



## Coffees/Beverages (Cold)

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<i>Freddo Espresso</i>	5€
<i>Freddo Cappuccino</i>	6€
<i>Ice Latte</i>	6€
<i>Frappe Ice Coffee</i>	5€
<i>Frappe Ice Coffee with Baileys</i>	9€
<i>Cold Chocolate</i>	6€

## Coffees/Beverages (Hot)

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<i>Espresso</i>	4€
<i>Double Espresso</i>	6€
<i>Cappuccino</i>	6€
<i>Double Cappuccino</i>	8€
<i>Latte</i>	6€
<i>Nes Cafe (instant coffee)</i>	5€
<i>Filter Coffee</i>	4€
<i>Greek Coffee</i>	4€
<i>Hot Chocolate</i>	6€
<i>Flavors Of Teas</i>	5€

## Soft Drinks

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<i>Refreshments</i>	5€
<i>Pink Grapefruit, Cherry Soda</i>	8€
<i>Pineapple Soda, Ginger Beer</i>	8€
<i>Xynonero 750ml</i>	9€
<i>Xynonero 250ml</i>	5€
<i>Aqua Carpatica 1Lt</i>	5€
<i>Ice Tea</i>	5€

## Fresh Fruit Juices

<i>Orange Juice</i>	9€
<i>Banana Juice</i>	9€
<i>Pineapple Juice</i>	9€
<i>Variety of Seasonal Fruits</i>	12€

## Smoothies

<i>Vegan</i>	12€
(Almond Milk, Cocoa, Banana, Agave Syrup)	
<i>Exotic</i>	12€
(Yogurt, Passion Fruit, Pineapple, Vanilla Madagascar)	

## Non – Alcoholic Mocktails

<i>Homemade Lemonade</i>	10€
<i>Exotic</i>	12€
(Passion Fruit, Lime Juice, Pineapple, Vanilla Madagascar, Xynonero)	
<i>Mojito</i>	12€
(Fresh Lime Juice, Brown Sugar, Spearmint, Xynonero)	

## Milkshakes

<i>Vanilla</i>	9€
<i>Chocolate</i>	9€

## Unique Cocktail

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*Katsaboo Shade Of Grape* 19€

O-Purist Tsipouro\*Barsol Pisco Primero Quebranta\*Jasmine  
Monin Syrup \*Edmond Briottet Vanilla Liqueur \*Fresh Lime  
Juice\*Bittermens Burlesque Bitters

*Mediterranean Sun Dance* 21€

Matusalem Gran Reserva 15 YO\*Dry Curacao Pierre Ferrand  
Liqueur\*Homemade Falernum Liqueur\*Fresh Lime Juice\*Pineapple  
Soda 3cents\*Adam Elhegirab's Teapot Bitters

*The Calm Side of Life* 18€

Tito's Vodka, Edmond Briottet Kum Quat Liqueur , Edmond Briottet  
Hibiscus Liqueur, Fresh Lime Juice, Cherry Soda 3Cents

*Ace Of Kentucky* 19€

Maker's Mark Bourbon Whiskey, Edmond Briottet Peach Liqueur,  
Maple Syrup, Fresh Lemon Juice, Bob's Vanilla Bitters

*Sympathy For The Smoked* 19€

Bruxo Mezcal, Edmond Briottet Bergamot Liqueur, Lemongrass  
Giffard Syrup , Blend Of Fresh Citrus Juice, Bob's Coriander Bitters

*Elderflower Collins* 18€

Gin Raw , Edmond Briottet Elderflower Liqueur, Fresh Lemon Juice,  
Pink Grapefruit Soda 3cents, Electric Bitters

*Gin Drink Gin* 18€

Martin Miller Gin, Edmond Briottet Rhubarb Liqueur, Noilly Pat Dry  
Vermouth, Fresh Lemon Juice, Orinoco Bitters

*Once Upon A Time In Mexico* 19€

Cimarron Tequila Blanco, Ancho Reyes Chile Liqueur, Edmond  
Briottet Mango Liqueur, Blend Of Fresh Citrus Juice, Spanish Bitters

*Santoni & Tonik* 16€

Santoni Amaro, Aegean Tonik 3cents Bitter Truth Olive Bitters

## Classics Cocktail

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*Dry Martini* 16€

Broker's London Dry Gin, Cocchi Vermouth Extra Dry

*Mai Tai* 16€

Blend Of Caribbean Rum, Dry Curacao Pierre Ferrand Liqueur, Orgeat Syrup,  
Fresh Lime Juice, Moscovado

*Mojito* 16€

Eminente Ambar Claro 3Y.O., Fresh Lime Wedge, Brown Sugar,  
Spearmint, Soda Water

*Daiquiri* 16€

Angostura Reserva , Cointreau Liqueur, Fresh Lime Juice, Sugar  
Syrup, Angostura Bitters

*Margarita* 17€

Cenote Tequila Blanco, Cointreau Liqueur, Fresh Lime Juice

*Bloody Mary* 16€

Standard Vodka inf.mix Vegetables & Chilly, Tomato Juice, Fresh Lemon Juice

*Negroni* 16€

Broker's London Dry Gin, Campari Bitter, 9di Dante Inferno  
Vermouth

*Passion Martini* 16€

Standard Vodka, Edmond Briottet Passion Fruit Liqueur, Homemade  
Vanilla Madagascar Syrup, Passion Fruit Puree, Fresh Lime Juice

*Zombie 1934* 21€

Blend Of Caribbean Rum, Dry Curacao Pierre Ferrand Liqueur,  
Homemade Falernum Liqueur, Fresh Lime Juice, Pineapple Puree,  
Passion Fruit Puree, Moscovado

*Old Fashioned* 16€

Maker's Mark Bourbon Whiskey, Moscovado

*Paloma* 16€

Ocho Tequila Blanco, Fresh Lime Juice, Pink Grapefruit Soda 3cents

*Moscow Mule* 17€

Tito's Vodka, Fresh Lime Juice, Ginger Beer 3cents

*Espresso Martini* 16€

Standard Vodka, Espresso Coffee, Hazelnut Edmond Briottet Liqueur,  
Kahlua Liqueur, Homemade Vanilla Madagascar Syrup

*Select Spritz* 16€

Select Aperitivo, Prosecco, Pink Grapefruit Soda 3cents, Orange Bitters

## Whisky

<i>Monkey Shoulder</i>	17€
<i>Dalwhinnie 15 Yò</i>	19€
<i>Glenkinchie 12 Yò</i>	19€
<i>Talisker 10 Yò</i>	19€
<i>Dalmore 12 Yò</i>	23€
<i>Johnnie Walker Double Black</i>	16€
<i>Johnnie Walker Black Label 12 Yò</i>	15€
<i>Johnnie Walker Gold Label Reserve</i>	19€
<i>Johnnie Walker Green Label</i>	21€
<i>Chivas Regal 12 Yò</i>	15€
<i>Haig</i>	12€
<i>Jameson</i>	12€

## Bourbon Whiskey

<i>Jack Daniels</i>	15€
<i>Jack Daniels Gentleman</i>	18€
<i>Maker's Mark</i>	15€
<i>Buffalo Trace</i>	15€

## Tequila/Mezcal

<i>Clase Azul Plata</i>	45€
<i>Cimarron Blanco</i>	15€
<i>Cimarron Reposado</i>	16€
<i>Fortaleza Blanco</i>	24€
<i>Fortaleza Reposado</i>	27€
<i>Bruxo Espadin</i>	19€
<i>Mezcal San Cosme Oaxaca Blanco</i>	20€

## Cognac/Brandy

<i>Courvoisier Cognac V.s.</i>	15€
<i>Hennessy Cognac V.s.</i>	18€
<i>Metaxa Brandy 12 Stars</i>	16€
<i>Pisco Barsol Primero Quebranta</i>	14€

## Rum

<i>Angostura 5 Year Old</i>	13€
<i>Angostura Reserva</i>	12€
<i>Angostura 7 Year Old</i>	16€
<i>Angostura 1919</i>	20€
<i>Artesano Jamaica Dark Rum</i>	13€
<i>Diplomatico Reserva Exclusiva</i>	18€
<i>Matusalem Gran Reserva 15 Yo</i>	18€
<i>Zacapa 23 Solera System</i>	22€
<i>Zacapa Xo</i>	45€

## Gin

<i>Broker's</i>	12€
<i>Hendrick's Gin</i>	18€
<i>Monkey 47 Schwarzwald</i>	23€
<i>Gin Mare</i>	20€
<i>Gin Raw Barcelona</i>	19€

## Vodka

<i>Tito's Handmade Vodka</i>	16€
<i>Stolichnaya</i>	12€
<i>Stolichnaya Elit</i>	24€
<i>Beluga</i>	21€
<i>Belvedere</i>	19€

## Bitters/Vermouth

<i>Select Aperitif 17.5%</i>	11€
<i>Campari Bitter</i>	12€
<i>Antica Formula Vermouth</i>	11€
<i>Noilly Prat</i>	12€
<i>Santoni Amaro</i>	14€

## Greek Traditional Spirit

<i>Tsipouro Agioneri</i>	9€
<i>Ouzo Pitsiladis</i>	8€
<i>Roots Mastic</i>	12€
<i>Nonino (Chardonnay)</i>	16€

## Beers

<i>Voreia Lager</i>	7€
<i>Voreia Latina</i>	8€
<i>Voreia Pilsner</i>	8€
<i>Voreia India Pale Ale</i>	9€
<i>Voreia Stout</i>	9€



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## WINE BY THE GLASS

<i>Champagne Gosset Extra Brut</i>	17€
(Chardonnay/ Pinot Noir )	
<i>Maris White Wine</i>	8.5€
(Malagousia/Assyrtiko)	
<i>Maris Rose Wine</i>	8.5€
(Syrah)	
<i>Maris Red Wine</i>	9.5€
(Agiorgitiko/Mavroudi)	
<i>Dessert Wine Vinsanto Argyros</i>	15€
(Assyrtiko/Athiri/Aidani)	

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## WHITE WINES 750ml

from Santorini

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## HOUSE WINE MARIS FARM

The name Maris came from Marinos, the locals used to call him Maris as a short name.

Maris is a native of Santorini where he loves and keeps alive the Farm life of his island.

Third generation, the sons of Roussetos and Giorgos, with love and respect for the Santorini land, maintain their family farm with local products and the unique wine of the family until today.

<i>Maris White</i>	44€
(Malagousia/Assyrtiko)	
<i>Nassitis</i>	49€
(Vasaltis Winery, PGI Cyclades Assyrtiko/Athiri/Aidani)	
<i>Aa Sigalas</i>	52€
(Sigalas Estate, PGI Cyclades Assyrtiko/Athiri)	
<i>Nykteri 750ml</i>	65€
<i>Nykteri 1500ml</i>	177€
(Santo Wines, PDO Santorini Assyrtiko)	
<i>Aidani</i>	75€
(Anhydrous Winery, PGI Cyclades Aidani)	

<i>Santorini Gavalas</i>	76€
(Gavalas Winery, PDO Santorini Assyrtiko)	
<i>Santorini Familia</i>	76€
(Hatzidakis Winery, PDO Santorini Assyrtiko)	
<i>Assyrtiko Grand Reserve</i>	77€
(Santo Wines, PDO Santorini Assyrtiko)	
<i>Cuvee Monsignori</i>	93€
(Argyros Estate, PDO Santorini Assyrtiko)	
<i>Icon</i>	128
(Anhydrous Winery, PDO Santorini Assyrtiko)	
<i>Irini 3000ml</i>	580€
(Santo Wines, PDO Santorini Assyrtiko)	

## WHITE WINES 750ml

Rest of Greece

<i>10<sup>3</sup> Malagouzia</i>	35€
(Kanakaris Winery, PGI Aigialeia Malagouzia)	
<i>Joker Semi Dry</i>	35€
(Lalikos Vineyard, PGI Kavala Moscato White)	
<i>Sauvignon Blanc</i>	35€
(Aidarinis Winery, PGI Slopes of Paiko Sauvignon Blanc)	
<i>Techni Alipias</i>	38€
<i>Techni Alipias 1500ml</i>	83€
(Wine Art Estate, PGI Drama Assyrtiko/Sauvignon Blanc)	
<i>Diamantopetra</i>	41€
(Diamantakis Winery, PGI Crete Vidiano/Assyrtiko)	
<i>2303 Premium Rezine Wild Ferment</i>	42€
Malamatina Winery – T. A. Attica Savatiano	
<i>Mantinea Thea</i>	43€
(Semeli Estate, PDO Mantinea Moscofilero)	

*Lexis K. 5 months barrel* 44€  
(Zaharias Winery, PGI Peloponnese  
Kidonitsa)

*Papaioannou Fume Chardonnay* 45€  
(Papaioannou Estate, PGI Peloponnese  
Chardonnay)

*Elixir* 45€  
(Semeli Estate, PGI Peloponnese  
Gewurztraminer)

## ROSE WINES 750ml

from Santorini

*Maris Rose* 44€  
(Syrah)

*Mu Sigalas* 40€  
(Sigalas Estate, PGI Cyclades  
Mavrotragano/Mandilaria)

*Grace* 44€

*Grace 1500ml* 90€

*Grace 3000ml* 210€  
(Anhydrous Winery, PGI Cyclades  
Mandilaria/Aidani)

*Voudomato* 72€  
(Gavalas Winery, PGI Cyclades  
Voudomato)

## ROSE WINES 750ml

Rest of Greece

*Little Ark* 33€

*Little Ark 1500ml* 68€  
(Lantides Winery, PGI Peloponnese  
Moscofilero)

*Diamantopetra* 35€  
(Diamantakis Winery, PGI Crete  
Liatiko)

*Techni Alipias* 36€  
(Wine Art Estate, PGI Drama  
Cabernet Sauvignon/Merlot/Nebbiolo  
Sangiovese/Syrah)

*Domaine Costa Lazaridi Rosé* 42€  
Domaine Costa Lazaridi , PGI Drama  
(Merlot/Agiorgitiko/Grenache Rouge)

*Alpha Rose* 50€  
(Alpha Estate, PDO Amyndeon  
Xinomavro)

## RED WINES 750ml

From Santorini

*Maris Red* 49€  
(Agiorgitiko/Mavroudi)

*Mavrotragano* 73€  
(Santo Wines, PGI Cyclades  
Mavrotragano)

*St. Nikolas* 81€

*St. Nikolas 1500ml* 188€  
(Anhydrous Winery, PGI Cyclades  
Mavrotragano/Mandilaria)

## RED WINES 750ml

Rest of Greece

*Nemea* 38€  
(Pyrgakis Estate, PDO Nemea  
Agiorgitiko)

*Syrah* 40€

*Syrah 1500ml* 190€  
(Avantis Estate, PGI Evia  
Syrah)

*Pinot Noir* 42€  
(Papaioannou Winery, PGI Peloponnese  
Pinot Noir)

*Arlekinon Chora* 45€  
(Liapis Winery, Varietal Wine  
Cabernet Sauvignon/Assyrtiko)

*Cabernet Sauvignon* 50€  
(Panagiotopoulos Winery, PGI Trfilia  
Cabernet Sauvignon)

<i>Earth &amp; Sky</i>	52€
(Thimiopoulos Winery, PDO Naoussa Xinomavro)	
<i>Goumenissa Single Vineyard</i>	53€
(Aidarinis Winery, PDO Goumenissa Xinomavro/Negoska)	
<i>Château Julia Merlot</i>	60€
(Domaine Costa Lazaridi , PGI Drama Merlot)	

## SPARKLING WINES

Glass/  
Bottle

750ml

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<i>Quartier 1925 Bianco Spumante</i>	32€
(Nadal – Treviso, Italy Glera/Chardonnay)	
<i>Prosecco DOC NV</i>	8/45€
(Casa Vinicola Botter – Veneto, Italy Glera)	
<i>The Blender Project Glass</i>	6/30€
(Akriotou Microwinery – Viotia, Greece Moscofilero/Assyrtiko)	
<i>Santo Brut NV</i>	70€
(Santo Wines – Santorini, Greece Assyrtiko)	
<i>Amalia Rose NV</i>	46€
(Tselepos Winery – Arcadia, Greece Agiorgitiko)	

## CHAMPAGNES 750ml

<i>Palmer &amp; Co Brut NV Glass</i>	20/119€
(Palmer & Co – Reims, France Chardonnay/Pinot Noir/Pinot Meunier)	
<i>Moet &amp; Chandon Ice Imperial NV</i>	140€
(Moet & Chandon – Epernay, France Chardonnay/Pinot Noir/Pinot Meunier)	
<i>Piper Heidsieck Brut NV 750ml</i>	168€
<i>Piper Heidsieck Brut NV 1500ml</i>	355€
(Piper Heidsieck – Reims, France Chardonnay/Pinot Noir/Pinot Meunier)	
<i>Veuve Clicquot Brut Yellow Label</i>	170€
(Veuve Clicquot – Reims, France Chardonnay/Pinot Noir/Pinot Meunier)	
<i>Piper Heidsieck Rose Sauvage NV</i>	48€
(Piper Heidsieck – Reims, France Chardonnay/Pinot Noir/Pinot Meunier)	
<i>Charles Heidsieck Blanc de Blanc NV</i>	285€
(Charles Heidsieck – Reims, France Chardonnay)	

Glass/  
Bottle

## DESSERT WINES

<i>Late Harvest M. Sweet</i>	7/35€
(Pyrgakis Estate, PGI Peloponnese Chardonnay)	
<i>Vin Doux de Liqueur</i>	73€
(EOS Samos Wines, PDO Samos Muscat White)	
<i>Sweet Sun 500ml</i>	73€
(Anhydrous Winery, PGI Cyclades Mandilaria)	
<i>Vinsanto 500ml</i>	15/90€
(Santo Wines, PDO Santorini Assyrtiko/Aidani)	

## SHISHA

*Katsaboo special mix*

*Love 66*

(Mint, Pasion Fruit, Watermelon)

*Tropical Mix*

(Tropical Fruits)

*Ice berries / Cherry berry mix*

(Blueberries, Cherry, Lime, Vanilla)

*Mint*

*Double Apple*

*Ice pipe*

*Fruity cocktail*

*Refill*

## Cigars

*Cohiba No1*

*Cohiba No 2*

*Cohiba siglo 6*

*Cohiba sublimes*

*Cohiba esplendidos*

*Cohiba robusto*

*Cohiba robusto supremos edition limitada 2014*

*Montecristo open eagle*

*Handmade big Cuba*

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*Αρωματικός υπεύθυνος: Γεώργιος Κατσίπης*

*Manager: George Katsipis*

The oil used in salads & cooking is extra virgin olive oil. Shrimp, octopus, & lobster are frozen products. The consumer is not obliged to pay if he/she does not receive the legal document (receipt, invoice). The prices include all legal charges.

Το λάδι που χρησιμοποιείται στις σαλάτες και στο μαγειρέμα είναι έξτρα παρθένο ελαιόλαδο. Οι γαρίδες, το χταπόδι και ο αστακός είναι κατεψυγμένα προϊόντα. Ο καταναλωτής δεν υποχρεούται να πληρώσει εάν δεν λάβει το νόμιμο έγγραφο (απόδειξη, τιμολόγιο).

Οι τιμές περιλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.

