



## The Menu

# The Journey

The relentless pursuit of the alternative, the qualitative, the substantial way of living, led us to a **journey filled with flavors, aromas, sounds and images** that we felt the need to share with you.

Thus, we created a place full of experience we gathered in our travels and we welcome you in it with a mood as friendly and relaxing as our name.



# Our Philosophy

In 'nice n easy', we serve contemporary Mediterranean cuisine focused on quality with a special emphasis **on organic, local, fair trade ingredients and antioxidant recipes.**

Keeping in mind that organic food is fresher and better for the environment, we use as many organic products as we can for the preparation and creation of the beverages and meals we serve you.

# The quality of our products and their origin...

## **Free-range water Buffalo**

are from our own farm, in Lake Kerkini, Northern Greece.

## **Lamb, goat, pork meat and cheeses**

are from Mykonos and the Cyclades.

**Our beef is organic** from “A-FARM” in Arcadia, Peloponnese.

**Our olives are organic**, potted with Himalayan salt from Stylida in Central Greece.

We use “**Elea Terra**” **organic extra virgin olive oil** from Lakonia in the Peloponnese.

**Our thyme honey is organic** from Crete island -“Apipharm” Co.

We use **golden black organic Korinthian raisins**.

**All our legumes** are also **organic** from Feneos and from the Antonopoulos farm in Thessaly.

**Our tea is fresh and organic.**

**Most of our vegetables** and the **special varieties** that we use are from Giorgos Karalakis, bio farmer in Ierapetra, Crete.

Large selection of **organic wines**.

We use **cleaning products** from “Earth Friendly Products Hellas”, **biodegradable** and effective. EFP is one of the 100 greenest companies in the USA.



GUESTS WITH ALLERGIES ARE ENCOURAGED TO INFORM US BEFORE THE MEAL.  
WE HAVE GLUTEN-FREE INGREDIENTS PLATES BUT OUR PRODUCTION LINE IS NOT GLUTEN-FREE.

# Breakfast & Snacks 10.00 - 14.00

## PANCAKES

Pancakes served with maple syrup or thyme honey | 9,90€

## SALMON BENEDICT

Poached eggs with in-house smoked salmon on low glycemic toasted bread and hollandaise sauce | 13,90€

## EGGS BENEDICT

Poached eggs with smoked bacon on low glycemic toasted bread and hollandaise sauce | 13,90

## SCRAMBLED EGGS

Scrambled eggs “kagianas” with fresh tomato and feta cheese on a crispy sourdough bread | 11,90

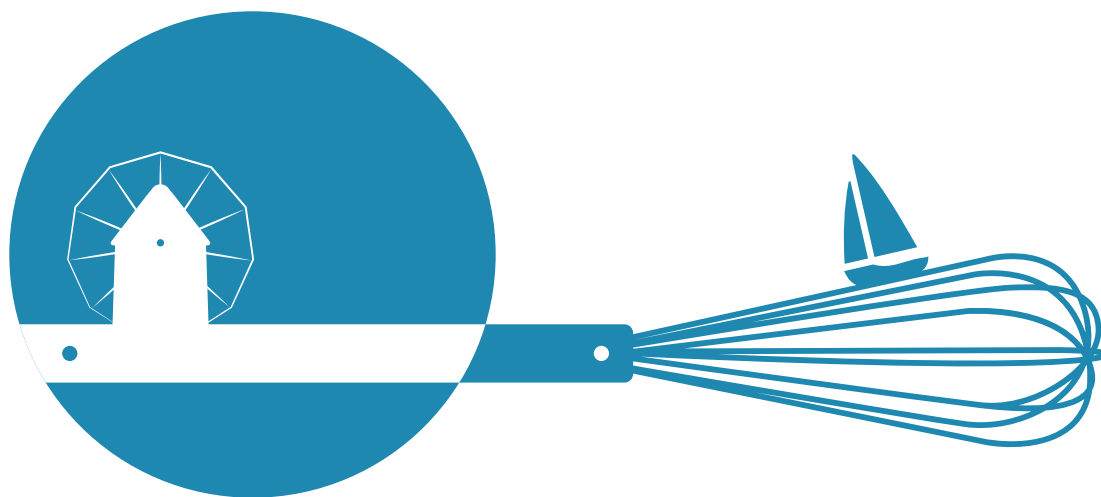
## OMELET

3 eggs omelet / egg white omelet | 10,90€

Add optionally each: Feta cheese, Gouda cheese, bacon, smoked turkey, ham, onion, mushrooms, peppers | 0,50€

## ORGANIC MUESLI

Organic muesli on strained Greek yogurt with goji berry, blueberry and golden black Korinthian raisins | 8,90€



# Sandwich

## HAM AND CHEESE TOAST

Sourdough bread toast with ham and cheese | 6,50€

## THE ANTHONY QUINN QUESADILLA

Warm tortilla with chicken fillet, gouda cheese, vegetables in a sweet chili sauce | 11,90€

## THE GRACE KELLY

Multigrain homemade baguette with smoked salmon, light Philadelphia with horseradish flavor, lettuce, tomato and chives | 9,90€

# CREATIVE GREEK CUISINE

## Dips

Dip served with local bread.

Price p/p: | € 2,5

Dip served with grilled pitta bread.

Price p/p: | € 3

## Soups

### OCTOPUS

Octopus soup from Mount Athos with orzo and vegetables.

Price p/p: | € 14,80

## Cold delicacies

### STUFFED VINE LEAVES

Stuffed vine leaves with rice and local herbs on a bed of fluffy black bean humus.

Price p/p: | € 9,90



### CROAKER CARPACCIO

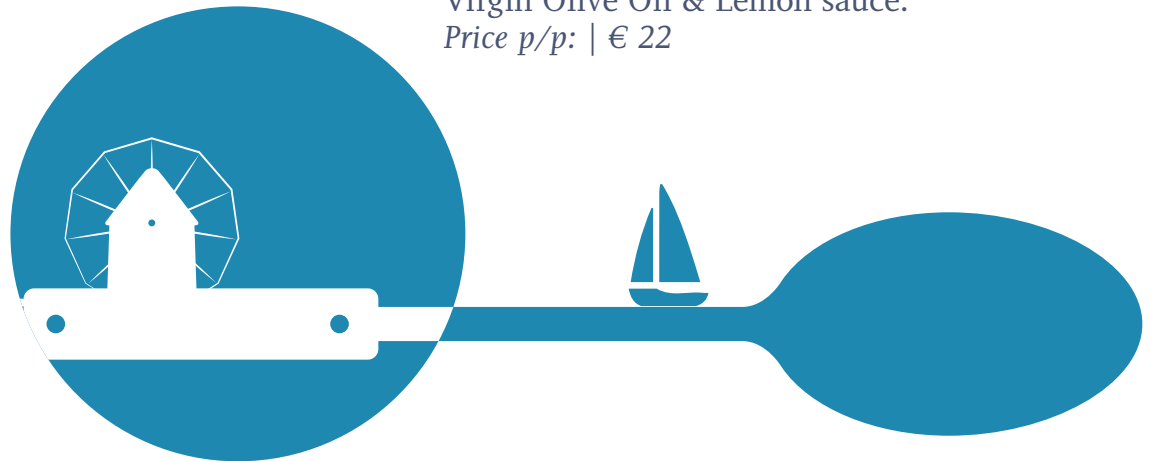
Open sea Croaker Carpaccio, in Lemon juice, Marjoram and Bio Extra Virgin Greek Olive Oil.

Price p/p: | € 17,80

### SEA URCHIN

Sea urchin salad in Bio Greek Extra Virgin Olive Oil & Lemon sauce.

Price p/p: | € 22



## Savory Cream dips

### FLUFFY FISH ROE

Fluffy Fish roe dip with saffron and crispy pitta bread.

Price p/p: | €7,80

### BONITO SASHIMI

Santorinian Fava bean dip, with Greek tsipouro essence and cured Bonito sashimi.

Price p/p: | €11,90

### TZATZIKI

Greek bio Tzatziki dip with strained Mykonian yogurt.

Price p/p: | €7,80



### EGGPLANT

Smoked Agiorgitiki Eggplant dip with strained local Bio Yogurt and Feta cheese

Price p/p: | €7,80

# Hot delicacies

## SQUID

**Fried Squid** with Aegina peanuts and barbequed Eggplant sauce.

Price p/p: | €13,90



## ZUCCHINI AND CHEESE-BALLS

**Zucchini and cheese-balls** with fresh basil in yogurt sauce.

Price p/p: | €9,90

## RAVASAKI

**Crispy cheese nest filled** with feta cheese marinated in ouzo with honey and black sesame seeds.

Price p/p: | €9,90

## MUSSELS

**Steamed Mussels** with Feta cheese and Dijon mustard sauce.

Price p/p: | €13,90

## MASTELO

**Mastelo cheese from Chios Island**, Flambéed in Greek ouzo served in local tomato jam.

Price p/p: | €11,90

## FRIED POTATOES

**Hand-cut fried potatoes** with Truffle essence served with Local Kopanisti cheese.

Price p/p: | €7,90

## SHRIMP

**Small tender fried shrimp** with Extra Virgin Greek Olive oil in Capper mayonnaise.

Price p/p: | €14,90

## OCTOPUS TENTACLE

**Grilled Octopus tentacle** in its own marinade.

Price p/p:n| €14,90

# Salads

## GREEK "HORIATIKI"

**Greek village salad** on a bed of crispy carob bread crumbs with organic tomatoes, avocado, buffalo feta cheese, wild purslane and sage-vinaigrette

Price p/p: | €11,90

## FRESH MIXED GREENS

**Mykonian "Xinotiri" goat cheese salad**, with fresh mixed greens, organic baby spinach, Mykonian "Xinotiri" goat cheese, sundried tomatoes and sunflower seeds in a mavrodafne sweet wine dressing.

Price p/p: | €14,90

## WATERMELON SALAD

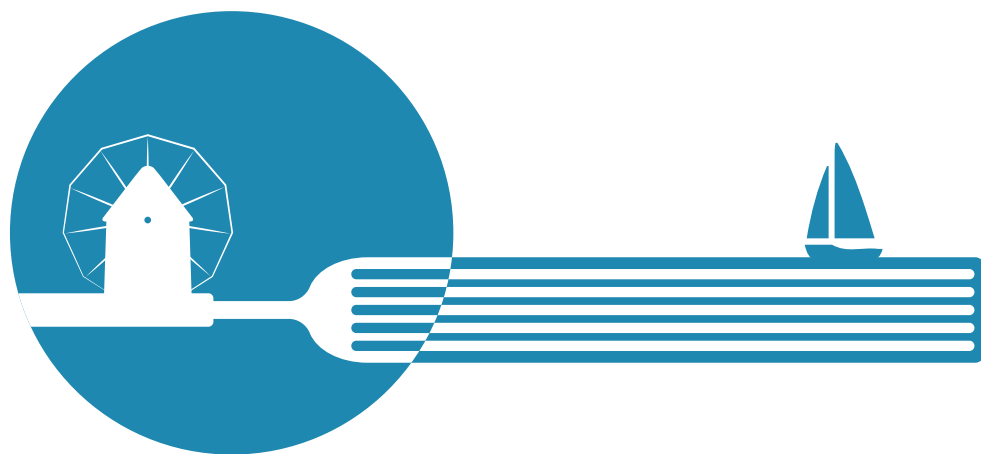
**Watermelon salad, marinated in white balsamic vinegar** with feta cheese, arugula and cherry tomatoes.

Price p/p: | €14,90

## GREENS

**Steamed greens and beetroots** with bio Extra Virgin Greek Olive oil.

Price p/p: | €13,90



# Main Dishes

## SEA-BASS

**Sea-bass filet**, baked in parchment paper, with vegetables and local Mykonian aromatic herbs.

Price p/p: | €25

## GROUPEL

**Fresh white grouper fricassee** served with boiled greens in egg and lemon sauce.

Price p/p: | €34,90

## MOUSSAKA

**Greek Moussaka** with organic black angus beef ground meat, grilled vegetables and yogurt cream.

Price p/p: | €15,90

## STUFFED TOMATOES AND PEPPERS

**Stuffed Tomatoes and Peppers** with rice and aromatic local herbs, served with hand cut local oven baked potatoes .

Price p/p: | €13,90

## “KONDOSOUVLI”

**Chicken Kondosouvli** with vegetables on a bed of baby potatoes puree and mustard seeds sauce.

Price p/p: | €18,90

## “GYROS”

**“Gyros” made with Buffalo meat** from our own farm in Kerkini, served with crunchy pitta breads, grilled tomatoes and country style potatoes.

Price p/p: | €19,90

## STABLE CALF STEAK

**Stable calf steak** 400 gr, potatoes and grilled vegetables served in a 3 pepper sauce.

Price p/p: | €34

## ROOSTER

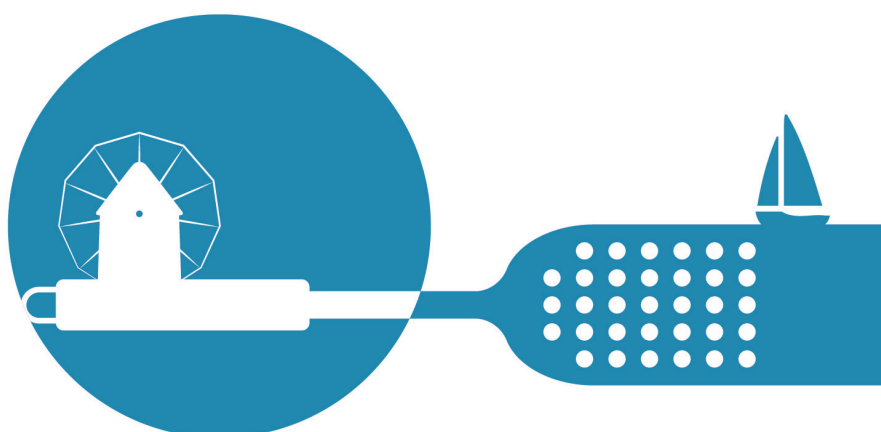
**Naxos rooster** with traditional Cretan “hylopittes” noodles, fresh tomato sauce and Tinos island cheese-balls.

Price p/p: | €19,90

## VEAL BURGER

**Veal burger** served on grilled traditional bread, with feta cheese sauce and fried potatoes.

Price p/p: | €22



## “SOUTZOUKAKIA”

**Traditional Smyrna meat balls** made with organic black angus beef ground meat in fresh tomato sauce, with olives and cumin, on a bed of basmati rice.

Price p/p: | €15,90

## LAMB SHANK

**Lamb shank** slowly cooked in red Merlot wine, served with baby potatoes puree, local aromatic herbs and Xinotiri cheese.

Price p/p: | €21,90

# Pasta & Orzo plates

## PASTA

Traditional Cretan pasta “Skioufikta” with wild mushrooms, Gruyere cheese and Thyme.

Price p/p: | €16,90

## “GIOUVETSADA”

“Giouvetsada” made with Orzo and shrimps in shellfish juices.

Price p/p: | €20,90

## SPAGHETTI

Mykonian spaghetti with local fresh “Kopanisti” cheese, rocket leaves and Chicken.

Price p/p: | €18,90

## SHELLFISH PASTA

Fresh Shellfish Pasta with bio cherry tomatoes and herbs.

Price p/p: | €22,90

## LOBSTER

Lobster Pasta

Price: p/p: | €45



## “PASTITSIO”

Traditional “Pastitsio” made with Ziti pasta, organic black angus beef ground meat and fluffy cream sauce.

Price p/p: | €15,90

# Catch of the day

## A! FISH

(white grouper, sea bream, golden grouper etc.)

Price: | €90 per kg



## B! FISH

(cod, bream, seabass etc.)

Price: | €70 per kg



# Desserts

## BANOFFEE

Toffee, Banana and Chantilly cream on a cookie base for endless satisfaction

Price p/p: | €8,90

## GANACHE

With Gianduja, Bueno Praline and Valrhona Chocolate caviar.

Price p/p: | €8,90

## HALVA

Almond semolina Halva with dried nuts and ripple praline & clotted cream “kaimaki” ice cream.

Price p/p: | €7,80

## ORANGE PIE CRISPY PHYLLO & ORANGE CUSTARD

A Greek delicacy from Epirus, made with orange flavored custard and homemade crispy phyllo dough flakes served with mango sorbet.

Price p/p: | €8,90

## FRESH FRUITS

Variety of fresh seasonal fruits.

Price p/p: | €12,90

## YOGURT

Mykonian Yogurt with honey or traditional cherry spoon dessert

Price p/p: | €6,90














# White Wines Greece & World








750 ml 












## CRISPY AND AROMATIC

Nice & Easy Bio Tetramythos  Sauvignon blanc-Malagouzia, Peloponnese, Greece	23,00€	6,00€
Tetramythos Bio Retsina  Roditis, Peloponnese, Greece	24,00€	6,00€
Semeli, Mantinia Nasiakou  Moschofilero, Peloponnese, Greece	25,00€	7,00€
Adoli Ghis, Antonopoulos Vineyards  Lagorathi-Roditis-Chardonnay, Peloponnese, Greece	26,00€	7,00€
Ktima Anagennisi-Statir, Roditis Nemea valley  Greece	27,00€	7,00€
Savian  Pinot Grigio, Italy	28,00€	
Ktima Tzounara - Mikro Thayma  Malagouzia-Assyrtiko, Thiva, Greece	28,00€	7,00€
Emmetros Logos, Tsantalís,  Sauvignon blanc-Assyrtiko-Malagouzia, Greece	29,00€	8,00€
Petra oinosis  Sauvignon Blanc - Malagouzia, Achaia, Greece	30,00€	8,00€
Wild rock Craggy Range  Sauvignon Blanc, New Zealand	42,00€	11,00€
Gustav lorenz  Riesling, Alcece, France	40,00€	

## FRUITY, FLAVOURSOME AND FRESH

Tetramythos bio  Roditis, Kalavrita, Greece	25,00€	7,00€
Syllogi Moraiti  Assyrtiko-Malagouzia, Paros, Greece	30,00€	8,00€
Sadorini Ktima Sigala  Assyrtiko, Greece	46,00€	13,00€
Little james basket press  Sauvignon blanc-Viognier, France	30,00€	
Biblia Chora  Sauvignon Blanc-Assyrtiko, Paggaio, Greece	35,00€	9,50€
Ktima Gerovassiliou  Malagouzia, Epanomi, Greece	36,00€	10,00€
Ktima Gerovassiliou  Malagouzia, Epanomi, Greece <b>MAGNUM 1,5L</b>	75,00€	

## FULL BODY, AGED AND RICH

Ktima Gerovassiliou  Chardonnay, Epanomi, Greece	38,00€	
Ovilos ktima Biblia Chora  Assyrtiko-Semillon, Paggaio, Greece	44,00€	12,00€
Robert Mondavi private selection  Chardonnay, California, USA	43,00€	12,00€
Tselepos Canava-Chryssou  Assyrtiko, Arcadia, Greece	46,00€	13,00€
Chablis Cristian Moreau  Chardonnay, France	46,00€	
Santorini Grand Reserve, Santo Wines  Assyrtiko, Santorini, Greece	53,00€	
Venetsanos Nykteri  Assyrtiko, Santorini	62,00€	
Kormilitsa Tsantalís  Chardonnay-Assyrtiko, Chalkidiki, Greece	69,00€	
Ovilos ktima Biblia Chora  Assyrtiko-Semillon, Paggaio, Greece <b>MAGNUM 1,5L</b>	92,00€	
Puligny Montrachet Regnant  Chardonnay, France	120,00€	
Ktima Gerovassiliou  Chardonnay, Epanomi, Greece <b>JEROBOAM 3L</b>	118,00€	

# Rosé Wines Greece & World

## CRISPY AND FRUITY

**Oinosis Epilogi zois 2015 Demi-Sec** 🍷 Malagouzia-Assyrtiko-Agiorgitiko  
Peloponnese, Greece

**Akakies kyr Yannis** 🍷 Xinomauro, Amyntaio, Greece

**Emmetros Logos, Tsantalis,** 🍷 Xinomavro-Syrah, Macedonia, Greece

**Dryopi Tselepos** 🍷 Agiorgitiko, Peloponnese, Greece

**Ktima Biblia Chora** 🍷 Syrah, Paggaio, Greece

**Biblinos ktima biblia Chora** 🍷 Paggaio, Greece **MAGNUM 1,5L**

## FLORAL AND DELICATE

**Ktima Harlafti, Petaloudes** 🍷 Syrah, Peloponnese, Greece

**Feggites Oinogenesis** 🍷 Cabernet Sauvignon-Grenache Rouge, Drama, Greece

**Mirabeau Classic** 🍷 Grenache - Syrah, Provence, France

**Mirabeau Pure** 🍷 Grenache - Syrah - Vermentino, Provence, France

**Mirabeau Classic** 🍷 Grenache - Syrah, Provence, France **MAGNUM 1,5L**

**Mirabeau Pure** 🍷 Grenache - Syrah - Vermentino, Provence, France

**MAGNUM 1,5L**

750 ml



25,00€ 8,00€

27,00€ 8,00€

29,00€ 8,00€

29,00€ 8,00€

33,00€ 9,00€

84,00€

29,00€ 8,00€

32,00€ 9,00€

40,00€ 11,00€





46,00€

84,00€






96,00€

# Red Wines













## LIGHT AND FRUITY

Nice n easy bio Tetramythos  Agiorgitiko, Peloponnese, Greece	24,00€	6,00€
Nemea Bairaktaris  Agiorgitiko, Peloponnese, Greece	32,00€	8,50€
Montepuciano d abruzzo,  Italy	32,00€	
Dona Silvina bio  Fresh Malbec, Argentina	33,00€	9,00€

## MEDIUM BODY AND FLAVOURSOME

Aivalis Nemea  Agiorgitiko, Peloponnese, Greece	30,00€	8,00€
Tetramythos  Cabernet Sauvignon, Kalavrita, Greece	35,00€	
Ktima Alfa Reserve  Xinomavro, Amyntaio, Greece	42,00€	13,00€
Mova ktima trilogia  Cabernet Sauvignon - Agiorgitiko, Peloponnese, Greece	45,00€	
Biblia Chora  Pinot Noir, Paggaio, Greece	45,00€	

## FULL BODY AND RICH

Querciabella  Chianti classico, Sangiovese, Italy	42,00€	
Robert Mondavi private selection  Cabernet Sauvignon, California	43,00€	12,00€
Ktima Gerovasiliou  Syrah, Epanomi, Greece	46,00€	13,00€
Avaton, ktima Gerovasiliou  Limnio-Mavroudi-Mayrotragano, Epanomi, Greece	49,00€	
Chateau le Douenne  Cabernet-Merlot-Cabernet Franc, Bordeaux, France	55,00€	
Querciabella Mongrenna  Sangiovese - Merlot- Cab. Sauvignon, Toscana, Italy	64,00€	15,00€
Tselepos Kokkinomilos  Merlot, Tegea, Greece	59,00€	
Cuccuvaia  Sangiovese, Toscana, Italy	62,00€	
Dona silvina bio Riserva  Malbec, Argentina	62,00€	
Trilogia  Cabernet -Sauvignon, Peloponnese, Greece	69,00€	
Bodegas Sonsierra "Perfume de Sonsierra" Davidelfin,  Tempranillo, Spain	98,00€	
Megas Oinos Skouras  Agiorgitiko, Cabernet Sauvignon, Peloponnese, Greece	50,00€	

750 ml 



# Sweet, Fortified Wines



Sangria 75CL	28,00€	7,00€
Samos Anthemis  Moschato Samou, Samos	29,00€	8,00€
Sandeman Porto 75CL	49,00€	9,00€
Visanto 4 year Sigalas 500ml  Assyrtiko, Aidani, Athiri, Santorini	60,00€	11,00€

# Sparkling Wines

Asti Martini 200ml	10,00€	
Proseco Saviano bio 75 CL	26,00€	7,00€
Moscato d' Asti 75 CL	26,00€	7,00€
Amalia Brut Rosé Tselepos 75 CL	39,00€	9,00€

# Champagne bottle

Moet & Chandon 750 ml	90,00€
Veuve Clicquot yellow label brut 750ml	95,00€
Moet & Chandon ice 750 ml	120,00€
Veuve Clicquot rose 750ml	160,00€
Dom Perignon vintage	320,00€
Veuve Clicquot La Grande Dame 2004	340,00€
Dom perignon vintage rose	400,00€
Cristal Louis Roederer 750 ml	600,00€

# Premium Beers

## GREEK BEERS

### Brink's Bio-Rethymniaki Lager (4,8% vol. - 330ml)

Unpasteurized, naturally cloudy, hops aroma

6,90€

### Vergina Weiss (5,4% vol. - 500ml)

The fruity aroma reminiscent of exotic fruits, raspberry and honey

6,90€

### Nissos - Pilsner (5% vol. - 330ml)

Unpasteurized / cereal / hop / citrus

6,90€

### Pikri craft I.P.A (5,7% vol. - 330ml)

Light blonde color, tropical fruits and citrus aroma

7,20€

### Volkan - Santorini black wheat lager (5% vol. - 330ml)

Taste of lightly toasted rye with soft smoky honey, then sun dried black olives, licorice and salty aftertaste that lasts

7,90€

### Mikonu local beer Pale Ale (5% vol. - 330ml)

Golden color, mango, orange, grapefruit and pine aroma, aftertaste caramel and herbal

8,50€

### Mikonu local beer blonde saison, Belgian style (5,4% vol. - 750 ml)

Biscuit, caramel and spicy flafour, aroma rose, clove, fruity and pepper

25€

### Vergina / premium lager (5% vol. - 330ml)

Classical fermentation / malt - hops

5,00€

### Non alcohol Fix Άveυ (330ml)

FIX Άveυ offer the full taste of beer but without alcohol, for enjoyment without precedent!

5,50€

## DRAFT

Vergina Lager

330ML

500ML

5,00€

6,90€

## WORLD BEERS

### Estrella Daura Damm pilsner (5,4% vol. - 330ml)

Glouten free toasted pale malt and grain aromas and a wave of bittering hops

7,90€

# Cocktails

## GREEKTIFS

12,00€

### Honey soda

Roots Rakomelo with Campari and 3 dashes Angostura bitters & soda  
Garnish 3-4 mint leaves

### Greek spritz

Lime wedges with 3-4 dashes angostura bitters in a highball glass, Roots Tentura & ginger beer

### Oto's Sparkler

Oto's vermouth, mastiha skins, Campari and grapefruit soda.  
The sweet and bitter taste is perfectly balanced and the grapefruit soda adds its own fresh aroma to the drink

### Pearl

Pearl An all-white and irresistible pearl ...  
Gin and aromatic rosewater, Greek yogurt with lemon and almond

### Kumquat & almond caipirinha

A Greek version of the famous Brazilian drink ...  
Cachaça, almond syrup, fresh kumquat and a few drops of orange flower water

### ...and the living is easy

Our organic tangerine marmalade mixed with dark rum, ginger, honey, lime and lavender bitters ... Served in the jar of jam

## MARTINI COCKTAILS

12,00€

### Passion martini

Vodka, passion fruit, plump bitter, fresh lime juice, sugar

### Apple martini

Vodka, green apple liqueur, fresh lime juice, sugar

### Nice n easy summer

Tequila, lemon, orange, Cointreau, agave, aromatic bitters

### Grapefruit Martini

Vodka, fresh grapefruit, fresh ginger, liqueur maraschino, fresh lime juice

### Mastiha sunset

Mastiha Skinos, Vodka, Amaretto, fresh kumquat, fresh lemon juice and homemade Cinnamon syrup

### Aperol spritz

3 parts of prosecco, 2 parts of Aperol, 1 splash of parts soda

## RECOMMENDATIONS

16,00€

### Nice n easy Mojito

Dark & white rum, amaretto, fresh lime, ginger, orange, sugar, fresh mint, Sparkling Amalia brut

### Hendrick's Gin martini,

Gin, sage, cardamom seeds, lime peels and pink grapefruit soda

### The Jack sparrow

Rum Sailor Jerry, forest fruit jam, pineapple, crème de mure, sweet n sour.

### Nice n easy Vodka Ketel one,

Homemade vanilla syrup, apple juice, fresh ginger, fresh mint, sweet n' sour

**ASK FOR MORE RECOMMENDATIONS...**

# Greek Digestives -Liqueurs

Tsipouro Thessaliko without anise	3,00€	5,50€
Tsipouro bottle 200ml		14,00€
Ouzo 12	3,00€	5,50€
Ouzo Varvagianni bottle 200ml		14,00€
Mastiha Skinos	4,00€	8,00€
Tsipouro Kosteas distillate, aged 24 months in oak barrels	5,00€	9,00€

## DIGESTIVES - LIQUEURS

Fernet Branca	4,00€	8,00€
Limoncello bio	3,50€	7,00€
Tia Maria	4,00€	8,00€
Jägermeister	4,00€	8,00€
Grappa Nonino chardonnay	6,00€	12,00€

## LIQUEURS

Baileys	4,00€	8,00€
Southern Comfort	4,00€	8,00€
Amaretto	4,00€	8,00€
Tia Maria	4,00€	8,00€
Kahlua	4,00€	8,00€
Campari	4,00€	8,00€
Jägermeister	4,00€	8,00€
Grand Marnier	4,00€	8,00€
Drambui	4,00€	8,00€

## COGNAC - BRANDY

Metaxa 12 years old	4,50€	9,00€
Remy Martin V	6,00€	12,00€
Hennessey V.S.	7,00€	14,00€

# Drinks

## Blended Whisky

Johnnie Red	9,00€	90,00€
Dewar's	9,00€	90,00€
Famous Grouse	9,00€	90,00€
Teacher's	9,00€	90,00€

## Premium Whisky

Chivas Regal	10,00€	100,00€
Dimple	11,00€	110,00€
Dewar's 12 Years	12,00€	120,00€
Johnnie Walker Black	12,00€	120,00€

## Super Premium Whisky

Cutty Sark 25 Years Old	25,00€	250,00€
Johnnie Walker Blue	30,00€	300,00€

## Single Malt Highlands & Speyside

Glenfiddich 12 Years Old	12,00€	120,00€
Cardhu 12 Years Old	12,00€	120,00€
Macallan 12 Years Old	12,00€	120,00€
Talisker 10 Years Old	12,00€	120,00€
Lagavulin 16 Years Old	14,00€	140,00€

## Rum

Pampero Blanco	9,00€	90,00€
Pampero Especial	9,00€	90,00€
Captain Morgan Black	9,00€	90,00€
Havana Club Reserve - Black	10,00€	100,00€
Zacapa	16,00€	160,00€

## Bourbon

Jim Beam	9,00€	90,00€
Jack Daniels	10,00€	100,00€
Four Roses	9,00€	90,00€



750 ml



# Drinks

## GIN

Gordon's  
Beefeater  
Tanqueray  
Hendricks's  
Tanqueray 10 years old Premium



9,00€	90,00€
9,00€	90,00€
10,00€	100,00€
12,00€	120,00€
12,00€	120,00€

## VODKA

Smirnoff Red  
Finlandia  
Russian Standard  
Ketel One  
Belvedere  
Grey Goose

9,00€	90,00€
9,00€	90,00€
9,00€	90,00€
14,00€	140,00€
14,00€	140,00€
14,00€	140,00€

## TEQUILLA

Don Julio Blanco  
Don Julio Reposado  
Herradura Plata  
Herradura Reposado

10,00€	100,00€
12,00€	120,00€
13,00€	130,00€
14,00€	140,00€

ALL SHOT DRINKS 25ML AT HALF PRICE

# Coffees & Chocolates

## ESPRESSO

	Rosso	Decaffeine
Espresso <b>normal</b>	3,00€	3,30€
Espresso <b>double</b>	4,00€	4,50€
Espresso <b>macchiato</b>	3,00€	3,30€
Espresso <b>freddo</b>	4,00€	4,50€

## CAPPUCCINO

	Rosso	Decaffeine
Cappuccino <b>caldo</b>	4,00€	4,50€
Cappuccino <b>double</b>	5,00€	5,50€
Cappuccino <b>freddo</b>	4,00€	4,50€
Cappuccino <b>vienoise</b>	5,00€	5,50€
Latte <b>macchiato</b>	4,00€	4,50€

## COFFEES

Greek coffee	3,00€
Greek coffee <b>double</b>	4,00€
Nescafe frappe	4,00€
Nescafe hot	4,00€
Flavoured <b>filter coffee</b>	4,00€

## SPECIAL COFFEES

<b>Irish</b> coffee (filter coffee, Irish whisky, cream)	7,00€
<b>Italian</b> coffee (filter coffee, amaretto, cream)	7,00€
<b>Special</b> coffee (filter coffee, Tia Maria, cream)	7,00€
<b>Nice n Easy</b> coffee (filter coffee, honey, brandy, cream)	7,00€

## HOT & COLD CHOCOLATES

Normal	4,50€
Viennoise	5,50€
<b>Robusta</b> with double espresso	7,00€
Madagascar <b>Vanilla</b>	5,00€
Caramel	5,00€

# Fresh Organic Hot Teas & Herbal Fusions

## GREEN TEA

Gunpowder Bio 5,00€

## FAT BURNING TEA

Mate, nettle, lemon balm, hibiscus, rosa canina, sunflowers 5,00€

## NIGHT SPELLS BIO

Chamomile, lemon, orange, peppermint, rose 5,00€

## CHINESE NIGHT

China oolong tea and exotic fruit 5,00€

## GOJI-ACAI ANTIOXIDANT TEA

Hibiscus, rosa canina, Goji fruit and acai, pomegranate, apple, berry 5,00€

## DIGESTIVE

Mint, chamomile, anise, fennel, cumin, valerian, mallow 5,00€

# Iced Tea

Greek Mountain Herb Tea 330 ml 5,00€

Arizona Diet Green Iced Tea 473 ml 6,00€

# Fresh Smoothies

## SMOOTH OPERATOR (ANTI-STRESS)

Banana, papaya, figs ginger, Greek yogurt 9,00€

## DIETER'S SPECIAL (FAT BURNER)

Strawberry, pineapple, honey, lemon, green tea 9,00€

## DON'T WORRY BE HAPPY (RELAXING)

Apple, walnuts, honey, lemon, frozen yogurt 9,00€

## ANTI AGING ELIXIR

Mango, grapes, carrots, ginger, green tea, frozen yogurt 9,00€

## LOVE POTION (NATURAL VIAGRA)

Apple, passion fruit, papaya, lemon, ginger 9,00€

### OPTIONAL:

Spiroulina 1,00€    Ginger 1,00€    Whey Protein 1,50€    Greek yogurt 1,50€  
Fresh Pomegranate 2,00€

# Fresh Juices

Fresh Orange juice 6,00€

Fresh Mixed juice 7,00€

Fresh Lemonade 5,00€

Fresh pomegranate juice "Ermionis Rodami" 7,50€

# Waters - Soft Drinks

Avra 1,00 Lt 3,00€

Xino Nero Spark 250 ml 3,80€

Mastiqua/Naturally carbonated with mastic 330 ml 4,00€

S. Pellegrino sparkling natural water 750 ml 6,00€

Coca Cola (Light, Zero) Fanta, Sprite 250 ml 3,50€



## MYKONOS

 Alefkandra Sq., Mykonos Chora, 846 00

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**Legal Representative:**  
Christos Athanasiadis

The customer has no obligation to pay without the necessary receipt.

The prices include VAT 23% and Municipality tax 0,5%.  
Service fee is not included.



Full catering and event services available

