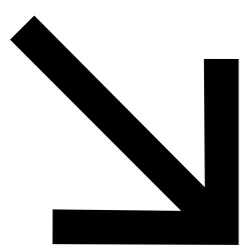
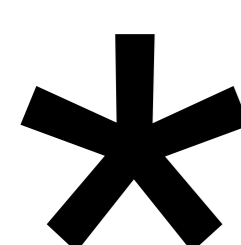


Rooftop



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

Juice	5 €
Fresh orange juice	
Lemonade	5 €
Lemon, sugar, mint, Three Cents soda plain	
Lemoginger	5 €
Lemon, sugar, Three Cents ginger beer	

Soft Drinks

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

Food

Pizza	
Marinara	10 €
San Marzano tomato sauce, garlic, fresh oregano	
Margarita	11 €
San Marzano tomato sauce, buffalo mozzarella, parmesan, basil, olive oil	
Traditional	12 €
San Marzano tomato sauce, buffalo mozzarella, feta cheese, olives, capers, oregano, olive oil	
Miso	12 €
Miso sauce, buffalo mozzarella, smoked cheese, shimeji mushrooms, musk lemon zest	
Pesto	13 €
Pesto sauce, mozzarella, parmesan flakes, prosciutto, arugula, olive oil	
Prosciutto	13 €
San Marzano tomato sauce, mozzarella, parmesan flakes, prosciutto, arugula, olive oil	
Burrata	14 €
San Marzano tomato sauce, burrata, cherry tomatoes, garlic, olive oil	
Carbonara	15 €
Garlic, parmesan, buffalo mozzarella, bacon, saffron	
Pepperoni	15 €
San Marzano tomato sauce, buffalo mozzarella, pepperoni, spicy honey	
Mortadella	16 €
Mascarpone, mozzarella, mortadella, Aegina pistachios, bacon seasoning, Pul Bieher	

Platter

Picnic platter	16 €
Prosciutto black Angus, ground pistachio mortadella with sun-dried tomatoes, air dried chorizo salami, turkey ham with Goji berry & blueberry, Gruyere cheese with wild garlic, pecorino from Amphilochia, San Michali cheese from Syros, sourdough croutons, chutney, cherry tomatoes	

Beers

Septem Monday's Pilsner	6 €
330ml	
Alcohol: 5.0% vol Bitterness degree: 27 IBU	
Fresh, unpasteurized, filtered beer, with golden-blond color and spongy 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 Mylos 1888 Lager	7 €
330ml	
Alcohol: 4.6% vol	
Sweet lager with a mild hint of honey, this light lager is made using a top secret traditional family recipe that leaves a pleasingly bitter foam. A popular blonde drop at the award-winning Septem brewery on the large island of Evia near Athens, which was founded by chemist and oenologist Sophocles Panagiotou. Mylos, named after the family mill in Avlonari, is brewed at a slightly lower temperature than usual to prevent the formation of fruity esters that could make it too sweet or tropical.	
Septem Sunday's Honey Golden Ale	7 €
330ml	
Alcohol: 6.5% vol Bitterness degree: 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.	

Septem 8th Day IPA	8 €
330ml	
Alcohol: 7.0% vol Bitterness degree: 65 IBU	
Fresh, unpasteurized, unfiltered beer. Characterized by the impressive aromas of tangerine, citrus, lychee, mango and peach. The 70% 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.	

Spirits Drinks

Gin	
Beefeater	9 €
Gordon's Gin	10 €
Tanqueray	10 €
Gordon's Pink Gin	11 €
Tanqueray Rangpur	12 €
Grace Gin	13 €
Hendricks Gin	13 €
Roku Gin	13 €
Botanist Islay Dry Gin	14 €
Monkey Dry 47	15 €
Gin Mare	16 €
Vodka	
Smirnoff Red	10 €
Ketel One	11 €
Ciroc	13 €
Belvedere	14 €
Tequila	
Don Julio Blanco	10 €
Don Julio Reposado	10 €
Jose Cuervo Traditional Silver	11 €
Jose Cuervo Traditional Reposado	12 €
Arette Blanco	16 €
Don Julio Anejo	16 €
Arette Reposado	17 €

Mezcal

San Cosme Oaxaca Mezcal	14 €
Montelobos Mezcal	16 €

Rum

Angostura Rum Reserva 3yo	9 €
Pampero Blanco	10 €
Saint James Imperial White	10 €
Wray & Nephew Rum NRF	10 €
Pampero Especial	11 €
Kraken Black Spiced Rum	11 €
Koko Kanu Coconut Rum	11 €
Chairman's Spiced Rum	12 €
Zacapa 23	15€
El Dorado 12yo	15€

Wines

White wines

Tselepos wines
Mantinia
Moschofilero from Mantinia
RG: 19 € / TA: 16 €

Ktima Tselepos Mantinia White is the trademark of the estate and synonymous with good Moschofilero. Character: Pale yellow color with delicate aromas of citrus, lemon blossom, rose and bergamot. It has freshness, high-intensity aromas and intense acidity

Hatzigeorgiou Estate
Limnia GI
Moscato from Limnos
RG: 21 € / TA: 18 €

A refreshing and aromatic white wine that is distinguished for the characteristic floral aromas of Limnos. It has an excellent quality-price ratio. Dry - White - Muscat of Alexandria - 12.5% alc. The Hatzigeorgiou Estate Limnia GI White is an ideal wine for demanding palates."

Domaine Zafeirakis
Malagousia
Malagousia from Tymevas
RG: 25 € / TA: 22 € / G: 7 €

100% Malagousia from organic viticulture. A Malagousia with nerve, crisp character, and a subtle aromatic expression that brings to mind citrus fruits, Mediterranean herbs, and beautiful floral notes. A delicate Malagousia that will accompany food exceptionally well.

Douloufakis winery
Aspros Lagos
Cidiano from Limnos
RG: 32 € / TA: 27 €

Very nice golden color, with yellow-green highlights. Complex aromas of stone fruits and tropical fruits, white flowers and herbs on a background of vanilla, butter, and dried fruits. Rich flavor that with a little more aging in the bottle takes on oily characteristics, develops a dense apricot character that smells of high class. In the taste of the wine, there is also a seductive background of minerals. Long-lasting, enjoyable aftertaste with tones of apricot.

Domaine Sigalas
Santorini
Assyrtiko from Santorini
RG: 35 € / TA: 30 €

From Assyrtiko grapes that are over 50 years old, Paris Sigalas gives us an impressive textbook Santorini wine that overflows with minerality and aromas of citrus. It is a pure expression of Santorini as it is fermented in stainless steel tanks. A thick, concentrated wine that maintains its nerve and freshness.

Rose wines

Gaia Wines
14-18
Agiorgitiko from Nemea
RG: 17 € / TA: 15 €

The Gaia 14-18h Rosé is a unique rosé wine that demonstrates the great variety of wines that Agiorgitiko of Nemea can offer us. Character: Deep rose color. With fruity aroma of cherry and strawberry. Refreshing and light taste.

Ktima Kir-Yianni
Akakies
Xinomavro from Amyndeon
RG: 18 € / TA: 16 €

Shiny rose pink with blue reflections. The nose reveals complex aromas, dominated by forest fruits, strawberries, and tomatoes. The palate follows the nose, rich, aromatic, and lively with a proper balance of alcohol and acidity.

Markou Vineyards
Pixie
Agiorgitiko, Muscat from Paiania
RG: 19 € / TA: 15 € / G: 7 €

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.

Akriotou wines
Orivatis
Syrah from Boeotia
RG: 22 € / TA: 19 €

In the glass, it is a soft salmon color. The nose is delicate with moderate aromatic intensity, with notes of juicy strawberry, sour cherry, bergamot, sweet spoonful of watermelon, pink rose, and Turkish delight. On the palate, it is medium-bodied with high aromatic intensity and moderate (+) acidity that balances perfectly with the hint of sweetness it has.

Troupis Winery
Tomi Rosé
Moschofilero from Mantinia
RG: 24 € / TA: 19 €

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

Red wines

Ktima Tselepos
Driopi
Agiorgitiko from Nemea
RG: 20 € / TA: 17 €

The Ktima Tselepos Nemea Driopi Classic Red is a typical red wine of the beloved and familiar Agiorgitiko grape variety, which highlights the special characteristics of Greek cuisine. What sets it apart from others of the same category is its flavorful character, which is flavored with ripe fruits and nice spices. Good aftertaste in the mouth, nose with nice aromas of spices, proper acidity and pleasant tannins.

Mikro Ktima Titos
Goumenissa
Xinomavro, Nogoska from Goumenissa
RG: 26 € / TA: 23 €

The wine is aged for 12 months in old oak barrels, resulting in a fine, tomatoey and fruity taste. Goumenissa from the Mikro Ktima Titou has a medium ruby color and impressive aromas of strawberry, sour cherry, raspberry jam, tomato, lavender, vanilla, rosemary, and olive leaves. It has a medium body, crisp acidity, and silky tannins in the mouth. Juicy red fruits, herbs, dried purple flowers, teal, vanilla, and pepper fill the mouth with every sip.

Dougos winery
Rapsani
Xinomavro-Stavroto-Krassato from Rapsani
RG: 26 € / TA: 23 € / G: 9 €

The classic blend of Xinomavro, Krassato, and Stavroto is aged in French and American oak barrels for 12 months and another 12 months in the bottle. The result is elegant, fruity, and at the same time, more velvety than a classic Xinomavro.

Mercouri vineyards
Augoustiatis
Augoustiatis from Iliia
RG: 32 € / TA: 28 €

The ruby color is characterized by brown shades. Complex aroma of fresh red fruits with intensebotanical elements, particularly arise. In the mouth it is full, tannic and balanced. The aftertaste lasts for a long time, leaving a sensation of sweet spices and leather. The wine will evolve for the next 2 years.

Moraitis wines
Paros
Mandilaria from Monevasia
RG: 39 € / TA: 35 €

The color of it is deep red. In its intense aroma, we distinguish ripe fruits such as apricot, fig, and blackberry, herbs such as rosemary, as well as chocolate. Its taste is rich, but perceptible yet velvety tannins, lively acidity, and aromas of vanilla, chocolate, and dark fruit jam.

Sparkling wines

Domaine Karanika
Brut cuvée spéciale
Xinomavro, Assyrtiko from Amyndeon
RG: 30 € / TA: 24 €

Pure medium lemon color, with persistent bubbles creating a cord if served in a flute glass. The nose is provoked by the freshness of unripe fruit, green apple combined with lemony hints and white flowers, along with aromas of dough, yeast and minerality. The palate is energetic, with high levels of acidity, perfectly dry and strict but with enough fruit to balance and lead to a fresh aftertaste. The foam is creamy and persistent, with very good quality small bubbles.

RG: Roof Garden
TA: Take Away
G: Glass