

THE  
FOUNDRY

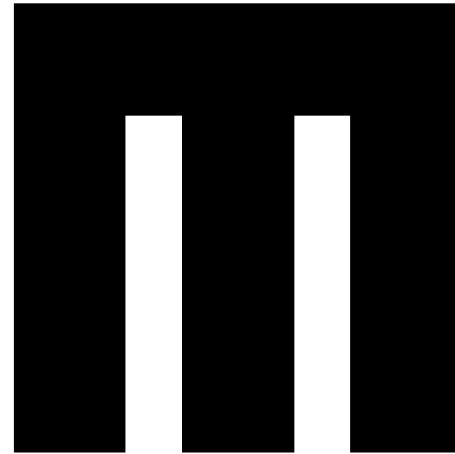
THE  
FOUNDRY

THE  
FOUNDRY

PICNIC  
GARDEN  
MENU

The  
Foundry

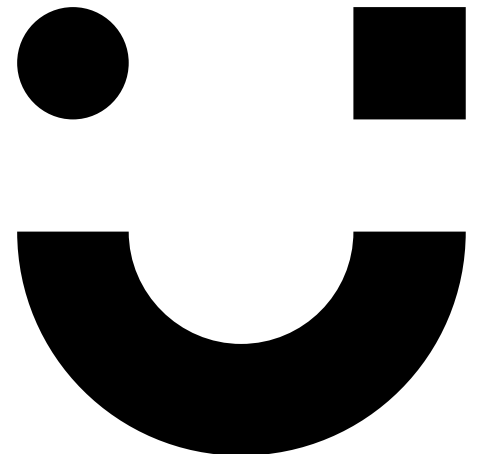
Boutique  
Apartment  
Suites  
Athens



40, Sarri St., Athens,  
10553, Greece  
+30 211 1824 602  
+30 690 8688 004

[www.thefoundrysuitesathens.com/](http://www.thefoundrysuitesathens.com/)  
[info@thefoundrysuitesathens.com](mailto:info@thefoundrysuitesathens.com)

Person in charge upon market inspection:  
Marios Koullouros



# SOFT DRINKS

Orangeade

EPSA

3 €

Cola Light

EPSA

3 €

Soda Water

EPSA

3 €

Natural Mineral Water

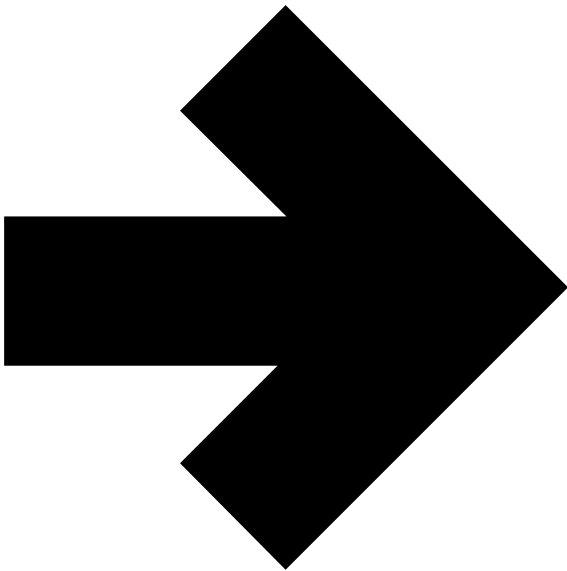
XINONERO

3 €

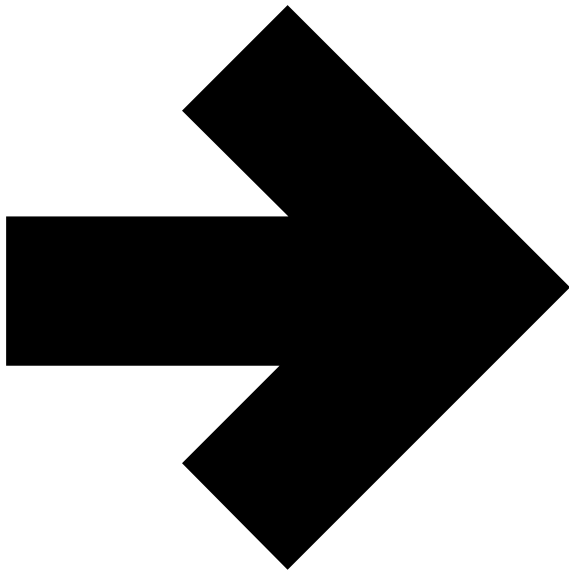
Ginger Beer

Three Cents

3,5 €



# BEERS



## Jasmine IPA

Alcohol 6,2%

Intensely aromatic with full tropical fruits and citrus flavour. Complex and refreshing, little Jasmine manages to satisfy the demanding and introduce the beginner to the strange ways of craft beer!

7 €

## Flaros Wheat

Alcohol 4,4%

Flaros Wheat is a light and low alcohol American Wheat Ale with light color and velvety texture. The aftertaste is bittersweet with the fruity feeling of freshness staying in the mouth for a long time.

7 €

## One Eyed Jack Lager

Alcohol 5,7%

One-Eyed Jack is a modern version of Classic American Pilsner by Midnight Circus Gypsy Brewing. The Real Lager as it was before the prohibition in USA. Full body with a taste of malt and hops.

7.5 €

## Clepsydra Just In Time IPA

Alcohol 7%

Juicy mouthfeel in a medium to full bodied new england ipa with notes of tropical fruits, mango, pineapples, peaches and a light citrus & orange-like aftertaste.

7.5 €

## Dr. Haze Double IPA

Alcohol 8%

This beer celebrates the first strange year's anniversary, showcasing everything we love in a great IPA: Unleashed hops slapping your face and creamy juiciness that dominates your taste buds and messes with your mind.

8 €

## Mandy Black

Alcohol 4,4%

Deep black color, flavour of roasted cereals, full body with a soft taste of coffee and chocolate, with distinctive notes of forest fruits that make it stand out.

8 €

# WINE LIST

## 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. Seafood would be the best match for these wines.

Karadimos Winery  
Alba Vissa  
(Asyrtiko) – Atalanti  
32 €

ONEOPS  
Vidiano  
(Vidiano) – Drama  
G:6,5 € / B:31 €

Papagiannakos Winery  
Vientzi Single Vineyard  
(Savvatiano) – Markopoulo,  
Attiki  
G:5,5 € / B:26 €

## Elegant Rose

The elegance of subtle rose aromas and nutty flavours characterize these excellent food rose' wines that make a dreamy couple with most tomato dishes.

Parparoussis Winery  
Petit fleur  
(Sideritis) – Patras  
G:5 € / B:21 €

Troupis Winery  
Tomi Rosé  
(Moschofilero) – Mantinea  
30 €

Akriotou Wines  
Orivatis  
(Syrah) – Boeotia  
G:5,5 € / B:28 €

## Full & Voluptuous 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.

Argyriou Winery  
(Merlot) – Boeotia  
G:6 € / B:30 €

Domaine Skouras  
Fleva  
(Syrah) – Achaea  
36 €

## Sparkling Wine

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

Zoinos Winery  
Zitsa 2016  
(Debina) – Epirus  
G:5 € / B:22 €

## Aromatic & Lush White

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. Best match for these wines would be salty, vegetal dishes.

P. Chonas Winery  
Filonoi  
(Alexandria Muscat)  
– Lemnos  
22 €

Haritatos Vineyard  
Haritatos  
(Muscat) – Cephalonia  
G:6 € / B:30 €

Kikones  
Maron  
(Malagouzia) – Maroneia  
G:5,5 € / B:28 €

## 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.

Kokkinos Winery  
Pink Rooster  
(Xinomavro)  
– Naousa  
B: 27 €

Markou Vineyards  
Pixie  
(Agiorgitiko, Muscat)  
– Paiania  
G: 5,5 € / B: 28 €

## 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) – Kozani  
G: 5 € / B: 24 €

Akrothea Winery  
Pasiphae  
(Merlot, Syrah)  
– Axioupoli  
38 €

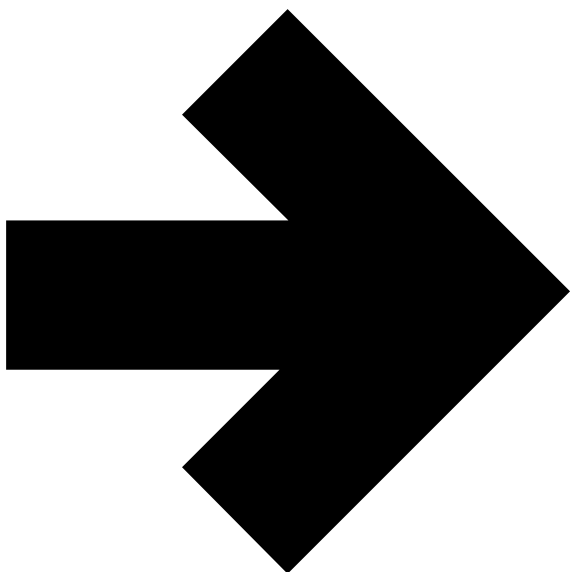
## Sweet Wine

Accompany your dessert with an all time classic choice, a Vinsanto. Feel free to taste the sweet palate of Santorini in a glass.

Chatzidaki Winery  
Sweet Vinsanto  
(Aidani- Asyrtiko) – Santorini  
G:6 € / B:45 €

# PICNIC BASKET

Freshly brewed bread, rusk and croutons /  
Salty handmade tomato jam / Pickled  
eggs / Salad with cherry tomatoes,  
spicy green pepper, onion, cucumber,  
fresh cilantro, fresh mint, lemon zest  
and lemon vinaigrette / Oinotiri from Ios:  
sheep and goat cheese matured in wine /  
Gruyere cheese with crusted pepper  
from Epirus / Beef pastrami from Drama /  
Truffle turkey cold cut / Black chocolate



25 €

# TODAY'S SPECIAL

## Margherita Pizza

San Marzano / Fior Di Latte / Fresh Basil

9 €

## Spicy Pizza

San Marzano / Fior Di Latte / Scamorza / Oregano

11 €

## Prosciutto Pizza

Cherry Tomatoes / Fior Di Latte / Scamorza / Prosciutto / Rocket

13 €

## Gorgonzola Pizza

Gorgonzola / Fior Di Latte / Pear / Pine nuts / Crispy Prosciutto

14 €

## Pulled Pork Sandwich

Sous vide slow cooked pork / pickled cucumber / caramelized onions / tomato chutney and mustard sauce

5 €

