

# Rooftop Garden

## Menu



**Wines** from *small Greek winemakers*, **beers** from *local microbreweries*, *refreshing juices* and *cocktails* accompany *fresh, home-made pizzas*.

➤ **Pop-up events** are organised occasionally on *the lush Roof Garden of The Foundry Suites*. *Please follow us* on social media for *upcoming events!*

### Made with Love

<b>Fresh orange juice</b>	5 €
<b>Lemonade</b> Lemon, sugar, mint, Three Cents soda plain	5 €
<b>Lemoginger</b> Lemon, sugar, Three Cents ginger beer	5 €

### Soft Drinks

Coca Cola	3 €
Coca Cola light	3 €
Three Cents soda plain	4 €
Three Cents tonic water	4 €
Three Cents Aegean tonic	4,5 €
Three Cents pink grapefruit soda	4,5 €
Three Cents ginger beer	4,5 €

### Food

<b>Pizza</b>	
<b>Marinara Pizza</b> San Marzano, garlic, fresh oregano	9 €
<b>Margherita Pizza</b> San Marzano, fior di latte, fresh basil	10 €
<b>Nduja Pizza</b> San Marzano, fior di latte, scamorza, nduja, oregano	11 €
<b>Miso Pizza</b> Miso, fior di latte, scamorza, lime zest	12 €
<b>Prosciutto Pizza</b> San Marzano, fior di latte, rocket leaves, prosciutto, parmesan + 15gr black truffle: 3€	13 €
<b>Pepperoni Pizza</b> San Marzano, mozzarella, pepperoni, spicy honey	14 €
<b>Carbonara Pizza</b> Mozzarella bufala, parmesan, garlic, crispy bacon, dehydrated egg yolk + 15gr black truffle: 3€	15 €
<b>Black truffle pizza</b> Mozzarella bufala, parmesan, shitake mushroom powder, shimeji mushrooms, fresh black truffle from Kastoria, white truffle oil	16 €

### Platter

<b>Picnic platter</b> Beef pastrami from Drama , air dried salami with black truffle, turkey ham with goji berry & blueberry gruyere cheese with wild garlic, pecorino from Amphilochia, San Michali cheese from Syros sourdough croutons, chutney, cherry tomatoes	15 €
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### Beers

<b>Septem Monday's pilsner</b> 330ml Alcohol: 5,0% vol Bitterness degree: 27 IBU	6 €
Fresh, unpasteurized, filtered beer, with golden-blond 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.	
<b>Septem Wday wheat IPA</b> 330ml / 6,5 € Alcohol: 6% vol Bitterness Units: 45 IBU	6,5 €
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.	
<b>Septem 8th day IPA</b> 330ml Alcohol: 7,0% vol Bitterness Units: 65 IBU	7 €
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.	
<b>Sunday's honey golden ale</b> 330ml Alcohol: 6,5% vol Bitterness Units: 27 IBU	7 €
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

<b>Gin</b>	
Tanqueray	9 €
Beefeater	9 €
Gordon's pink gin	10 €
Tanqueray tangpur	11 €
Tanqueray N° Ten	13 €
Grace gin	13 €
Hendricks gin	13 €
Roku gin	13 €
Botanist islay dry gin	14 €
Monkey dry 47	15 €
Gin mare	16 €
Nolet's dry gin silver	19 €
<b>Vodka</b>	
Smirnoff red	9 €
Ketel one	10 €
Ketel one Peach & orange blossom	11 €
Ciroc	13 €
Belvedere	14 €
<b>Tequila</b>	
Don Julio blanco	9 €
Don Julio reposado	9 €
Jose Cuervo traditional silver	11 €
Jose Cuervo traditional reposado	12 €
Don Julio anejo	16 €
Arette blanco	16 €
Arette reposado	17 €
<b>Mezcal</b>	
San cosme oaxaca mezcal	14 €
Montelobos mezcal	16 €
Casamigos mezcal	18 €
<b>Rum</b>	
Pampero blanco	9 €
Angostura rum reserva 3yo	9 €
Pampero especial	10 €
Captain Morgan black	10 €
Saint James imperial white	10 €
Wray & nephew rum NRF	10 €
Kraken black spiced rum	11 €
Koko kanu coconut rum	11 €
Chairman's spiced rum	12 €
El Dorado 12yo	15 €

### Cachaca

Cachaca pura sagatiba	10 €
Cachaca leblon	12 €

### Whiskey

Haig	9 €
Bushmills original	10 €
Jack Daniels	10 €
Roe & Co	11 €
Cardhu 12 Y.O.	12 €
Bulleit rye	12 €
Bulleit bourbon	12 €
Johnnie Walker black label	12 €
Wild turkey 101	12 €
Talisker 10 Y.O	14 €
Oban 14 Y.O	17 €
Macallan 12yo double cask	18 €

### Vermouth-Aperitives

Belsazar red	9 €
Belsazar white	9 €
Belsazar dry	9 €
Suze aperitif	9 €
Campari	9 €
Aperol	9 €
Mancino bianco vermouth	9 €
Mancino rosso vermouth	9 €
Noilly prat	9 €
Averna amaro	9 €
Amaro di Angostura	9 €

### Cognac & Greek Spirits

Dekaraki tsipouro	8 €
Adolo ouzo Plomariou	8 €
O/Purist tsipouro	9 €
Metaxa 12*	12 €
Hennessy V.S	15 €

### Liquer

Amaretto di Saronno	9 €
Amaretto velvet	9 €
Baileys Irish cream	9 €
Frangelico	9 €
Grand marnier rouge	9 €
Kahlua	9 €
Sourz apple liquer	9 €
Luxardo maraschino	9 €
Cointreau	9 €
Mdry mastiha	10 €
Axia mastiha	15 €

### Wines

#### White wines

<b>Crisp &amp; fruity white</b>
<i>In this category you will find white wines that will take you by surprise with their elegance, freshness and strong fruity character.</i>
<b>Bartsatou Vineyards</b> <b>Fela</b> / Chardonnay from Ilea, Peloponisos Natural RG: 18 € / TA: 14 €
Pale lemon in color. A playful nose with intense fresh fruit aromas, like green apple, lemon and seductive spring flowers aromas. Light in the mouth and medium acidity which in combination with the fresh green fruit and floral aromas, make it an enjoyable and easy to drink wine.
<b>Mylonas Winery</b> <b>Naked Truth</b> / Savvatiano from Keratea, Attica Natural RG: 24 € / TA: 19 €
Golden in color and an impressive nose that strongly reminds us of Riesling. Tropical and citrus fruit aromas like mango and lemon take the first role with botanical and petrol aromas taking the supportive role. Full and refreshing in the palate, having a continuity between the nose and the mouth, with an unexpected long finish.
<b>Aromatic &amp; lush white</b>
<i>Here you will experience the floral side of white wines. We can only compare these wines with a dancing Mediterranean woman in the summer dusk.</i>
<b>Troupis Winery</b> <b>Orivatie</b> / Syrah from Mantinea, Arcadia Biodynamic RG: 20 € / TA: 16 €
Lemon-green in color with a very lively nose, full of intense citrus fruits and floral aromas like jasmine and the typical of the variety rose. Its palate is buttery but fresh due to its acidity, with aromas of fresh fruits and rose in every expression imaginable.
<b>Domaine Kikones</b> <b>Maron</b> / Malagouzia from Maroneia RG: 28 € / TA: 22 € / G: 7 €
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.

#### Rose wines

<b>Elegant rose</b>
<i>The elegance of subtle rose aromas and nutty flavours characterize these excellent food rose wines.</i>
<b>Troupis Winery</b> <b>Tomí Rosé</b> / Moschofilero from Bartsatou RG: 24 € / TA: 19 €
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.
<b>Akriotou Wines</b> <b>Orivatie</b> / 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.
<b>Vrynioti Winery</b> <b>Iama Rosé</b> / Vradiano from Evola RG: 22 € / TA: 18 €
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.
<b>Fruity rose</b>
<i>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.</i>
<b>Markou Vineyards</b> <b>Pixie</b> / Agiorgitiko / Muscat from Paiania RG: 19 € / TA: 15 € / G: 7 €
Color pale and red fruits, like cherries and flirtatious nose full of stone and pomegranate. Delightful and flirtatious nose hints of pale 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.

#### Red wines

<b>Full &amp; voluptuous red</b>
<i>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.</i>
<b>Domaine Chalkia</b> <b>Agjorgitiko Redish</b> / Agjorgitiko from Nemea Natural RG: 22 € / TA: 17 €
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.
<b>Haritatos Vineyard</b> <b>Haritatos</b> / Madrofani from Cephalonia RG: 35 € / TA: 28 € / G: 8 €
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.
<b>Lean &amp; classy red</b>
<i>Take the chance to taste our lilywhite 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.</i>
<b>Domaine Tatsis</b> <b>Goumenissa - Negoska</b> / Xinomavro from Goumenissa Natural RG: 24 € / TA: 22 €
Ruby in color and a nose full with ripe red forest fruits and vegetality of tomatoes. Spicy pepper and alsipice along with raw leather aromas follow to complete a beautiful picture. The palate is velvety and classy with medium acidity. Red plum, spices and tea leaves impress you in the mouth.
<b>Vogiatzi Estate</b> <b>Young Tsapournakos</b> / Tsapournakos from Kozani RG: 24 € / TA: 19 €
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 wines

<b>Sparkling wine</b>
<i>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.</i>
<b>Domaine Karanika</b> <b>Karanika Brut Cuvée Spéciale - Asyrtiko</b> / Xinomavro from Amyntaio RG: 30 € / TA: 24 €
Yellow straw like in color with fine bubbles. Elegant nose with citrus and apricot aromas that perfectly match with the breadly aromas of yeast autolysis. In the palate, it is creamy and full with intense acidity. Fruity and yeast aromas contribute in the complete experience that this wine offers.
<b>Zoinos Winery</b> <b>Zitsa 2016</b> / Debina from Epirus RG: 14 € / TA: 11 €
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.

RG: Roof Garden  
TA: Take Away  
G: Glass