head. Aromas of lemon blossoms, citrus and "green hops".Slightly sweet flavour with refreshing bitterness and aromatic aftertaste, where the zesty and malty aromas dominate.

Septem Wday Wheat IPA Wheat
330ml / 6,5 €
Alcohol: 6% vol
Bitterness Units: 45 IBU

Wday is the first Greek wheat IPA. An impressively aromatic, sterile and unfiltered, IPA containing 40% wheat malt. The intense aromas of passion fruit, pineapple and mango, characteristic of the exotic varieties of hops waimea & vic secret, impress from the first moment.

Septem 8th Day IPA
330ml / 6,5 €
Alcohol: 7.0% vol
Bitterness Units: 65 IBU

Fresh, unpasteurized, unfiltered beer. Characterized by the impressive aromas of tangerine, citrus, lychee, mango and peach. The 7.0% of alcohol and the 65 bitterness units are well-balanced with the rich aromatic taste. In the aftertaste pine, mango and zesty aromas create an explosive combination.

Sunday's Honey Golden Ale
330ml / 7 €
Alcohol: 6.5% vol
Bitterness Units: 27 IBU

Fresh, unpasteurized double fermented beer with Greek orange blossom and flower honey. A golden color with orange hues and creamy white head. Impressive aromas of orange, peach and exotic fruits dominate, while the smooth bitterness emerges the long lasting aftertaste.

Spirits Drinks

Vodka

Filandia	8 €
Belvedere	12 €
Stolichnaya Elit	14 €

Gin

Bickens	8 €
Bulldog	9 €
Hendricks	12 €
Botanist Islay Dry	13 €
G Vine Nouaison	15 €

Tequila

El Jimador Blanco	8 €
El Jimador Reposado	8 €
Ocho Reposado	10 €
Ocho Anejo	12 €
Mezcal San Cosme Oaxaca	13 €

Rum

Cachaca Cana Rio	7 €
Brugal Blanco	8 €
Mount Gay Rum	8 €
Appleton Estate Signature blend	9 €
Myers Rum Dark	9 €
Rum Bar White Overproof	10 €
Chairman's Spiced	11 €

Whiskey

Famous Grouse	8 €
Jack Daniel's Old No7	9 €
Bushmills 10 y.o.	10 €
Woodford Reserve Bourbon	10 €
Glen Moray Port Cask	11 €
Glendronach 12	12 €
Woodford Reserve Rye	14 €

Local spirits

M Dry Mastiha	8 €
Dekaraki Tsipouro	8 €
Adolo Ouzo	8 €
Metaxa 12 yo	9 €

Aperitifs & Digestifs

Cinzano Rosso	7 €
Cocci Americano Bianco	7 €
Noilly Prat	7 €
Campari	7 €
Aperol	7 €
Amaretto Gozio	8 €
Cointreau	9 €

Cocktails

Signature

Cobbler 10 €
Finlandia vodka, raspberries ,strawberries, passion fruit, vanilla syrup, lime.

Canarita 10 €
El Jimador tequila blanco and reposado, citrus oleo, smoked rosemary, lime, black sea salt .

Neightbor's Grass 11 €
Bulldog London Dry gin, cucumber, pineapple, lime, Fever Tree ginger beer.

Smoked Tomatina 11 €
Bulldog gin, Dekaraki Tsipouro, fresh tomato and Florina pepper blend, lemon, herbs & spices.

Tiki Chimes 12 €
Brugal and Mount Gay rums, blood orange, tangerine, pineapple, lime, angostura bitters.

Gold Digger 13 €
Woodford Reserve Bourbon, Woodford Reserve Rye, lemon cordial, ginger syrup, gold powder, angostura bitters, Schweppes soda.

Low Alcohol

Sensation 8 €
Rose wine, blueberry, lemon cordial, Cinzano Pro-Spritz.

Let it Go 8 €
Jack Daniel's No.7, honey, lime, Schweppes Pink Grapefruit Soda.

Equinox 8 €
Aperol, citrus, honey, Schweppes Soda water, Cinzano Pro-Spritz.

Zosimus 9 €
Mdry Mastiha, thyme, lemon, Fever Tree Mediterranean Tonic

Boozeless

Pearl 6.5 €
Passion, blood, orange, tangerine, honey, Schweppes Soda Water.

Spices Goblet 7 €
House virgin vermouth rosso, bitter syrup, orange bitters, Schweppes Soda Water.

Wines

Crisp & Fruity White

In this category you will find white wines that will take you by surprise with their elegance, freshness and strong fruity character.

Papagiannakos Winery
Vientzi Single Vineyard / Savvatiano from Markopoulo, Attiki
RG: 21 € / TA: 17 €

Lemon green color and nose complex, initially tropical with aromas of banana and pineapple and aromatic with elements of almond and citrus peel. Fresh in the mouth with pleasant acidity and beautiful delicious notes of fruit and earthy characteristics.

Oneops
Vidiano / Vidiano from Drama
RG: 25 € / TA: 20 €

Lemon color. A voluptuous nose full of stone and citrus fruits with hints of flowers greets you. Small note of yeast, due to the sur-de-lie aging, add an extra dimension. Its palate in delightful, its alcohol balanced and its refreshing acidity comes to terms with the oily character of this wine variety.

Karadimos Winery
Alba Vissa / Asyrtiko from Atalanti
RG: 32 € / TA: 25 €

Lemon in color, aromas of warm and ripe fruits, which are a perfect match for the distinct mineral character of the Assyrtiko grape. Its richness in alcohol is balanced out by the notorious Assyrtiko acidity. The palate is full of impressive ripe fruits and it has a long and complex finish.

Aromatic & Lush White

Here you will experience the floral side of white wines. We can onlycompare these wines with a dancing Mediterranean woman in the summer dusk.

P. Chonas Winery
Filonoi / Alexandria Muscat from Lemnos
RG: 16 € / TA: 13 € / G: 5,5 €

Lemon to golden in color. A typical Muscat aroma full of floral notes, with the rose petal aroma being the most expressive, accompanied by the sweetness of honey. In the palate, you will be embraced by a silky texture that comes from the elegance of fruit flavors and the fresh acidity.

Silva-Daskalaki
Psythiros / Spina Muscat from Crete
RG: 20 € / TA: 16 €

Deeply aromatic and fruity, this wine will win you through the nose. Complex aromas of exotic fruits like pineapple or mango bond perfectly together with the floral aroma of roses and citrus blossoms. Its refreshing acidity balances the lush, ripe fruity and rosy palate aromas.

Kikones
Maron / Malagouzia from Maroneia
RG: 27 € / TA: 22 €

Glowing golden in color and sensuous nose full of white flowers, limes, tropical and ripe stone fruit aromas. The palate is characteristic example of the variety's elegance, with the fruity flavors taking the spotlight. Tropical fruit finish.

Elegant Rose

The elegance of subtle rose aromas and nutty flavours characterize these excellent food rose wines.

Vrynioti Winery
Iama Rosé / Vradyano from Evoia
RG: 19 € / TA: 15 €

A two-face rosé that will surprise you. A serious and sophisticated nose with forest fruit jam and vegetal aromas that transforms into a vibrant and refreshing wine in the mouth where fresh strawberry and cherry take the scene.

Akriotou Wines
Orivatis / Syrah from Boeotia
RG: 21 € / TA: 17 €

Color pale salmon and an elegant nose that is expressed with cherry, strawberry and syrup aromas. Particularly aromatic palate with a medium acidity and sweet rose and cooked strawberry flavors. Strong floral finish.

Troupis Winery
Tomi Rosé / Moschofilero from Mantineia
RG: 23 € / TA: 18 €

Color pale salmon with grey highlights. Voluptuous and floral nose, in which the rose expresses itself in all its aspects, rosewater, rose petals and Turkish delight amongst them. Very refreshing taste with high acidity and a rare complexity for a Moschofilero wine. Exotic finish.

Fruity Rose

Your chance to taste Greek summer in a glass Strawberry and sour cherry aromas will flood your nostrils. It's only appropriate that they should be drunk with fruits.

Markou Vineyards
Pixie / Agiorgitiko / Muscat from Paiania
RG: 18 € / TA: 14 € / G: 6,5 €

Color pale pomegranate. Delightful and flirtatious nose full of stone and red fruits, like cherries and peaches with hints of cinnamon. Off dry in sweetness with a light body, medium acidity and an underlying sweet fruit flavor that stays with you to the end.

Full & Voluptous Red

If you are a fan of oak these are the wines for you. Elegant oak aromas mixed together with bottle ageing notes create an all time classic combination. Best matched with meat dishes.match for these wines.

Haritatos Vineyard
Haritatos / Madrofani from Cephallonia
RG: 17 € / TA: 14 € / G: 6 €

Get acquainted with our Mavrodafni which is one of the most famous unique Greek red varieties. As you take your first whiff, your mind will face an explosion of black and sour cherries, ripe strawberries accompanied by a subtle scent of black olives and leather reminding you of the Peloponnese land. Its palate full of sour and ripe black cherries, along with a hint of green tea leaves and cocoa will amaze you.

Argyriou Winery
Merlot from Boeotia
RG: 19 € / TA: 15 €

Deep ruby color with purple highlights. Very complex nose with exciting red fruit aromas as a primary expression of the variety, secondary sweet spices, vanilla and butterscotch and finally winter aromas that remind you of forest floor and tobacco. Typical, round and velvety Merlot palate, with the aromas giving the spotlight to a spicier flavor expression and the ripe strawberry being the lead.

Domaine Skouras
Fleva / Syrah from Achaea
RG: 29 € / TA: 23 €

Deep ruby color. A complex and vivacious nose, with ripe black fruits and spices' aromas making the first impression, followed by herb, mushroom and cocoa aromas. Voluptuous and full bodied, with a high acidity that gives it a refreshing character and a never-ending flavor profile in total balance with its full and mature tannins. A finish that keep evolving for hours.

Lean & Classy Red

Take the chance to taste our lighter red wines. Best served slightly cold they will bring you childhood memories of fresh cherries, wild berries and violets. Ideal pair of light meat dishes.

Vogiatzi Estate
Young Tsapournakos / Tsapournakos from Kozani
RG: 23 € / TA: 18 €

Deep purple in color that reveal the young age of this wine. Nose typical and expressive with sour cherry, blackberry and black cherry aromas. Underlying aromas of vegetality and chocolate. Full bodied with low but unripe tannins, medium acidity and a juicy fruit flavor taking the spotlight.

Sparkling Wine

Go ahead and try our choice for your "bubbly". It is a semisparkling made from the unique Greek variety Debina in Epirus. See if you can feel its subtle apple and pear aromas and its refreshing acidity.

White sparkling wine
BiancoNero
RG: 6 €

The white sparkling wine, made from grapes of Hamburg Muscat variety, is characterized by floral aromas of rose and lemon blossom, fruity aromas of peach and tangerine, leaving a sense of white tea. Cool and zesty can be drunk on its own, with fruits, fingerfood and creamy desserts.

Zoinos Winery
Zitsa 2016 / Debina from Epirus
RG: 15 € / TA: 12 €

Lemon-green color. Fresh green fruit aromas, like apple and pear, and unripe stone fruit with the notes of freshly baked bread and yeast adding complexity. The acidity makes a fresh and lasting impression in your mouth in addition to the lively bubbles that help show its fruity flavor.

Someliers BIO

I started out as a social wine drinker and being inherently curious as a person, I wanted to know what in the world I was drinking. That led me to the Wine & Spirits Education Trust where I was introduced to the world of wine. I have graduated for W.S.E.T. Level 3 and I am currently studying W.S.E.T. Diploma. I declare myself to be an Organic/Bio-dynamic wine enthusiast and an avid micro-winery supporter. Naturally our wine selections include some of the most notable examples from the Greek micro-winery scene.