

WINE LIST



A MEAL WITHOUT WINE,
IS LIKE A DAY WITHOUT SUNSHINE!



Coravin Wine Preservation System is designed to pour wine without removing the cork, so wine always tastes like it has just been opened.

EXCLUSIVE WINES AND CHAMPAGNES BY THE GLASS

White wine

Gavi Dei Gavi, Cortese La Scola, Piedmont DOCG	24.00
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Red wines

Brunello Di Montalcino DOCG Sangiovese Casanova Di Neri, Tuscany	29.50
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Cabernet Sauvignon - Cabernet Franc - Merlot Margaux Château Du Tertre Grand Cru	36.50
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Château Beychevelle 2016 Grand Cru Classé, Saint-Julien, Bordeaux	70.00
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Champagnes

Piper-Heidsieck Brut	30.00
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Piper-Heidsieck Rose Sauvage	38.00
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CHAMPAGNES & SPARKLING WINES

Prosecco Superiore Brut DOCG Zardetto, Conegliano Veneto, Italy	9.80
Fashion Victim, Moscato Sweet Astoria, Italy	9.80
Möet & Chandon Bottle ^{200ml} Champagne, France	35.80

WHITE WINES:

Petritis Xynisteri Kyperounda Winery, Limassol Region, Cyprus	6.50
Lapostolle, Sauvignon Blanc Casa Lapostolle, Rapel Valley, Chile	8.00
Geometria, Malagouzia Lafazanis Winery, PGI Peloponnese, Greece	8.50
Pinot Grigio DOC Zenato, Veneto, Italy	8.50
Bogle, Chardonnay California, USA	9.80

ROSÉ WINES

Kyperounda, Grenache-Shiraz Kyperounda Winery, PGI Limassol, Cyprus	6.50
Le Caprice De Clementine, Grenache-Cinsault Château Les Valentines, Provence, France	9.80

RED WINES

Psila Klimata, Cabernet Sauvignon Kyperounda Winery, PGI Limassol, Cyprus	8.50
Lapostolle, Merlot Casa Lapostolle, Rapel Valley, Chile	8.50
Valpolicella Classico Superiore DOC Corvina - Rondinella Zenato, Veneto	9.80
Matua, Pinot Noir Marlborough Valley, New Zealand	9.80



BY THE GLASS



CHAMPAGNES

CHAMPAGNES BRUT 375ml 750ml

Piper-Heisieck	100.00
Möet & Chanon,	110.00
Veuve Clicquot Ponsardin,	110.00
Ruinart	74.00 135.00
Ruinart Blanc De Blancs,	89.00 145.00
Piper Heidsieck Rare, 2006	360.00
Cristal Louis Roederer,	380.00

ROSÉ 375ml 750ml

Piper-Heidsieck Sauvage	130.00
Ruinart, Brut	89.00 145.00

SPARKLING WINES

Fashion Victim, Moscato Sweet Astoria, Italy	38.00
Prosecco Superiore Brut D.O.C.G. Zardetto, Conegliano, Veneto, Italy	39.00
Prosecco Rosé Zardetto, Conegliano, Veneto, Italy	39.00
Malvasia Rose Sweet Malvasia of Schierano, Bava, Piedmont, Italy	43.00

Cyprus



WHITE WINES

Tsiakkas, Xynisteri Tsiakkas Winery, PGI Limassol	26.80
Petritis, Xynisteri Xynisteri, Kyperounda Winery, PGI Limassol	26.80
Grifos 2, Xynisteri-Sauvignon Blanc Vlassides Winery, PGI Limassol	26.80
Tsiakkas, Chardonnay Tsiakkas Winery, PGI Limassol	31.50
Vlassides, Sauvignon Blanc Vlassides Winery, PGI Limassol	31.50
Zambartas, Semillon-Sauvignon Blanc Zambartas Winery, PGI Limassol	31.50
Gerolemou, Xynisteri Medium Sweet Ktima Gerolemou, Limassol	32.70
Gerolemou, Spourtiko Ktima Gerolemou, Limassol	36.50
Aes Ambelis, Morokanella Aes Ambelis, PGI Limassol	36.50
Nelion, Xynisteri Oak Nelion Winery, PGI Paphos	39.00

GREECE

Paranga, Roditis-Malagouzia Kir-Yianni Estate, PGI Macedonia	28.50
Antonopoulos Moschofilero Antonopoulos Vineyards, PGI Peloponnese	29.80
Avantis, Sauvignon Blanc Avantis Estate, PGI Florina	31.80
Geometria Malagouzia Lafazanis Winery, PGI Peloponnese	31.80
Papaioannou, Chardonnay Papaioannou Vineyards, PGI Corinthia	31.80
Mylonas, Assyrtiko Mylonas Winery, PGI Attiki	33.50
Château Julia, Chardonnay Domaine Costa Lazaridi, PGI Drama	37.50
Thema, Sauvignon Blanc-Assyrtiko Pavlidis Estate, PGI Drama	39.50
Biblia Chora, Sauvignon Blanc-Assyrtiko PGI Pangeon	39.80
Tesseris Limnes, Chardonnay-Gewurztraminer Kir-Yianni Estate, PGI Florina	41.50
Melissopetra, Gewurztraminer Tselepos Estate, PGI Peloponnese	43.00
Gerovasiliou, Malagousia Gerovasiliou Estate, PGI Epanomi	43.50
Alpha, Sauvignon Blanc Alpha Estate, PGI Florina	46.60
Magic Mountain, Sauvignon Blanc Nico Lazaridi Winery, PGI Agora	49.00
Santorini Familia, Assyrtiko Hatzidakis Winery, PDO Santorini	69.00

ITALY

	375ml	750ml
Titulus, Verdicchio Fazi Battaglia DOC		32.00
Sauvignon Blanc Friuli, Latentia Winery DOC		32.00
Pinot Grigio DOC Zenato, Veneto		32.50
Villa Angela, Pecorino Velenosi, Marche DOC		32.80
Pinot Grigio Trentino, Ca'Montini, Terre Di Valfredda DOC		39.50
Trebbiano Di Lugana Garda Lake, Veneto DOC		41.50





WHITE WINES

Massovivo, Vermentino 43.00
Frescobaldi, Tuscany IGT

Gavi Dei Gavi, Cortese 79.00
La Scolca, Piedmont DOCG

Vistamare, Vermentino-Viognier 95.00
Gaja, Ca'Marcanda, Tuscany IGT

Rossj-Bass Chardonnay 78.00 150.00
Gaja, Lagnhe

FRANCE - BURGUNDY 375ml 750ml

Chablis AOC, Chardonnay 38.00 69.00
Domaine Long-Depaquit

Pouilly Fruissé AOC 74.00
Chardonnay
Louis Jadot

Chablis AOC Premier Cru, 90.00
"Les Vaillons", Chardonnay
Domaine Long Depaquit

Meursault AOC "Les Clous" 108.00
Chardonnay
Bouchard Père & Fils

Chablis AOC Grand Cru 135.00
Les Clos Chardonnay
Domaine Christian Moreau

Puligny Montrachet AOC 1er Cru 175.00
"La Garenne", Chardonnay
Louis Jadot

Chassagne Montrachet AOC 185.00
1er Cru "Morgeot", Chardonnay
Louis Latour

Corton Charlemagne 265.00
Grand Cru, Chardonnay
Albert Bichot Domaine Du Pavillon

FRANCE - ALSACE

Pinot Gris 34.60
Joseph Cattin Estate

Riesling Grand Cru, Hatschbourg 46.00
Joseph Cattin Estate

Gewurztraminer "Cuvée Caroline" 49.50
Domaine Schoffit

FRANCE - RHÔNE - LOIRE 375ml 750ml

Côtes Du Rhône 33.50
Viognier-Clairette-Roussane
E.Guigal

Sancerre "Les Baronnes" 33.80 59.00
Sauvignon Blanc
Henri Bourgeois

Pouilly Fumé "Les Duchesses" 65.00
Sauvignon Blanc
Domaine Laporte, Loire




WHITE WINES

GERMANY & AUSTRIA

Grüner Veltliner Kamptaler Terrasen, Weingut Brundlmayer, Austria		43.50
Riesling Innere Bergen Zull Winery, Anton Bauer, Austria		45.00
Riesling Kaseler Kehrnagel (Medium Dry) Kabinett, Von Kassestatt Mosel, Germany		49.50

SPAIN

Vina Esmeralda, Muscatel Gewürztraminer Torres		29.50
Gomez Cruzado Blanco Viura, Tempranillo Blanco, Haro, Rioja Alta		34.50

ISRAEL

White Tulip, Gerwurztraminer-Sauvignon Blanc Tulip Wineries, Galilee		56.00
Espero Tulip, Colombard-Viognier-Chardonnay Tulip Wineries, Judean Hills		69.00

NEW WORLD

Casa Lapostolle, Sauvignon Blanc Rapel Valley, Chile		31.50
Montes Alpha, Chardonnay Colchagua Valley, Chile		32.00
Matua, Sauvignon Blanc Matua Valley, Marlborough, New Zealand		39.50
Bogle, Chardonnay California, USA		45.70

Kyperounda, Grenach-Shiraz Kyperounda Winery, Cyprus		26.80
Rodinos, Grenache Tsiakkas Winery, Cyprus		26.80
Côtes Du Rhône Grenache-Cinsault-Syrah E. Guigal, France		32.50
Zambartas, Lefkada-Cabernet Franc Zambartas Winery, Cyprus		32.50
Mylonas, Malagousia-Mandilaria Mylonas Winery, PGI Attiki, Greece		34.00
Biblia Chora, Syrah PGI Pangeon, Greece		36.50



ROSÉ WINES

Le Caprice De Clementine Grenache-Cinsault Château Les Valentines, Provence, France	38.50
Alpha Estate, Xinomavro PDO Amydeon, Greece	44.00
Château De Saint Martin Cru Classé Grenache-Tibouren-Cinsault Grand Reserve, Provence France	44.00



CYPRUS

Andesitis, Cabernet Sauvignon- Grenache-Mourvede Kyperoounda Winery, Limassol Region	26.80
Psila Klimata, Cabernet Sauvignon Kyperounda Winery, Limassol Region	31.50
Vlassides, Shiraz Vlassides Winery, Limassol Region	33.50
Tsiakkas, Merlot Tsiakkas Winery, Limassol Region	34.50
Zambartas, Maratheftiko Zambartas Winery, Limassol Region	36.80
Hadjiantonas, Shiraz Hadjiantonas Winery, Limassol Region	37.50

GREECE

Paranga, Syrah-Xinomavro-Merlot Kir Yianni Estate, PGI Macedonia	29.60
Biblia Chora Cabernet Sauvignon-Merlot-Agiorgitiko PGI Pangeon	46.00
Château Julia, Merlot Domaine Costa Lazaridi, PGI Drama	46.00
Nebbiolo Bio Karipidis Estate, PGI Thessaly	47.00
Alpha Estate Syrah-Xinomavro-Merlot PGI Florina	59.00
Avaton Limnio-Mavroudi-Mavrotragano Gerovasiliou Estate, PGI Epanomi	65.00
Magic Mountain Cabernet Sauvignon-Cabernet Franc Nico Lazaridi Winery, PGI Agora	69.00



ITALY

375ml 750ml

Montepulciano D'Abruzzo DOC
Venulosi, Marche 29.50

Valpolicella Classico
Superiore DOC 22.80 39.50
Corvina-Rondinella
Zenato, Veneto

Barbera D'Alba DOC 44.50
G.C Vajra, Piedmont

Rosso Di Montalcino DOC 49.00
Sangiovese
Castello Banfi, Tuscany

Chianti Classico Riserva DOCG 54.00
Sangiovese
Banfi

Ripassa Superiorer DOC 62.00
Corvina-Rondinella
Zenato, Veneto

Vino Nobile 63.00
Di Montepulciano DOCG
Prugnolo Gentile-Colorino,
Poliziano, Tuscany

Nipozzano Riserva DOCG 63.00
Chianti Rufina
Frescobaldi, Tuscany

Barbaresco DOCG, Nebbiolo 69.00
Marchesi Di Barolo

Promis IGT 78.00
Merlot-Syrah-Sangiovese
Angelo Gaja, Tuscany

Barolo, Nebbiolo DOCG 95.00
Domenico Clerico, Piedmont

Amarone della Valpolicella 57.00 98.00
Classico
Corvina-Rondinella-Oseleta
Zenato

Brunello Di Montalcino DOCG 126.00
Sangiovese
Casanova Di Neri, Tuscany

Barbaresco DOCG, Nebbiolo 158.00
Pio Cesare, Alba



FRANCE BORDEAUX



RED WINES

Château Peymouton, Grand Cru Merlot-Cabernet Sauvignon-Cabernet St. Emilion	59.00
Château Magnol, Merlot-Cabernet Sauvignon Haut Medoc, Barton & Guastier	59.00
Château Dauphin D'Olivier Merlot-Cabernet Sauvignon Pessac-Leognan	62.00
Les Brulieres de Beychevelle Cabernet Sauvignon-Merlot Haut Medoc	64.00
Château Gouprie Cabernet Sauvignon-Cabernet Franc-Merlot Pomerol	84.50
Château Corbin Grand Cru Cabernet Sauvignon-Merlot St Emilion	115.00
Château Dassault Grand Cru Merlot-Cabernet Franc-Cabernet-Sauvignon St Emilion	115.00
Château Lynch-Moussas Cabernet-Cabernet Franc-Merlot Pauillac	142.00
Château la Fleur, Gazin 2015 Grand Vin Merlot-Cabernet Franc Pomerol	150.00
Château Du Terte, Grand Cru, Carbnet Sauvignon-Carbenet Franc Merlot Margaux	155.00
Château Beychevelle 2015, Grand Cru Classé, Saint-Julien	240.00
Château Léoville, Poyefferré 2005 Grand Cru Classé Saint-Julien	410.00
Château la Fleur-Petrus, Merlot 2009 Libournais, Pomerol	570.00
Château Mouton Rothschild 2008 1er Grand Cru Classé Saint-Emilion	1350.00
Château Margaux 2004 1er Grand Cru Classé, Margaux	1450.00
Château Cheval Blanc 2006 1er Grand Cru Classé, Cabernet Franc Saint-Emillon	1580.00
Château Haut-Brion 2008 1er Grand Cru Classé, Pessac-Léognan	1600.00
Château Latour 2004 1er Grand Cru Classé Pauillac, Bordeaux	1600.00



FRANCE RHÔNE

Côtes Du Rhône, Syrah-Grenach E. Guigal	34.50
Chateauneuf Du Pape Grenache-Syrah-Mourvedre E. Guigal	89.00
Côte-Rôtie " La Mouline" 2011 E.Guigal, Rhône	650.00

FRANCE BURGUNDY

Château De Dracy, Pinot Noir Albert Bichot	52.00
Domaine De Montille, Pinot Noir AOC Bourgogne	75.00
Chassagne Montrachet, Pinot Noir Louis Latour	120.00
Gevrey-Chambertin 1er Cru Pinot Noir Louis Jadot	165.00
Chambertin Grand Cru 2017 Louis Jadot, Cote De Nuits	580.00

SPAIN

Margues De Caceres Reserva Tempranillo Rioja	53.50
Ribera Del Duero, Tinto Fino Tempranillo Legaris Reserva	72.00

AUSTRIA

Zweigelt "Feuersbrunn" Anton Bauer, Wagram	33.50
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ISRAEL

Tulip, Carbernet Sauvignon Tulip Wineries, Kfar Tikva	53.50
Black Tulip, Merlot Cabernet Sauvignon Cabernet Franc-Petit Verdot Tulip Wineries, Galilee	118.00

NEW WORLD

Pinotage, Beyerskloof Stellenbosch, South Africa	31.00
Casa Lapostolle, Merlot Rapel Valley, Chile	34.50
Bogle, Zinfandel California, USA	39.50
Matua Valley, Pinot Noir Marlborough, New Zealand	39.50
Bogle, Cabernet Sauvignon California, USA	39.50



RED WINES

Montes Limited Edition, Pinot Noir Colchagua Valley, Chile	46.50
Bodega, Norton Reserva, Malbec Mendoza, Argentina	48.00
Montes Alpha, Carmenere Colchagua Valley, Chile	49.00
Purple Angel, Carmenere-Petit Verdot Montes, Colchagua Valley, Chile	132.00
St.Henri, The Perfolds Collection 2014, Shiraz Barossa Valley, Adelaide Hills Australia	190.00
Monte Bello 2017, Cabernet Sauvignon-Merlot- Petit Verdot-Cabernet Franc Ridge Vineyards, California USA	380.00
Grange 2009, Shiraz Penfolds, Australia	1150.00

DESSERT WINES

Commandaria, 60ml Vassiliadis, Winery, Cyprus	7.50
Port LBV, 60ml Niepoort, Duro, Portugal	7.50
Muscat Beaumes De Venise Vidal-Fleury Rhône, France	7.50
Château De Rolland Sauternes, Bordeaux, France	7.50

GRAPPA

Grappa di Lugana, Zenato, Veneto	6.50
Grappa Botega	6.50

PLUM WINES

Plum wine by the glass (60ml)	6.50
Plum wine by the bottle	58.00

COGNAC & ARMAGNAC

Hennessy VS	9.00
Courvoisier VS	9.00
Château de Laubade XO	12.00
Remy Martin VSOP	12.00
Delamain XO	16.00
Remy Martin XO	21.00
Hennessy XO	24.00
Hennessy Paradis	65.00



JAPANESE WHISKEY

- Togouchi Premium Blended** 11.00
Blended of Scottish malt and canadian grain. Aged in the town of Togouchi
- Nikka Days** 11.00
Blended Japanese whiskey featuring spirits from the Miyagikyo and Yoichi distilleries
- Togouchi Pure Malt** 15.00
It's a blend of single matls imported from different distilleries, then aged, blended and bottled in Japan
- Togouchi Sake Cask Finish** 15.00
The imported Bourbon barrels are installed in the old railway tunnel to be aged there. Then Chef blender selects and blends the precious whiskey to finish it for 3 months in sake casks before bottling it.
- Togouchi 9 year old** 18.00
The producers create their expressions wish whisky from both Scotland and Canada, and age it in a railway tunnel in Japan
- Akashi Single Malt** 18.00
Japanese whiskey from the Akashi range in Hyogo, just west of Kobe. A new and interesting non-age-statement

JAPANESE VODKA

- Haku Japanese Craft Vodka** 9.00
Made with 100% Japanese white rice, filtered through bamboo charcoal, has an unparalleled soft, round and subtly sweet taste

JAPANESE GIN

- Suntory Roku** 9.00
Roku Gin is the first Japanese gin. Its name means "six" and refers to the six seasonal herbs that it contains and thrives exclusively in Japan. Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sansho pepper.
- Komasa Hojicha Craft Gin** 11.00
Meticulously developed and blended by an expert team of artisans, making two spectacular gin. Hojicha means roasted green tea.
- Komasa Komikan Craft Gin** 11.00
Meticulously developed and blended by an expert team of artisans, making two spectacular gin. Komikan means mandarin orange.

JAPANESE RUM

- Ryoma Pure Sugarcane** 13.00
Made from pure sugarcane juice, in accordance with traditional Japanese know how. With a round and delicate texture will be a hit amongst fans of traditional rums.

JAPANESE BEER

- Kirin** 6.50
- Asahi** 6.50

COCKTAILS

CLASSIC COCKTAILS

DRY MARTINI - 8.00
roku Japanese gin, dry vermouth, olives

DIRTY MARTINI - 8.00
roku Japanese gin, dry vermouth, olives, olive brine

COSMOPOLITAN - 8.00
haku Japanese vodka, cointreau,
fresh lime juice, cranberry juice

NEGRONI - 8.00
campari, roku Japanese gin, Rosso vermouth,

KIR ROYAL - 10.00
prosecco, crème de cassis

ZEN PREMIUM COCKTAILS

AETHER - 12.00
belvedere vodka, mint, cucumber,
fresh lime and apple juice

HERBAL TWIST - 12.00
gin mare, limoncello, fresh lemon,
essence of thyme and rosemary

MIDNIGHT - 14.00
mirabeau rose gin, fresh pink grapefruit,
fresh lemon, jasmine and dash of rose water

GENTLE TOUCH - 14.00
gvine gin, lime juice, homemade ginger syrup,
fresh pineapple and sauternes dessert wine

SAYO - 15.00
Haku Japanese vodka, passion fruit,
salted caramel, fresh yuzu
and 3cents Gentleman's soda

ASIAN TWIST - 17.00
don papa 7 year rum, demerara syrup,
chocolate and yuzu bitters

ZEN MARGARITA - 24.00
casa dragones blanco tequila,
premium orange liqueur,
homemade lemon sherbet

G&T'S

ROKU JAPANESE GIN - 10.00
& 3CENTS DRY TONIC
perfectly served with ginger slices

KINGFISHER GIN & FEVER TREE - 10.00
MEDITERRANEAN TONIC
perfectly served with a lemon slice,
a lime wedge and an orange peel

GORDONS PINK GIN - 10.00
& FEVER TREE ELDERFLOWER TONIC
perfectly served with raspberries and blackberries

HENDRICK'S GIN - 10.00
& 3CENTS LEMON TONIC
perfectly served with cucumber wheels
and lemon slices

GIN COLLECTION



SPIRITS
5cl

Kingfisher (Cyprus) A unique local production with water from the Alps. 25+ Mediterranean botanicals like thyme, mint, rhubarb and lemon balm.	7.50
Malfy Gin Rosa (Italy) Bright and refreshing flavored pink gin. Juniper, grapefruit and lemon.	8.00
Hendrick's (Scotland) Refreshing with a floral aroma and 11 botanicals from the four corners of the world. Essence of rose and cucumber.	8.00
Tanqueray Ten (England) Lime zest with hints of red grapefruit. Soft, with juniper, bitter orange and lemon early.	9.00
Grace (Greece) The uniqueness of the product lies in its rich aromatic character that comes from the botanicals used, a selection from Greek nature's land and sea	9.00
Opihr (England) A spiced explosion to taste and a discernible sweetness from the orange in this gin.	8.00
G Vine (France) It's infused with Ugni Blanc grape, as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and even a bit of juniper	9.00
Mirabeau Rose (France) The Mirabeau rosé gin has used a 100% grape-based neutral spirit. Rose petals, lavender and jasmine are used to bring a variety of floral tones. (Gluten free)	9.00
Gin Mare (Spain) Mediterranean concept that unites the different cultures around Mediterranean Sea representing their botanical stars such as: Arbequina olives, basil, rosemary and thyme from Greece	9.00
Daffy's (England) Smooth and vibrant spice with oaky mouthfeel. Fresh woody, floral, toffee. Fruity and full of life.	10.00
Monkey 47 (Germany) An unusual gin from the Black Forrest in Germany. The 47 comes from the number of botanicals that go into this unique gin.	15.00

SCOTCH WHISKY

PREMIUM BLENDED

SPIRITS
5cl

Monkey shoulder	8.00
Chivas Regal 18 years old	14.00
Chivas Regal 21 years old "Royal Salute"	28.00
Johnnie Walker Blue Label	32.00

MALT AND SINGLE MALT

Singleton 12 year old	9.00
Glenmorangie 10 years old original	9.00
Talisker 10 years old	10.00
Ardbeg 10 years old	12.00
Isle of Jura 10 years old	13.00
Lagavulin 16 years old	13.00
Glenfiddich 15 years old	12.00
Glenfiddich 18 years old	14.00
Glenmorangie Nectar D'or 12 years old	14.00
The Macallan 12 years old	14.00
The Macallan 15 years old	22.00
The Macallan 18 years old	45.00

AMERICAN WHISKEY

Maker's Mark Bourbon	7.50
Woodford Reserve Bourbon	9.00
Knob Creek 9 years old Bourbon	12.00
Koval Rye	12.00

RUM

Plantation original dark	7.00
Angostura 1919	8.00
Don Papa 7 years old	10.00
Ron Zacapa 23 Sistema Solera	12.00
Appleton Estate 12 years old	14.00

VODKA

Grey Goose	9.00
Ciroc	9.00
Belvedere	10.00
Beluga Noble	10.00
Stolichnaya Elit	12.00



SPIRITS 5cl

TEQUILA

Blanco

Patron Silver	8.50
Don Julio	8.50
Casa Dragones	19.00

Reposado

Patron	10.00
Don Julio	10.00

Anejo

Patron	14.00
Don Julio 1942	24.00

Bottle (33cl)

Carlberg	4.50
Keo	4.50
Carlsberg (Non Alcoholic)	5.50
Heineken	6.00
Corona	6.00
Stella Artois	6.00

Draft

Carlsberg (25cl)	3.20
Carlsberg (50cl)	4.80
Keo (25cl)	3.20
Keo (50cl)	4.80
Hoegaarden (25cl)	4.50
Hoegaarden (50cl)	6.50

Japanese beers

Kirin	6.50
Asahi	6.50



BEERS & CIDERS

MINERAL WATER

Acqua Panna (50cl)	2.90
Acqua Panna (100cl)	4.90
San Pellegrino (25cl)	3.20
San Pellegrino (75cl)	4.90



SOFT DRINKS

Soft Drinks (25cl) Coca-cola, Coca-cola Zero, Sprite, Fanta, Soda, Tonic water & Bitter lemon	3.80
Ice Tea (33cl) Lemon, Peach	3.80
Fruit Juice (39cl) Orange, Apple, Pineapple, Tomato, Grapefruit, Cranberry, Peach	3.80
Fresh Orange Juice (seasonal)	6.00
Energy Drinks (25cl) Shark, Red Bull	5.00

COFFEES

Espresso	3.80
Double Espresso	4.50
Cappuccino	4.50
Freddo Espresso	4.50
Freddo Cappuccino	4.50
Americano	4.20
Cyprus coffee	3.20
Cafe Latte	4.50
Filter coffee	4.00
Nescafe	3.90
Nescafe Frappe	3.90

TEAS



Sencha Senpai Sencha is Japan's most popular tea. The name refers to the first pickings from the tea bushes that take place in March. The flavours that distinguish sencha are delicate sweetness and mild astringency which Sencha Senpai holds in perfect balance.	3.80
Royal Jasmine Chinese green tea flavoured with jasmine flowers, delicious & deep taste.	4.00
Japanese Linden Japanese Lindem brings to your cup the smooth honey taste and refreshing full-bodied bouquet of summer aroma.	4.00
English Breakfast Traditional blend of the ceylon teas, with rich flavor and deep taste	3.50
Milk Oolong It's unique character would be best described as having a milky sweet taste and is smooth and pleasurable. The aromatic bright khaki-green leaves of this unique tea create a fine gold brew.	4.90
Lemongrass This fragrant beverage processes tonic effect with fresh lemon taste.	3.80
Ginseng Flight of Dragon Ginseng tea with light amber colour, calms and supports your inner strength. The carefully balanced blend of ginseng, green tea, mango, strawberry and flowers creates a delightful complex tea to be enjoyed any time of the day.	4.00