



## WINES BY THE GLASS

<i>Dessert wines</i>	90 ml
<i>Muscat de Rio Patras, Parparoussis, Peloponnese, Greece '19</i>	28
<i>Mavrodaphne de Rio Patras, Parparoussis, Peloponnese, Greece '04</i>	35
<i>Biblia Chora, Sole, Semillon, Macedonia, Greece '18 500m</i>	138

## COCKTAILS

<i>N'ELIA</i>	24
<i>Gin Mare, Gentiane, Mountain Vermouth, Olive brine</i>	
<i>MARTINI OF THE GODS</i>	24
<i>Extra Virgin Olive Oil Infused Greek Vodka, Dry Vermouth, Olive Brine</i>	
<i>SANTORINI SUNRISE</i>	24
<i>Blood Orange Gin, Campari, Grapfruit, Honey, Mint</i>	
<i>TOMATA KAI RIGANI</i>	24
<i>Feta infused Ketel One Vodka, Bell Pepper, Tomato water, Oregano</i>	
<i>MELI</i>	24
<i>Metaxa 12 star, Mathusalem 23, Fig, Honey, Clarified w/ Phillo Milk</i>	
<i>LIMONIA</i>	24
<i>Chamomile infused Tsipouro, St. Germain, Lemon Oleo</i>	
<i>DEMETER SOUR</i>	24
<i>Buffalo Trace Bourbon, Pistachio Syrup, Greek Yougurt, lemon, bitter</i>	

## DESSERT

<i>BAKLAVA</i>	25
<i>Layered phyllo with almonds</i>	
<i>KARYDOPITA</i>	24
<i>Traditional Greek spiced walnut cake</i>	
<i>CHEESECAKE</i>	26
<i>Topped with traditional Greek spoon sweets</i>	
<i>GREEK YOGHURT ICE CREAM</i>	28
<i>Topped with caramelized walnuts and Thyme-honey from the island of Kythira</i>	
<i>GREEK YOGURT</i>	24
<i>Topped with choice of spoon sweet (sour cherry, bergamot, wild figs, quince, mandarin, grape)</i>	
<i>CHOCOLATE SIN</i>	19
<i>ASSORTMENT OF ICE CREAM AND SORBET</i>	9

## COFFEE

<i>ESPRESSO</i>	7
<i>DOUBLE ESPRESSO</i>	9
<i>AMERICANO</i>	7
<i>CAFÉ AU LAIT</i>	8
<i>CAPPUCCINO</i>	8

## TEA

<i>BREAKFAST</i>	8
<i>EARL GREY</i>	8
<i>JASMINE GREEN</i>	8
<i>CHAMOMILE</i>	10
<i>PEPPERMINT</i>	10